

BLUE'S EGG

PLATED MEALS

MENUS FOR PRIVATE DINNER PARTIES



2 Locations

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

catering@blackshoehospitality.com • 414-336-1005 • blackshoecatering.com

HORS D'OEUVRES

— 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

\$56.95

+ tax and gratuity

APPETIZER — select two to enjoy during reception or seated at dinner

Crispy Fried Provolone with Marinara, Fresh Basil & Tomato Crostini

Pan-Fried Blue Crab Cake with Cucumber Salad, Remoulade

Poached Shrimp Cocktail Bruschetta with Asparagus & Bell Pepper Salad, Caper Goat Cheese, Cocktail Sauce

Vegetable Crudit  Platter with Creamy Dill Dip

Cheese Board with Assorted Cheeses

FIRST COURSE — host to select three for your guests to preselect one

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

Caesar Salad with Traditional Dressing, 2-year Parmesan

Mixed Greens Salad with Goat Cheese, Apple, Candied Pecans, Cranberry Jalape  Dressing

Roasted Beet Salad with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

Seasonal Soup du Jour

Shellfish Bisque Soup

ENTR ES — host to select four for your guests to preselect one

Braised Beef Short Rib with Red Wine Mirepoix

Chicken Paillard with Lemon, Capers, Spinach, Parmesan

Pan-Roasted Salmon Dijonaise with Petite Herb Salad, Lemon Cream Sauce

Cheese Ravioli with Roasted Mushrooms, Spinach

Homemade Pappardelle with Roasted Mushrooms, Tomatoes, Spinach, Cream, Parmesan

Pan-Seared Pork Tenderloin Medallions with Mushrooms, Onions, Apple-Cognac Cream

Seared 8oz Black Angus Center-Cut Filet with Onion Rings, Steak Butter

Seared 14oz Black Angus Ribeye with Onion Rings, Steak Butter

FAMILY-STYLE SIDES — host to select three

Cheesy Blue's Browns with 1-year Cheddar

Mashed Yukon Potatoes

Saut ed Fresh Vegetables

Blue's Truffled Mac 'n' Cheese

Steamed Asparagus with Lemon Pepper Butter

Honey-Glazed Carrots

Potato Pancakes with Housemade Apple Sauce

DESSERT — host to select three for guests to preselect one

Dark Chocolate Symphony Cake with Chocolate Fudge and Ganache, Chocolate Frosting

Rustic Mixed Berry Apple Crostata with Crispy Streusel, Housemade Vanilla Ice Cream

Creamy Cheesecake with Graham Cracker Crust, Homemade Chocolate Sauce

Old Fashioned Carrot Cake with Cream Cheese Frosting, Candied Walnuts

Flourless Chocolate Cake with Raspberry Coulis

Key Lime Pie with Graham Cracker Crust, Chantilly

\$52.95

+ tax and gratuity

APPETIZER — select one to enjoy during reception or seated at dinner

Crispy Fried Provolone with Marinara, Fresh Basil & Tomato Crostini

Pan-Fried Blue Crab Cake with Cucumber Salad, Remoulade

Poached Shrimp Cocktail Bruschetta with Asparagus & Bell Pepper Salad, Caper Goat Cheese, Cocktail Sauce

Vegetable Crudit  Platter with Creamy Dill Dip

Cheese Board with Assorted Cheeses

FIRST COURSE — host to select two for your guests to preselect one

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

Caesar Salad with Traditional Dressing, 2-year Parmesan

Mixed Greens Salad with Goat Cheese, Apple, Candied Pecans, Cranberry Jalape  Dressing

