



## Private Dining at Mez

Thank you for considering Mez for your upcoming event!

Mez is the latest venture of the Chapel Hill Restaurant Group, which includes 411 West Italian Café, 518 West Italian Café, Spanky's Restaurant & Bar and Squid's Restaurant & Oyster Bar. Many of our Chefs and Managers are members of the National Association of Catering Executives (NACE), the American Culinary Federation (ACF) or graduates of various culinary schools. You are in good hands!

While the cuisine at Mez is Contemporary Mexican with some Pan Latin and American influences, we can plan your event to include dishes offered at all our locations. Check out our new Italiana menu options! Our beautiful private dining room can host a variety of events including but not limited to breakfast/lunch/dinner meetings, rehearsal dinners, birthday or anniversary parties and weddings/receptions. This second floor room has elevator access, many large windows and a private outdoor terrace. The 900 square foot space offers many seating options designed to best accommodate your event.

Mez Executive Chef Aaron Stumb and Chef de Cuisine Jeff Robinson invite you to sample the bold, vibrant flavors created from the freshest ingredients, purchased locally whenever possible. Please call today to arrange a meeting with our event planners. We look forward to serving you.



## Private Dining Room Highlights

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- 900 sq ft, seating options include theater, classroom, U-shape and crescent
  - Seating for 80, cocktail/reception functions 100+
  - Private bar, terrace and restrooms
  - Wireless internet
  - Satellite television with DVD package
  - Ceiling mounted LCD projector
  - 115" diagonal screen
  - Wireless microphone and podium
  - Bose sound system with iPod docking station
  - Laser pointer and Power Point advancer
  - Easels
  - Multiple electrical outlets
  - Elevator
- \* There are no extra charges for the room amenities listed above. Other equipment can be rented for your particular needs.

## Private Dining Information

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In order to confirm arrangements and to assure the success of your event please note the following:

- Please confirm final guest count seven days before the event and menu selections seven 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 has to be finalized seven days before the event.

- Mez has established a pre-tax/pre-tip food and beverage minimum of \$750 for a day time event and \$1000 for an evening event. The difference between actual food and beverage spending and the minimum will be added on as a room rental fee.
- To rent the space for an all day or weekend day event, the room food and beverage minimum is \$900.
- A credit card number must be on file to hold the space. Nothing will be charged to the card unless there is a cancellation after 14 days prior to the event, in which case a \$200 charge will be applied to the card as an event cancellation fee.
- All parties will be billed on a single check with 20% gratuity and 7.75% tax added in.
- We accept American Express, Visa, Master Card, Diners Club and Discover Card.
- Decorations are allowed (except for confetti or adhesives that might damage surfaces).
- \$1.00 per person cutting fee applied to cakes brought in by our guests.
- \$10 per bottle corking fee for wines brought in by our guests.

Have you ever wanted to own a restaurant?

Mez can be yours to entertain 250 of your best friends or associates!

Please contact us for more details.

We will be happy to answer any questions or make menu suggestions!

Please contact Jen Schuster at 919-941-1630 or [jen@mezdurham.com](mailto:jen@mezdurham.com)

Thank you for your interest in our services!

Jen Schuster, Banquet Director  
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## PLATED MENUS

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\*price is per person

Our plated dinners include our fresh salsa and guacamole for your cocktail hour and a three course meal.

Entrees are served with seasonal vegetables and mashed potatoes.

Basic beverages (ice tea, soda, water & coffee) are included.

\*All \$60 plated options are served with an intermezzo of lime sorbet

### First Course

Choice of Salad

Verde Salad of mixed greens with pumpkin seed-walnut dressing, tomato, pine nuts and cheese

Caesar Salad of romaine lettuce with poblano-lime dressing green olives, tortilla strips, cheese

### \$35 Plated Menu (select up to three)

Chicken Breast with Pico Cream

Roasted Pecan Crusted Tilapia

Slow Cooked Pork Barbacoa with Chili de Arbol Salsa

Flank Steak with Chimichurri

### \$45 Plated Menu (select up to three)

Cilantro Pesto Chicken Breast with Roasted Red Pepper Sauce

Grilled Mahi (or seasonal fish) with Veracruzano Sauce

Roasted Pecan Crusted Salmon

6 oz. Grilled Filet Mignon with Poblano Mole

### \$60 Specialty Plated Menu (select up to three)

Grilled "Market Fish"

Cilantro Rice Cake

Roasted Habanero-Mango Cream Sauce

Jicama & Carrot Salad



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\$60 Specialty Plated Menu Continued

8 oz. Grilled Filet Mignon

Wild Mushroom & Potato Croquettes

Blue Cheese

Roasted Red Pepper Sauce

Pumpkin Seed Crusted Pork Chop

Chipotle Cheese Grits

Apple Jicama Slaw

Tomato Coriander Jam

Cilantro-Pesto Stuffed Chicken Breast

With Masa Gnocchi

Roasted Corn & Butter Bean Sautee

Huilacoche Vinigrette

Corn & Black Bean Fritter

Oven Roasted Tomatoes

Poblano Cream

Pomegranate Molasses

\*\*Vegetarian Options available Upon Request for any Plated Menu

PLATED MENU DESSERT OPTIONS (select up to two)

