

Private Dining Guide



4421 Six Forks Road

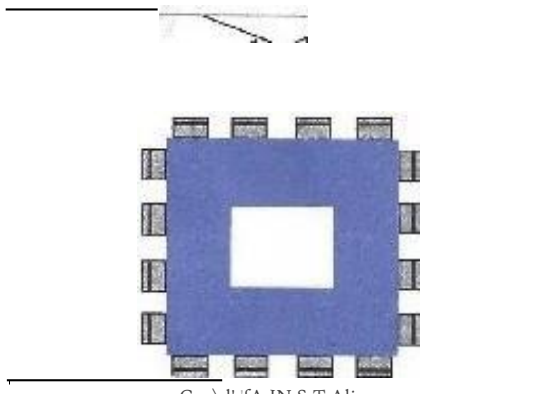
Raleigh, North Carolina, 27609

919-782-WINE or 919-782-9463

WWW.THEMIDTOWNGRILLE.COM

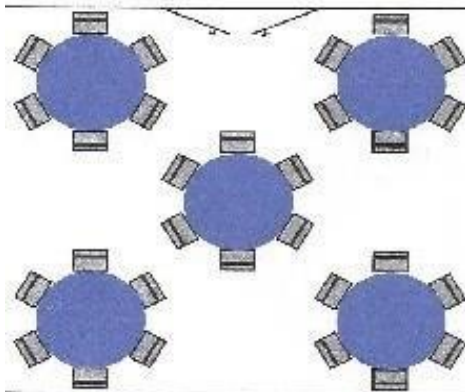
kmchenry@shgltd.com

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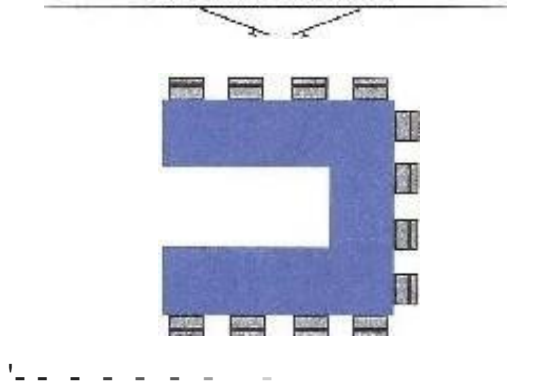


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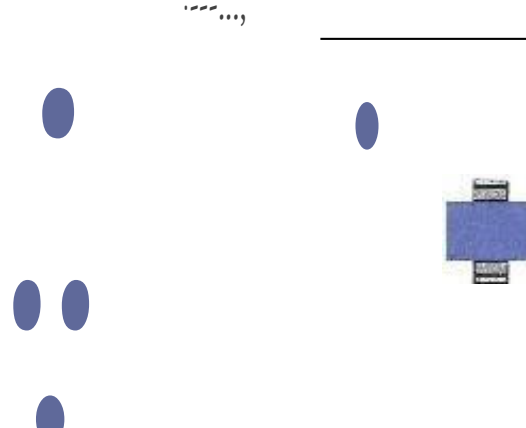


ROUNDTABLE
30 PERSON CAPACITY



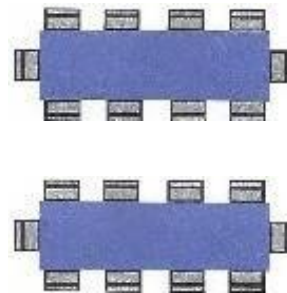
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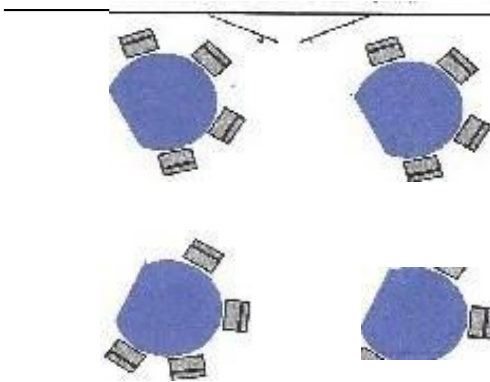
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16 DIM:00 CAPACITY

Midtown Grille

Patio

Seated dinner or reception 12 guest capacity

Semi-Private

Seated dinner or reception 12 guest capacity

Private Room

Seated dinner 25 guest capacity

Standing Reception 25 guest capacity

Buyout

Seated dinner or reception 100 guest capacity



Cocktail Appetizer Selections

Displayed or Shared - \$7.00 pp

Charcuterie

seasonal hand crafted cured meats, cheeses & crostini

Tuna Tartare

lavish crackers

Assorted Tea Sandwiches

\$4.00 pp

The below appetizers are ordered by piece with a minimum order of 12

\$3.00 each

- herb & cheese stuffed mushrooms prosciutto
- wrapped asparagus
- caprese skewers
- prosciutto & melon canape tomato
- goat cheese bruschetta

