



## Group Dining Menu 2017

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### Chapel Hill Restaurant Group



Thank you for considering Page Road Grill for your upcoming event. Our three private dining rooms can host a variety of events including lunch or dinner meetings, rehearsal dinners, birthday or anniversary parties.

Executive Chef Joseph Guenette invites you to sample our bold, vibrant flavors created from the freshest ingredients sourced locally whenever possible.

Page Road Grill is a part of the Chapel Hill Restaurant Group which includes Spankys, Squids, 411 West, Mez and CHRG Catering.

### **Directions**

**From Downtown Chapel Hill** Head east on Franklin Street toward 15-501 for approximately 3 miles. Merge onto North Fordham Boulevard/15-501 North and continue for approximately 1.5 miles. Turn right to merge onto I-40 East toward Raleigh and continue for approximately 11.3 miles. Take Exit 282 for Page Road. Turn right onto Page Road at the bottom of the exit ramp and continue for .5 mile. Page Road Grill will be on your right.

**From Downtown Durham** Take the Durham Freeway South/NC 147 South toward RDU Airport/Raleigh and continue for approximately 7 miles. Take Exit 5A on the left to merge onto I-40 East and continue toward RDU Airport/Raleigh for approximately 2.4 miles. Take Exit 282 for Page Road. Turn right onto Page Road at the bottom of the exit ramp and continue for .5 mile. Page Road Grill will be on your right.

**From Downtown Raleigh** Go west on Hillsborough Street. Turn right on Glenwood Avenue and continue for approximately 2.5 miles. Turn left onto ramp for Wade Avenue and veer left onto Wade Avenue. Continue on Wade Avenue for approximately 3 miles. Wade Avenue becomes the Raleigh-Chapel Hill Expressway at the I-440/Beltline. Continue for approximately 3 miles. Merge onto I-40 West and continue for 7 miles. Take Exit 282 for Page Road. Turn right at Page Road and continue for .7 mile. Page Road Grill will be on your right.

PRG has three spaces available for private dining: **Board Room** seats 10 people and hosts 14 for a cocktail event. **Conference Room** seats 20 people and hosts 24 for a cocktail event. **Enclosed Patio** seats up to 40 people and hosts 50 for a cocktail event.

PRG has established a pre-tax/pre-tip food and beverage minimum for each of our private dining rooms for all events. The difference between the food and beverage spending will be added to the bill as a room rental fee to meet the minimum. Difference cannot be made up on a gift card purchase.

Please confirm final guest count 7 days before the event and menu selections 7 days before the event. We will charge based on the actual final guest count or the guaranteed number, whichever is greater.

A signed contract detailing the specifics of the event will be finalized (7) days before the event.

Cancellations one day prior to event will be charged 50% of the food price. Cancellations the day of the event are responsible for 100% of the food price.

All parties will be billed on a single check. Cash, American Express, Visa, Master Card, and Discover Cards accepted.

Banquet Servers are compensated through gratuities. Client must select a gratuity percentage (suggested 20%). Final bill will reflect selected gratuity and 7.5% sales tax.

Decorations are allowed with the exception of confetti or adhesives that may damage surfaces.

\$1 per person cutting fee applied to cakes brought in by our guests.  
\$10 per bottle corking fee for wines and non-alcoholic sparkling wines brought in by our guests.

# Hors d'oeuvres Packages

price is per person

tea, fountain soda and coffee included

*mix and match ala carte options also available*

## **Meeting Package \$16**

1 Platter and 2 Hors d'oeuvres

## **Business Package \$22**

1 Dip, 1 Platter, 3 Hors d'oeuvres

## **Executive Package \$26**

1 Dip, 1 Platter, 4 Hors d'oeuvres

### Dips

**Lemon & Crab**  
crostini

**Pimento Cheese**  
crostini

**Spinach & Artichoke**  
served chilled, crostini

### Platters

**Artisan Cheese**

**Charcuterie**

**Fresh Fruit**

**Vegetable Crudité**  
buttermilk ranch

**Shrimp Cocktail**  
cocktail sauce

**Tuna Carpaccio**  
asian slaw, sesame vinaigrette

## Hors d'oeuvres

**Tomato Caprese Skewers**  
balsamic reduction

**Goat Cheese Crostini**  
arugula, pepper jelly

**Vegetable Spring Rolls**  
sweet chili sauce

**Arancini**  
tomato jam, parmesan

**Chicken Satay**  
teriyaki or bbq

**Buffalo Chicken Bites**  
buttermilk ranch

**Burger Sliders**  
caramelized onion, blue  
cheese, arugula

**Beef Meatballs**  
marinara

**NC BBQ Pork Sliders**  
cole slaw

**Crab Cakes**  
smoked tomato  
vinaigrette, scallions

**Shrimp and Corn  
Hushpuppies**  
pimento cheese dip

## **Family Style**

price is per person

tea, fountain soda, and coffee included

*select entrees, side items and dessert for the group*

*several portions are plated and served to each table*

### **Family BBQ \$28**

choice of two sides | two entrees | one dessert

#### **Sides**

House Salad | Seasonal Vegetables | Cole Slaw | Mac and Cheese

Cheddar Grits | Mashed Potatoes | Mashed Sweet Potatoes

#### **Entrees**

Roasted Chicken | Smoked Brisket | NC BBQ Pulled Pork

#### **Desserts**

Flourless Chocolate Cake | Seasonal Bread Pudding | Seasonal Cobbler

### **Family Dinner \$37**

includes house salad

choice of two sides | two entrees | two desserts

#### **Sides**

Seasonal Vegetables | Cole Slaw | Mac and Cheese

Cheddar Grits | Mashed Potatoes | Mashed Sweet Potatoes

#### **Entrees**

Roasted Chicken | Grilled Hanger Steak

Grilled Salmon | Pork Tenderloin

#### **Desserts**

Flourless Chocolate Cake | Seasonal Bread Pudding | Seasonal Cobbler

# Three Course Plated Dinner

price is per person  
tea, fountain soda, and coffee included

**\$35**

includes bread with honey butter

## **Salad**

*choose one*

Romaine

kalamata olives, tomatoes, parmesan, creamy Caesar dressing

Field Green

carrot, cucumber, tomato, balsamic vinaigrette

## **Entree**

*choose three*

Seasonal Risotto (vegetarian)