Roasted Beet Salad with Candied Walnuts, Goat Cheese, Balsamic Vinaigrette

Seasonal Soup du Jour

Shellfish Bisque Soup

ENTR ES — host to select three for your guests to preselect one

Braised Beef Short Rib with Red Wine Mirepoix

Chicken Paillard with Lemon, Capers, Spinach, Parmesan

Pan-Roasted Salmon Dijonaise with Petite Herb Salad, Lemon Cream Sauce

Cheese Ravioli with Roasted Mushrooms, Spinach

Homemade Pappardelle with Roasted Mushrooms, Tomatoes, Spinach, Cream, Parmesan

Pan-Seared Pork Tenderloin Medallions with Mushrooms, Onions, Apple-Cognac Cream

Seared 8oz Black Angus Center-Cut Filet with Onion Rings, Steak Butter

Seared 14oz Black Angus Ribeye with Onion Rings, Steak Butter

FAMILY-STYLE SIDES — host to select two

Cheesy Blue's Browns with 1-year Cheddar

Mashed Yukon Potatoes

Saut ed Fresh Vegetables

Blue's Truffled Mac 'n' Cheese

Steamed Asparagus with Lemon Pepper Butter

Honey-Glazed Carrots

Potato Pancakes with Housemade Apple Sauce

DESSERT — host to select three for guests to preselect one

Dark Chocolate Symphony Cake with Chocolate Fudge and Ganache, Chocolate Frosting

Rustic Mixed Berry Apple Crostata with Crispy Streusel, Housemade Vanilla Ice Cream

Creamy Cheesecake with Graham Cracker Crust, Homemade Chocolate Sauce

Old Fashioned Carrot Cake with Cream Cheese Frosting, Candied Walnuts

Flourless Chocolate Cake with Raspberry Coulis

Key Lime Pie with Graham Cracker Crust, Chantilly

\$45.95

+ tax and gratuity

FIRST COURSE

select two for your guests to preselect one

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

Caesar Salad with Traditional Dressing, 2-year Parmesan

Mixed Greens Salad with Goat Cheese, Apple, Candied Pecans, Cranberry Jalapeño Dressing

Seasonal Soup du Jour

ENTRÉES

host to select three for your guests to preselect one

Braised Beef Short Rib with Red Wine Mirepoix

Chicken Paillard with Lemon, Capers, Spinach, Parmesan

Pan-Roasted Salmon Dijonaise with Petite Herb Salad, Lemon Cream Sauce

Cheese Ravioli with Roasted Mushrooms, Spinach

Homemade Pappardelle with Roasted Mushrooms, Tomatoes, Spinach, Cream, Parmesan

Pan-Seared Pork Tenderloin Medallions with Mushrooms, Onions, Apple-Cognac Cream

FAMILY-STYLE SIDES

host to select two

Cheesy Blue's Browns with 1-year Cheddar

Mashed Yukon Potatoes

Fresh Sautéed Seasonal Vegetables

Blue's Truffled Mac 'n' Cheese

DESSERTS

select two for your guests to pre-order one

Dark Chocolate Symphony Cake with Chocolate Fudge and Ganache, Chocolate Frosting

Rustic Mixed Berry Apple Crostata with Crispy Streusel, Housemade Vanilla Ice Cream

Creamy Cheesecake with Graham Cracker Crust, Homemade Chocolate Sauce

Old Fashioned Carrot Cake with Cream Cheese Frosting, Candied Walnuts

\$39.95
+ tax and gratuity

FIRST COURSE

select one for all guests to enjoy

- Blue's Egg Salad** with Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette
- Caesar Salad** with Traditional Dressing, 2-year Parmesan

ENTRÉES

host to select two for your guests to preselect one

- Braised Beef Short Rib** with Red Wine Mirepoix
- Chicken Paillard** with Lemon, Capers, Spinach, Parmesan
- Pan-Roasted Salmon Dijonaise** with Petite Herb Salad, Lemon Cream Sauce
- Cheese Ravioli** with Roasted Mushrooms, Spinach

FAMILY-STYLE SIDES

host to select two

- Cheesy Blue's Browns** with 1-year Cheddar
- Mashed Yukon Potatoes**
- Fresh Sautéed Seasonal Vegetables**
- Blue's Truffled Mac 'n' Cheese**

DESSERTS

- Assorted Gourmet Cookies**

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.