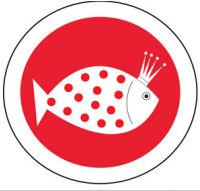


MAXIE'S ON-PREMISE DAYTIME MENU

04/2026

catering@blackshoehospitality.com | 414-336-1005



Private Lunch Buffets

\$30/person (+\$3/person for family-style service)

\$800 minimum

STARTER OR SALAD (choose 1)

+\$3/person for both

Fried Green Tomatoes with remoulade

Garden Veggie Salad with cucumbers, tomatoes, bell peppers, carrot, citrus vinaigrette

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin Parmesan, croutons

Supper Club Salad with field greens, raspberry vinaigrette, buttermilk blue cheese, pecans, & apples

ENTREES (choose 2)

Memphis-Style BBQ Pulled Chicken with Memphis sweet-style sauce

Eastern Carolina-Style Pulled Pork with vinegar sauce

Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce

Chicken-Fried Chicken with fried chicken breast and tasso gravy

Jambalaya "Me-Oh-My-A" shrimp, andouille, blackened chicken, zesty Creole rice

Vegetarian Jambalaya smoked tofu, pecan, spinach, red beans in zesty Creole rice

SIDES (choose 2)

Carolina Creamy Slaw

Maple-Braised Collard Greens

BBQ Beans

Veggie Red Beans & Rice

Cornbread with orange honey butter

Mashed Potatoes

Yellow Grits with tasso sauce

Maxie's White Cheddar Mac 'N' Cheese (+\$2/person)

Dessert options available from Blue's Bakery!

Contact us to create a package for you!

Happiest Happy Hour Packages

\$500 minimum, available 4-6pm, held in semi-private space up to 40 people.

All-Day Meeting Packages

\$1500 minimum, available 8am-4pm for up to 40 people. Separate meeting, breakout, and dining areas.

AV available but not included.

Pricing does not include gratuity, sales tax, or applicable service fees.

All prices and menu items are subject to change without notice.

MAXIE'S ON-PREMISE DINNER MENU

04/2026

Private Dinner Buffet

+\$3/person for family-style service

\$44/person Choose 2 first course items, 3 entrées, 2 sides

\$38/person Choose 2 first course items, 2 entrées, 2 sides

\$35/person Choose 1 Salad -OR- Fried Green Tomatoes, 2 entrées, 2 sides

FIRST COURSE

served with cornbread and orange honey butter

Fried Green Tomatoes with remoulade

Garden Veggie Salad with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette

Caesar Salad romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Supper Club Salad field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans, & apples

ENTRÉES

From the Smoker

Memphis-Style Sliced Chicken with sweet Memphis-style sauce

Eastern North Carolina-Style Pulled Pork with vinegar sauce

Slow-Smoked Beef Brisket with tangy KC-style sauce, hickory-smoked (**+\$6.95 / person**)

Smoked & BBQ Organic Tofu with tangy KC-style sauce, smoked extra-firm tofu, Creole sauce

Soul-Stirrin' Specialties

Shrimp & Grits with Gulf shrimp in rich & spicy tasso sauce

Blackened Catfish Creole with farm-raised catfish, Cajun seasoning, zesty tomato Creole sauce

Blackened Chicken & Grits with boneless chicken breast, rich & spicy tasso sauce

Chicken-Fried Chicken with tasso sauce

Pepper-Seared Beef Tenderloin Medallions with bourbon demi glace (**+12.95 / person**)

Jambalaya "Me-Oh-My-A" of shrimp, andouille, & blackened chicken in zesty Creole rice

Vegetarian Jambalaya with smoked tofu, pecan, spinach, and red beans in zesty Creole rice

SIDES

Carolina Creamy Slaw

Cajun Fries with Cajun mayo

Sweet Potato Fries with creme fraiche

Vegetable of the Day

Maple-Braised Collard Greens

BBQ Beans

Hoppin' John with black-eyed peas, pork, rice

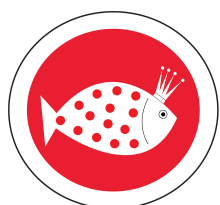
Veggie Red Beans & Rice

Mashed Potatoes

Yellow Grits with Tasso Gravy

Maxie's White Cheddar Mac 'N' Cheese (+\$2/person)

Dessert options available from Blue's Bakery!



MAXIE'S

OYSTER BAR • BBQ • FRESH FISH

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Hors D'oeuvres

per dozen

Goat Cheese Canapés \$26

Pimento Cheese Flatbread \$26

Cheese Puppies Poblano-Basil Sauce \$28

Rice & Cheese Croquettes Cajun Mayo \$24

Oeufs au Crabe \$38

Mini Crab Cakes Cajun mayo \$40

Creole Chicken Meatballs Sliced Grilled Bread \$23

Pulled Pork Sliders \$32

Cajun Popcorn with remoulade \$24/lb

Beverages not included in pricing. Pricing does not include gratuity, sales tax, or applicable service fees.

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