



# Private Dining Guide

Mesh on Mass

725 Massachusetts Avenue, Indianapolis, IN 46204

317.955.9600 • [www.meshonmass.com](http://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 all of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

Please contact Meesha Dibner, Private Events Manager, at 317.955.9600 or [mdibner@crgdining.com](mailto:mdibner@crgdining.com) to discuss the details of your event.



## ROOM SELECTIONS

### PRIVATE DINING ROOM

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

### THE FIRESIDE DINING ROOM

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

# 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 beverages, bread service and dessert.**

*Plated Package One - \$45.00 per person*

## **Salads (choose one):**

- **Caesar:** *Romaine / Parmesan / Red Onion / Crouton*
- **Wedge:** *Romaine / Tomato / Red Onion / Cucumber / Candied Pancetta / Bleu Cheese / Peppercorn Buttermilk Dressing*
- **Mesh:** *Arugula / Mixed Greens / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette*

## **Entrées (choose three):**

- **Chicken:** *Parmesan Potato Purée / Prosciutto / Mushroom / Asparagus / Sherry Cream*
- **Calamarata Pasta:** *Roasted Oyster Mushroom / Peperonata Pan Sauce / Taleggio*
- **Spaghetti Squash:** *English Peas / Cashews / Yellow Coconut Curry / Cilantro / Grilled Tofu / Peppadew Scallion Relish*
- **Steak Frites:** *Marinated 8oz Skirt Steak / Herbes Butter / Parmesan Truffle Fries / Garlic Aioli*
- **Roasted Gunthorp Farms Pork Chop:** *BBQ Rub / Apple Butter / Maple Glazed Carrot / Potato-Sage Pave*
- **Salmon:** *Fruit Compote / Couscous / Squash / Shallot / Spinach / Parsley / Charred Lemon*

**Desserts:** All three desserts will be served family style. Individually plated desserts available upon request at additional charge.

- **Walnut Turtle Pie:** *Salted Caramel Sauce / Chocolate Sauce*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate / Cherry / Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Cream / Orange Supreme / Mint*

\*Menu items and pricing are updated seasonally and subject to change based on availability

# 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, bread service and dessert.

*Plated Package Two - \$55.00 per person*

## **Appetizers (choose two and served family style):**

- **Pommes Frites:** *Crushed Pepper / Salt / Parsley*
- **Ravioli:** *Marinara / Butter Toast*
- **Kung Pao Calamari:** *Chili Garlic Sauce / Ginger-Soy Slaw / Sesame*
- **Mushroom and Goat Cheese Strudel:** *Asparagus / Wild Mushroom / Goat Cheese Fritters / Tomato Basil Butter / Lemon-Chive Oil*
- **Burrata & Roasted Tomatoes:** *Basil / Garlic / Onion / Olive / Crostini*

## **Salads (choose one):**

- **Caesar:** *Romaine / Parmesan / Red Onion / Crouton*
- **Wedge:** *Romaine / Tomato / Red Onion / Cucumber / Candied Pancetta / Bleu Cheese / Peppercorn Buttermilk Dressing*
- **Mesh:** *Arugula / Mixed Greens / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette*

## **Entrées (choose three):**

- **Chicken:** *Parmesan Potato Purée / Proscuitto / Mushroom / Asparagus / Sherry Cream*
- **Calamarata Pasta:** *Roasted Oyster Mushroom / Peperonata Pan Sauce / Taleggio*
- **Spaghetti Squash:** *English Peas / Cashews / Yellow Coconut Curry / Cilantro / Grilled Tofu / Peppadew Scallion Relish*
- **New York Strip:** *Oyster Mushroom / Creamed Spinach / Red Pepper / Onion*
  - *Surf and Turf available: Scallops, Shrimp, Crab or Lobster Meat (Additional \$10.00 per order)*
- **Roasted Gunthorp Farms Pork Chop:** *BBQ Rub / Apple Butter / Maple Glazed Carrot / Potato-Sage Pave*
- **Salmon:** *Fruit Compote / Couscous / Squash / Shallot / Spinach / Parsley / Charred Lemon*

**Desserts:** All three desserts will be served family style. Individually plated desserts available upon request at additional charge.

