



## ON-PREMISE CATERING AT BLUE'S

### **Join Us at Blue's Egg for your Fully Private Group Function!**

Blue's Egg is not open to the general public for dinner but the entire restaurant is available for fully private functions, seven days a week beginning as early as 4 p.m. during the week and 5pm on Saturday and Sunday.

In the following pages, you'll find cocktail party menus, family style menus, and individually plated dinners. All menus can be customized to fit your groups' needs, preferences and budget. All quoted prices for the food menus include a non-alcoholic beverage selection of sodas, iced tea and coffee.

Blue's only sells the restaurant to one group at a time, so you can plan your event knowing that the space is yours, leaving you the freedom to have total control over timing, layout, music selection and decorations. This privacy and the flexibility of the space means Blue's can play host to a variety of events: business meetings or office parties, rehearsal dinners and wedding receptions, graduation events or birthday parties.

Blue's dining space is divided into two rooms. The front room has a full bar and seating for up to 60 guests. The back room has seating for up to 40 guests. The space works perfectly to have a meeting in one room and dinner in the second room, or the two rooms can play host to a cocktail party for up to 120 people.

The entire building is fitted with wireless internet, and a projector, 6' x 6' screen and television are all available for an additional fee. Blue's is entirely handicapped accessible and offers the convenience of ample guest parking in front of the restaurant. Arrangements can be made to bring in disc jockey's or bands and dance floors are available to be rented.

There are never any room rental or set up fees. However we do require food and beverage purchase minimums that begin at \$1,000 + 6.1% tax & 18% gratuity, and go up depending on the day of the week and time of year. We will be happy to quote you the minimum before we begin planning your event.

To find out more about private events at Blue's Egg we encourage you to call contact Sarah Ash at 414.659.1900 or [sarah@maxies.com](mailto:sarah@maxies.com) The menus on the following pages will give you ideas about our offering, but we pride ourselves on accommodating your preferences and needs. Reach out and we will begin planning your event today!

317 N. 76TH STREET  
MILWAUKEE, WI 53213  
414-299-3180

[WWW.BLUESEGG.COM](http://WWW.BLUESEGG.COM)

CATERING CONTACT: SARAH ASH  
414-659-1900  
[SARAH@MAXIES.COM](mailto:SARAH@MAXIES.COM)



# BLUE'S EGG CATERING

## COCKTAIL PARTY MENUS

GROUP ON-PREMISE CATERING MENU

### APPETIZER BUFFETS

Generously Stocked for 1 hour

Choice of 5 items from the menu below: \$14.95 per person +6.1% tax +18% gratuity

Choice of 7 items from the menu below: \$17.95 per person +6.1% tax +18% gratuity

- **Deviled eggs** (shrimp, ham or salmon)
- **Mini Crab Cakes with Citrus Mustard Sauce**
- **Fried Hand Breaded Mushrooms with Creamy Hot Sauce Dip**
- **Fried Calamari with Paprika Aioli**
- **Bacon Wrapped Water Chestnut with Sticky Caramel Glaze**
- **Ham Salad Crepe with House Pickled Banana Peppers**
- **'Moscow Minis' Corned Beef Canapé with Gruyere & Russian Dressing**
- **Champagne battered Asparagus with Vinaigrette Dip**
- **Crispy Bagel Chips with Brie and Pesto**
- **Warm Chicken Chorizo and Provolone Crostini**
- **Cucumber stuffed with roasted red pepper salad**
- **Fried Curry Tofu Bites with Mint Yogurt**
- **Crispy Polenta Cake with Tomato Relish and Parmesan**

Add the following items for \$2.95/person for one or \$5.50/person for both:

- **Shrimp Cocktail**
- **Oysters Rockefeller**

Prices and offerings are subject to change.  
Check [www.blueseegg.com](http://www.blueseegg.com) for current menus.

