



PRIVATE DINING GUIDE



725 Massachusetts Avenue • Indianapolis, IN 46204
meshindy-privatedining@crgdining.com
317.955.9600 • www.meshonmass.com

PRIVATE DINING AT MESH

Locally owned and independently operated, Mesh on Mass offers upscale casual dining in a warm and inviting environment. As part of Cunningham Restaurant Group, Mesh is a unique getaway in the city.

Offering both private dining areas, and a semi private bar, Mesh is sure to meet any of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

Please contact our Private Event Manager, at
meshindy-privatedining@crgdining.com
to discuss the details of your event.





PRIVATE DINING ROOMS

THE FIRESIDE ROOM (pictured above)

- Large Parties, Corporate Events & Rehearsal Dinners
- Fireplace with warm & contemporary atmosphere
- Maximum 75 guests seated

PRIVATE DINING ROOM (pictured below)

- Private Meetings & Parties
- Flat Screen TV available for presentations
- Maximum 40 guests seated



RECEPTION PACKAGE

The following appetizers will be served buffet-style and are individually priced.
Salads, Platters, Dips and Desserts are priced per person.

COLD APPETIZERS

SHRIMP COCKTAIL	\$3.75	APPLEWOOD SALAD <i>gf</i>	\$3.50
cocktail sauce		mixed greens applewood bacon	
FILET CROSTINI*	\$4.50	bleu cheese dried cranberry	
pesto sauce onion jam		cranberry-poppyseed dressing	
FRESH BRUSCHETTA <i>vg</i>	\$3.50	MESH SALAD <i>vg gf</i>	\$3.50
roma tomato shallot basil		mixed greens quinoa golden beet	
goat cheese balsamic reduction		walnut goat cheese tarragon vinaigrette	
garlic toast points		CAESAR SALAD	\$3.50
		baby romaine parmesan frico	
		brioche crouton	

HOT APPETIZERS

LAMB MEATBALLS	\$4.00	BRUSSELS SPROUT	
fennel-tomato sauce lemon ricotta		AU GRATIN <i>vg</i>	\$3.50
basil-mint pistou		artichoke gruyère garlic	
CHEESE RAVIOLI <i>vg</i>	\$3.50	cream cheese seeded baguette	
marinara sauce		BEEF SLIDERS	\$4.00
KUNG PAO CALAMARI	\$4.00	white cheddar caramelized onion	
chili-garlic sauce ginger-soy slaw		garlic aioli	
sesame seed		PORTOBELLO	
MINI CRAB CAKES	\$4.00	GRILLED CHEESE	\$3.50
asparagus radish preserved lemon		fresh mozzarella spinach	
remoulade		caramelized onion maple-ginger marinade	
		sourdough	

PLATTERS

VEGETABLE <i>vg gf</i>	\$4.00
ranch dip	
FRUIT <i>vg gf</i>	\$5.00
sweet cream cheese dip	
ARTISAN CHEESE <i>vg</i>	
W/ CROSTINI	\$6.00
chef's assortment of imported	
cheese & toast points	

DESSERT BITES

BREAD PUDDING <i>vg</i>	\$3.00
miniature desserts	
PEANUT BUTTER PIE <i>vg</i>	\$3.00
miniature desserts	

**Consuming raw or undercooked foods can increase risk of food-borne illness.*
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea

PLATED PACKAGE ONE

Please choose one salad selection and three entrée selections for your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverage and dessert.

Plated Package One \$55.00 per person

SALADS | CHOOSE ONE

APPLEWOOD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppyseed dressing

MESH *gf vg*

mixed greens | walnut | quinoa | golden beet | goat cheese | tarragon vinaigrette

CAESAR

baby romaine | parmesan frico | brioche crouton

ENTRÉES | CHOOSE THREE

AMISH CHICKEN

bleu cheese mashed potato | prosciutto | mushroom | spinach | sherry cream

SALMON*

mushroom | candied apple | couscous | kale | bourbon glaze

6OZ FILET MIGNON* *gf*

robuchon | asparagus | demi-glace

16OZ PORK CHOP* *gf*

chipotle-sweet potato purée | prosciutto cotto | charred onion | mustard greens | root beer-cherry reduction

TORTELLONI *vg*

maitake | asparagus | tomato confit | truffle fondue

PAD THAI *v*

tofu | bell pepper | carrot | broccolini | rice noodle | mushroom | peanut | cilantro | scallion | lime | sweet & spicy sauce

SHORT RIB *gf*

baby carrot | asparagus | bleu cheese mashed potato | radish | black cherry demi-glace

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERTS | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea*

PLATED PACKAGE TWO

Please choose two appetizers, one salad, and three entrées for the day of the event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and dessert.

