

BLACK SHOE CATERING

Off-Site Catered Buffet Menu

Starters



BLUE'S EGG CLASSICS

- Chicken Breast Rumaki**
with Sticky Caramel Glaze
34.00 per dozen
- Sausage-Stuffed Mushrooms**
with Seasoned Bread Crumbs, Béarnaise Sauce
28.00 per dozen
- Spinach & Cheese-Stuffed Mushrooms**
with Seasoned Bread Crumbs
28.00 per dozen
- Twice-Baked Truffle Potatoes**
with Aged Provolone, Bacon, Chives
34.00 per dozen
- Bacon-Wrapped Water Chestnuts**
with Sticky Caramel Glaze
32.00 per dozen
- Moscow Minis Corned Beef Canapés**
with Gruyère, Russian Dressing
32.00 per dozen
- Crab Salad Crostini**
with Avocado, Zesty Cocktail Sauce
37.50 per dozen
- Warm Chicken Chorizo Canapés**
with Provolone, Paprika Aioli
32.00 per dozen
- Stuffed Cucumbers**
with Roasted Red Pepper Salad
25.00 per dozen
- Creamy Brie Crostini**
with Tomato Concasse and Basil
26.00 per dozen

Stationed Appetizers Can Be Passed For \$1 Per Person



MAXIE'S CLASSICS

- Mini Crab Cakes**
Citrus Mustard Sauce or Cajun Mayo
37.50 per dozen
- Peel-n-Eat Shrimp**
Cocktail Sauce (30-35 per pound)
32.00 per pound
- New Orleans BBQ Shrimp**
Garlic, Rosemary, Worcestershire, Cream
30.00 per dozen
- Hickory-Smoked Chicken Wings**
Tabasco Buttermilk Bleu Cheese
32.00 per dozen

COLD PLATTERS

- Assorted Dips**
with Crab Dip, Hummus, Olive Tapenade with Crostini,
Pita and Tortilla Chips
- Vegetable Crudité Platter**
with Creamy Dill Dip
- Seasonal Fruit Platter**
with Honey Yogurt
- Sausage & Cubed Cheese Platter**
- Small (Serves 40)** 175.00 each
Medium (Serves 80) 325.00 each
Large (Serves 160) 450.00 each

BREAD

Cornbread with Orange Honey Butter

Focaccia Bread with Whipped Butter

Assorted Dinner Rolls with Whipped Butter +1.00 per person

SALAD

Supper Club Salad with Field Greens, Raspberry Vinaigrette, Buttermilk Bleu Cheese, Pecans & Apples

Caesar Salad with Romaine Hearts, Traditional Dressing, 2-year Wisconsin Parmesan, Croutons

Garden Veggie Salad with Cucumbers, Tomatoes, Bell Pepper, Carrot, Citrus Vinaigrette

Blue's Egg Salad with Greens, Hard Egg, Sliced Tomatoes, Cucumbers, Feta, Peas, Creamy Vinaigrette

Entrées



BLUE'S EGG CLASSICS

Chicken Paillards

with Lemon Herb Sauce

Bell & Evans Bone-In Herb-Baked Chicken

Niman Ranch Beef Pot Roast

with Red Wine Pan Sauce, Mirepoix Vegetables

Cheese Ravioli

with Mushrooms and Spinach

Blue's Truffled Mac & Cheese

Braised Lamb Meatballs

with Rosemary Pan Sauce

Slow-Baked Pulled Ham

in Natural Pan Drippings

Roasted Pork Tenderloin

with Rosemary, Mushroom Demi-Glace, Capers

Seared Beef Tenderloin Medallions

with Red Wine Demi-Glace

+6.95 per person



MAXIE'S CLASSICS

Eastern North Carolina-Style Pulled Pork

East Texas-Style BBQ Beef Brisket

Memphis-Style BBQ Pulled Chicken

Memphis-Style or KC-Style BBQ Baby Back Ribs

Jambalaya

of Shrimp, Andouille, Blackened Chicken in Zesty Creole Rice

Shrimp & Grits

in Rich & Spicy Tasso Sauce

Blackened Chicken & Grits

with Boneless Chicken Breast, Rich & Spicy Tasso Sauce

Chicken-Fried Chicken

with Tasso

Blackened or Seared Salmon

with Creole Rose Sauce, Lemon Caper Sauce or Tomato Basil Concasse

Vegetarian Jambalaya

with Smoked Tofu, Pecans, Spinach, Red Bean in Zesty Creole Rice

Grilled Portobello

with Horseradish Potato Cakes, Creole Sauce

Maxie's White Cheddar Mac & Cheese

Sides



BLUE'S EGG CLASSICS

Sautéed Fresh Vegetables

Honey-Glazed Carrots

Mashed Yukon Potatoes

Creamy Polenta
with Parmesan

Steamed Asparagus
with Lemon Pepper Butter



MAXIE'S CLASSICS

Housemade Potato Chips

Memphis-Style Potato Salad

BBQ Beans

Vegetarian Red Beans & Rice

Hoppin' John

Creamy Slaw

Mashed Potatoes

Yellow Grits
with Tasso Sauce

Maple-Braised Collard Greens

OFF-SITE CATERED BUFFET PRICING

39.95	1 bread, 2 salads, 3 entrées, 3 sides
34.95	1 bread, 1 salad, 3 entrées, 2 sides
29.95	1 bread, 1 salad, 2 entrées, 2 sides
22.95	1 bread, 1 salad, 1 entrées, 1 side

Buffet Can Be Created Family-Style, Or Individually Plated Depending On Guest Count, Pricing Will Vary. Prices Do Not Include Tax Or Additional Service Fees. Prices And Offerings Subject To Change.

Desserts

by **BLACK SHOE BAKERY**

Key Lime Pie Squares

with Graham Cracker Crust, Raspberry Sauce, Chantilly

30.00 per dozen

Mississippi Pie Squares

with Devil's Food Crust, Chocolate Mousse, Pecans

35.00 per dozen

Mini Creamy Cheesecakes

Tart Cherry Topping, Graham Cracker Cookie Crust or
Peppermint and Chocolate with Chocolate Cookie Crust or
Fresh Raspberry with Graham Cracker Cookie Crust

35.00 per dozen

Mini Cupcakes

Red Velvet with Cream Cheese Frosting and Pecans or
Chocolate Symphony with Chocolate Ganache and Chocolate Frosting or
Carrot Cake with Cream Cheese Frosting
Lemon with Raspberry Buttercream Frosting

21.00 per dozen

25.00 assorted dozen

Bourbon Chocolate Chip Mini Cookies

with Pecans

15.00 per dozen

Assorted Gourmet Cookies

Chef's choice assortment of Blue's signature Maple Bacon,
Peanut Butter, Chocolate Chunk, Espresso, and seasonal cookies

18.00 per dozen

BARS

Lemon Bars — slightly tart lemon curd atop a sweet shortcrust base

GF Lemon Bars — slightly tart lemon curd atop a sweet gluten-free crust (gf)

Brownies — chocolate brownie studded with chocolate chips and frosted with chocolate ganache

Caramel Brownies — chocolate brownie with a caramel ribbon center, drizzled with chocolate ganache

Pecan Bars — a chewy filling of honey, brown sugar, butter, and pecans on shortcrust pastry

Fruit Crumble Bars — brown sugar-oat crust topped with seasonal fruit and berries,
sprinkled with oat streusel topping and dusted with powdered sugar

30.00 per dozen per selection