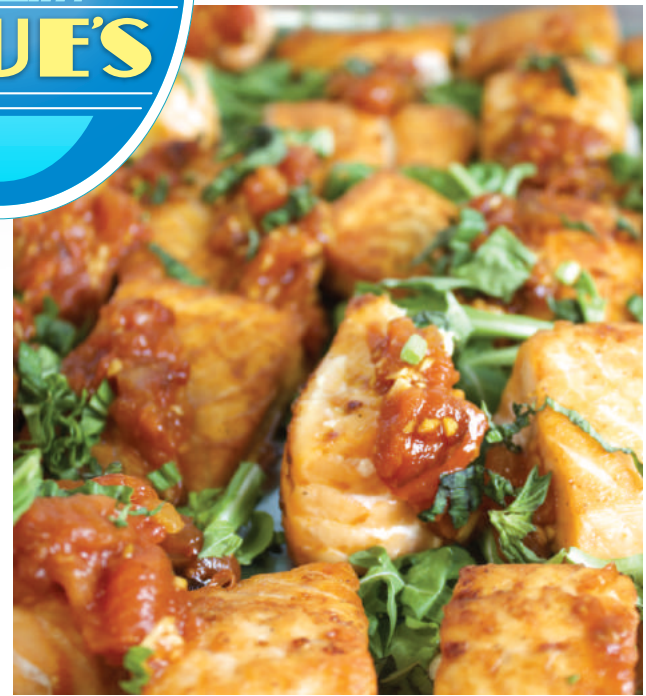




BLUE'S EGG CATERING



CATERING MENUS

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

WWW.BLUESEGG.COM

CATERING CONTACT:
414-336-1005
CATERING@BLACKSHOEHOSPITALITY.COM



BLUE'S EGG CATERING

COCKTAIL PARTY MENUS

GROUP ON-PREMISE CATERING MENU

APPETIZER buffets Generously Stocked for 1 hour • Averaging 2-3 pc. per guest

Choice of 5 items from the menu below: \$17.95 per person +6.1% tax

Choice of 7 items from the menu below: \$20.95 per person +6.1% tax

- Mini Crab Cakes with Citrus Mustard Sauce
- Chicken Breast Rumaki with Sticky Caramel Glaze
- Roasted Mushroom, Fonduta, Arugula & Balsamic Reduction Flatbread
- Sausage Stuffed Mushrooms with Seasoned Bread Crumbs, Béarnaise Sauce
- Fried Hand Breaded Mushrooms with Creamy Hot Sauce Dip
- Twice Baked Truffle Potatoes with Aged Provolone, Bacon, Chives
- Bacon Wrapped Water Chestnut with Sticky Caramel Glaze
- 'Moscow Minis' Corned Beef Canapés with Gruyere & Russian Dressing
- Shrimp Cocktail Crostini, Goat Cheese, Asparagus Bell Pepper Salad, Zesty Cocktail Sauce
- Crispy Bagel Chips with Brie and Pesto
- Warm Chicken Chorizo and Provolone Crostini, Paprika Aioli
- Cucumber Stuffed with Roasted Red Pepper Salad
- House Cured Salmon Lox on Pumpernickel, Herb Cream Cheese, Capers and Red Onion
- Select Vegetable Crudité Platter, Creamy Dill Dip

Add the following for \$2.50 per person for 1, \$5.50 per person for 2, \$7.50 for 3

- Smoked Chicken Wings with Bleu Cheese Dip, Celery, Buffalo or BBQ
- Niman Ranch Beef Burger Sliders with 1-year Carr Valley Cheddar, Tomato, Lettuce, Mayonnaise
- Assorted Cheese Platter of Semi-Soft, Aged and Soft Cheese, Mixed Berries, House-Made Crackers

Prices and offerings are subject to change. Check bluesegg.com for current menus.

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FAMILY-STYLE DINNER MENUS

OPTION 1

3 COURSE MENU

First Course

- Hand Breaded, Fried Mushrooms with creamy hot sauce dip
- Blue's Egg Salad: Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette

Second Course (Choose two)

- Chicken Paillards, Lemon Herb Sauce
- Cheese Ravioli with Mushrooms and Spinach
- 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
- Potato Pancakes and Housemade Apple Sauce
- Mashed Yukon Potatoes
- Mac N Cheese
- 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

26.95 / PERSON + 6.1% TAX

Includes focaccia bread, soft drinks, coffee & tea

This menu can be expanded to offer 3 choices of entrée and 3 choices of sides for \$29.95 / person + 6.1% tax

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: Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette

Third Course (Choose two)

- Chicken Paillards, Lemon Herb Sauce
- Cheese Ravioli with Mushrooms and Spinach
- Pan Sautéed Salmon with Fresh Basil Tomato Concasse
- Braised Lamb Meatballs in Rosemary Pan Sauce
- Roasted Black Angus Beef Tenderloin, sliced 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
- Potato Pancakes and Housemade Apple Sauce
- Mashed Yukon Potatoes
- Mac N Cheese
- 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 + 6.1% TAX

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 & twice baked truffle potatoes can be added to any family style menu for just \$6 per person + 6.1% tax. All Menu Options include Herb Focaccia bread and whipped butter.



