

GATHERINGS

WHERE EVENTS COME TOGETHER
A SAVORY CATERING COMPANY

5855 MAPLE AVE, DALLAS, TX 75235

469-930-4483

BBQ MENU

COURTESY OF MAPLE LANDING

STARTERS

Chicken Strips	Tuna Poke Bowl
\$10.95/Order	\$14.95/Order
Southwest Hummus	Brisket Poutine
\$8.95/Order	\$14.95/Order
ML Queso	Smoked Wings
\$8.95/Order	\$13.95/Order
Chips & Salsa	Brisket Chili
\$6.95/Order	\$7.95/Order



SWEETS

\$7.50/PERSON

Banana Bourbon Bread Pudding
Freshly Baked Cookies
Brownies



SLIDERS & TACOS

\$3.95 EACH

Sliced Brisket Slider
Brisket Melt Slider
Pastrami Brisket Slider
ML Turkey Slider
Bacon Avocado Slider

737 Slider
Kimchi Slider
Bourbon Bbq Slider
Brisket Taco
Pulled Pork Taco

BBQ BUFFET

\$30.95/PERSON

Smoked Brisket
Smoked Chicken
Chipotle Potato Salad
ML Baked Beans
Cornbread
Dinner Rolls
House Pickles & Jalapeños
Assorted House Sauces



LOADED BAKER BAR

\$19.95/PERSON

Brisket, Pork, or Turkey
Bacon Bits
Whipped Butter

Sour Cream
White Cheddar
Chives

House Pickled Jalapeños
Bbq Sauce
Carolina Slaw

ADD-ONS

Smoked Prime Rib Carving Station

\$17/person (based on 4oz per person)

Colossal Shrimp Cocktail

\$11/person (based on 2 of each of the 8-12 shrimp per person)

St. Louis Smoked Ribs

\$7.50/person (based on 2 ribs per person)



ML BURGER BUFET

\$17.95/PERSON

Beef, Turkey, or Beyond "Meat"
Challah Buns
Peppered Bacon
Cheddar, Swiss, & Gouda
Lettuce, Tomatoes, & Onions
House Pickles & Jalapeños
Assorted House Sauces
House Fries



\$2.50/PERSON

House Salad
Homemade Fries
Homemade Potato Chips
Carolina Slaw
Chipotle Potato Salad
Kimchi

\$4.50/PERSON

Fruit Bowl
ML Baked Beans
ML Ceasar
ML Brussels Sprouts

SIDES

Elote
ML Mac-n-Cheese
Sweet Potato Fries

PIZZA MENU

COURTESY OF SOCIAL PIE

14" PIE, GLUTEN-FREE CRUST UPON REQUEST +\$5

Pepperoni	\$14.95	The White	\$17.95	Four-Cheese	\$13.95
red sauce, grande pepperoni		truffle béchamel, chicken, mushroom, spinach, balsamic shallots, balsamic reduction		red sauce, mozzarella, parmesan, ricotta salata, gouda	
Sausage + Arugula	\$17.95	Bbq Chicken	\$17.95	Wild Mushroom	\$15.95
red sauce, pickled fennel, tomato, manchego, red pepper flake		bbq sauce, red onion, bacon		garlic oil, tomato, gouda, goat cheese	
Meaty Meat	\$17.95	The Tony	\$17.95	Margherita	\$15.95
red sauce, ground beef, jimmy's sausage, pepperoni, ham		garlic oil, chicken, spinach, kalamata olive, goat cheese, pickled jalapeño		red sauce, fresh mozzarella, tomato, basil	
Texican	\$17.95	Hot Honey Chicken	\$17.95	Mediterranean	\$17.95
bbq sauce, smoked brisket, bacon, pickled red onion, pickled jalapeño		béchamel, bacon, pepper/onion mix, hot honey drizzle		garlic oil, pepper/onion mix, spinach, kalamata olive, tomato, basil, artichoke, feta	
Supreme	\$17.95	Buffalo Chicken	\$17.95	Burrata	\$17.95
red sauce, pepperoni, ground beef, banana pepper, black olive, mushroom, red onion		s&a buffalo sauce, blue cheese, red onion, ranch drizzle		pesto, grape tomato, balsamic glaze, wild arugula	



SAVORY MENU

COURTESY OF SAVORY CATERING

*Pricing is subject to market rates and will be finalized by the Catering Director following the client meeting or upon completion of the pricing review.

