

BLUE'S EGG

COCKTAIL PARTIES

BUFFET DINNERS

FAMILY-STYLE MEALS



2 Locations

317 N. 76th St. Milwaukee, WI & 4195 N. Oakland Ave. Shorewood, WI

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BLUE'S BUFFETS

— add \$2 per person for family-style —

STARTERS (served at the table or stationed during pre-dinner reception)

- Fried Hand-Breaded Mushrooms** with Creamy Hot Sauce Dip
- Sliced Cucumbers** stuffed with Roasted Red Pepper Salad
- Creamy Brie Crostini** with Tomato Concasse and Basil
- Twice-Baked Truffle Potatoes** with Aged Provolone, Bacon, Chives
- Tomato Basil Flatbread** with Fontina Cheese
- Vegetable Crudit  Platter** with Creamy Dill Dip

FIRST COURSE (served with focaccia bread and whipped butter)

- Blue's Egg Salad** with Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette
- Caesar Salad** with Traditional Dressing, 2-year Parmesan
- Roasted Beet Salad** with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette
- Seasonal Soup du Jour** — *family style only*
- Shellfish Bisque Soup** — *family style only*

ENTR ES

- Niman Ranch Beef Pot Roast**
- Chicken Paillards** with Lemon Herb Sauce
- Cheese Ravioli** with Mushrooms & Spinach
- Beer Battered or Baked Atlantic Cod Fish Fry** with Tartar Sauce, Lemon
- Braised Lamb Meatballs** in Rosemary Pan Sauce
- Slow-Baked Pulled Ham** with Natural Pan Drippings
- Sliced Roasted Black Angus Beef Tenderloin** with B arnaise Sauce
- Roasted Pork Tenderloin** with Rosemary, Mushroom Demi-Glace, Capers
- Seared Beef Tenderloin Medallions** with Red Wine Demi-Glace +6.95 per person

SIDES

- Saut ed Fresh Vegetables**
- Honey-Glazed Carrots**
- Potato Pancakes**
with Housemade Apple Sauce
- Blue's Truffled Mac 'n' Cheese**
- Steamed Asparagus**
with Lemon Pepper Butter
- Mashed Yukon Potatoes**
- Creamy Polenta** with Parmesan

DESSERT PLATTERS

- Assorted Cookies**
- Assorted Mini Cupcakes**
- Trio of Mini Pie Squares** —
Key Lime, Mississippi Mud, Pecan

\$46 per person — 2 Starters, 1 First Course, 3 Entr es, 2 Sides, 1 Dessert

\$40 per person — 1 Starter, 1 First Course, 3 Entr es, 2 Sides, 1 Dessert

\$34 per person — 1 First Course, 2 Entr es, 2 Sides, 1 Dessert

\$28 per person — 1 First Course, 2 Entr es, 2 Sides

Pricing does not include beverages, tax or gratuity.

BLUE'S COCKTAIL PARTIES

— stationed or passed appetizers to enjoy prior to dinner —

HANDHELDS & CANAPÉS

Mini Crab Cakes with Citrus Mustard Sauce	\$37.50 / dozen
Chicken Breast Rumaki with Sticky Caramel Glaze	\$28.00 / dozen
Sausage-Stuffed Mushrooms with Seasoned Bread Crumbs, Béarnaise Sauce	\$28.00 / dozen
Fried Hand-Breaded Mushrooms with Creamy Hot Sauce Dip	\$24.00 / dozen
Twice-Baked Truffle Potatoes with Aged Provolone, Bacon Chives	\$28.00 / dozen
Bacon-Wrapped Water Chestnuts with Sticky Caramel Glaze	\$28.00 / dozen
'Moscow Minis' Corned Beef Canapés with Gruyère, Russian Dressing	\$24.00 / dozen
Shrimp Cocktail Crostini with Goat Cheese, Avocado, Zesty Cocktail Sauce	\$37.50 / dozen
Warm Chicken Chorizo and Provolone Canapés with Paprika Aioli	\$24.00 / dozen
Sliced Cucumbers stuffed with Roasted Red Pepper Salad	\$19.00 / dozen
Creamy Brie Crostini with Tomato Concasse and Basil	\$23.00 / dozen
Smoked Chicken Wings with Bleu Cheese Dip, Celery, Buffalo or BBQ	\$27.00 / dozen
Niman Ranch Beef Burger Sliders with 1-year Carr Valley Cheddar, Tomato, Lettuce, Mayonnaise	\$36.00 / dozen

FLATBREADS

Roasted Mushroom Flatbread with Fonduta Sauce, Arugula, Balsamic Reduction	\$12.00 / each
Chicken Chorizo Flatbread with House-Made Boursin Cheese	\$12.00 / each
Tomato Basil Flatbread with Fontina Cheese	\$10.00 / each

COLD PLATTERS

Assorted Artisanal Cheese Platter of Semi-Soft, Aged and Soft Cheese, Mixed Berries, Crackers	\$5.75 / person
Vegetable Crudité Platter with Creamy Dill Dip	\$3.25 / person
Seasonal Fruit Platter with Honey Yogurt	\$4.50 / person
Sausage and Cubed Cheese Platter with Crackers	\$4.75 / person

RESERVING BLUE'S EGG

Blue's Egg will open specifically for your group any day of the week with food and beverage minimums starting at \$1000.

There are no rental fees to use the space and we do not require deposits ahead of time. We do, however, request a contract to hold the space with a credit card on file.

We will open doors as early as 5:00 p.m. for the group and host a last call at 9:30 p.m. These hours are flexible depending on time of day and may increase food and beverage minimums if requested to stay open after 10:00 p.m.

The space itself is transformed into an intimate dining experience where the tables are dressed in ivory linen and candles illuminate the space. You are free to decorate the space and enhance the décor as you please as long as there is no damage to the restaurant furniture or building.

Menu prices do not include standard tax, gratuity, or beverages.

Blue's Egg offers a full-functioning bar during evening events where we feature tap beer, bottled beer, wine by the glass or bottle and cocktails.

Standard state sales tax is applied to each party along with an 18% gratuity charge and 2% service fee.

Menu and bar selections are due two weeks prior to the event and the final count is due three days prior to event.

Contact us directly at 414-336-1005 or catering@blackshoehospitality.com to schedule your next event at Blue's Egg.

Please note that pricing may change by the time you book your event.
Please contact us directly to get the latest details from our team.