

MEZ

Contemporary Mexican

PRIVATE DINING



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PLEASE NOTE: all prices listed in group and private dining menus are per person unless otherwise noted and is not inclusive of 7.5% tax and selected gratuity.

BREAKFAST MENUS

FOR EVENTS STARTING BEFORE 11AM

Continental Plus

Coffee

Fresh Juices

Fresh Baked Breads

Seasonal Jam

Oatmeal, Yogurt, Granola

Fruit Salad with mint, cilantro

\$13

Breakfast Buffet

Coffee

Fresh Juices

Sweet Potato Biscuits

Seasonal Jam

Scrambled Eggs

Bacon or Chorizo Sausage

Fruit Salad with mint, cilantro

\$16

GROUP TO-GO — PICK UP OR DELIVERY

PLEASE ALLOW 48 HOURS FOR ALL GROUP ORDERS WHEN POSSIBLE.

Available Monday – Friday until 5pm

Taco Spread Buffet Style includes Mexicana salsa, tortilla chips, flour tortillas, queso fresco & sour cream

- 1 Filling and 2 Sides \$12
- 2 Fillings and 2 Sides \$14

Fillings

Chicken Tinga

Smoked Brisket

Grilled Chicken

Vegetables (v)

Steak +\$2

Grilled Catfish +\$2

Sides

Verde Salad

Red Rice

Black Beans

Mashed Sweet

Potatoes

Peppers & Onions

Guacamole +\$2

Box Lunch Individual orders
\$14

includes Mexicana salsa, tortilla chips & dessert

•**Burrito Boxes** - choice of

chicken tinga,

grilled chicken,

shrimp(+\$2)

or flank steak (+\$2)

with guacamole, rice, beans and tomatillo salsa

Tea by the Gallon \$8

Bottled Water \$1 each

Tres Leches Cake \$40

feeds 15-20 ppl

Disposables \$0.75 per person

Buffet Kit with heat source \$15 flat

Delivery and set up \$35

HORS D'OEUVRES PACKAGES

Cocktail Party

Mez Guacamole and House Salsa Trio
(v/gf)

Tortilla Chips (tg)

Empanadas (v/tg)

Pico de Gallo(v) **or** Chicken Tinga
Quesadillas

Mini Crab Tampico

Chorizo Stuffed Mushrooms (gf)

Dessert Platter

\$25 per person

Reception

Mez Guacamole and House Salsa Trio
(v/gf)

Tortilla Chips (tg)

Vegetable Crudit  (v/gf)

Queso Flameado (v/gf) or add Chorizo
Sausage

Coctel de Camaron Shooters (gf)

Goat Cheese Stuffed Dates (gf)

Tequila-Lime Fajita Chicken Skewers
(tg)

Brisket Sopos (tg)

\$32 per person

HORS D'OEUVRES A LA CARTE

\$5 PER SELECTION PER PERSON

Pico de Gallo Quesadillas (v)

Monterey jack cheese, pico de gallo

Empanadas (v/tg) masa stuffed with
goat cheese, fresh corn, rajas

Seasonal Fruit & Fine Cheese

Platter (v/gf) vanilla yogurt dipping
sauce, crackers

Vegetable Crudit  (v/gf) assorted
seasonal vegetables, cilantro-goat
cheese dipping sauce

Mexican Sushi Roll (v/gf) rice,
seaweed, avocado, red pepper,
roasted jalape o, serrano soy

Queso Flameado (v/gf) chihuahua
cheese, tomatillo salsa, rajas. Chorizo
added upon request prior to event

Mexican Arancini (v/tg) fried rice
balls, cilantro, queso cotija, chipotle
aioli

House Guacamole & Salsa Trio (v/gf)
tortilla chips* **\$4 per person**

Dessert Platter (v) Tres Leches, Chocolate
Souffl  Cake and Pineapple Upside Down
Cake **\$4 per person**

