

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)

Muffuletta salami, mortadella, tasso ham, Swiss, spinach, olive salad	\$59
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

FAMILY-STYLE DINNER MENU

Family-Style Dinner Menus are great for group gatherings. Festive and communal, it's how we love to eat now.

Our Executive Chef created these menus to feature Maxie's most popular dishes.

All you have to do is set your budget and let us know what you want to offer your guests!

All beverages (alcoholic and non-alcoholic) are charged upon consumption and not included in menu price.

Per person prices do not include 6.1% tax or gratuity charge.

FIRST COURSE

- 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
- Shrimp & Grits with Tasso Sauce • East Texas-Style BBQ Beef Brisket
- 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**

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**

DESSERTS

- Mississippi Mud Pie Squares • Mini Key Lime Pie Squares
- Red Velvet Cupcakes • Pecan Pie Squares
- Bourbon Chocolate Chip Cookies

\$46 per person

Choose 2 First Course Selections, 4 Entrées, 3 Sides, 3 Desserts

\$40 per person

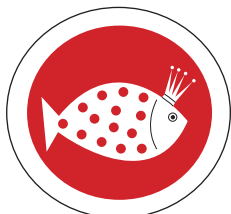
Choose 2 First Course Selections, 3 Entrées, 3 Sides, 2 Desserts

\$34 per person

Choose 2 First Course Selections, 2 Entrées, 2 Sides, 1 Dessert

\$28 per person

Choose 1 First Course Selection, 2 Entrées, 2 Sides



MAXIE'S

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

PLATED DINNER MENU

These plated presentations set the tone for special occasions and an excellent dining experiences.

Our Executive Chef created these menus to feature Maxie's most popular dishes.

All you have to do is set your budget and let us know what you want to offer your guests!

All beverages (alcoholic and non-alcoholic) are charged upon consumption and not included in menu price.

Pre-selected orders must be submitted 24 hours prior to event.

Per person prices do not include 6.1% tax or gratuity charge.

FAMILY-STYLE STARTERS

Fried Green Tomatoes with Remoulade • New Orleans BBQ Shrimp
Rice & Cheese Croquettes with Cajun Mayo

SALADS

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 with Creamy Slaw, BBQ Beans • **Jambalaya** with Shrimp, Andouille & Chicken in Zesty Creole Rice • **Vegetarian Jambalaya** with Smoked Tofu, Spinach, Pecans & Red Beans in Zesty Creole Rice • **Shrimp & Grits** with Gulf Shrimp, Rich & Spicy Tasso Sauce, over Stone-Ground Yellow Grits • **East Texas-Style BBQ Beef Brisket** with BBQ Beans, Roughcut Fries & Small Salad

DESSERT PLATTERS

Mississippi Mud Pie Squares • Mini Key Lime Pie Squares
Red Velvet Cupcakes • Pecan Pie Squares
Bourbon Chocolate Chip Cookies

\$64 per person

Choose 2 Starters, 2 Salads, 4 Entrées, Mac & Cheese, 3 Desserts

\$54 per person

Choose 2 Starters, 2 Salads, 3 Entrées, 3 Desserts

\$44 per person

Choose 1 Starter, 1 Salad, 2 Entrées, 2 Desserts

\$34 per person

Choose 1 Salad, 2 Entrées, 2 Desserts



MAXIE'S

Enhance your Plated Dinner by adding starters from our Buffet Menu.

LUNCHESES AT MAXIE'S

Maxie's is available for fully private lunches in our upstairs dining room.

All you have to do is set your budget and let us know what you want to offer your guests!

This menu can be served either individually plated or on family-style platters. Soup is served individually plated.

Host must submit group's individually plated pre-order one week prior to event.

Hosted Coffee, Soda, Iced Tea, and Hot Tea available for +\$2.95 per person.

Per person prices do not include 6.1% tax or gratuity charge.

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

Lemon Caper Chicken over Mashed Potatoes with Vegetables

Seared Salmon with Potato Cake, Vegetables, Creole Rose Sauce

Grilled Portobello Mushrooms in Creole Sauce

DESSERTS

Bourbon Chocolate Chip Cookies • Red Velvet Cupcakes

Lunches served with Cornbread & Orange Honey Butter.