\$4.00 each

- miso chicken skewers
- crab stuffed mushrooms w/ lemon beurre blanc
- bbq shrimp & bacon skewers
- midtown burger sliders

\$5.00 each

- bacon wrapped scallops
- 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 - Select 1 (*Additional Course \$6 pp*)

Romaine Hearts

toasted crouton & Caesar vinaigrette

Mixed Green Salad

tomato, cucumber, goat cheese & balsamic vinaigrette

Entrée Course - Select 5

Crab Cake Sandwich

pan seared, Cajun herb mayo, lettuce & tomato

Grilled Salmon

honey siracha glaze, green pea puree, baby carrots & coconut rice

BLT

bacon, lettuce, tomatoes, herb mayo & sourdough

Shrimp & Grits

white stone ground grits, Tasso ham, tomato, mushrooms

Midtown Cheeseburger

white cheddar, bacon, lettuce & tomato

Warm Chicken Salad

sautéed peppers & onions, basil vinaigrette & blue cheese crumbles

Vegetarian Option

Chef's Choice

Dessert- (*Additional Course \$6*)

Seasonal Dessert Selections



Brunch Menu - Sunday Only

\$17.00 - Entrée Course Only

First Course - Select 1 (*Additional Course \$6 pp*)

Baby Lettuces

Tomato, cucumber, goat cheese, balsamic vinaigrette

Soup Du Jour

Entrée Course - Select 5

Warm Chicken Salad

mixed Greens, honey mustard, bacon & avocado

Midtown Cheeseburger

white cheddar, lettuce, tomato & bacon

Romaine Caesar / Salmon Salad

croutons & Caesar vinaigrette

Midtown Omelet

three eggs, country ham, caramelized onions, roasted peppers, white cheddar & home fries

The Country Benedict

poached egg, country ham, hollandaise & home fries

Shrimp & Grits

smoked tomato, Tasso ham, white stone ground grits

Crab Cake Sandwich

lettuce, vine ripe tomato & Cajun herb mayo

Dessert- (*Additional Course \$6 pp*)

Seasonal Dessert Selections



PIEDMONT DINNER MENU

\$45.00

First Course

Mixed Green Salad

mesculin mix, tomato, cucumber, goat cheese, balsamic vinaigrette

Entrée Course

Tenderloin Beef Filet

6 oz. Filet, Yukon Gold garlic mashed potatoes, asparagus, mushroom demi-glace

Grilled Salmon

green pea puree, baby carrots, coconut rice, honey siracha glaze

Roasted Chicken

fingerling potatoes, cippolini onions, Napa cabbage, NC peanut romesco sauce, curried shallot puree

Dessert- (Additional Course \$6 pp)

Seasonal Dessert Selections



BALSAM DINNER MENU

\$55.00

First Course

Caesar Salad

romaine, shaved parmesan, croutons

Mixed Green Salad

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

Entrée Course

Tenderloin Beef Filet

6 oz. Filet, Yukon Gold garlic mashed potatoes, asparagus, mushroom demi-glace

Grilled Salmon

green pea puree, baby carrots, coconut rice, honey siracha glaze

Roasted Chicken

fingerling potatoes, cippolini onions, napa cabbage, NC peanut romesco sauce, curried shallot puree

Shrimp & Grits

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

Vegetarian Option - Chef's Choice

Dessert

Seasonal Selections



BLUE RIDGE DINNER MENU

\$65.00

Soup Course

Soup Du Jour

Salad Course

Caesar Salad

romaine, shaved parmesan, croutons

Mixed Green Salad

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

Entrée Course - *Select 4*

18 oz. Boneless Ribeye

chili rubbed, garlic mashed potatoes & asparagus

Shrimp & Grits

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

Vegetarian Option - Chef's Choice

Short Ribs

cauliflower puree, charred baby carrots, Lusty Monk jus

Grilled Salmon

green pea puree, baby carrots, coconut rice, honey siracha glaze

Roasted Chicken

fingerling potatoes, cippolini onions, napa cabbage, NC peanut romesco sauce, curried shallot puree

Dessert- Seasonal Selections

Pricing & Details

Food & Beverage Minimums

Lunch

Monday – Friday	\$250
Saturday & Sunday	\$350

Dinner

Monday	\$600
Tuesday – Thursday	\$800
Friday & Saturday	\$1000.

Additional Options Cake

plate fee \$2.50 per guest

Pre-order wine is available upon request

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.