Plated Package Two \$65.00 per person

APPETIZER | CHOOSE TWO

FRESH BRUSCHETTA *vg*

roma tomato | shallot | basil | goat cheese | balsamic reduction | garlic | toast points

CHEESE RAVIOLI *vg*

marinara sauce

KUNG PAO CALAMARI

chili-garlic sauce | ginger-soy slaw | sesame seed

SHRIMP COCKTAIL

cocktail sauce

LAMB MEATBALLS

fennel-tomato sauce | lemon ricotta | basil-mint pistou

BRUSSELS SPROUT

AU GRATIN *vg*

artichoke | gruyère | garlic | cream cheese | seeded baguette

FILET CROSTINI*

pesto sauce | onion jam

SALADS | CHOOSE ONE

APPLEWOOD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppyseed dressing

MESH *gf vg*

mixed greens | walnut | quinoa | golden beet | goat cheese | tarragon vinaigrette

CAESAR

baby romaine | parmesan frico | brioche crouton

ENTRÉES | CHOOSE THREE

SALMON*

mushroom | candied apple | couscous | kale | bourbon glaze

16OZ PORK CHOP* *gf*

chipotle-sweet potato purée | prosciutto cotto | charred onion | mustard greens | root beer-cherry reduction

6OZ FILET MIGNON* *gf*

robuchon | asparagus | demi-glaze

12OZ NY STRIP* *gf*

robuchon | asparagus | demi-glaze

AMISH CHICKEN

bleu cheese mashed potato | prosciutto | mushroom | spinach | sherry cream

PAD THAI *v*

tofu | bell pepper | carrot | broccolini | rice noodle | mushroom | peanut | cilantro | scallion | lime | sweet & spicy sauce

CRAB CAKE

ancient grains | asparagus | radish | preserved lemon | remoulade

TORTELLONI *vg*

maitake | asparagus | tomato confit | truffle fondue

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERT | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.*

Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

PREMIER PACKAGE

Please choose two appetizers, one salad, and four entrées for the day of the event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and dessert.

Premier Package \$75.00 per person

APPETIZERS | CHOOSE TWO

FRESH BRUSCHETTA *vg*

roma tomato | shallot | basil | goat cheese |
balsamic reduction | garlic | toast points

CHEESE RAVIOLI *vg*

marinara sauce

KUNG PAO CALAMARI

chili-garlic sauce | ginger-soy slaw | sesame seed

SHRIMP COCKTAIL

cocktail sauce

LAMB MEATBALLS

fennel-tomato sauce | lemon ricotta |
basil-mint pistou

BRUSSELS SPROUT

AU GRATIN *vg*

artichoke | gruyère | garlic | cream cheese |
seeded baguette

FILET CROSTINI*

pesto sauce | onion jam

SALADS | CHOOSE ONE

APPLEWOOD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry |
cranberry-poppyseed dressing

MESH *gf vg*

mixed greens | walnut | quinoa | golden beet | goat cheese | tarragon vinaigrette

CAESAR

baby romaine | parmesan frico | brioche crouton

ENTRÉES | CHOOSE FOUR

SALMON*

mushroom | candied apple | couscous | kale |
bourbon glaze

16OZ PORK CHOP* *gf*

chipotle-sweet potato purée | prosciutto cotto |
charred onion | mustard greens |
root beer-cherry reduction

8OZ FILET MIGNON* *gf*

robuchon | asparagus | demi-glaze

12OZ NY STRIP* *gf*

robuchon | asparagus | demi-glaze

SCALLOPS* *gf*

spinach-bacon risotto | butternut squash
chili garlic beurre blanc

AMISH CHICKEN

bleu cheese mashed potato | prosciutto |
mushroom | spinach | sherry cream

PAD THAI *v*

tofu | bell pepper | carrot | broccolini | rice noodle |
mushroom | peanut | cilantro | scallion | lime |
sweet & spicy sauce

CRAB CAKE

ancient grains | asparagus | radish |
preserved lemon | remoulade

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERT | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.*

Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

LUNCH PACKAGE

Please choose four entrées for the day of your event. Your selected menu will be printed and ready upon your arrival. Package price will include a non-alcoholic beverage.

Lunch Package \$22.00 per person | Available Monday - Friday

ENTRÉES | CHOOSE FOUR

APPLEWOOD CHICKEN SALAD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppoysseed dressing

STEAK SALAD* *gf*

caramelized onion | pancetta | mushroom | bleu cheese | tortilla | chipotle-lime vinaigrette

WHITE CHEDDAR BACON BURGER*

aioli | lettuce | tomato | onion | brioche bun | sweet potato chips

BLACKENED CHICKEN SANDWICH

avocado | bacon | pickled onion | white cheddar | mayonnaise | brioche bun | sweet potato chips

STEAK FRITES* (+2)

herb butter | garlic aioli | ketchup | fries

PAD THAI *v*

tofu | bell pepper | broccolini | carrot | rice noodle | mushroom | sweet & spicy sauce | peanut | cilantro | scallion | lime

TORTELLONI *vg*

maitake | asparagus | tomato confit | truffle fondue

SALMON*

mushroom | candied apple | kale | couscous | bourbon glaze

CHICKEN BOWL* *gf*

spicy garlic-chili sauce | pea shoot | pineapple | cabbage | basmati rice | egg

DESSERT +\$5 | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea*

BRUNCH PACKAGE

Please choose two appetizer selections and three entrée selections for your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverage, and dessert.

