

Private Dining Guide



4421 Six Forks Road

Raleigh, North Carolina, 27609

919-782-WINE or 919-782-9463

WWW.THEMIDTOWNGRILLE.COM

Maria Eaton- meaton@shgltd.com



Cocktail Appetizer

***Selections Displayed or Shared
\$7.00 pp***

Charcuterie

seasonal handcrafted 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 canapes 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 dressing

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

Entrée Course

Crab Cake Sandwich
pan seared, Cajun herb mayo, lettuce & tomato

Grilled Salmon
fall Panzanella, parsnip herb puree, kale peso, pine nuts

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, lemon basil vinaigrette & blue cheese crumbles

Vegetarian Option
Chef's Choice

Dessert- (*Additional Course \$6*)

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, garlic mashed potatoes, asparagus, mushroom demi- glace

Grilled Salmon

fall Panzanella, parsnip herb puree, kale peso, pine nuts

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, Caesar dressing

or

Mixed Green Salad

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

Entrée Course

Tenderloin Beef Filet

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

Grilled Salmon

fall Panzanella, parsnip herb puree, kale peso, pine nuts

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



BLUERIDGE DINNER MENU

\$65.00

Soup Course

SoupDuJour

Salad Course

Caesar Salad

romaine, shaved parmesan, croutons, Caesar dressing

or

Mixed Green Salad

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

Entrée Course - *Select 4 for the menu*

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

fall Panzanella, parsnip herb puree, kale pesto, pine nuts

Roasted Chicken

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

Dessert- Seasonal Selections

Pricing & Details Food & Beverage Minimums

Lunch

Monday – Friday \$250 ++

Saturday \$350 ++

Sunday
(no private events)

Dinner

Monday \$600 ++

Tuesday – Thursday \$1000 ++

Friday & Saturday \$2000 ++

Additional Options

\$2.50 per guest

Cake plate fee

Pre-order wine is available upon request

All events are subject to 8.25% tax and 23% service charges

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 72hours of the event.



Midtown Grille

4421 Six Forks Rd #115, Raleigh, NC 27609

Direct: 919-782-9463

Email: meaton@shg ltd.com

CREDIT CARD AUTHORIZATION FORM

| |
|----------------------|
| Company Name: |
| Function/Group Name: |
| Contact Name: |
| Sales Manager: |
| Authorized Dates: |

I, _____ here by authorize the use of the credit card listed below for the following charges:

- Pre-selected menu only
- All food & beverages consumed on date of event
- Guarantee Only, another card will be provided at time of event. In case of a cancellation within 48 hours this card will be charged the cancellation policy

Other: _____

| | |
|--|------------------|
| Name on Card: | |
| Credit Card Number: | |
| Credit Card Type: | Expiration Date: |
| Authorized Signature: | |
| Minimum Food and Beverage for this event is? | |

All events are subject to 8.25 % sales tax and 23% gratuity

A Cancellation Fee of 20% of the room minimum plus the gratuity will be assessed if a party is cancelled within 48 hours of the event.