

BUFFETS AT MAXIE'S

On-Premise

7/2020

STARTERS

Maxie's Mini Crabcakes with Cajun mayo	\$40 / dozen
Pulled Pork Canapes with creamy slaw	\$26 / dozen
Pimento Cheese Canapés	\$18 / dozen
Goat Cheese Canapés	\$18 / dozen
New Orleans BBQ Shrimp	\$34 / dozen
Rice & Cheese Croquettes with Cajun mayo	\$15 / dozen
Fried Green Tomatoes with remoulade	\$22 / dozen
Hickory-Smoked Wings with Tabasco buttermilk bleu cheese	\$21 / dozen

ENTRÉE

	Small / Medium / Large
BBQ St. Louis-Style Spare Ribs with KC-style BBQ sauce, hickory-smoked	124 (40 pc) / 186 (60 pc) / 248 (80 pc)
BBQ Memphis-Style Baby Back Ribs with sweet Memphis-style sauce, hickory-smoked	140 (40 pc) / 210 (60 pc) / 280 (80 pc)
Eastern North Carolina-Style Pulled Pork with vinegar sauce	132 / 198 / 264
Jambalaya "Me-Oh-My-A" of shrimp, andouille & blackened chicken in zesty creole rice	140 / 210 / 280
Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty creole rice	112 / 168 / 224
East Texas-Style BBQ Beef Brisket with KC-style BBQ sauce, hickory-smoked	146 / 219 / 292
Shrimp & Grits Gulf shrimp in rich & spicy tasso sauce	138 / 207 / 276
Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce	108 / 162 / 216
Chicken-Fried Chicken with tasso sauce	128 / 192 / 256
Blackened Catfish Creole	130 / 195 / 260

SIDES

	Small / Medium / Large
Hoppin' John with black-eyed peas, pork, rice	38 / 57 / 76
Sweet Potato Fries with crème fraîche	38 / 57 / 76
Cajun Fries with Cajun mayo	38 / 57 / 76
BBQ Beans	38 / 57 / 76
Maple-Braised Collard Greens	48 / 72 / 96
Creamy Slaw	30 / 45 / 60
Vegetarian Red Beans & Rice	34 / 51 / 68
Memphis-Style Potato Salad	38 / 57 / 76
Vegetable of the Day	38 / 57 / 76
Housemade Potato Chips	24 / 36 / 48
Maxie's White Cheddar Mac & Cheese	64 / 96 / 128

SALAD

	Small / Medium / Large
Supper Club Salad with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	60 / 90 / 120
Caesar Salad with romaine hearts, traditional dressing, croutons, 2-year Wisconsin parmesan	56 / 84 / 112
Garden Veggie Salad with cucumbers, tomatoes, bell peppers, carrots, ap vinaigrette	42 / 63 / 84

DESSERTS

Key Lime Pie Squares graham cracker crust, raspberry sauce, chantilly	\$30 / dozen
Mississippi Mud Pie Squares devil's food crust, chocolate mousse, pecans	\$35 / dozen
Mini Red Velvet Cupcakes with cream cheese frosting	\$24 / dozen
Pecan Pie Squares	\$32 / dozen
Bourbon Pecan Chocolate Chip Cookies with pecans	\$16 / dozen
Trio of Mini Desserts (20 pcs) with Key Lime Pie Squares, Mississippi Mud Pie Squares, Pecan Pie Squares	\$52 / 20 pcs



MAXIE'S

catering@blackshoehospitality.com
414-336-1005

SMALL (15-25 guests) **MEDIUM** (25-35 guests) **LARGE** (35-45 guests)
Suggested Buffet Setup Is 2-3 Starters, 1 Salad, 2-3 Entrées, 2-3 Sides

All Buffets Include Cornbread with Orange Honey Butter

Prices and menu are subject to change.

FAMILY-STYLE DINNER MENU

7/2020

FIRST COURSE

served with Corn Bread and Orange Honey Butter

- Fried Green Tomatoes** with remoulade
- Supper Club Salad** with field greens, raspberry vinaigrette, buttermilk bleu cheese, toasted pecans & tart apples
- Caesar Salad** with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons
- Garden Vegetable Salad** with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette

ENTRÉES

- Eastern Northern Carolina-Style Pulled Pork** in vinegar sauce
- Shrimp & Grits** with gulf shrimp, rich & spicy tasso sauce, over stone-ground yellow grits
- East Texas-Style BBQ Beef Brisket** in KC-style BBQ Sauce, hickory-smoked
- Jambalaya** with shrimp, andouille & chicken in zesty creole rice
- Vegetarian Jambalaya** with smoked tofu, spinach, pecans & red beans in zesty creole rice
- Pepper-Seared Beef Tenderloin Medallions** with bourbon demi-glace + **\$8.95 per person**
- BBQ Memphis-Style Baby Back Ribs** with sweet Memphis-style sauce, hickory-smoked
- Chicken-Fried Chicken** with rich & spicy tasso sauce

FAMILY-STYLE SIDES

- BBQ Beans • Maple-Braised Collard Greens • Hoppin' John • Yellow Grits with Tasso Sauce •
- Vegetable of the Day • Creamy Slaw • **Maxie's White Cheddar Mac & Cheese + \$2 per person** •

DESSERT PLATTER

- Mississippi Mud Pie Squares • Mini Key Lime Pie Squares • Pecan Pie Squares •

\$42 per person

Choose 2 First Course Selections, 3 Entrées, 3 Sides, Dessert Platter

\$35 per person

Choose 2 First Course Selections, 2 Entrées, 2 Sides, Dessert Platter

\$28 per person

Choose 1 First Course Selection, 2 Entrées, 2 Sides

*Beverages not included in Family-Style pricing. Pricing does not include standard tax or gratuity.
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MAXIE'S

Enhance your Family-Style Dinner by adding starters from our Buffet Menu.

PLATED LUNCHESES AT MAXIE'S

7/2020

SOUPS

Tomato Fennel Bisque • Maxie's Mighty-Mighty Gumbo

SALADS

Caesar Salad with romaine hearts, traditional dressing,
2-year Wisconsin parmesan, croutons

Supper Club Salad with field greens, raspberry vinaigrette,
buttermilk bleu cheese, toasted pecans & tart apples

Garden Vegetable Salad with cucumbers, tomatoes,
bell pepper, carrot, citrus vinaigrette

ENTRÉES

Eastern Northern Carolina Pulled Pork with slaw & BBQ beans **19.95**

Lemon Caper Chicken over mashed potatoes with vegetables **18.95**

Seared Salmon with potato cake, vegetables, creole rose sauce **22.95**

Grilled Portobello Mushrooms in creole sauce **18.95**

DESSERTS

Bourbon Pecan Chocolate Chip Cookies • Red Velvet Cupcakes

Lunches served with Cornbread & Orange Honey Butter.

Choose 1 Soup, 1 Salad & Up To 3 Entrée Choices For Your Guests. Guest Choices Due 48 Hours Prior To Event. Per Person Pricing Determined By Final Entrée Choices. Includes Assorted Mini Desserts.

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MAXIE'S

Maxie's will open exclusively for
your group lunch as early as 11 a.m.
any day of the week!

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