

BUFFETS AT MAXIE'S

On-Premise

STARTERS

Maxie's Mini Crabcakes with Cajun mayo	\$38 / dozen
Pulled Pork Canapes with creamy slaw	\$26 / dozen
Pimento Cheese Canapés	\$18 / dozen
Goat Cheese Canapés	\$18 / dozen
New Orleans BBQ Shrimp	\$30 / 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

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

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

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

Small / Medium / Large

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

FAMILY-STYLE DINNER MENU

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 •

\$46 per person	Choose 2 First Course Selections, 4 Entrées, 3 Sides, Dessert Platter
\$40 per person	Choose 2 First Course Selections, 3 Entrées, 3 Sides, Dessert Platter
\$34 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.



MAXIE'S

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

PLATED DINNER MENU

FAMILY-STYLE STARTERS

Fried Green Tomatoes with remoulade
Rice & Cheese Croquettes with Cajun mayo
Mini Crabcakes with Cajun mayo
New Orleans BBQ Shrimp

SALADS

served with Corn Bread and Orange Honey Butter

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

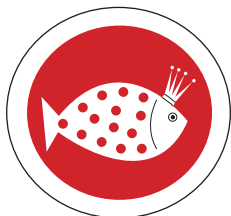
Eastern Northern Carolina-Style Pulled Pork with creamy slaw, BBQ beans **27.95**
Jambalaya with shrimp, andouille & chicken in zesty creole rice **30.95**
Vegetarian Jambalaya with smoked tofu, spinach, pecans & red beans in zesty creole rice **27.50**
Shrimp & Grits with gulf shrimp, rich & spicy tasso sauce, over stone-ground yellow grits **30.95**
East Texas-Style BBQ Beef Brisket with BBQ beans, roughcut fries, corn & arugula salad **35.95**
Chicken-Fried Chicken with tasso gravy, mashed potatoes, daily vegetable **27.95**
BBQ Baby Back Ribs with sweet Memphis-style sauce, BBQ beans, corn & arugula salad **34.50**
Farmed Catfish Creole with zesty creole sauce, red beans & rice, daily vegetable **30.95**

DESSERT PLATTER

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

Choose 1 Starter, 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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PLATED LUNCHESES AT MAXIE'S

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!