Brunch Package \$35.00 per person | Available Saturday & Sunday

APPETIZERS | CHOOSE TWO

BUTTERMILK BISCUITS

candied bacon | pork gravy | whipped butter | seasonal preserves | honey

KUNG PAO CALAMARI

chili-garlic sauce | ginger-soy slaw | sesame seed

FRUIT PLATE *v gf*

assorted fruit

DEVILED EGGS *gf*

smoked salmon | pickled mustard seed | sweetie drop | scallion | caviar

SMOKED SALMON* (+3)

chive cream cheese | caper | pickled onion | tomato | egg | everything bagel

ENTRÉE | CHOOSE THREE

CHORIZO OMELETTE

pepper | onion | avocado | cheddar | salsa | house potatoes

VEGETARIAN OMELETTE *vg*

spinach | caramelized onion | mushroom | bell pepper | cheddar | house potatoes

SCRAMBLED EGGS WITH BACON

choice of meat | house potatoes

EGGS BENEDICT*

english muffin | ham | spinach | tabasco hollandaise | house potatoes

FRIED CHICKEN & WAFFLES

honey butter | local maple syrup | berries

BREAKFAST BURGER*

candied onion | white cheddar | fried egg | bacon | jalapeño | brioche bun

APPLEWOOD CHICKEN SALAD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppysseed dressing

CHICKEN BOWL* *gf*

spicy garlic-chili sauce | pea shoot | pineapple | cabbage | basmati rice | egg

BUTTERMILK BISCUITS & GRAVY*

sunny side eggs | pork gravy | scallion

DESSERT | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea*

PREMIER LUNCH PACKAGE

Please choose one salad selection and four entree selections for your event. Your selected menu will be printed and ready upon your arrival. Package price includes a non-alcoholic beverage and dessert.

Lunch Package \$37.00 per person | Available Monday - Friday

SALADS | CHOOSE ONE

APPLEWOOD *gf*

mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppysseed dressing

CAESAR

baby romaine | parmesan frico | brioche crouton

MESH *vg gf*

mixed greens | quinoa | golden beet | walnut | goat cheese | tarragon vinaigrette

ENTRÉES | CHOOSE FOUR

PAD THAI *v*

pepper | broccolini | carrot | rice noodle | wild mushroom | sweet & spicy sauce | peanut

WHITE CHEDDAR BACON BURGER*

aioli | lettuce | tomato | onion | brioche bun | sweet potato chips

TORTELLONI *vg*

maitake | asparagus | tomato confit | truffle fondue

CHICKEN BOWL* *gf*

spicy garlic-chili sauce | pea shoot | pineapple | cabbage | basmati rice | egg

STEAK FRITES*

herb butter | pommes frites | garlic aioli

GRILLED SALMON*

mushroom | candied apple | kale | couscous | bourbon glaze

DESSERTS | FAMILY STYLE

CARAMELIZED PEAR CRÈME BRÛLÉE *vg gf*

PEANUT BUTTER PIE *vg*

WHITE CHOCOLATE-CHERRY BREAD PUDDING *vg*

**Consuming raw or undercooked foods can increase risk of food-borne illness.
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea*

MESH PRIVATE DINING GUIDELINES

CONTRACT GUARANTEES

A guaranteed guest count is required for all meal functions three days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher. Your final guest count will ensure that the proper amount of seating and space is reserved and ready upon your arrival.

PAYMENT/BILLING

Payment is due immediately upon completion of the event. An itemized check will be presented at the completion of your event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Mastercard, Discover, and American Express. All final payments include a 9% sales tax.

FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums may be required. General guidelines can be discussed with a manager when booking. Menu items and pricing are updated seasonally and subject to change based on availability.

PLACEMENT OF EVENTS

Mesh will make every attempt to accommodate its guest's requests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

DECORATIONS/ACCESS TO THE ROOM

In most cases, you will be able to decorate your event room prior to your event. Please check with the Private Dining Manager for your specific time request. Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. Mesh prohibits the use of wall decorations, glitter, and confetti.

ADDITIONAL FEES

The menu prices include table linens, china, flatware, napkins, glassware, and basic service. The menu price does not include sales tax, service fee or gratuity.

Prices do not include sales tax, gratuities or minimum food requirements

Please contact Sarah Myers, Private Event Manager, at 317.955.9600
or meshindy-privatedining@crgdining.com to discuss the details of your event.

MESHRESTAURANTS.COM | 317.955.9600



725 Massachusetts Avenue • Indianapolis, IN 46204

meshindy-privatedining@crgdining.com

317.955.9600 • www.meshonmass.com