Chicken Tinga Quesadillas

Monterey jack cheese, chipotle
chicken tinga

Goat Cheese Stuffed Dates (gf)
wrapped with serrano ham

Brisket Sopos (tg) mini tortilla cup,
refried beans, pickled red onion

Mini Crab Tampico roasted corn,
piquillo pepper, cilantro-lime aioli

Coctel de Camaron Shooters (gf)
poached shrimp, cilantro, tomato
gazpacho, tortilla strips*

Spanish Meatballs (gf) sherry cream
sauce

Chorizo Stuffed Mushrooms (gf)

Al Pastor Taco Skewers (tg) pork
shoulder, pineapple, corn tortilla,
chimi-crema dip

Tequila-Lime Fajita Chicken
Skewers (tg) red onion, peppers,
chimi-crema dip

Ancho Crusted Beef Tenderloin
Carpaccio (gf) fire roasted peppers,
pumpkin seed sauce

v = vegetarian

gf = gluten free

tg = traces of gluten due to crossover with gluten items

*please note: tortilla chips have traces of gluten

BUFFET MENUS

*Each Buffet Includes Tortilla Chips & Mexicana Salsa

ADD Guacamole & Salsa Trio for only \$2 per person

\$25 Basic Taco Bar

Red Rice & Black Beans

Mexican Succotash (v) – corn, lima beans, squash, peppers, onions, tomatoes

Chipotle-Braised Chicken Tinga

Flour Tortillas*(cg), Queso Fresco & Sour Cream

Tres Leches Cake (cg)

\$31 Enchilada Bar

Verde Salad with Pumpkin Seed-Walnut Dressing

Red Rice & Black Beans

Spinach Enchiladas with Poblano Cream Sauce(v)

Chicken Tinga Enchiladas with Mole Sauce

Brisket Enchiladas with Chipotle Sauce

Tres Leches Cake (cg)

\$33 Fajita Bar

Verde Salad with Pumpkin Seed-Walnut Dressing (v)

Red Rice & Black Beans

Grilled Chicken

Grilled Flank Steak

Portabello Mushrooms, Peppers, Onions

Flour Tortillas *(cg), Queso, Sour Cream & Chimichurri Sauce

Spinach Enchiladas with Poblano Cream Sauce (v)

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake, Chocolate Cake, Churros (cg)

\$29 Full Taco Bar

Green Rice & Black Beans

Spinach Enchiladas with Poblano Cream Sauce (v)

Seasonal Taco Vegetables (v) – kale, shiitake mushrooms, butternut squash

Chipotle-Braised Chicken Tinga **or** Smoked Brisket (+\$1)

Flour Tortillas*(cg), Queso Fresco & Sour Cream

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake, Chocolate Cake, Churros (cg)

\$38 Dinner Buffet

Verde Salad with Pumpkin Seed-Walnut Dressing (v)

Mexicana Pasta **or** Chili Relleno (cg)

Grilled Flank Steak with Mushroom Demi Glace

Tamarind Pecan Crusted Salmon

Seasonal Side Vegetables (v) – best available. Ex. green beans, brussel sprouts, asparagus

Mashed Sweet Potatoes

Choose two desserts:

Tres Leches Cake, Pineapple Upside-Down Cake, Chocolate Cake, Churros (cg)

v = vegetarian

gf = gluten free

tg = traces of gluten due to crossover with gluten items

*please note: tortilla chips have traces of gluten

PLATED MENUS

Three course meal to include:

1 Salad, selection of 4 Entrées and selection of 2 Desserts.

*Vegetarian option included in all menus.

Gluten free options available for all courses.

Guacamole, House Salsa Trio & Tortilla Chips are included with each menu.

