

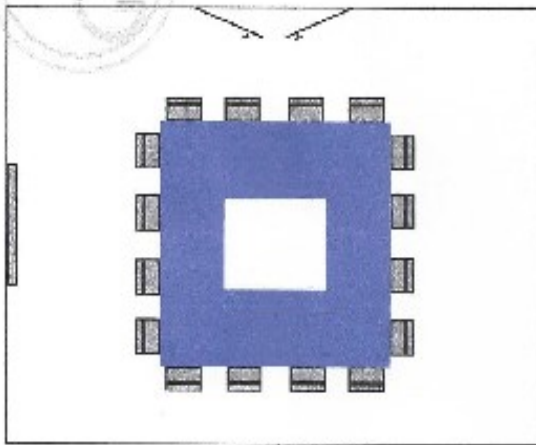
## Private Dining Guide

**Midtown  
Grille** 

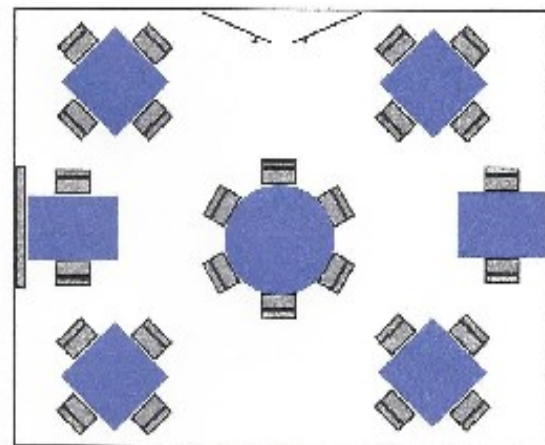
4421 Six Forks Road  
Raleigh, North Carolina 27609  
919-782-WINE or 919-782-9463



