

Private Dining Guide



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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

\$18.00 - 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 - 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, lemon basil vinaigrette & blue cheese crumbles

Vegetarian Option
Chef's Choice

Dessert- *(Additional Course \$8 pp)*

Seasonal Dessert Selections



PIEDMONT DINNER MENU

\$55.00

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- glaze

Grilled Salmon

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

Roasted Chicken

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

Dessert-*(Additional Course \$8 pp)*

Seasonal Dessert Selections



BALSAM DINNER MENU

\$65.00

First Course

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

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

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

creme brule cheesecake

flourless chocolate torte



BLUERIDGE DINNER MENU

\$75.00

Soup Course

Soup Du Jour

Salad Course

Mixed Green Salad

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

Entrée Course - *Select 4 for the menu*

12 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

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

Roasted Chicken

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

Dessert

creme brule cheesecake,

flourless chocolate torte

Pricing & Details Food & Beverage Minimums

Lunch

Monday – Thursday \$250 ++

Friday-Saturday \$350 ++

Sunday
(no private events)

Dinner

Monday-Thursday \$750.00 ++

Friday & Saturday \$2000 ++

Additional Options
Cake plate fee

\$2.50 per guest

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.