Salad – Choose One

Verde mixed greens, pumpkin seed-walnut dressing, apple, tomato, pumpkin seeds, queso fresco

Caesar romaine lettuce, poblano-lime dressing, green olives, tortilla strips, queso anejo

Kale jalapeno-goat cheese dressing, radish, shiitake mushrooms, pecans

\$37 Plated Menu

All entrees served with Sweet Mashed Potatoes & Green Beans

Includes Vegetarian Option

***Grilled Avocado** (v)
tomato-corn salsa

choose three meat proteins

Roasted Chicken Breast

shiitake au jus

Chili Rubbed NC Catfish

green pepper emulsion, black bean-avocado salsa

Pork Barbacoa
pineapple salsa

Grilled Flank Steak
mushroom demi glace

\$45 Plated Menu

All entrees served with Hominy-Cotija Grits & Brussel Sprouts

Includes Vegetarian Option

***Chili Relleno** (v)
grilled corn, tomato, queso fresco

choose three meat proteins

Pumpkin Seed-Pesto Stuffed Chicken Breast
roasted red pepper emulsion

Pecan Crusted Salmon
tamarind glaze

Pork Osso Bucco
chili emulsion

Smoked Brisket
ancho bourbon, pickled onion

\$53 Plated Menu

All entrees served with Poblano-Goat Cheese Mashed Potatoes & Asparagus

Includes Vegetarian Option

***Chili Relleno** (v)
grilled corn, tomato, queso fresco

choose three meat proteins

Crispy Duck Breast
ancho-cherry sauce

Grilled NC Swordfish
cilantro-lime beurre blanc

Grilled Pork Chop
pineapple salsa, ancho bourbon

Ancho Rubbed 14oz Rib Eye
lime-cilantro butter

Dessert with coffee service – Choose Two

Tres Leches Cake meringue, candied almonds, caramel

Chocolate Soufflé Cake warm, Dolce de Leche ice cream

Pineapple Upside Down Cake warm, Vanilla ice cream, caramel sauce

Dolce de Leche Cheesecake caramel, whipped cream

Gran Marnier Flan orange supreme, whipped cream

DRINK MENUS

ALCOHOLIC BEVERAGES ARE CHARGED BY CONSUMPTION

Hosted Bar – Host Pays

includes unlimited soda & iced tea

Fully Hosted

Includes Beer, Wine* Package, Margarita Package & Assorted Liquor

Select Hosted

Choose which option/s you would like to include:

Beer \$4-\$5 per bottle

Assorted Domestic, Import & Craft

Wine* - each package includes two whites and two reds. Sparkling wine available upon request

Choose Level:

Silver Package (\$24-\$29 per bottle):

Ecaana Pinot Grigio

Casa Mateo Chardonnay

Louis Martini Cabernet

Los Cardos Malbec

Gold Package (\$30-\$39 per bottle):

Pomelo Sauvignon Blanc

One Hope Chardonnay

One Hope Cabernet

Ballard Lane Pinot Noir

Platinum Package (\$40-\$48 per bottle):

Peter Yealands Sauvignon Blanc

Joel Gott Chardonnay

Terra d'Oro Zinfandel

Rainstorm Pinot Noir

Margaritas

Choose Level:

Lunazul Tequila – \$8 each

Mez Signature Margarita

Tres Agaves Silver Tequila - \$10 each

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

Patron Silver Tequila - \$12 each

Mez Signature Margarita

Mango Margarita

Blood Orange Margarita

Pomegranate Margarita

Liquor

Lunazul Tequila, Jack Daniels, Makers Mark, Bacardi, Grey Goose, Dewar's, Bombay Sapphire

Drink Tickets – Host Pays

Host decides how many tickets they would like to provide as well as what bar options they will be redeemable for. Options listed under "Select Hosted" to include: Beer, Wine*, Margaritas and/or Liquor. Host will receive tickets upon arrival and is responsible to disperse tickets to their guests upon arrival.

Cash Bar – Guest Pays

Assorted Bottled Beers, Silver Wine* Package and all liquor paid for by guests on individual tabs

***Please Note:** Wine is charged by the glass for Drink Tickets and Cash Bar. Wine is charged by the bottle for Hosted Bar.

