provision®

private dining guide

2721 E 86TH ST SUITE 200, INDIANAPOLIS, IN 46240
317.843.6105 • PROVISIONPRIVATEDINING@CRGDINING.COM
PROVISION-RESTAURANT.COM

provision®

locally sourced • sustainable • fresh

The Provision experience, true to its name, provides our guest with the components to create a culinary journey through the menu, engaging service to guide the way, and an extensive wine list to delight the night.

From the strong foundations of our menu and service, we offer you an artistic and creative approach to menu and dining experience.

We look forward to serving you.

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private dining

When you choose Provision to host your next event, you can be confident that you're giving your guests an exceptional dining experience. Whether you are looking to plan a personal event or an event for business, our talented team will be able to take care of all of your needs. You will experience delicious food and excellent service.

Located in the Ironworks Hotel, the following spaces contain beautiful decor and state of the art technology and are available to book your next event:

the keystone • fifty person capacity

the meridian • twelve person capacity

Book Your Private Event Now

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group appetizers

passed • self-serve • family-style

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meat

filet slider* | **$6 per person**
red onion jam • bleu cheese • pretzel roll

angus meatballs | **$6 per person**
peach barbecue

blackened steak bites* GF | **$6 per person**
mushroom cream sauce

NY strip* GF | **$6 per person**
tomato agrodolce

lamb lollipop* GF | **$14 per person**
candied red onion

charcuterie | **$8 per person**
grain mustard • pepita gremolata • clementine-chili marmalade • crostini

seafood

charred shrimp GF | **$6 per person**
avocado • curry emulsion

salmon* GF | **$6 per person**
oven-dried tomato • leek • beurre blanc

crab cake | **$6 per person**
corn succotash • mustard aioli

shrimp toast* | **$6 per person**
marinated cucumber • tuna • tomato jam • crostini

vegetarian

crudité GF VG | **$4 per person**
seasonal vegetable • roasted + raw • ranch • hummus

caprese skewer GF VG | **$4 per person**
tomato • mozzarella • olive oil • basil

plated package 1

$65/person

non-alcoholic beverages

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first

grow salad GF VG

baby lettuce • strawberry • jicama • glazed cashew •
goat cheese • raspberry vinaigrette

caesar salad

crouton • Parmigiano-Reggiano

second

choose three

chicken GF

potato purée • fennel • Brussels sprout • serrano ham • chili beurre blanc

salmon GF

leek • tomato confit • citrus salad • dill beurre blanc

crab cake

asparagus • corn • sweet pepper • caramelized onion • mustard aioli

6 oz filet* GF

Robuchon potato • demi-glacé • tomato agrodolce

12 oz NY strip* GF

Robuchon potato • demi-glacé • tomato agrodolce

third

served family-style

chocolate tart VG GF

cheesecake VG

add bread service +$2

plated package 2

$85/person | non-alcoholic beverages

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share

choose two | served family-style

filet slider*

charcuterie

caprese skewer GF VG

charred shrimp GF

first

choose one

grow salad GF VG

baby lettuce • strawberry • jicama • glazed cashew •
goat cheese • raspberry vinaigrette

caesar salad

crouton • Parmigiano-Reggiano

second

choose three

chicken GF

potato purée • fennel •
Brussels sprout •
serrano ham •
chili beurre blanc

salmon* GF

leek • tomato confit •
citrus salad •
dill beurre blanc

snapper GF

shiitake •
mango relish •
coconut sticky rice •
carrot • spinach •
mango-curry aioli

12 oz NY strip* GF

Robuchon potato •
demi-glace •
tomato agrodolce

8 oz filet* GF

Robuchon potato •
demi-glace •
tomato agrodolce

third

served family-style

chocolate tart VG GF

cheesecake VG

add bread service +$2

plated package 3

$105/person | non-alcoholic beverages

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share

choose three | served family-style

filet slider*

charcuterie

charred shrimp GF

king crab toast

crab cake

caprese skewer GF VG

first

choose one

grow salad GF VG

baby lettuce • strawberry • jicama • glazed cashew • goat cheese • raspberry vinaigrette

caesar salad

crouton • Parmigiano-Reggiano

wedge salad GF

baby iceberg • bacon • smoked Point Reyes blue cheese • tomato confit • candied onion • bleu cheese dressing

second

choose three

chicken GF

potato purée • fennel • Brussels sprout • serrano ham • chili beurre blanc

salmon* GF

leek • tomato confit • citrus salad • dill beurre blanc

scallops*

potato gnocchi • summer squash • tomato • parsley pistou • romesco

14 oz Prime NY Strip* GF

Robuchon potato • demi-glace • tomato agrodolce

14 oz Prime Ribeye* GF

Robuchon potato • demi-glace • tomato agrodolce

12 oz filet* GF

Robuchon potato • demi-glace • tomato agrodolce

third

served family-style

ginger panna cotta

chocolate tart VG GF

cheesecake VG

add bread service +$2

additions

priced per person

sides

served family-style

creamed spinach VG | $7

seasonal vegetable GF VG | $7

mushroom + tomato, truffle oil GF VG | $7

potato-bacon terrine + romesco GF | $7

loaded tater tottler | $6

Brussels sprout + brie, macadamia nut VG | $7

asparagus + cotto ham, Béarnaise GF | $7

steak accompaniments

Oscar-style | $18

lobster tail | $38

mushroom | $8

smoked bleu cheese | $8

Béarnaise | $5

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