- **Walnut Turtle Pie:** *Salted Caramel / Chocolate Sauce*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate / Cherry / Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Cream / Orange Supreme / Mint*

\*Menu items and pricing are updated seasonally and subject to change based on availability

# 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, bread service and dessert.

Premier Package - \$65.00 per person

## Appetizers (choose two and served family style):

- **Char-Grilled Shrimp:** *Maple Mustard / Asparagus / Bacon / Crispy Polenta*
- **Ravioli:** *Marinara / Butter Toast*
- **Burrata & Roasted Tomatoes:** *Basil / Garlic / Onion / Olive / Crostini*
- **Kung Pao Calamari:** *Chili Garlic Sauce / Ginger-Soy Slaw / Sesame*
- **Mushroom and Goat Cheese Strudel:** *Asparagus / Wild Mushroom / Goat Cheese Fritter / Tomato-Basil Butter / Lemon-Chive Oil*

## Salads (choose one):

- **Caesar:** *Romaine / Parmesan / Red Onion / Crouton*
- **Wedge:** *Romaine / Tomato / Red Onion / Cucumber / Candied Pancetta / Bleu Cheese / Peppercorn Buttermilk Dressing*
- **Mesh:** *Arugula / Mixed Greens / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette*

## Entrées (choose four):

- **Chicken:** *Parmesan Potato Purée / Proscuitto / Mushroom / Asparagus / Sherry Cream*
- **Creekstone Filet Mignon:** *Parmesan Truffle Potato Puree / Asparagus / Bordelaise / Herb Butter / Crispy Onion*
  - Surf and Turf available: Scallops, Shrimp, Crab or Lobster Meat (**Additional \$10.00 per order**)
- **Roasted Gunthorp Farms Pork Chop:** *BBQ Rub / Apple Butter / Maple Glazed Carrot / Potato-Sage Pave*
- **Lamb Loin:** *Greek Burgoo / Lamb Sausage / Harissa / Goat Cheese / Flatbread*
- **Calamarata Pasta:** *Roasted Oyster Mushroom / Peperonata Pan Sauce / Taleggio*
- **Spaghetti Squash:** *English Peas / Cashews / Coconut Red Curry / Cilantro / Grilled Tofu / Peppadew Scallion Relish*
- **Scallops:** *Olive / Lemon / Pistachio / Cauliflower / Citrus Salad / Citrus Agliolio*
- **Snapper:** *Red Bean / Shrimp Risotto / Blackened Onion / Lemon Beurre Blanc*
- **Salmon:** *Fruit Compote / Couscous / Squash / Shallot / Spinach / Parsley / Charred Lemon*
- **Shrimp:** *Maple Marinade / Cilantro-Basmati Rice / Lime / Fried Plantain / Peanut / Yellow Curry / Salsa Verde*
- **Crab Cakes:** *Jalapeno Relish / Home Fries / Roasted Red Pepper / Pancetta / Spicy Remoulade*

**Desserts:** All three desserts will be served family style. Individually plated desserts available upon request at additional charge.

- **Walnut Turtle Pie:** *Salted Caramel / Chocolate Sauce*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate / Cherry / Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Cream / Orange Supreme / Mint*

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# RECEPTION PACKAGE

Prices below are for buffet appetizers, priced per piece. An 80 piece minimum is required.

## Meat/Poultry

**\$3.75 per piece**

- **Ponzu Pork Tostada:** Ponzu / Pork / Mango Salsa / Tostada
- **Beef Sliders:** Garlic Aioli / Cheddar Cheese / Bacon / Caramelized Onion / Brioche
- **Veal and Pork Meatballs:** House Made Marinara / Parmesan / Basil
- **Miso Chicken Tender Skewers:** Thai Chili Sauce
- **Shaved and Seared Beef Tenderloin:** Asparagus / Balsamic Reduction / Garlic Aioli
- **Soy Caramel Wings:** Baby Bok Choy Slaw