Add On to Hosted Bar upon request prior to event start:

House-made Red Sangria - \$8 each

Cruzan Rum Mojitos - \$8 each

Unlimited Soda & Iced Tea

Complimentary

Agua Frescas - \$2 per person

House made freshly squeezed juices, flavors change seasonally

Coffee & Hot Tea Service**

Self Service Station - \$1 per person

*Complimentary with Plated Option

****Please Note:** per person cost will be charged by your guaranteed guest count not by consumption

PRIVATE DINING AT MEZ

Thank you for considering Mez for your upcoming event!

Our beautiful private dining room can host a variety of events including breakfast, lunch, dinner, meetings, rehearsal dinners, birthday or anniversary parties, weddings as well as receptions.

The private dining room is located on the second floor with elevator access, private bar, private bathrooms, many large windows and an additional outdoor balcony space.

Mez Executive Chef. Aaron Stumb invites you to sample the bold, vibrant flavors created from the freshest ingredients purchased

Private Dining Room Highlights:

- 900 sq ft, seating options include theater, classroom, U-shape and crescent
- Seating for 80 people, standing room for cocktail style receptions for 100 people
- Private bar and restrooms
- Wireless internet
- Ceiling mounted HD LCD projector
- 115" diagonal screen
- Wireless microphone and podium
- Bose sound system
- Elevator

There are no extra charges for the room amenities listed above.
Other equipment can be rented for your particular needs.

Outdoor Margarita Bar Highlights:

- Seating for 20 people, standing room for cocktail style receptions for 35 people
- Lounge furniture with relaxed atmosphere
- Elevator to second floor and private access via outside stairs
- Private Bar and restrooms

GALLERY



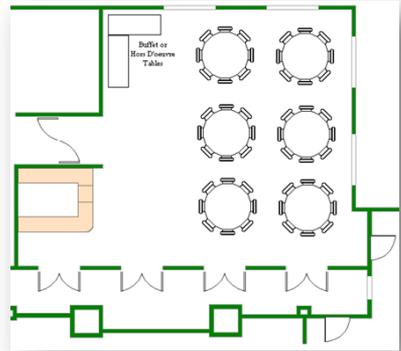
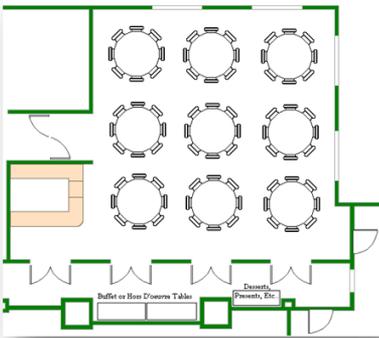
**From cocktail
receptions to elegant
plated dinners
our room can
accommodate
all styles of events.**



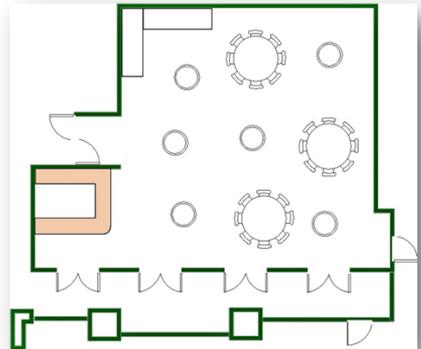
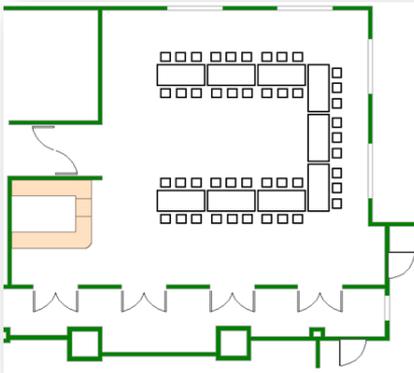
**Ask about renting our
Margarita Deck.
Great for company
networking events
or casual parties**

MEZ ROOM LAYOUTS

Our second floor dining is for private use only with private restrooms, bar, outdoor deck and elevator. The room can be configured in various layouts to best suit your dining, party or meeting needs. Talk to the Banquet Director to see what layout will work best for you.



