

BLUE'S EGG

05/2022

PLATED MEALS

MENUS FOR PRIVATE DINNER PARTIES



catering@blackshoehospitality.com • 414-336-1005

317 N. 76TH St. Milwaukee, WI

Beverages not included in pricing. Pricing does not include 20% gratuity and sales tax.
All prices and menu items are subject to change without notice.

\$56.95 / person

+tax and gratuity

APPETIZER

select one for all guests to enjoy during reception or seated at dinner

Crispy Fried Provolone with marinara, fresh basil & tomato crostini

Pan-Fried Blue Crab Cake with cucumber salad, remoulade

Poached Shrimp Cocktail Bruschetta with asparagus & bell pepper salad, caper goat cheese, cocktail sauce

Vegetable Crudité Platter with creamy dill dip

Cheese Board with assorted cheeses

FIRST COURSE

select two for your guests to pre-select one

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

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, cranberry jalapeno dressing

Roasted Beet Salad with candied walnuts, goat cheese, balsamic vinaigrette **+\$2/person**

Seasonal Soup du Jour

Shellfish Bisque Soup

ENTREES

select three for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

select two for your guests to pre-select one

Dark Chocolate Symphony Cake with chocolate fudge and ganache, chocolate frosting

Rustic Mixed Berry Apple Crostata with crispy streusel, house-made vanilla ice cream

Creamy Cheesecake with graham cracker crust, house-made chocolate sauce

Old Fashioned Carrot Cake with cream cheese frosting, candied walnuts

Flourless Chocolate Cake with raspberry coulis

Key Lime Pie with graham cracker crust, chantilly

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\$48.95 / person

+tax and gratuity

FIRST COURSE

select two for guests to pre-select one

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

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

Mixed Greens Salad with goat cheese, apple, candied pecans, cranberry jalapeno dressing

Seasonal Soup du Jour

ENTREES

select three for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

host to select one for all guests to enjoy

Dark Chocolate Symphony Cake with chocolate fudge and ganache, chocolate frosting

Rustic Mixed Berry Apple Crostata with crispy streusel, house-made vanilla ice cream

Creamy Cheesecake with graham cracker crust, house-made chocolate sauce

Old Fashioned Carrot Cake with cream cheese frosting, candied walnuts

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\$39.95 / person

+tax and gratuity

FIRST COURSE

select one for all guests to enjoy

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

Caesar Salad with romaine hearts, traditional dressing, 2-year Wisconsin parmesan, croutons

ENTREES

select two for your guests to pre-select one

Braised Beef Short Rib with mirepoix vegetables, roasted red potatoes, red wine pan sauce

Pan Seared Amish Airline Chicken Breast with fresh spinach, angel hair pasta, lemon, capers, parmesan

Sauteed Atlantic Salmon Dijonaise with petite herb salad, roasted red peppers, lemon cream sauce

+\$5 per person

Cheese Ravioli with oven-dried tomatoes, fresh spinach, pesto cream sauce, parmesan

House-Made Pappardelle with roasted mushrooms, asparagus, tomato cream sauce, oregano, parmesan

Pan-Seared Pork Tenderloin Medallions with glazed roasted carrots, caramelized onion hash browns, apple-cognac cream

Seared 8oz Black Angus Center-Cut Filet with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$15 per person**

Seared 14oz Black Angus Ribeye with truffle mac n' cheese, fresh asparagus, beer-battered onion rings, house steak butter **+\$10 per person**

DESSERT

Assorted Gourmet Cookies

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RESERVING BLUE'S EGG

Blue's Egg will open specifically for your group any night of the week with food and beverage minimums starting at \$1500 Monday through Thursday and \$2500 Friday through Sunday.

There are no rental fees to use the space and we do not require deposits ahead of time. We do, however, request a contract to hold the space with a credit card on file.

We will open doors as early as 5:00 p.m. for the group and host a last call at 9:30 p.m. These hours are flexible depending on time of day and may increase food and beverage minimums if requested to stay open after 10:00 p.m.

The space itself is transformed into an intimate dining experience where the tables are dressed in ivory linen and candles illuminate the space. You are free to decorate the space and enhance the décor as you please as long as there is no damage to the restaurant furniture or building.

Menu prices do not include standard tax, gratuity, or beverages.

Blue's Egg offers a full-functioning bar during evening events where we feature tap beer, bottled beer, wine by the glass or bottle and cocktails.

Standard state sales tax is applied to each party along with an 20% gratuity charge.

Menu and bar selections are due two weeks prior to the event and the final count is due three days prior to event.

Contact us directly at 414-336-1005 or catering@blackshoehospitality.com to schedule your next event at Blue's Egg.

Prices and menus are subject to change.

Please contact us directly to get the latest details from our team.

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