APPETIZERS

Eggplant Crisps

with mini mozzarella & burst tomatoes

Pulled Pork

with pickled onions & crostini

Bacon Wrapped Dates

stuffed with feta cheese & citrus puree

Parmesan Potato Rounds

served with red bell coulis sauce

Mango Crab Salad Canapés

Saffron Risotto Rounds

Crab & Chive Salad Stuffed Peppadews

Mediterranean Stuffed Tomatoes

Boursin Stuffed Roasted Red Potatoes

Curried Chicken Canapés

served on fully ripened fried plantains

Roasted Chicken Tartlets

served in mini shells with a lemon caper vinaigrette

Pulled Pork Sliders

topped with spicy napa slaw

Chipotle Rabbit Ragu Canapés

Blood Orange & Shrimp Ceviche

*seasonal with optional shot glass display

Prosciutto Wrapped Caesar Salad

Juniper Spiced Venison Canapés

with orange marmalade & micro-greens

Beef Tenderloin Carpaccio Canapés

served with lemon caper vinaigrette & micro herbs

Coriander BBQ Quail Legs

Petite Shrimp Cakes

served with spicy pomegranate sauce

Tuna Tartar & Pastry Shell Canapés

served with chopped red bell peppers, red onions, mango vinaigrette, & chives

Spice Crusted Tuna

served with crispy snow pea & black pepper mignonette on pumpernickel round

Roast Beef Sandwich Setup

with horseradish sauce, grain mustard & silver dollar rolls



Blue Cheese, Caramelized Onion Squares

served on puff pastries & balsamic reduction

Smoked Salmon & Boursin Cheese Tartlets

served with crispy snow pea & black pepper mignonette on pumpernickel round

Prosciutto, Creamy Goat Cheese & Dried Fig Tarts

served with fresh microgreens on puff pastry

Prosciutto & Fennel Bruschetta Canapés

served with roasted fennel, lemon vinaigrette, cracked pepper & fennel fronds

Seared Duck & Edamame Stuffed Mushrooms

served with savory blackberry reduction sauce

Wild Mushroom & Roma Tomato Bruschetta

served with crostini

The following section is perfect for parties that require hors d'oeuvres & appetizers only or accompaniments to a buffet-style event. Most of these items can be passed, but please note that server pricing is not included. These are set up in two categories based on pricing. If you would like us to come up with something special or you have something particular in mind for your menu please ask we will be happy to accommodate. (20 piece minimum)

THEMED BUFFET OPTIONS

GO WEST BBQ

11 Hour Slow Cook Brisket
Smokehouse Savory Chicken
Chipotle Potato Salad
Molasses & Brown
Sugar Baked Beans
Slow Roasted Sweet & Spicy Pork Ribs
Texas Toast
Relish Trays & BBQ Sauce



THE ROMAN FEAST

Wild Mushroom & Tomato Bruschetta
Antipasto & Olive Platter
Lobster Manicotti In Saffron Corn
Cream Sauce
Angel hair
fettuccini, bow tie or penne pasta
Brick Oven Garlic Bread
Classic Caesar Salad
Savory Meat Marinara
alfredo or mushroom marsala sauce



ASIAN BY DESIGN

Sesame & Walnut Chicken With Pineapple Sauce
Lemongrass Ginger Rice Pilaf
Stir Fry Veggies
Beef Satay With Peanut Sauce
Veggie Spring Rolls
California Sushi Rolls
Pot Stickers



THE TEX-MEX WAY

Chicken & Beef Fajitas
Charro Beans & Cilantro Rice
Chocolate Dusted Grilled Shrimp Skewers
Whole Wheat Tortillas
sautéed onions & peppers
Shaved Lettuce, Pico De Gallo & Shredded Oaxaca Cheese
salsa roja
guacamole & tortillas



SAVORY DINNER

Option 1

This option gives you three courses

- Salad Or Soup
- Main Entrée
- Dessert

Option 2

This option gives you three courses and your choice of two entrées

- Salad Or Soup
- Main Entrée
- Dessert

Option 3

This option gives you a choice of four courses *Please note these courses can be in whatever order you like