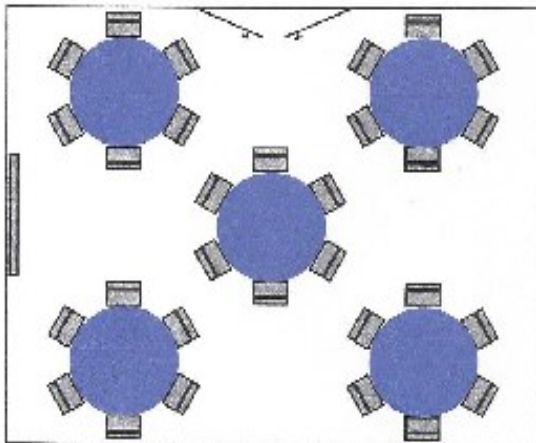
# FLOOR LAYOUTS



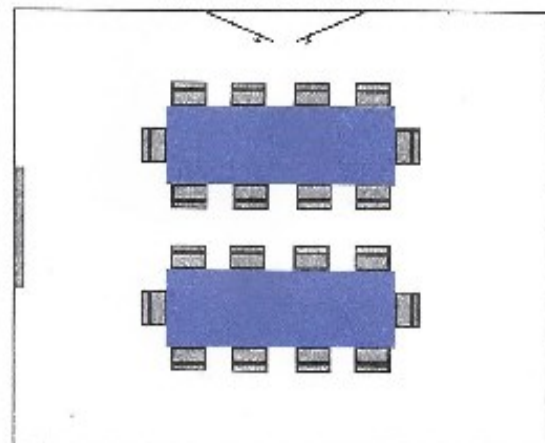
CAPTAIN'S TABLE  
10-16 PERSON CAPACITY



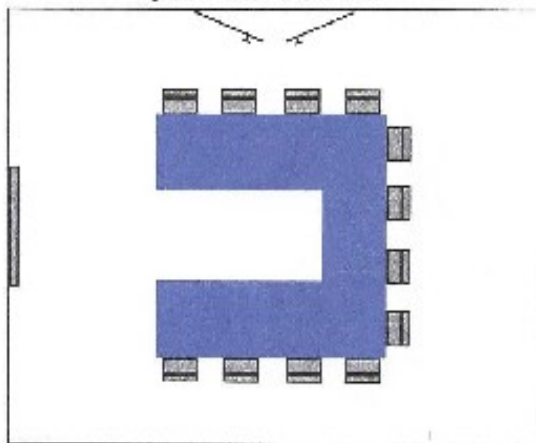
STANDARD SETUP  
26 PERSON CAPACITY



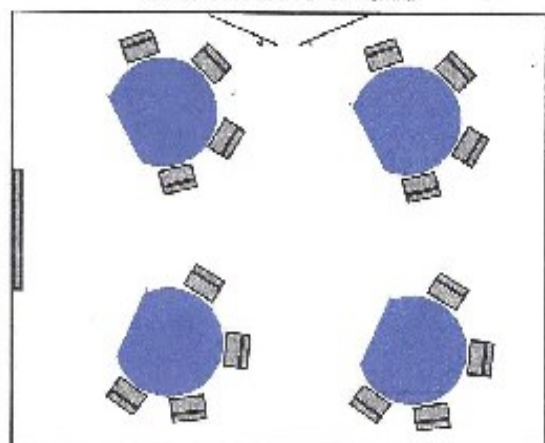
ROUNDTABLE  
30 PERSON CAPACITY



TWO LONG TABLES  
20-26 PERSON CAPACITY



BOARD ROOM  
12 PERSON CAPACITY



A/V PRESENTATION  
16 PERSON CAPACITY

# Midtown Grille

## PRIVATE DINING

PATIO

SEATED DINNER  
OR RECEPTION  
25 GUEST CAPACITY

SEMI-PRIVATE

SEATED DINNER  
OR RECEPTION  
12 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](http://WWW.THEMIDTOWNGRILLE.COM)



## Cocktail Appetizer Selections

Displayed or Shared @ \$7.00 per person  
Charcuterie

Seasonal Hand Crafted Cured Meats & Cheeses, crostini

Tuna Tartar  
Lavash Crackers

Assorted Tea Sandwiches

\$4.00 pp



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

\$3.00 each

Herb & Cheese Stuffed Mushrooms  
Prosciutto Wrapped Asparagus  
Caprese Skewers  
Prosciutto & Melon Canapes  
Goat Cheese Bruschetta

\$4.00 each

Miso Chicken Skewers  
Crab Stuffed Mushrooms with Lemon Buerre Blanc  
BBQ Shrimp & Bacon Skewers  
Midtown Burger Sliders

\$5.00 each

Bacon Wrapped Scallops  
Lamb Brochettes with Mint Pesto  
Mini Beef Wellingtons  
Scallop Ceviche in Cucumber Cups  
Beef Tenderloin, Caramelized Bourbon Onions, Horseradish Cream



## PAMLICO LUNCH MENU

\$17.00 - Entrée Course Only

### **FIRST COURSE** (ADDITIONAL COURSE \$6.00 PP)

**CHOOSE ONE**

#### Romaine Hearts

toasted crouton, Caesar vinaigrette

#### Mixed Green Salad

tomato, cucumber, goat cheese, balsamic vinaigrette

### **ENTRÉE COURSE - (Choose 5 selections)**

#### Chef Salad

ham, turkey, black olives, toy box tomatoes, egg, cucumber, buttermilk dressing

#### Crabcake Sandwich

Maryland style crabcake, Cajun tarter, lettuce, tomato, brioche

#### Grilled Brie Cheese

bacon, apple,

#### BLTA

Applewood bacon, butter leaf lettuce, tomatoes, herb mayo, avocado, sourdough

#### Club Sandwich

ham, turkey, hoop cheddar, lettuce, tomato, avocado, Applewood smoked bacon, herb mayo