Tres Leches Cake

Mez Chocolate Cake

Mango Upside Down Cake

Vanilla Flan



## APPETIZER MENUS

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\*price is per person

### \$21 Menu

Chips, Guacamole, House Salsas: Chipotle, Tomatillo, Mexicana  
Empanadas- Masa stuffed with Goat Cheese, Fresh Corn and Rajas  
Chicken Tinga Quesadillas

Mexican Shrimp Cocktail - Shrimp, Citrus Roasted Pepper-Tomato Emulsion, Avocado, Mango and Cilantro

### \$27 Menu

Chips, Guacamole, House Salsas: Chipotle, Tomatillo, Mexicana  
Empanadas - Masa stuffed with Goat Cheese, Fresh Corn and Rajas  
Chicken Tinga Quesadillas

Roasted Red Pepper and Artichoke Dip

Mexican Shrimp Cocktail

Mini Crab Tampico-Roasted Corn and Piquillo Pepper Crab Cakes

### \$32 Menu

Chips, Guacamole, House Salsas: Chipotle, Tomatillo, Mexicana  
Empanadas - Masa stuffed with Goat Cheese, Fresh Corn and Rajas  
Chicken Tinga Quesadillas

Smokey Crab & Artichoke Dip

Traditional Shrimp Cocktail

Ancho Crusted Beef Tenderloin Carpaccio - With Cumin Marinated Tomatoes & Crema

Additional Assorted Cheese, Fruit or Vegetable Trays--\$45/Tray



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## BUFFET MENUS

\*price is per person

### \$20 Enchilada Buffet Menu

Chips, Guacamole  
Chipotle, Tomatillo and Mexicana Salsas  
Red Rice  
Black Beans  
Spinach Enchiladas or Chicken Enchiladas  
Tres Leches Cake OR  
MEZ Chocolate Soufflé Cake

### \$20 Taco Buffet Menu

Chips, Guacamole  
Chipotle, Tomatillo and Mexicana Salsas  
Red Rice and Black Beans  
Chicken Tinga  
Flour or Corn Tortillas  
Tres Leches Cake OR  
MEZ Chocolate Soufflé Cake

### \$25 Buffet Menu\*\*

Chips, Guacamole  
Chipotle, Tomatillo and Mexicana Salsas  
Red or Green Rice  
Black Beans  
Verde Salad  
Spinach Enchiladas  
Shredded Chicken Tinga with Flour Tortillas\*  
Penne with Grilled Chicken and Crema Mexicana  
Dessert—Choice of:  
Tres Leches Cake  
MEZ Chocolate Soufflé Cake OR  
Mango Upside Down Cake

\*\*Flank Steak with Chimichurri or Tilapia Veracruzano may be added for \$5 per person

\*\*Grilled Beef Tenderloin may be added to Italiano menu for \$5 per person

\*Shredded Chicken Tinga may be substituted for Shredded Pork Barbacoa for the same price

OR substitute Shredded Beef Brisket for \$3 more per person

\*Veal Marsala may be substituted for an additional \$3 per person



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## VEGETARIAN OPTIONS

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### Roasted Jalapeno & Goat Cheese Biscuit

Mexican Succotash  
Smoked Shiitake & Tomato Salsa

### Cheese Quesadillas

Melted Jack Cheese, Fresh Corn, Roasted Sweet Bell Peppers

### Roasted Chile Relleno

Poblano Pepper with Roasted Vegetables, Rice, Almonds, Raisins,  
Chihuahua Cheese, Almond Cream Sauce

### Vegetable Tacos

Poblano Peppers, Mushrooms, Grilled Squash, Sautéed Onions, Queso,  
Salsa Mexicana, Corn Tortillas

### Empanadas

Masa with Jack & Goat Cheese, Roasted Poblanos, Tomatillo Salsas,  
Chile de Arbol Salsa, Crema

### Enchiladas de Espinacas

Fresh Spinach and Sautéed Onions Rolled in Corn Tortillas with  
Jack Cheese and Crema



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## STANDARD BEER, WINE & LIQUOR FOR BANQUET EVENTS

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### Bottled Beer- \$4.00

Sierra Nevada, Negra Modelo, Corona Light, Michelob Ultra, Amstel Light, Heineken, New Castle

### House Wine Sold by Bottle

Pinot Grigio - Salmon Creek, California -- \$24

Chardonnay - Coastal Vine, California -- \$26

Pinot Noir - Trinity Oaks, California -- \$28

Malbec - Silvertop, Argentina -- \$28

Shiraz - Woop Woop, Australia -- \$32

### Liquor

Hornitos Plata, Jack Daniels, Makers Mark, Tanqueray, Bacardi, Ketel One, Dewars

### Additional Wine Options - Available by request

#### White

Sauvignon Blanc - Frenzy, New Zealand \$28

Riesling - Saarstein, Germany \$34

Pinot Gris - King Estate, Oregon \$39

Chardonnay - Catena, Argentina \$39

Veuve Cliquot - France \$70

#### Red

Cabernet - Tera Robles, California \$30

Shiraz - Cabernet-Boxhead, Australia \$27

Zinfandel - Cline Ancient Vines, California \$33

Pinot Noir - King Estate, Oregon \$48

Cabernet Sauvignon - Rombauer, California \$65



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Cocktails

Margaritas - \$8 Served with Lunazul tequila & triple sec

Mez Margarita - fresh squeezed lime juice

Mango Margarita

Pomegranate Margarita

Blood Orange Margarita

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