- Appetizers
- Salad Or Soup
- Main Entrée
- Dessert

Option 4

This is the grandaddy option; your choice of two at each course, except dessert, and a choice of family-style appetizers

- Appetizer (Choice of two or family-style)
- Salad Or Soup
- Main Entrée
- Dessert



SOUPS

Two Tone Vichyssoise

chilled potato leek & sweet potato soups in one bowl

Indian Sweet Corn Soup

served with crispy snow pea & black pepper mignonette on pumpernickel round

Tomato Consommé

served with mini seared scallops, creamed peas & vegetable mélange

Sun-Dried Tomato Soup

served with tiny mozzarella balls

Crab & Basil Bisque

White Bean & Escarole Soup

served with sweet Italian sausage

Butternut Squash Puree

served with honey crème fraîche & tasso ham croutons

Demitasse Of Soup

Choice of: Indian corn, baked potato, broccoli cheese, cream of sun-dried tomato, gazpacho, butternut squash, beer cheese or classic french onion

*Ask about our soups of the day

SALADS

The Classic Caesar Salad

served with fresh romaine chopped, mixed croutons, shaved parmesan & caesar dressing

Field Greens Salad

served with croutons, bacon, grape tomatoes, red onions, cheese, champagne vinaigrette & ranch

Heirloom (Or Hothouse) Tomato Salad

stuffed with feta cheese & citrus puree

Boston Bibb Lettuce & Apple Crisps

served with red bell coulis sauce

Grilled Pancetta Wrapped Radicchio Wedge

served on fully ripened fried plantains

Cauliflower & White Bean Salad

served in mini shells with a lemon caper vinaigrette

Sweet & Spicy Nuts

topped with spicy napa slaw

Roasted Bell & Poblano Pepper Salad

served on fully ripened fried plantains

Couscous & Asparagus Chilled Salad

served in mini shells with a lemon caper vinaigrette

Classic Caprese Salad

topped with spicy napa slaw



STARCHES & VEGETABLES

Lemongrass & Ginger Rice Pilaf

topped with fresh herbs

Israeli Couscous With Pecans & Sage

pearl pasta, ground & fresh sage, and texas pecans

Baked Spaghetti Squash

served with wild mushroom ragu

Corn & Tomato Gratin

served with fresh corn, sliced tomatoes, pecorino cheese, heavy cream & panko

Smoky Southern Succotash

complete with edamame, bacon, corn, harvester beans & shallots

Grilled & Chilled Asparagus

served with chopped egg, applewood smoked bacon & champagne vinaigrette

Whipped Garlic Potatoes

our version full of cream and a hint of garlic

Roasted Fennel & Carrots

served with fresh thyme, oaxaca cheese, & oregano

Gnocchi Gratin

served with sautéed spinach & ricotta cheese

PROTEIN

Chopped Italian Pot Roast

served with tomato gravy

Manila Clams In White Wine Sauce

served with jalapeños, purple potatoes & chinese sweet sausage

Asiago & Prosciutto Roasted Chicken

served with fresh sage and red bell pepper coulis sauce

Chicken Stuffed With Sun Dried Tomato & Goat Cheese Roulade

served with fresno cream sauce

Tequila Cured Salmon

served with capers, diced red onion, dill crème fraiche & fresh sliced bread

Tuna Tartare Station

served with crostini

Osso Bucco

italian style braised veal shanks

Savory Shrimp Cocktail

court bouillon simmered, chilled & sea salt dusted, served with kettle one citron cocktail sauce

Grilled Lamb Chops

served with béarnaise butter

Prosciutto Wrapped Figs

served with maytag blue cheese *seasonal



BEEF

Beef Tenderloin

with diced mango, red bell peppers, red onion & orange-savory vinaigrette

Beef Tenderloin Au Poivre (Peppercorn Crusted)

served with one giant sea scallop, roasted bell pepper, cilantro infused spinach & bourbon corn sauce

Grilled Beef Tenderloin

served with sweet potato stuffed cannelloni, jumbo lump crab meat, crumbled blue cheese & garlic cream sauce

*our signature dish

Lavender Rubbed Buffalo Strip

served with fingerling potato & carrot slaw & asparagus tips with classic demi sauce

