



(214) 612-6473



themaplelanding.com

PARTY ROOM MENU

STARTERS

CHICKEN STRIPS	TUNA POKE BOWL
\$11.50/Order	\$14.95/Order
SOUTHWEST HUMMUS	BRISKET POUTINE
\$8.95/Order	\$15.95/Order
ML QUESO	SMOKED WINGS
\$8.95/Order	\$13.25/Order
CHIPS & SALSA	BRISKET CHILI
\$6.95/Order	\$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.

*\$2.95/Person

*\$4.95/Person

SIDES

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	

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

BRUNCH BUFFET MENU

\$28.95 / Person

Chef Egg Station Upgrade +\$5.95 / Person

BAKED CHEESY EGGS

FRUIT SALAD

SPICED BREAKFAST POTATOES

WAFFLES

PEPPERED BACON

CHICKEN STRIPS

BISCUITS & SAUSAGE GRAVY

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.



PRE-ORDER MENU

**Required usage for groups of 20 or more*

SILVER BOWL

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

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