#### Vegetarian Option - Chef's Choice

#### Midtown Cheeseburger

hoop cheddar, bacon, lettuce, tomato

#### Warm Chicken Salad

honey mustard, bacon, avocado, mixed greens

### **DESSERT**

#### Seasonal Dessert Selections

(ADDITIONAL COURSE \$6.00 PP)



## Brunch Menu

\$17.00 - Entrée Course Only  
+ \$6.00 each additional course

### FIRST COURSE

#### Baby Lettuces

Tomato / Cucumber / Goat Cheese / Balsamic Vinaigrette

#### Soup Du Jour

### ENTREE COURSE - (Choose 5 Selections)

#### Chicken Salad or Wrap

Pistachio / Parmesan / Roasted Garlic Mayo / Mixed Greens / Tomato

#### Pimento Cheeseburger

Bibb Lettuce / Caramelized Onions / Vine Ripe Tomato

#### Romaine Caesar / Salmon Salad

Grilled Croutons / Caesar Vinaigrette

#### 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

#### Tangerine Cream Cheesecake

#### Hazelnut Chocolate Torte

#### Lemon Poppyseed Pound Cake



PIEDMONT DINNER MENU  
\$45.00

**FIRST COURSE - Select one**

Caesar Salad

romaine, shaved brussels, golden raisins, cashews, shaved parmesan, croutons

Mixed Green Salad

mesculin mix, tomato, cucumber, goat cheese, 15 year aged balsamic vinaigrette

Iceberg Wedge

Applewood bacon, crumbled blue cheese, buttermilk dressing

**MAIN COURSE**

Tenderloin Beef Filet, 6 oz.

Airline Chicken Breast

Vegetarian Option - Chefs Selection

Salmon

Above mains served with herb roasted red potatoes, grilled caulini

**DESSERT**

Seasonal Dessert Selections



## BALSAM DINNER MENU

\$55.00

### **FIRST COURSE - Select two**

#### Caesar Salad

romaine, shaved brussels, golden raisins, cashews, shaved parmesan, croutons

#### Mixed Green Salad

mesculin mix, tomato, cucumber, goat cheese, 15 year aged balsamic vinaigrette

#### Iceberg Wedge

Applewood bacon, crumbled blue cheese, buttermilk dressing

### **MAIN COURSE - Select four**

#### Tenderloin Beef Filet

8 oz. Filet, Yukon Gold garlic mashed potatoes, roasted caulini, mushroom demi glace

#### Shrimp & Grits

white stone ground grits, Tasso ham, tomato, mushrooms

#### Vegetarian Option - Chef's Choice

#### Grilled Sockeye Salmon

lemon herb rice, roasted caulini

#### Southern Style BBQ Chicken Breast

slow roasted with brown sugar red potatoes, fried okra, sweet tangy BBQ sauce

### **DESSERT**

Seasonal Selections





## BLUE RIDGE DINNER MENU

\$65.00

### **SOUP COURSE**

Soup Du Jour

### **SALAD COURSE - Select Three**

Caesar Salad

romaine, shaved brussels, golden raisins, cashews, shaved parmesan, croutons

Mixed Green Salad

mesculin mix, tomato, cucumber, goat cheese, 15 year aged balsamic vinaigrette

Iceberg Wedge

Applewood bacon, crumbled blue cheese, buttermilk dressing

Roasted Pear Salad

spinach, roasted pears, Applewood bacon, champagne vinaigrette

### **MAIN COURSE - Select Four**

Tenderloin Beef Filet

8 oz. filet, Yukon Gold garlic mashed potatoes, roasted caulini, mushroom demi glace

Shrimp & Grits

white stone ground grits, Tasso ham, tomato, mushrooms

Vegetarian Option - Chef's Choice

Short Ribs

slow roasted boneless ribs, miso collards, cheddar grits, pan gravy

Grilled Sockeye Salmon

lemon herb rice, roasted caulini

Southern Style BBQ Chicken Breast

slow roasted with brown sugar red potatoes, fried okra, sweet tangy BBQ sauce

### **DESSERT**

Seasonal Selections

## 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,  
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