

# MAXIE'S ON-PREMISE DAYTIME MENU

07/2025

catering@blackshoehospitality.com | 414-336-1005



## *Private Lunch Buffets*

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

**\$800 minimum, includes non-alcoholic beverages**

### **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

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### **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

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### **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 & 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

07/2025

## *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

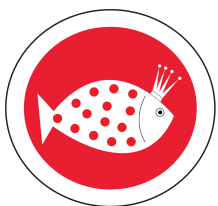
**Veggie Red Beans & Rice**

**Mashed Potatoes**

**Yellow Grits** with Tasso Gravy

**Maxie's White Cheddar Mac & 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)

<b>Goat Cheese Canapés</b>	<b>\$26</b>
<b>Pimento Cheese Flatbread</b>	<b>\$26</b>
<b>Rice &amp; Cheese Croquettes</b> with Cajun Mayo	<b>\$24</b>
<b>New Orleans BBQ Shrimp</b>	<b>\$34</b>
<b>Mini Crab Cakes</b> with Cajun mayo	<b>\$40</b>
<b>Pork Confit Flatbread</b>	<b>\$32</b>
<b>Pulled Pork Sliders</b>	<b>\$32</b>

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

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