## Seafood/Shellfish

**\$3.75 per piece**

- **Salmon Tartare Spoons:** Lemon / Caper / Chive / Pickled Mustard Seed / EVOO
- **Ceviche Spoons:** Shrimp / Roasted Corn / Japalpeno / Shallott / Lime
- **Char-Grilled Shrimp:** Maple Mustard / Asparagus / Bacon / Crispy Polenta
- **Spicy Garlic Shrimp:** Butter Toast
- **Crab Cakes:** Jalapeno Relish / Home Fries / Roasted Red Pepper / Pancetta / Spicy Remoulade

## Vegetarian/Vegan

**\$3.00 per piece**

- **Lentil Cucumber Cups:** Lentil Pate / Harissa / Cucumber
- **Ravioli:** Marinara / Butter Toast
- **Fried Cauliflower:** Vindaloo / Romanesco
- **Mushroom and Goat Cheese Strudel:** Asparagus / Wild Mushroom / Goat Cheese Fritter / Tomato-Basil Butter / Lemon-Chive Oil
- **Burrata & Roasted Tomatoes:** Basil / Garlic / Onion / Olive / Crostini

## Mini Sandwiches

- **BLT:** Pimento Cheese / Heirloom Tomato / Bibb Lettuce / Applewood Bacon / Brioche **\$3.75**
- **Short Rib Grilled Cheese:** Butterkase / Swiss / Red Onion Jam / Sourdough **\$3.75**
- **Grilled Cheese:** White Cheddar/ Tomato / Sourdough **\$3.00**
- **Chicken Salad Tea Sandwich:** Chicken / Celery / Dried Cranberries / Mayonnaise / Whole Grain **\$3.75**
- **Smoked Salmon Tea Sandwich:** Ora King Cold Smoked Salmon / Gribiche / Brioche **\$4.00**
- **Cucumber and Cream Cheese Tea Sandwich:** Cucumber / Herbed Cream Cheese / Brioche **\$3.00**

## **Platters:**

Roasted Vegetable with an assortment of crisp vegetables served with Ranch Dip \$50/ serves 25

Fresh Fruit with an assortment of seasonal fruit \$50/ serves 25

Assortment of domestic cheeses \$6.00 per person / minimum of 10 people

Artisan Cheese Platter \$9.00 per person

**\*\*Served with House Accoutrement**

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## LUNCH PRIVATE DINING PACKAGE

**Please choose four items from the entrée salads, small plates and sandwiches. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages.**

*Lunch Package - \$19.00 per person (Only available Monday through Friday)*

### **Entrées (choose four):**

- **Applewood Chicken Salad:** *Grilled Chicken / Applewood Smoked Bacon / Spring Greens / Dried Cranberry / Spiced Pecan / Bleu Cheese / Cranberry-Poppyseed Dressing*
- **Chopped Salad:** *Charred Fennel / White Cheddar / Salumi / Tomato / Pepitas / Avocado / Hearts of Palm / Apple / Egg / Honey-Dijon Vinaigrette / Tortilla Strips*
- **Calamarata Pasta:** *Roasted Oyster Mushroom / Peperonata Pan Sauce / Taleggio*
- **Spaghetti Squash:** *English Peas / Cashews / Yellow Coconut Curry / Cilantro / Grilled Tofu / Peppadew Scallion Relish*
- **Steak Frites:** *(additional \$2.00) Marinated 8oz Skirt Steak / Herb Butter / Parmesan Truffle Fries / Garlic Aioli*
- **Mushroom and Goat Cheese Strudel:** *Asparagus / Wild Mushroom / Goat Cheese Fritter / Tomato-Basil Vinaigrette / Peppadew Emulsion / Lemon-Chive Oil*
- **Chicken Bowl:** *Miso Chicken / Spicy Garlic Chili Sauce / Pea Shoot / Pineapple Fried Rice / Farm Egg*
- **Italian Sandwich:** *Soppressata / Salametto / Prosciutto Cotto / Butterkase Cheese / Red Wine Vinegar / Red Onion / Parmesan / Garlic Aioli / Lettuce / Tomato*
- **Steak Torta:** *Marinated Skirt Steak / Sauteed Onions and Peppers / Beer Cheese / White Bean*
- **Chicken Salad Sandwich:** *Lettuce / Tomato / Onion / Dried Cranberries / Whole Grain Bread*
- **Blackened Chicken Sandwich:** *Bleu Cheese / Bacon / Pickled Onion / Mayonnaise / Brioche Bun*
- **White Cheddar-Bacon Burger:** *Onion / Lettuce / Tomato / Garlic Aioli*

