

OFF-SITE & DELIVERED CATERING

MAXIE'S CATERING

Weddings, office parties, holiday parties, corporate and event catering — we can do it all for you. Enjoy from-scratch comfort food for your special day.

Pick-up catering orders are available for \$100 minimum order. Delivered catering is available and subject to a 10% delivery charge with a \$30 minimum charge. 6.1% tax applied.

We offer disposable plates, napkins, and utensils for \$1 per person. We offer disposable warming dishes and serving utensils for \$10 per set.

STARTER

Cheese Platter • Sausage Platter • Fruit Platter • Vegetable Platter

SALAD CHOICES

Supper Club Salad • Caesar Salad • Garden Veggie Salad

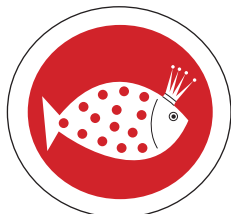
ENTRÉE CHOICES

Eastern North Carolina-Style Pulled Pork • East Texas Brisket
St. Louis-Style Spare Ribs • Memphis-Style Baby Back Ribs
Jambalaya • Blackened Catfish with Creole
Blackened or Seared Salmon with Creole Rose Sauce
Blackened Chicken • Chicken-Fried Chicken with Tasso
Shrimp & Grits with Tasso

SIDE CHOICES

House-Made Potato Chip • Memphis-Style Potato Salad
BBQ Beans Hoppin' John • Mashed Potatoes
Yellow Grits with Tasso • Creamy Slaw
Veggie Red Beans & Rice • Maple-Braised Collard Greens
Mac & Cheese + 2.95 per person

\$37.95 per person	Choose 1 starter, 2 salads, 3 entrées, 3 sides, assorted mini desserts
\$33.95 per person	Choose 1 starter OR mini desserts, 2 salads, 3 entrées, 2 sides
\$29.95 per person	Choose starter OR assorted mini desserts, 1 salad, 2 entrées, 2 sides
\$25.95 per person	Choose 1 salad, 2 entrées, 2 sides
\$20.95 per person	Choose 1 starter OR assorted mini desserts, 1 salad, 1 entrée, 1 side
\$16.95 per person	Choose 1 salad, 1 entrée, 1 side



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catering@blackshoehospitality.com • 414-336-1005

ADDITIONAL UPGRADES

Assorted Mini Desserts + \$3.95 per person
Starter (pick 1 from above) + \$2.95 per person

OFF-SITE À LA CARTE MENU

Individual items in quantity — all dishes designed and priced for 10 people

STARTERS

Peel-n-Eat Shrimp with Cocktail Sauce (1 lb)	\$25
Maxie's Mini Crabcakes with Cajun Mayo (20)	\$40
New Orleans BBQ Shrimp (20)	\$34
Hickory-Smoked Wings with Tabasco Buttermilk Bleu Cheese (20)	\$29

FROM THE KETTLE

Tomato Fennel Bisque (1/2 gallon)	\$36
Maxie's Mighty-Mighty Gumbo (1/2 gallon)	\$39
Crab & Corn Chowder (1/2 gallon)	\$39

SALADS

Supper Club Salad with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	\$30
Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin Parmesan, croutons	\$28
Marinated Seasonal Veggie Salad house dressing	\$34
Garden Veggie Salad with cucumbers, tomatoes, bell pepper, carrot, citrus vinaigrette	\$21

SIDES

Housemade Potato Chips	\$12
Memphis-Style Potato Salad	\$19
BBQ Beans	\$19
Veggie Red Beans & Rice	\$17
Hoppin' John	\$19
Creamy Slaw	\$15
Mashed Potatoes	\$18
Yellow Grits with Tasso Sauce	\$22
Maple-Braised Collard Greens	\$24
Cornbread with Orange Honey Butter	\$17
Maxie's White Cheddar Mac & Cheese	\$32

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FROM THE SMOKER

	1 lb	5 lb
Eastern North Carolina-Style Pulled Pork	\$14	\$66
East Texas-Style BBQ Beef Brisket	\$16	\$73
Memphis-Style BBQ Pulled Chicken	\$14	\$66
St. Louis-Style Spare Ribs (20 pieces)		\$62
Memphis-Style Baby Back Ribs (20 pieces)		\$70

SOUL-STIRRIN' SPECIALTIES

Jambalaya "Me-Oh-My-A" of shrimp, andouille & blackened chicken in zesty Creole rice	\$70
Shrimp & Grits Gulf shrimp in rich & spicy tasso sauce	\$69
Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce	\$54
Blackened Catfish Creole	\$65
Chicken-Fried Chicken with tasso	\$64
Blackened or Seared Salmon with Creole rose sauce	\$54

PO'BOYS (20 sandwiches, mix of 2 choices, house pickles) \$59

Muffuletta salami, mortadella, tasso ham, Swiss, spinach, olive salad	
Chicken Breast simply grilled, blackened, or BBQ, lettuce, tomato, Cajun mayo	
Pulled Ham & Swiss lettuce, tomato, mayo	
Veggie spinach, bell pepper, tomato, cucumber, goat cheese	

VEGETARIAN SPECIALTIES

Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty Creole rice	\$56
Grilled Portobello horseradish potato cakes, Creole sauce	\$54
Smoked & BBQ Organic Tofu KC BBQ sauce, smoked extra firm tofu, Creole sauce	\$54

DESSERTS (Individual Portions, 12 pieces)

Key Lime Pie Squares graham cracker crust, raspberry sauce, chantilly	\$30
Mississippi Pie Squares devil's food crust, chocolate mousse, pecans	\$35
Red Velvet Cupcakes cream cheese frosting, pecans	\$25
Pecan Pie Squares	\$32
Bourbon Chocolate Chip Cookies (24 pieces)	\$22
Mixed Platter of Mini Desserts (3 choices, 20 pieces)	\$52