



ON-PREMISE CATERING MENU

catering@blackshoehospitality.com | 414-336-1005

Pricing does not include sales tax or delivery service charges. 3% service charge added to all credit card payments. No fee for Debit Cards or Cash. Pricing and menu items subject to change without notice.

HORS D'OEUVRES

Passed or Buffet, price per dozen.

Creamy Brie Crostini with tomato concasse & basil	\$26	Bacon-Wrapped Water Chestnuts with sticky caramel glaze	\$34
Caprese Skewers fresh Mozzarella, basil pesto, balsamic glaze	\$30	Chicken Breast Rumaki bacon-wrapped, with sticky caramel glaze	\$36
Stuffed Cucumbers with roasted red peppers	\$26	Chicken Chorizo & Provolone Canapé with paprika aioli	\$33
Fried Panko-Breaded Mushrooms with creamy hot sauce dip	\$28	Smoked Jumbo Chicken Wings buffalo or bbq sauce, blue cheese dip, celery	\$33
Mushroom, Spinach & Cheese Tartlets with garlic aioli	\$34	Niman Ranch Beef Burger Sliders Carr Valley cheddar, caramelized onion, garlic mayo	\$42
Mini Crab Cakes citrus mustard sauce	\$46		

FLATBREADS

\$17 Each Serves 10

Roasted Mushroom: Fonduta sauce, Saxony cheese, arugula, balsamic glaze

Chicken Chorizo: house-made garlic herb cream cheese, paprika aioli

Tomato Basil: aged Provolone, basil pesto

PLATTERS

Fresh Fruit: assortment of melons, pineapple, and berries	\$70
Crudités: assorted fresh vegetables with creamy dill dip	\$60
Assorted Dips: crab dip, hummus, olive tapenade, with crostini, pita, tortilla chips	\$70
Assorted Artisanal Cheese Platter: semi-soft, aged, and soft cheeses, assorted berries, crackers	\$140



ON-PREMISE CATERING MENU

7/2025

catering@blackshoehospitality.com | 414-336-1005

Pricing does not include sales tax or delivery service charges. 3% service charge added to all credit card payments. No fee for Debit Cards or Cash. Pricing and menu items subject to change without notice.

BUFFET PRICING

\$44/person: Choose 1 First Course, 3 Entrées, 3 Sides

\$38/person: Choose 1 First Course, 2 Entrées, 3 Sides

\$33/person: Choose 1 First Course, 2 Entrées, 2 Sides

+\$3/person for Family Style

FIRST COURSE

Served with Focaccia bread and whipped butter.

Garden Salad with greens, cucumber, tomato, carrot

Blue's Egg Salad with greens, hard-boiled egg, sliced tomato, pea, feta, creamy vinaigrette

Caesar Salad with Romaine hearts, 2-yr WI Parmesan, traditional dressing, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, creamy dill dressing

Roasted Beet Salad with candied walnuts, goat cheese, balsamic vinaigrette

Tomato Florentine Soup creamy tomato soup with spinach, basil, Parmesan

ENTRÉES

Chicken Pillards with lemon herb sauce

Cheese Ravioli with mushrooms, spinach, creamy parmesan sauce

Grilled Portobello Mushrooms with creole sauce

Beer-Battered Atlantic Cod Fish Fry with tartar sauce, lemon

Blackened or Seared Salmon choice of creole sauce, lemon caper sauce, or tomato basil concasse

Slow-Baked Pulled Ham with natural pan drippings

Roasted Pork Tenderloin rosemary, mushroom demi-glace, capers

PREMIUM ENTRÉES

Niman Ranch Beef Pot Roast red wine pan sauce, mirepoix vegetables +\$4/person

Seared Tenderloin Medallions red wine demi-glace +12/person

SIDES

Sauteéd Fresh Vegetables

Steamed Asparagus with lemon pepper butter

Honey-Glazed Carrots

Mashed Yukon Potatoes

Crispy Potato Pancakes with house-made apple sauce

Creamy Polenta with Parmesan

Blue's Truffled Mac & Cheese +2/person