Veal Gibraltar

with tomato & ricotta polenta cake, steamed baby beets & pimento cheese

CHICKEN & FOUL

Parmesan Crusted Chicken

served with brown butter gnocchi, pancetta croutons & balsamic reduction *Seasonal

Goat Cheese & Sun Dried Tomato Chicken Breast

served with sage scented cannellini beans, roasted spaghetti squash & pan jus

Pan Seared Chicken Breast

served with caramelized root vegetables, twice-baked potatoes & a classic velouté sauce

Bricked Grilled Game Hen

served with a tamarind glaze, shaved carrots & potato fennel puree

Pan Seared Duck Breast

served with apple cider beurre blanc, butternut squash, jasmine rice pilaf, kiwi currant salsa & dried fruit gastrique



PORK

Braised Banana Leaf Pork

served with cardamom-scented rice, grilled pineapple & braising sauce

Caramel Glazed Bone in Pork Loin

with chipotle sweet potatoes & baked cauliflower

Classic Osso Bucco

served with orzo, succulent tomato sauce & shaved fennel



FROM THE SEA

Mango BBQ Glazed Salmon

with baked beans & spicy coleslaw

Seared Black Cod (Sablefish)

served with whipped plantains, black bean puree & pineapple salsa

Sage Dusted Deep Sea Scallops

served with roasted poblano cilantro couscous, warm onion vinaigrette & queso fresco

Seared Halibut

served with strawberry salsa, crisp asparagus & citrus couscous

Fried Catfish & Lobster

with homemade spinach pasta, fresh tomatoes, poblano & mango sauce



GAME

Ancho Chile- Espresso Braised Lamb Shanks

served with quick seared zucchini & italian white bean purée

Chipotle Braised Rabbit

served with pappardelle pasta, fresh peas & julienne celery root

Lamb T-Bone

with mint-infused mole, puree of yellow split pea & grilled fresno peppers

Lamb En Croute

with pomegranate demi, cauliflower casserole & sautéed asparagus

VEGETARIAN

Wild Mushroom & Smoked Gouda Cheese Wellington

with haricot verts, frisee salad & slow-roasted tomato basil sauce

Wild Mushroom Tofu Lasagna

with thyme romesco sauce & sharp provolone

Zucchini Crepes

with roasted peppers, julienne vegetables, emmenthaler cream sauce & micro green salad



SPECIALTY ITEMS

Mediterranean Spice Rubbed Beef Tenderloin (4 oz)

served roasted, chilled & sliced with horseradish crème fraîche

Cassoulet

confit of duck & sausage with white beans & french bread

Lobster Stuffed Manicotti

served in a garlic, oregano & lemon cream sauce with fresh corn kernels

DESSERTS

El Diablo Devil's Food Cakelette

with a tangerine butter sauce

Bourbon Pecan Tart

with caramel chocolate sauce

Seasonal Fruit Cobbler

with vanilla bean ice cream

Triple Cherry Cheesecake

with a sweet cherry preserve sauce

Chocolate Covered Strawberries



*All prices are subject to applicable sales tax. Please alert us to any food allergies

Curd Tartlets

3" or bite-size

- Key lime
- Orange
- Lemon
- Passion fruit

Mouse Tartlets

3" or bite-size

- Peanut butter
- Milk chocolate
- Dark chocolate

cream puffs

3" or bite-size

- Peanut butter
- Milk chocolate
- Dark chocolate

PLATTERS

Savory's Signature Artisanal Cheese Platter

served with fresh grapes, seasonal berries, marcona almonds, water crackers, & other accompaniments

*Add a selection of full cured meats

Seasonal Crudités

served with cilantro ranch & sweet, spicy garlic dipping sauce

Fresh Seasonal Fruit Tray



STATIONS

Carving Station

beef tenderloin, prime rib, pork tenderloin, roast beef, leg of lamb, turkey breast or ham, served with silver dollar rolls & accompanying sauces.

sliced to order

Mashed Sweet Potato Bar

add your own: chopped candied nuts, mini marshmallows, cooked diced cinnamon apples, golden raisins & brown sugar.
served in a martini glass (optional)

'The Original' Mini Silver Bowl Salad Station

made to order: "the original" sautéed slightly spicy chicken chopped romaine lettuce with balsamic & caesar dressing topped with bacon bits, grapes, orange slices & red bell peppers.
served in a mini silver bowl

