

Private Dining Guide

**Midtown
Grille** 

4421 Six Forks Road
Raleigh, North Carolina 27609
919-782-WINE or 919-782-9463

Midtown Grille

PRIVATE DINING

PATIO

SEATED DINNER
OR RECEPTION
25 GUEST CAPACITY

LOUNGE / BAR

SEATED DINNER
OR RECEPTION
15 GUEST CAPACITY

PRIVATE ROOM

SEATED DINNER
30 GUEST CAPACITY

STANDING RECEPTION
45 GUESTS CAPACITY

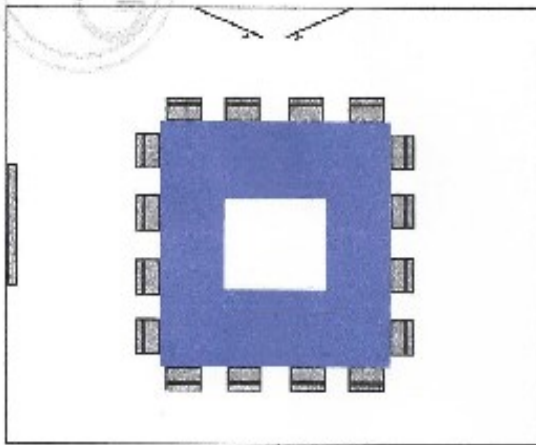
BUYOUT

SEATED DINNER
OR RECEPTION
100 GUEST CAPACITY

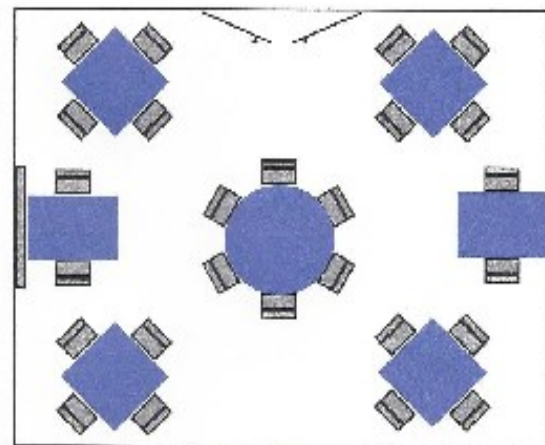
WWW.THEMIDTOWNGRILLE.COM



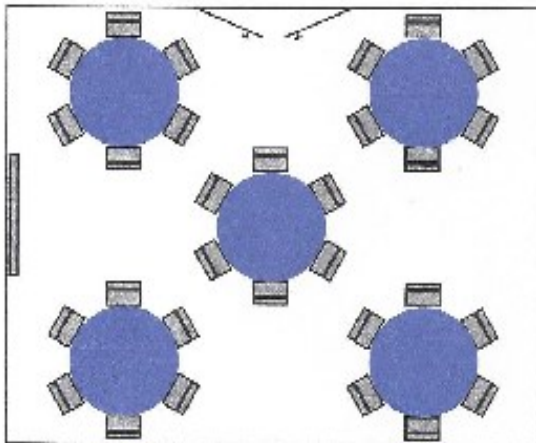
FLOOR LAYOUTS



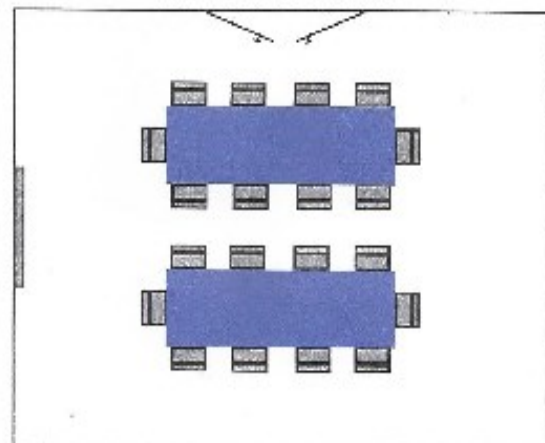
CAPTAIN'S TABLE
10-16 PERSON CAPACITY



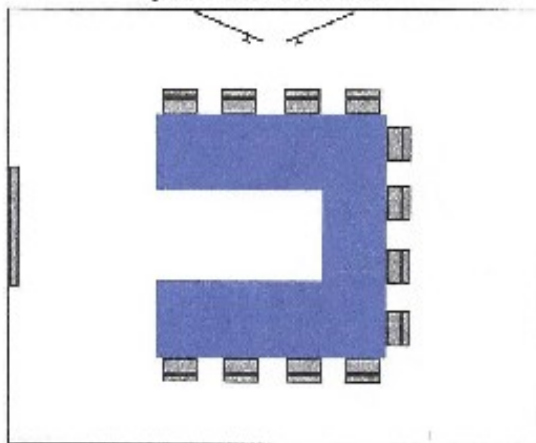
STANDARD SETUP
26 PERSON CAPACITY



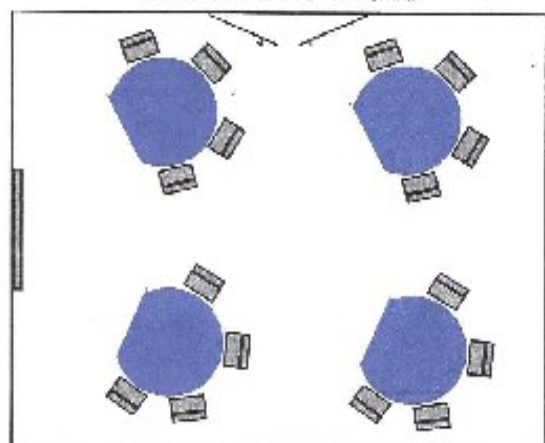
ROUNDTABLE
30 PERSON CAPACITY



TWO LONG TABLES
20-26 PERSON CAPACITY



BOARD ROOM
12 PERSON CAPACITY



A/V PRESENTATION
16 PERSON CAPACITY



Cocktail Appetizer Selections

Displayed or Shared @ \$5.00 pp

Charcuterie, crostini
Shrimp Ceviche, wonton chips
Beef Tartar, sea salt crackers
Tuna Tartar, sea salt crackers

\$3.00 pp

Petite Desserts



Appetizers below are ordered by the piece with a
minimum order of one dozen

\$2.00 each

Goat Cheese & Tomato Bruschetta
Prosciutto Wrapped Fruit & Chees
Herb & Cheese Stuffed Mushrooms
Prosciutto Wrapped Asparagus
Caprese Skewers
Shrimp & Cucumber Salad on Crostini

\$3.00 each

Roasted Mushroom Bruschetta
Shrimp Cocktail
Miso Chicken Skewers
Crab Stuffed Mushrooms
Grilled Pesto Shrimp Skewers

\$4.00 each

Bacon Wrapped Scallops
Crab Cakes
