

MAXIE'S PICK-UP OR DELIVERY

10 person minimum order, orders must be confirmed 48 hours prior to delivery

Meals Include Cornbread with Orange Honey Butter

MAIN COURSES

Memphis-Style BBQ Pulled Chicken

Hickory-smoked white meat, sweet Memphis sauce

Eastern North Carolina-Style Pulled Pork

Vinegar sauce

*Upgrade Pulled Pork or Pulled Chicken
with Black Shoe Bakery mini buns \$12/dozen*

Memphis-Style BBQ Baby Back Ribs

East Texas-Style BBQ Beef Brisket (+\$1 per person)

Hickory-smoked, KC-style BBQ sauce

Chicken & Andouille Jambalaya

Cajun chicken breast, zesty pork sausage,
rice, creole sauce

Seasoned or Blackened Chicken & Grits

Boneless chicken breast, rich & spicy tasso sauce

Herb- or Cajun-Grilled Chicken Breast

Creole rose sauce, chow-chow

Pulled Chicken Salad

Chilled white meat, sweet potatoes, grapes, celery,
toasted almonds, mixed greens, creamy dressing

Smoke-Roasted Turkey Breast

Peach & honey glaze

Grilled Pork Tenderloin

Caramelized onions, sweet tea sauce

Balsamic Grilled Portobello Mushrooms

Sautéed spinach, creole sauce (V)

Vegetarian Jambalaya

Smoked tofu, pecan, spinach,
red beans, zesty creole rice (V)

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

Maxie's Seasonal Salad ever-changing with the seasons, please inquire about our current offering

FIRST SIDE

Maxie's White Cheddar Mac 'n Cheese

Yellow Corn Grits with Tasso Sauce

Hoppin' John with black-eyed peas, pork, rice

Creamy Mashed Potatoes

Vegetarian Red Beans & Rice

Crab, Pea & Cucumber Salad

with greens, tomatoes, zesty avocado dressing

SECOND SIDE

Maple-Braised Collard Greens

Mixed Sautéed Seasonal Vegetables

Slow-Cooked BBQ Beans

with pulled pork, zesty sauce

Creamy Carolina Coleslaw

Sliced Tomatoes & Cucumbers

with lemon vinaigrette, parmesan

House-Made Potato Chips



MAXIE'S

catering@blackshoehospitality.com

414-336-1005

\$20 per person Choose 2 main courses, 1 salad, 2 sides

\$16 per person Choose 1 main course, 1 salad, 2 sides

Price does not include tax, delivery, or setup fee

MAXIE'S PICK-UP OR DELIVERY À LA CARTE

Dishes designed and priced for 10 people, 10 person minimum order

STARTERS

Peel-n-Eat Shrimp with cocktail sauce (1 lb)	\$25
Maxie's Mini Crabcakes with Cajun mayo (dozen)	\$40
New Orleans BBQ Shrimp (dozen)	\$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 with black-eyed peas, pork, rice	\$19
Carolina 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

10-person minimum order for pickup or delivery. \$300 minimum order for delivery. Delivery fee of \$2 per mile to and from Maxie's (\$30 minimum). Pricing does not include sales tax. Optional setup fee of 5% food cost. Warming trays, plates & utensils available for additional fee.



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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 single-bone pieces)		\$62
Memphis-Style Baby Back Ribs (20 single-bone 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	\$59
Pulled Ham & Swiss lettuce, tomato, mayo	\$59
Veggie spinach, bell pepper, tomato, cucumber, goat cheese	\$59

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
Mini Red Velvet Cupcakes cream cheese frosting, pecans	\$16
Pecan Pie Squares	\$32
Bourbon Pecan Chocolate Chip Cookies	\$16
Mixed Platter of Mini Desserts (3 choices, 20 pieces)	\$52