



(214) 612-6473



themaplelanding.com

## PARTY ROOM MENU

### STARTERS

#### CHICKEN STRIPS

\$11.50/Order

#### TUNA POKE BOWL

\$14.95/Order

#### SOUTHWEST HUMMUS

\$8.95/Order

#### BRISKET POUTINE

\$15.95/Order

#### ML QUESO

\$8.95/Order

#### SMOKED WINGS

\$13.25/Order

#### CHIPS & SALSA

\$6.95/Order

#### BRISKET CHILI

\$9.50/Order

#### PIMENTO & CHEESE DIP

\$9.95/Order

### 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

### SWEETS BUFFET

\*\$7.95/Person

#### BANANA BOURBON BREAD PUDDING

#### FRESHLY BAKED COOKIES

#### BROWNIES



### BBQ BUFFET

\$32.95/Person



#### SMOKED BRISKET

#### SMOKED CHICKEN

#### CHIPOTLE POTATO SALAD

#### ML BAKED BEANS

#### HOUSE SALAD

With ranch & champagne vin.

#### CORNBREAD

#### DINNER ROLLS

#### HOUSE PICKLES & JALAPEÑOS

#### ASSORTED HOUSE SAUCES

### LOADED BAKER BAR

\$19.95/Person

#### BRISKET, BUFFALO CHICKEN, PORK, OR TURKEY

#### BACON BITS

#### WHIPPED BUTTER

#### SOUR CREAM

#### WHITE CHEDDAR

#### CHIVES

#### HOUSE PICKLED JALAPEÑOS

#### BBQ SAUCE

#### CAROLINA SLAW

#### HOUSE SALAD

With ranch & champagne vin.

### ADD-ONS

#### SMOKED PRIME RIB CARVING STATION

\$17/person (based on 4oz per person)  
slider rolls, bourbon'd onions, smokey au jus,  
horseradish cream, ML mustard

#### ML SHRIMP COCKTAIL

Colossal Shrimp (avg. 10 each): \$35.95/pound  
Jumbo Shrimp (avg. 18 each): \$27.95/pound  
both options served with cocktail sauce, MiLe HiGH sauce, & lemon wedges

### ML BURGER BUFFET

\$18.95/Person



#### BEEF, TURKEY, OR BEYOND "MEAT"

#### CHALLAH BUNS

#### PEPPERED BACON

#### CHEDDAR, SWISS, & GOUDA

#### LETTUCE, TOMATOES, & ONIONS

#### HOUSE PICKLES & JALAPEÑOS

#### ASSORTED HOUSE SAUCES

#### HOUSE FRIES

#### HOUSE SALAD

With ranch & champagne vin.

### SIDES

\*\$2.95/Person

#### HOUSE SALAD

#### CAROLINA SLAW

#### HOUSEMADE FRIES

#### CHIPOTLE POTATO SALAD

#### HOMEMADE POTATO CHIPS

#### KIMCHI

#### FRUIT BOWL

#### ELOTE

#### ML BAKED BEANS

#### ML MAC N CHEESE

#### ML CAESAR

#### SWEET POTATO FRIES

#### ML BRUSSELS SPROUTS

\*\$4.95/Person

### MEATS BY THE POUND

SMOKED BRISKET	\$32.95
PASTRAMI BRISKET	\$34.95
PORK BELLY	\$18.00
PULLED PORK	\$16.95
ST. LOUIS RIBS (HALF RACK)	\$16.95
ST. LOUIS RIBS (FULL RACK)	\$28.95
SMOKED TURKEY	\$17.95
SMOKED SAUSAGE	\$11.95

Specialized menu from our sister company Savory Catering with a consultation with GM, Director of Catering, and/or Executive Chef – market price.

# BRUNCH BUFFET MENU

\$28.95 / 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

\$6 / Per Drink

YOUR CHOICE FROM 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.



### SILVER BOWL

chopped romaine, bacon bits, grapes, orange slices, red bell peppers, spicy chicken, two dressings: balsamic vin + caesar

## PRE-ORDER MENU

\*Required usage for groups of 20 or more

### BRISKET MELT

bourbon'd onions, mushrooms, gouda, chipotle sauce, challah bun, choice of side



### SLICED BRISKET SANDWICH

slaw, house-pickled jalapeños, bbq sauce, hoagie, choice of side

### TURKEY CLUB

bacon, avocado, lettuce, tomato, gouda, MiLe HiGh Sauce, wheat, choice of side

### BACON AVOCADO BURGER

cheddar, challah bun, choice of side

\*FOR PARTIES OF 20 PEOPLE OR MORE, GUESTS WILL HAVE TO CHOOSE FROM PARTY MENU BUFFET, OR WILL HAVE A SEPARATE MENU OF 5 ITEMS.