Moroccan Spiced Lamb Meatballs
Mini Beef Wellingtons
Midtown Burger Sliders
Pork Sliders with Chow Chow



PAMLICO LUNCH MENU

\$15.00 - Entrée Course Only

FIRST COURSE (ADDITIONAL COURSE \$6.00 PP)

Romaine Hearts
toasted crouton, Caesar vinaigrette

Mixed Green Salad
tomato, cucumber, goat cheese, balsamic vinaigrette

ENTRÉE COURSE

Warm Chicken Salad
miso glaze, crispy wontons,
sesame yogurt dressing

Grilled Chicken Iceberg
Wedge
bacon, deviled egg, blue cheese
buttermilk

Chicken Salad or Wrap
mixed greens, walnuts, apple,
buttermilk blue cheese

Seasonal Risotto - vegetarian

Pimento Cheeseburger
bibb lettuce, caramelized onion,
tomato

****Additional \$3 Per Order****

Shrimp & Grits
smoked tomato, Tasso ham,
white
stone ground grits

Crab Cake Sandwich
lettuce, tomato, roasted tomato

DESSERT (ADDITIONAL COURSE \$6.00 PP)

Key Lime Cheesecake

Mexican Chocolate Torte



Brunch Menu

\$15.00 - Entrée Course Only
+ \$6.00 each additional course

FIRST COURSE

Baby Lettuces

Tomato / Cucumber / Goat Cheese / Balsamic Vinaigrette

Mushroom Miso Soup

Scallions, / Seaweed / Sesame Oil

ENTREE COURSE - (Choose 5 Selections)

Chicken Salad or Wrap

Mixed Greens / Walnuts / Apple / Buttermilk Blue Cheese

Pimento Cheeseburger

Bibb Lettuce / Caramelized Onions / Vine Ripe Tomato

Romaine Caesar / Salmon Salad

Grilled Croutons / Caesar Vinaigrette

White Chocolate and Orange French Toast Casserole

Vanilla Cardamom Cream Cheese, Poached Pear

Midtown Omelet

Three Eggs / Country Ham / Caramelized Onions /
Roasted Peppers / Smoked Gouda / Home Fries