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SARAH@MAXIES.COM

# FAMILY-STYLE DINNER MENUS

## OPTION 1

### 3 COURSE MENU

#### First Course

- Hand Breaded, Fried Mushrooms with creamy hot sauce dip
- Blue's Egg Salad or Shaved Fennel Salad

#### Second Course (Choose two)

- Veal Meatloaf with Mushroom Sauce
- Chicken Paillards, Lemon Herb Sauce
- Spaghetti and Meatballs
- Beer Battered Atlantic Cod Fish Fry with Tartar Sauce
- Braised Lamb Meatballs in Rosemary Pan Sauce
- Slow Baked Pulled Ham with Natural Pan Drippings

#### Sides: (Choose two)

- Sautéed Fresh Vegetables
- Honey Glazed Carrots
- Braised Kale with Onion
- Creamy Coleslaw
- Potato Pancakes and Housemade Apple Sauce
- Mashed Yukon Potatoes
- Creamy Polenta with Parmesan
- Steamed Asparagus with Lemon Pepper Butter

#### Third Course

- A gourmet cookie and coffee bar
- 3 choices of cookies (seasonal)
- Add ice cream for \$1/person more

### 23.95 / PERSON ++

Includes focaccia bread, soft drinks, coffee & tea

This menu can be expanded to offer 3 choices of entrée and 3 choices of sides for \$28.95 / person ++

## OPTION 2

### 4 COURSE MENU

#### First Course

- Hand Breaded, Fried Mushrooms with creamy hot sauce dip
- Cup of Shellfish Bisque

#### Second Course

- Blue's Egg salad -OR- Shaved Fennel Salad

#### Third Course (Choose three)

- Veal Meatloaf with Mushroom Sauce
- Chicken Paillards, Lemon Herb Sauce
- Spaghetti and Meatballs
- Pan Sautéed Lake Superior Whitefish with Fresh Basil Tomato Concasse
- Braised Lamb Meatballs in Rosemary Pan Sauce
- Roasted Black Angus Beef Tenderloin with Béarnaise Sauce
- Beer Battered Atlantic Cod Fish Fry with Tartar Sauce
- Slow-baked Pulled Ham with Natural Pan Drippings

#### Sides: (Choose three)

- Sautéed Fresh Vegetables
- Honey Glazed Carrots
- Braised Kale with Onion
- Creamy Coleslaw
- Potato Pancakes and Housemade Apple Sauce
- Mashed Yukon Potatoes
- Creamy Polenta with Parmesan
- Steamed Asparagus with Lemon Pepper Butter

#### Fourth Course

- A gourmet cookie and coffee bar
- 3 choices of cookies (seasonal)
- Add ice cream for \$1 per person more

### 33.95 / PERSON ++

Includes focaccia bread, soft drinks, coffee & tea

Menus are based on parties of 10 or more, and created for tables of 8 to 10 people served in-house. Prices and offerings are subject to change. An hors d' oeuvres buffet featuring mini crab cakes, stuffed cucumbers & bacon wrapped water chesnuts can be added to any family style menu for just \$6 per person ++ All Menu Options include Herb Focaccia bread and whipped butter.



++ Please add 6.1% tax and 18% gratuity

# PRIVATE PLATED DINNER PARTIES

**THE BLUE PLATE**    \$39.95 per person + 6.1% Tax + 18% gratuity

## **Appetizers** - Select One for All Guests

- Crispy Fried Provolone Cheese, Marinara, Fresh Basil and Toasted Crostini
- Pan Fried Blue Crab Cake, Cucumber Salad, Remoulade
- Yeast Batter Fried Shrimp, Pickled Chili's, Baby Arugula, Tangy Orange Bacon Beurre Blanc
- Baked Polenta Cake, Smothered with Roasted Tomato Fennel Stew and Shaved Parmesan

## **Salads** - Served with Homemade Herb Focaccia - Select One for All Guests

- Blue's Egg Salad: Chopped Egg, Shaved Fennel, Cucumbers, Croutons, Creamy Dressing
- Classic Caesar: Aged Wisconsin Parmesan, Classic Dressing, Croutons
- Sliced Beef Steak Tomatoes: Local Cherry Wood Bacon, Sweet Onion and Blue Cheese Dressing