Grilled Cheese Station

choose from: fresh white, whole wheat, or rye bread, sliced cheddar, colby jack, or provolone cheese.
add: sliced tomato, prosciutto or avocado, served with tomato basil soup demitasse

Quesadilla Station

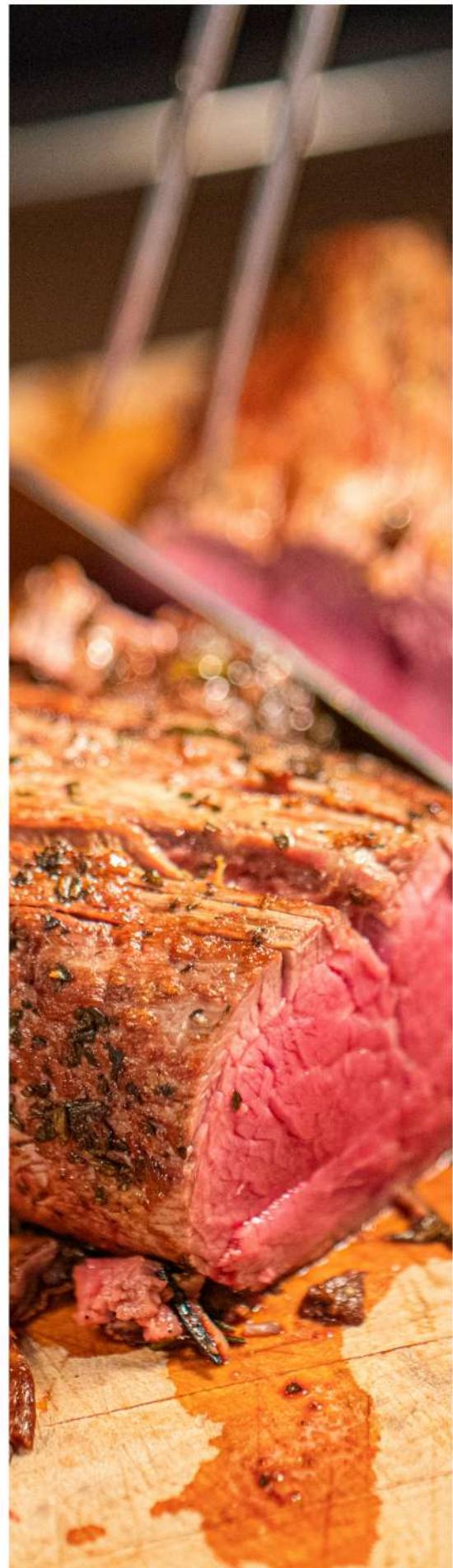
choose from: chicken, brisket & portabella mushrooms, shredded cheddar, colby jack, & oaxaca cheese.
add: onions, bell peppers & spinach served with pico de gallo & sour cream

Egg Omelet Station

choose from: bacon, sausage, ham, egg whites, shredded cheddar, colby jack, oaxaca cheese, red bell peppers, wild mushrooms, jalapeños, spinach, onions, & diced tomatoes.
served with salsa
made to order

Pasta Station

choose from: diced grilled chicken breast & italian sausage, savory marinara sauce, alfredo sauce, & pomodoro sauce, broccoli, spinach & portobello mushrooms, angel hair, fettuccini & bow tie pasta
served with bread service & garlic butter
made to order



BRUNCH BUFFET MENU

\$26.95/Person

Chef Egg Station Upgrade +\$5.95/ Person

BAKED CHEESY EGGS
SPICED BREAKFAST POTATOES
PEPPERED BACON
BISCUITS & SAUSAGE GRAVY
FRUIT SALAD
WAFFLES
CHICKEN STRIPS
coffee station



BRUNCH DRINKS

\$5/Per Drink

YOUR CHOICE MIMOSAS OR BLOODY MARYS

PRIVATE ROOM RENTAL FEE

\$500 + GRATUITY

THIS FEE COVERS A PRIVATE SPACE FOR ANY EVENT, NO MATTER THE SIZE OF THE PARTY.

PRIVATE ROOM & DINING SET UP FEE

\$750 + (GRATUITY NOT INCLUDED)

THIS FEE COVERS A PRIVATE SPACE FOR A SIT-DOWN EVENT.