U-shaped layout available for up to 40 guests



AGREEMENT INFORMATION

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

1. It is understood that Mez has a pre-tax, pre-gratuity food and beverage minimum of \$1,000 for all evening events, \$750 for all daytime events (events ending by 4pm), and \$500 for all morning events (events ending by 11am) in the Private Dining Room.

***If the minimum is not met the remaining balance will be charged as a room rental fee to meet the minimum.** This cost is non-negotiable.

2. There is a pre-tax, pre-gratuity food and beverage minimum of \$500 for all events hosted on our Margarita Deck (upstairs outside deck). ***If the minimum is not met the remaining balance will be charged as a room rental fee to meet the minimum.** This cost is non-negotiable. *In the case of inclement weather, the relocation of the party must be determined by noon the day of. If Margarita Deck events are moved due to weather at the discretion of Mez Management the food and beverage minimum stands and client understands the relocation space may not be private.

3. An approval of policies as well as credit card information is required to secure your date. Mez will not charge a deposit but will enforce cancellation policy. Parties are billed on a single check at close of event. We accept Cash, American Express, Visa, Master Card and Discover Cards. **The credit card that will be used for expenses of the event must be available on-site when closing the check. If this is not possible please arrange credit card use with your banquet director.**

4. All menu selections are charged on a per person basis for the guaranteed guest count. Menu selections and estimated guest count are due at least 2 weeks (14 days) before the event. Guaranteed guest count is due 1 week (7 days) before the event. **Client will be charged using the guaranteed guest count expected to attend or the actual number of guests in attendance, whichever is greater.** *By county health codes, any food leftover from a buffet is to be discarded by the restaurant and cannot be boxed to-go.*

5. There is a 4 hour limit on any event duration. If the event exceeds this limit there will be a service charge of \$15 per additional hour per server added to the bill. There is additional time of 1 hour before and after the event allowed for client set up and clean up. Our establishment closes at 9:30pm. Any event scheduled to go beyond 10:30pm will incur additional staffing charges of \$15 per additional hour per server and \$25 per additional hour for one floor manager to stay on-site.

6. **Cancellation Policy:** fourteen to two days prior to event is subject to a charged fee of \$200. Cancellations one day prior to event are subject to a charge equal to 50% of the contracted food price or \$500, whichever is greater. Cancellations the day of the event are responsible for 100% of the contracted food price or \$1,000, whichever is greater.

7. **Month of December Cancellation Policy:** thirty to fifteen days prior to the event will be charged \$200. Fourteen to eight full business days prior to the event will be charged 30% of the contracted food cost or \$300, whichever is greater. Seven to four full business days prior to the event will be charged 50% of the contracted food cost or \$500, whichever is greater. Three or less full business day of the event will be charged 100% of the contracted food cost or \$1,000, whichever is greater.

8. Banquet servers are compensated through gratuities. Clients must select a gratuity percentage (suggested 20%). The final bill will reflect the selected gratuity and 7.5% sales tax.

9. Decorations are allowed with the exception of confetti and adhesives that may damage surfaces. Additional fees may include but are not limited to: \$1.00 per person outside dessert fee and \$10 corking fee per bottle corked.

10. Banquet Director will be alerted of any and all allergies of guests prior to event when possible. Director will make note of such allergies on proposal and will communicate with kitchen and staff as needed.

DIRECTIONS AND PARKING

From I-40 Westbound – Raleigh, Cary and Morrisville

Take exit 282 – Page Road – to the end of the ramp and turn right onto Page Road. Proceed through the second stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.

From I-40 Eastbound – Durham and Chapel Hill

Take exit 282 – Page Road - to the end of the ramp and turn right onto Page Road. Proceed through the first stop light at Slater Road and take the first right into Imperial Center. Mez is on the corner of Page Road and Slater Road.

Parking is located in the lot surrounding Mez Restaurant. If that lot becomes full, guests are welcome to park in the lot across Slater Road after 5pm as well as the service road Terrace Pine Drive at any time.