\$24.95 per person

Choose 1 Soup, 1 Salad, 3 Entrée Choices, Creamy Slaw, Veggie Red Beans & Rice, Assorted Mini Desserts

\$22.95 per person

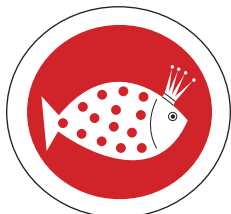
Choose 1 Soup, 1 Salad, 3 Entrée Choices, Assorted Mini Desserts

\$19.95 per person

Choose 1 Soup, 1 Salad, 2 Entrée Choices, Assorted Mini Desserts

\$17.95 per person

Choose 1 Salad, 1 Entrée, Assorted Mini Desserts



MAXIE'S

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

BUFFET MENU

Buffet parties must confirm seated event or cocktail reception with limited seating.

Buffet parties are based on a 2.5-hour timeline unless otherwise arranged.

All beverages (alcoholic and non-alcoholic) are charged upon consumption and not included in menu price.

Buffet prices do not include 6.1% tax or gratuity charge.

Options from this menu can be added to your Family-Style or Plated Dinner for a pre-dinner reception.

SMALL (15-25 guests)

MEDIUM (25-35 guests)

LARGE (35-50 guests)



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STARTERS

Maxie's Mini Crabcakes with Cajun Mayo	\$37.50 per dozen
Pulled Pork Canapes with Creamy Slaw	\$25.95 per dozen
Pimento Cheese Canapés	\$13.95 per dozen
Goat Cheese Canapés	\$12.95 per dozen
New Orleans BBQ Shrimp	\$28.95 per dozen
Rice & Cheese Croquettes with Cajun Mayo	\$12.50 per dozen
Fried Green Tomatoes with Remoulade	\$21.95 per dozen
Hickory-Smoked Wings with Tabasco Buttermilk Bleu Cheese	\$17.95 per dozen

BUFFET SELECTIONS

	Small / Medium / Large
Supper Club Salad with field greens, raspberry vinaigrette, buttermilk bleu cheese, pecans & apples	35.95 / 49.95 / 65.95
Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin Parmesan, croutons	32.95 / 47.95 / 62.95
Eastern North Carolina-Style Pulled Pork with housemade mini buns	66.95 / 132.95 / 190.95
Jambalaya "Me-Oh-My-A" of shrimp, andouille & blackened chicken in zesty Creole rice	89.95 / 180.95 / 275.50
Vegetarian Jambalaya smoked tofu, pecan, spinach, and red beans in zesty Creole rice	56 / 99.95 / 154.95
East Texas-Style BBQ Beef Brisket	73.95 / 145.95 / 215.95
Shrimp & Grits Gulf shrimp in rich & spicy tasso sauce	75.95 / 145.95 / 220.95
Blackened Chicken & Grits boneless chicken breast, rich & spicy tasso sauce	39.95 / 75.95 / 110.95
Maxie's White Cheddar Mac & Cheese	32.95 / 60.95 / 99.95

SIDES

	Small / Medium / Large
Hoppin' John	22.95 / 40.95 / 56.95
Sweet Potato Fries with Crème Fraîche	24.95 / 46.95 / 68.95
Cajun Fries with Cajun Mayo	24.95 / 46.95 / 68.95
BBQ Beans	19.95 / 38.95 / 57.95
Maple-Braised Collard Greens	28.95 / 54.95 / 78.95
Creamy Slaw	18.95 / 34.95 / 52.95
Veggie Red Beans & Rice	20.95 / 38.95 / 54.95

DESSERTS (Individual Portions)

Key Lime Pie Squares graham cracker crust, raspberry sauce, chantilly	\$30 per dozen
Mississippi Mud Pie Squares devil's food crust, chocolate mousse, pecans	\$35 per dozen
Red Velvet Cupcakes cream cheese frosting, pecans	\$25 per dozen
Pecan Pie Squares	\$32 per dozen
Bourbon Chocolate Chip Cookies (24 pieces)	\$22 per dozen