

PRG

# PAGE ROAD GRILL

## PRIVATE DINING MENU

### WELCOME!

Host your next event with us. From business dinners to celebrations, Page Road Grill delivers warm hospitality, flexible spaces, and locally inspired menus – designed to make planning simple and your event memorable.

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

### DINING SPACES

PRG has three spaces available for private dining:

- ❖ **Board Room:** up to 10 seated / 14 reception
- ❖ **Conference Room:** up to 20 seated / 24 reception
- ❖ **Enclosed Patio:** up to 40 seated / 50 reception

### DIRECTIONS

Located just off I-40 on Page Road.

### PARKING

Complimentary on-site parking available.

### POLICIES

- ❖ Final guest count & menu due 72 hours prior
- ❖ Food & beverage minimums apply
- ❖ 20% gratuity suggested
- ❖ Cancellations within 48 hours subject to charges
- ❖ Single check required

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## HORS D'OEUVRES PACKAGES

*Pricing is per person. Tea, fountain soda, and coffee included.*

### MEETING PACKAGE \$21

*1 platter, 2 hors d'oeuvres*

### BUSINESS PACKAGE \$27

*1 dip, 1 platter, 3 hors d'oeuvres*

### EXECUTIVE PACKAGE \$34

*1 dip, 1 platter, 4 hors d'oeuvres*

## DIPS

*Served with crostini.*

Warm Crab

Pimento Cheese

Black-Eyed Pea Hummus

## PLATTERS

Artisan Cheese & crackers

Charcuterie & accoutrements

Fresh Fruit

Vegetable Crudité & house ranch

Shrimp Cocktail & cocktail sauce

## HORS D'OEUVRES

**Tomato Caprese Skewers**  
balsamic reduction

**Goat Cheese Crostini**  
arugula, pepper jelly

**Vegetable Spring Rolls**  
sweet chili sauce

**Chicken Salad Tartlet**  
Texas Pete mayonnaise

**Chicken Satay**  
teriyaki or bbq

**Buffalo Chicken Bites**  
buttermilk ranch

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

**Beef Meatballs**  
marinara

**NC BBQ Pork Sliders**  
coleslaw

**Crab Cakes**  
chipotle aioli

**Brussels Sprouts**  
bacon, onion, jalapeño, honey

## ENHANCEMENTS

### COOKIES

25 count \$25

50 count \$50

### DESSERT PLATTER

\$5 PER PERSON

# THREE-COURSE PLATED DINNER

*Pricing is per person. Tea, fountain soda, and coffee included.*

**\$58**

## SALADS

*Choose one.*

### **Kale**

kalamata olive, red onion, tomato,  
parmesan, crispy black-eyed peas,  
buttermilk Caesar dressing

### **Field Green**

carrot, cucumber, tomato,  
balsamic vinaigrette

### **Spinach Salad**

bacon, hard boiled egg, mushrooms,  
tomatoes, croutons, honey-mustard  
vinaigrette

## ENTRÉES

*Choose 3. Seasonal vegetarian risotto option included as fourth entrée.  
All entrées served with mashed Yukon potatoes and seasonal vegetables.*

### **Smoked Brisket**

bbq gravy

### **Grilled Salmon**

smoked tomato vinaigrette

### **Roasted Chicken**

herb gravy

### **Grilled Ribeye Steak**

borderlaise

## DESSERTS

*Choose two.*

### **Brownie Cake**

salted caramel, vanilla ice cream

### **Banana Bread Pudding**

pecans, strawberry ice cream

### **Maple Pecan Pie**

vanilla ice cream

### **Flourless Chocolate Cake**

berry coulis