**\*Sandwiches will be served with sweet potato chips. Fruit or fries can be substituted for an extra \$2.00.**

**Dessert Platters and individually plated desserts available upon request at additional charge.**

*Dessert Platters \$3.00 per person / Individual Desserts \$6.00 per person*

*\*Menu items and pricing are updated seasonally and subject to change based on availability*

# 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 beverages and dessert.

*Brunch Package - \$25.00 per person (Only available Saturday and Sunday)*

## **Appetizers (choose two and served family style):**

- **Kung Pao Calamari:** *Chili Garlic Sauce / Ginger-Soy Slaw / Sesame*
- **Fruit Plate:** *Seasonal Fruit / Goat Cheese Fritter / Serrano Jamon / Crostini / Naan*
- **Crostini:** *Burrata / Roasted Tomato and Olive / Basil*

## **Entrées (choose three):**

- **Chorizo Omelette:** *Pepper / Onion / Avocado / Queso / Salsa*
- **Veggie Omelette:** *Spinach / Red Pepper / Spanish Onion*
- **Scrambled Eggs with Bacon:** *Scrambled Eggs / Breakfast Potatoes / Bacon or Sausage Links*
- **Eggs Benedict:** *English Muffin / Canadian Bacon / Spinach / Tabasco Hollandaise*
- **Chilaquiles:** *Short Rib / Fried Egg / Tomatillo Salsa / White Cheddar / Corn Tortilla / Beer Cheese*
- **Housemade Biscuits and Sausage Gravy:** *Housemade Biscuits / Pork Gravy / Chives*
- **Breakfast Burger:** *Caramelized Onion / Bacon / White Cheddar / Fried Egg / Dijon-Maple Gastrique / English Muffin*
- **Applewood Chicken Salad:** *Grilled Chicken / Applewood Smoked Bacon / Spring Greens / Dried Cranberry / Spiced Pecan / Bleu Cheese / Cranberry-Poppyseed Dressing*

**Desserts:** All three desserts will be served family style. Individually plated desserts available upon request at additional charge.

- **Walnut Turtle Pie:** *Salted Caramel / Chocolate Sauce*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate / Cherry / Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Cream / Orange Supreme / Mint*

**Dessert Platters and individually plated desserts available upon request at additional charge.**

Dessert Platters \$3.00 per person / Individual Desserts \$6.00 per person

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# MESH PRIVATE DINING GUIDELINES

## DEPOSIT/CANCELLATIONS

Cunningham Restaurant Group requires a credit card number upon signature of this event policy agreement. In the event of cancellation less than two weeks before the event, a cancellation fee of \$300.00 will be charged to the credit card. In the event of cancellation more than two weeks before the event, no fees will be charged. In event of cancellation on the day of the event the entire food bill at the guaranteed guest count will be charged.

## CONTRACT GUARANTEES

A guaranteed guest count is required for all meal functions three business 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 3% service fee and 9% sales tax.

## FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums may be required. General guidelines can be discussed with a manager when booking.

## PLACEMENT OF EVENTS

Mesh will make every attempt to accommodate its guests' requests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted in your contract requests. 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. There may be rare cases in which an event is booked prior to yours, which would limit the time you are allowed access. In a case such as this, a manager will inform you of the time limitations when booking. Decorations including flowers, balloons, contained candles, table runners, and vases are permitted. Wall decorations, glitter, and confetti are not permitted.

## ADDITIONAL FEES

The menu prices include table linens, china, flatware, napkins, glassware, and basic service, but do not include sales tax, service fee or gratuities for the servers and staff.