Roasted Chicken with fennel-sage jus

Smoked Brisket with creole horseradish sauce

Grilled Beef Tenderloin with bordelaise sauce+*\$3 per person*

Roasted Pork Tenderloin with sour cherry sauce

Grilled Salmon with smoked tomato vinaigrette

*all entrees served with mashed Yukon potatoes and seasonal vegetables*

## **Dessert**

*choose two*

Flourless Chocolate Cake (gf) | Seasonal Bread Pudding | Seasonal Cobbler

# PRG Group To Go

pick up or delivery until 4pm Monday through Friday

## **Sandwich Platters** \$12 per person

choose up to three sandwich choices and two sides (also available as box lunch)

Turkey Ham & Bacon Club...swiss, cheddar, lettuce, tomato, thousand island on whole wheat

Turkey...sundried tomato pistou, bacon, mozzarella, spinach on sourdough

Chicken Salad Wrap...lettuce, onion, tomato, texas pete aioli in flour tortilla

Roast Beef...cheddar, lettuce, tomato, red onion, horseradish sauce on a bun

Veggie Pita...roasted red peppers, portobello, asparagus, greens, feta, black-eyed pea hummus in a pita

## **Slider Bar**

build your own sliders—two sliders per guest

1 Sliders & 2 Sides \$12/person

2 Sliders & 2 Sides \$14/person

Classic Cheddar Burger...lettuce, tomato, onion, ketchup, mustard, mayo

Caprese Chicken...mozzarella, tomato, basil

Eastern Style NC Pork BBQ...cole slaw

BBQ Brisket...onion straw

Quinoa Veggie Burger...lettuce, tomato, onion, ketchup, mustard, mayo

Crab Cake +\$2...corn salsa, lemon aioli

## **Sides**

House Made Chips

Field Greens Salad

Pasta Salad

Southern Cole Slaw

Barley Hoppin' John

Fruit Salad +\$1

## **Essentials**

Sweet or Unsweet Tea \$8/gallon

Banana Bread Pudding \$3/person

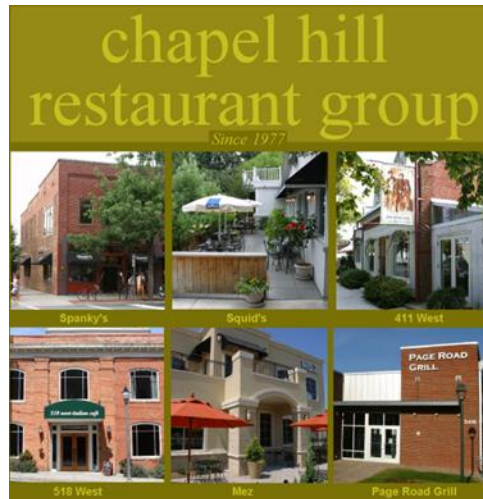
Disposables \$1.25/person

Buffet Kit with burners \$25/flat

\*12 person minimum

Delivery Charges = \$35





**Spanky's Restaurant** - A Chapel Hill tradition since 1977, Spanky's is located in the heart of Chapel Hill, overlooking Franklin Street's main intersection. Featuring famous burgers, delicious salads and sandwiches, homemade soups, and Brown Sugar Baby Back Ribs, Spanky's is the quintessential college town restaurant, with a perfect view of historic Franklin Street and the University of North Carolina.

**Squid's Restaurant** - Celebrating 26 years as Chapel Hill's leading Seafood Restaurant and Oyster Bar. Squid's features daily deliveries from the North Carolina coast, live Maine lobsters, and the freshest seafood served grilled, broiled, and fried. Named "Best Overall Restaurant in Chapel Hill", "Best Casual Dining Restaurant" by the readers of the Chapel Hill newspaper, and "Best Seafood Restaurant in the Triangle" by the readers of the Independent.

**411 West - Italian Cafe** - One of Chapel Hill's most popular restaurants, 411 West is located on the West End of historic Franklin Street. The menu is designed to capture the vitality of Italy and the Mediterranean with a contemporary and imaginative twist. Voted "2007 Best Italian Restaurant in the Triangle" by the readers of the Independent.

**Mez Contemporary Mexican** - Conveniently located in the heart of the Triangle, just minutes from Raleigh, Durham and Chapel Hill, on Page Road off I-40 (Exit 282) We feature traditional Mexican recipes with a modern, healthy twist, and use locally grown organic products whenever possible. MEZ also offers a beautiful private room that can accommodate 80 to 100 people for business lunches, rehearsal dinners, or any other occasion. MEZ is North Carolina's first LEED (Leadership in Energy and Environmental Design) designed restaurant.

**CHRG Catering** - With customizable menus and bar offerings we cater to any style event whether business related, social or private. Operating out of Page Road Grill's extended kitchen we can offer menus of different tastes using the freshest local ingredients whenever possible.