## **Entrees** - Your Guests to Pre-Order One

- Seared 14oz Black Angus Ribeye, 'Dirty' Onion Rings, Steak Butter
- Oven Braised Bone-In Breast of Chicken, Sweet Peppers, Rich Tomato Sauce, Parsley
- Lake Superior Whitefish Dijonaise, Petite Herb Salad, Lemon Cream
- Homemade Pappardelle, Roasted Mushrooms, Tomatoes, Spinach, Cream, Wisconsin Parmesan

## **Sides** - Select 2 for Your Guests to Share Family Style

- Cheesy Blue's Browns
- Mashed Yukon Potatoes
- Creamed Spinach
- Sautéed Spinach, Olive Oil and Garlic
- Fresh Sautéed Seasonal Vegetables
- Buttered Asparagus with Cracked Pepper
- Creamy Truffled Mac 'n' Cheese
- Baked Roasted Mushroom Strata
- Ragout of Roasted Mushrooms

## **Desserts** - Select Two for Your Guest to Pre-Order One

- Crème Brulée with Berries
- Rustic Mixed Berry Apple Pie with Crispy Streusel, Vanilla Bean Ice Cream
- Chocolate Chip Cookie Ice Cream Sundae, Homemade Hot Fudge
- Crispy Fried Strawberries with Crème Anglaise and Almond Crunch
- Creamy Cheese Cake with Graham Cracker Crust and Homemade Fudge Sauce



# PRIVATE PLATED DINNER PARTIES

**THE GRAND PLATE** \$49.95 per person + 6.1% Tax + 18% gratuity

## **Appetizers** - Select One for All Guests to Enjoy

- Chilled Poached Asparagus with Lump Crab, Lemon Aioli
- Pan Fried Blue Crab Cake, Cucumber Salad, Remoulade
- Yeast Batter Fried Shrimp, Pickled Chili's, Baby Arugula, Tangy Orange Bacon Beurre Blanc
- Baked Polenta Cake, Roasted Tomatoes, Fennel and Shaved Parmesan
- Shellfish Bisque with Lobster, Shrimp and Sherry

## **Salads** - Served with Homemade Herb Focaccia - Select One for All Guests to Enjoy

- Blue's Egg Salad: Chopped Egg, Shaved Fennel, Cucumbers, Croutons, Creamy Dressing
- Classic Caesar: Aged Wisconsin Parmesan, Classic Dressing, Croutons
- Sliced Beef Steak Tomatoes: Local Cherry Wood Bacon, Sweet Onion and Blue Cheese Dressing

## **Entrees** - Your Guests to Pre-Order One

- Seared 8oz Black Angus Center -cut Filet, 'Dirty' Onion Rings, Steak Butter
- Pan Roasted Domestic Lamb Chops (2), Shallot Confit, Mint Demi Glace
- Oven Braised Bone-In Breast of Chicken, Sweet Peppers, Rich Tomato Sauce, Parsley
- Peppercorn Roasted Norwegian Salmon Filet, Petite Herb Salad, Green Pea Sauce
- Seared Ahi Tuna Steak, Caper Caponata, Baby Arugula
- Homemade Pappardelle, Roasted Mushrooms, Tomatoes, Spinach, Cream, Wisconsin Parmesan

## **Sides** - Select 2 for Your Guests to Share Family Style

- Cheesy Blue's Browns
- Mashed Yukon Potatoes
- Creamed Spinach
- Sautéed Spinach, Olive Oil and Garlic
- Fresh Sautéed Seasonal Vegetables
- Buttered Asparagus with Cracked Pepper
- Creamy Truffled Mac 'n' Cheese
- Baked Roasted Mushroom Strata
- Ragout of Roasted Mushrooms

## **Desserts** - Select Two for Your Guest to Pre-Order One

- Crème Brulée with Berries
- Rustic Mixed Berry Apple Pie with Crispy Streusel, Vanilla Bean Ice Cream
- Chocolate Chip Cookie Ice Cream Sundae, Homemade Hot Fudge
- Crispy Fried Strawberries with Crème Anglaise and Almond Crunch
- Creamy Cheese Cake with Graham Cracker Crust and Homemade Fudge Sauce

