

# 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
- Roasted Red Pepper**  
stuffed Cucumbers  
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  
40.00 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 Concassee

### 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

<b>39.95</b>	1 bread, 2 salads, 3 entrées, 3 sides
<b>34.95</b>	1 bread, 1 salad, 3 entrées, 2 sides
<b>29.95</b>	1 bread, 1 salad, 2 entrées, 2 sides
<b>22.95</b>	1 bread, 1 salad, 1 entrées, 1 side

*Prices Do Not Include Tax Or Additional Service Fees.  
Prices And Offerings Subject To Change.*