The Southern Benedict

Poached Egg / Country Ham / Pimento Cheese / Hollandaise / Home Fries

Shrimp & Grits

Smoked Tomato / Tasso Ham / White Stone Ground Grits

Crab Cake Sandwich

Lettuce / Vine Ripe Tomato / Roasted Tomato Aioli

DESSERT

Key Lime Cheesecake

Raspberry Coulis / White Chocolate Ganache

Mexican Chocolate Torte

Spiced Ganache / Chocolate Coconut Icing / Cherry Syrup

Apple & Cranberry Crumble

Vanilla Orange Ice Cream



PIEDMONT DINNER MENU

\$40.00

FIRST COURSE

Romaine Hearts

toasted croutons, Caesar vinaigrette

Mixed Green Salad

tomato, cucumber, goat cheese, balsamic vinaigrette

Soup Du Jour

MAIN COURSE - (Choose three selections)

Joyce Farms Chicken

miso soy glaze, toasted barley, Napa cabbage, bok choy, charred ginger vinaigrette

Shrimp & Grits

white stone ground grits, Tasso ham, smoked tomato, mushrooms

Seasonal Risotto (Vegetarian)

Salmon

cauliflower puree, harissa chickpeas, radicchio, arugula chimichurri, grilled artichoke

Boneless Beef Ribs

spaghetti squash alfredo, butternut squash sauce

DESSERT

Key Lime Cheesecake

white chocolate ganache, raspberry coulis

Mexican Chocolate Torte

spiced ganache, chocolate coconut icing, cherry syrup

Apple Cranberry Crumble

orange vanilla ice cream



BALSAM DINNER MENU

\$50.00

FIRST COURSE

Romaine Hearts

toasted croutons, Caesar vinaigrette

Mixed Green Salad

tomato, cucumber, goat cheese, balsamic vinaigrette

Soup Du Jour

MAIN COURSE - (Choose four selections)

Joyce Farms Chicken

miso soy glaze, toasted barley, Napa cabbage, Bok choy, charred ginger vinaigrette

Shrimp & Grits

white stone ground grits, Tasso ham, smoked tomato, mushrooms

Seasonal Risotto (Vegetarian)

Salmon

cauliflower puree, harissa chickpeas, radicchio, arugula chimichurri, grilled artichoke

Boneless Beef Short Ribs

spaghetti squash alfredo, butternut squash sauce

Bone-In Pork Chop

sweet potato and potato hash, apple chow chow

DESSERT

Key Lime Cheesecake

white chocolate ganache, raspberry coulis

Mexican Chocolate Torte

spiced ganache, chocolate coconut icing, cherry syrup

Apple Cranberry Crumble

orange vanilla ice cream



BLUE RIDGE DINNER MENU

\$60.00

SOUP COURSE

Soup Du Jour

SALAD COURSE

Romaine Hearts

toasted croutons, Caesar vinaigrette

Mixed Green Salad

tomato, cucumber, goat cheese, balsamic vinaigrette

MAIN COURSE - (Choose five selections)

Joyce Farms Chicken

miso soy glaze, toasted barley,
Napa cabbage, Bok choy,
charred ginger vinaigrette

Shrimp & Grits

white stone ground grits, Tasso
ham, smoked tomato, mushrooms

Seasonal Risotto (Vegetarian)

Market Fish

lentils, asparagus, pearl onions,
coconut green curry broth

Salmon

cauliflower puree, harissa
chickpeas, radicchio, arugula
chimichurri, grilled artichoke

Boneless Beef Short Ribs

spaghetti squash alfredo, butternut
squash sauce

Bone-In Pork Chop

potato and sweet potato hash,
apple chow chow

NY Strip Steak

espresso & chili rub, charred

DESSERT

Key Lime Cheesecake

white chocolate ganache, raspberry coulis

Mexican Chocolate Torte

spiced ganache, chocolate coconut icing, cherry syrup

Apple Cranberry Crumble

orange vanilla ice cream

PRICING & DETAILS

LUNCH:

Monday Thru Friday	\$250.00
Saturday & Sunday	\$350.00

DINNER

Monday	\$600.00
Tuesday Thru Thursday	\$800.00
Friday & Saturday	\$1000.00

All Events are subject to 20% Gratuity,
an 8.25 % Sales Tax, and
a 3% Administrative Fee

A Major Credit Card # on the
Signed Contract is required to secure
the date and time of your event

A Cancellation Fee, 20% of the Room Minimum
plus the gratuity will be assessed if a party is
cancelled within 48 hours of the Event