BUFFET DINNER MENUS Buffet to be fully stocked for one hour

OPTION 1

- Hand Breaded, Fried Mushrooms with Creamy Hot Sauce Dip
- Blue's Egg Salad
- Focaccia Bread with Butter

Entrées (Choose two)

- Chicken Paillards, Lemon Herb Sauce
- Cheese Ravioli with Mushrooms and Spinach
- Beer Battered Atlantic Cod Fish Fry with Tartar Sauce
- Braised Lamb Meatballs with Rosemary Pan Sauce
- Slow Baked Pulled Ham in Natural Pan Drippings

Sides: (Choose two)

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

- Assorted Gourmet Cookies

26.95 / PERSON + 6.1% TAX

Seared Beef Tenderloin Medallions can be added to any buffet for an additional 6.95/person.

OPTION 2

- Hand Breaded, Fried Mushrooms with Creamy Hot Sauce Dip
- Blue's Egg Salad
- Focaccia Bread with Butter

Entrées (Choose three)

- Chicken Paillards, Lemon Herb Sauce
- Cheese Ravioli with Mushrooms and Spinach
- Pan Sautéed Salmon with Fresh Basil Concasse
- Braised Lamb Meatballs in Rosemary Pan Sauce
- Beer Battered Atlantic Cod Fish Fry with Tartar Sauce
- Slow-baked Pulled Ham with Natural Pan Drippings

Sides: (Choose two)

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

- Assorted Gourmet Cookies

29.95 / PERSON + 6.1% TAX

Seared Beef Tenderloin Medallions can be added to any buffet for an additional 6.95/person.



PRIVATE PLATED DINNER PARTIES

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

Appetizers – Select One for All Guests

- Crispy Fried Provolone Cheese, Marinara, Fresh Basil and Toasted Crostini
- Pan Fried Blue Crab Cake, Cucumber Salad, Remoulade
- Poached Shrimp Cocktail Bruschetta, Asparagus and Bell Pepper Salad, Caper Goat Cheese, Cocktail Sauce
- Yeast Batter Fried Shrimp, Pickled Chiles, 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: Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette
- Classic Caesar: Aged Wisconsin Parmesan, Classic Dressing, Croutons
- Mixed Greens, Goat Cheese, Apple, Candied Pecans, Cranberry Jalapeño Dressing

Entrees – Your Guests to Pre-Order One

- Seared 14oz Black Angus Ribeye, Onion Rings, Steak Butter
- Oven Braised Airline Breast of Amish Chicken, Sweet Saffron Peppers, Rich Tomato Sauce, Parsley
- Pan Roasted Salmon 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, 1-year Cheddar
- Mashed Yukon Potatoes
- Fresh Sautéed Seasonal Vegetables
- Buttered Asparagus with Cracked Pepper
- Creamy Truffled Mac 'n' Cheese

Desserts – Select Two for Your Guest to Pre-Order One

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



PRIVATE PLATED DINNER PARTIES

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

Appetizers – Select One for All Guests to Enjoy

- Chilled Poached Asparagus with Lump Crab, Lemon Aioli
- Pan Fried Blue Crab Cake, Cucumber Salad, Remoulade
- Poached Shrimp Cocktail Bruschetta, Asparagus and Bell Pepper Salad, Caper Goat Cheese, Cocktail Sauce
- Yeast Batter Fried Shrimp, Pickled Chili's, Baby Arugula, Tangy Orange Bacon Beurre Blanc
- Shellfish Bisque with Lobster, Shrimp and Sherry

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

- Blue's Egg Salad: Greens, Hard Egg, Sliced Tomatoes, Peas, Feta, Creamy Vinaigrette
- Classic Caesar: Aged Wisconsin Parmesan, Classic Dressing, Croutons
- Mixed Greens, Goat Cheese, Apples, Candied Pecans, Cranberry Jalapeño Dressing

Entrees – Your Guests to Pre-Order One

- Seared 8oz Black Angus Center-cut Filet, Onion Rings, Steak Butter
- Pan Roasted Domestic Lamb Chops (2), Shallot and Tomato Ragout, Port Wine Demi Glace
- Oven Braised Airline Breast of Amish Chicken, Sweet Saffron Peppers, Rich Tomato Sauce, Parsley
- Pan Roasted Salmon Dijonaise, Petite Herb Salad, Lemon Cream Sauce
- Seared Ahi Tuna Steak, Caper Caponata, Baby Arugula Salad
- Homemade Pappardelle, Roasted Mushrooms, Tomatoes, Spinach, Cream, Wisconsin Parmesan

Sides – Select 2 for Your Guests to Share Family Style

- Cheesy Blue's Browns, 1-year Cheddar
- Mashed Yukon Potatoes
- Fresh Sautéed Seasonal Vegetables
- Buttered Asparagus with Cracked Pepper
- Creamy Truffled Mac 'n' Cheese

Desserts – Select Two for Your Guest to Pre-Order One

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





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 5 p.m.

In the following pages, you'll find cocktail party menus, family style menus, buffet 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 50 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. 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 \$1,500 + 6.1% tax, 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.

Blue's Egg does not automatically add a gratuity to your catered event. We will ask you in advance of the event if you wish for us to automatically calculate a gratuity or if you wish to determine the gratuity at the time of final payment.

To find out more about private events at Blue's Egg we encourage you to call 414.336.1005 or email catering@blackshoehospitality.com. These menus 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!

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