

MAPLE HALL CATERING

ALL ITEMS FEED 10 PEOPLE

Starters

STREET CORN DIP \$45

Charred sweet corn dip topped with cotija cheese and cilantro, served with tortilla chips

ROASTED RED PEPPER HUMMUS \$65

served with naan bread

FRIED PICKLES \$50

thick-cut hand breaded pickles with buttermilk ranch

BAKED PRETZEL BITES

with house-made beer cheese \$60

with house-made maple mustard \$50

MEATBALLS \$50

with house-made barbeque glaze (30 count)

SAUSAGE BITES \$45

with Memphis seasoning

CAULIFLOWER WINGS \$60

Hand-breaded cauliflower florets, served with buffalo & ranch

Salads

CLASSIC HOUSE \$35

Romaine, cucumbers, tomatoes, onions, white cheddar

CAESAR \$45

Romaine, parmesan, sweet potato-jalapeño croutons, Caesar dressing

Sandwiches

STACKED CLUB SANDWICH \$65

turkey breast, pepper jack cheese, bacon, lettuce, tomato, three pepper sauce on Texas toast (20 count)

CHICKEN SLIDERS \$65

hand-breaded with pickles and maple mustard on brioche buns
OR buffalo sauce and pickles on brioche buns (20 count)

PEPPERONI PIZZA SLIDERS \$60

mozzarella, pepperoni, salami, marinara, on brioche buns (20 count)

CHICKEN SALAD SLIDERS \$60

cajun chicken salad with celery & apple,
shredded mozzarella, lettuce, on brioche buns (20 count)

SOUTHWEST VEGGIE WRAP \$45

Charred sweet corn, black beans, avocado, lettuce,
poblano pepper, tomato, onion, cotija cheese, lime crema,
Sriracha aioli, on a sundried tomato wrap (10 count)

Provisions

GRILLED CHICKEN BREAST \$50

marinated in wine + basil vinaigrette (10 count)

ALFREDO \$60

creamy alfredo, penne pasta, parmesan, parsley
+ grilled chicken \$25

BEEF RAVIOLI \$70

with garlic, parmesan, in a marinara sauce

CHEESE RAVIOLI \$65

with spinach, garlic, parmesan, in a marinara sauce

MUSHROOM FLORENTINE \$80

button mushrooms, garlic, roasted red peppers, spinach,
wine basil vinaigrette, gluten-free pasta *vegan & gluten-free*

SAUSAGE & POTATO BAKE. . . . \$60

red potatoes, andouille sausage, Italian seasoning, onion, peppers
sausage can be removed to make it vegan & gluten-free (\$40)

Sides

NATURAL CUT FRIES \$45

SWEET POTATO FRIES \$45

GREEN BEANS \$45

fresh green beans sautéed with lemon zest

BRUSSELS SPROUTS \$45

oven roasted with olive oil, sea salt, and cracked pepper

MAC & CHEESE \$65/75

white cheddar OR with applewood smoked bacon

Add-on Items

VEGGIE TRAY \$35

assorted fresh veggies with ranch
+ hummus for \$12

MEMPHIS CHARCUTERIE \$55

grilled bbq sausage, pepper jack cheese, American cheese,
pepperoncinis, pickles, apple-glazed bbq sauce, maple mustard

CHICKEN TENDERS *

hand-breaded or grilled with two house-made
dipping sauces

**Available in 25, 50, 100*

**\$2 per tender*

Dessert

See menu from our partner HAM N' GOODY'S



BEVERAGES

BATCHED COCKTAILS

THESE CRAFT COCKTAILS ARE MADE FROM SCRATCH AND DESIGNED TO SERVE LARGE GROUPS EFFICIENTLY.

COCKTAILS ARE PRICED TO SERVE 25 PEOPLE PER BATCH.

Classic Cocktails

MARGARITA \$150

Tequila, triple sec, lime, agave

MOJITO \$150

Rum, lime, mint, simple syrup, sparkling soda

MOSCOW MULE \$150

Vodka, lime, ginger beer

Signature Cocktails

MAPLE FASHION \$175

Whiskey, maple simple syrup, angostura bitters, orange peel, luxardo cherry juice

ESPRESSO MARTINI \$175

Vodka, coffee liqueur, vanilla, oat milk, cold brew

THE 400 BLOCK \$175

Vodka, amaretto, lemon, sparkling soda
choice of strawberry or blueberry

SPLIT FIX \$175

Vodka, Concord grape juice, ginger ale, lime

Mocktails

FLAVORED LEMONADE \$65

Blackberry, Peach, or Lavender

CHAMPAGNE TOAST

THE PERFECT COMPLIMENT TO ANY CELEBRATION. EACH BOTTLE CONTAINS FIVE SERVINGS.

Prospero Brut

1 BOTTLE \$18

6 BOTTLES \$100

12 BOTTLES \$175

LaMarca Prosecco

6 BOTTLES \$250

12 BOTTLES \$420

24 SPLITS \$300*

*EACH SPLIT IS 187ML SINGLE SERVING.

Veuve Clicquot

1 BOTTLE \$150

Other group options . . .

- DRINK TICKETS
- TAB MAXIMUM
- BEER/WINE ONLY
- SET PRICE POINT
- OPEN BAR



DESSERTS

HAM N GOODY'S

Cakes

red velvet, chocolate, caramel, coconut, carrot, strawberry, Italian cream

ONE LAYER \$55

feeds 15-20 people

WHOLE \$80

feeds 15-20 people

12" x 18" SHEET CAKE \$100

feeds 50-70 people

Cupcakes

HALF DOZEN OR

DOZEN \$30/\$45

chocolate, vanilla, red velvet, strawberry

Cookies

DOZEN \$35

famous lemon cookie, chocolate chip, oatmeal raisin,
peanut butter, sugar, white macadamia, snickerdoodle, almond

GLUTEN FREE DOZEN \$40

chocolate chip or lemon

PLATTER (48) \$100

famous lemon cookie, strawberry, salted caramel,
chocolate chip, sugar, snickerdoodle

Cheesecake

WHOLE \$45

feeds 15-20 people

ADD-ON TOPPINGS \$10

chocolate chip cookie crumble with chocolate glaze, strawberry crumble cookie
with strawberry glaze, salted caramel cookie crumble with caramel glaze

Dessert Platters

SELECTION OF SWEETS ... \$85

12 assorted cookies, 6 additional lemon
cookies, assortment of tea cakes cut into
pieces (32 pieces total), 2 fudge brownies
cut into pieces (8 pieces total)

DELUXE SELECTION ... \$185

25 mini lemon tartlets, 25 strawberry
shortcake bites, 25 turtle brownie bites