



(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

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

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	\$15.95

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.*