



Private Dining Guide

Mesh

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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 \$45.00 per person

Salads choose one:

- **Caesar:** *Romaine/ Brioche Crouton/Parmesan*
- **Wedge:** *Roma Crunch/ Smoked Roma Tomato/ Cucumber/ Bacon/ Bleu Cheese/ Onion/ Soft Egg*
- **Mesh:** *Tarragon Vinaigrette / Mixed Greens/Walnuts/ Quinoa/ Golden Beets/ Goat Cheese*

Entrées choose three:

- **Millers Farm Amish Chicken:** *Blue Cheese Yukon Mashed/ Prosciutto/ Mushroom/ Asparagus/ Sherry Cream*
- **Steak Frites:** *House- Made Worcestershire/ Fine Herbs Butter/ Garlic Fries/ Garlic Aioli*
- **Berkshire Pork Chop:** *Melted Leek/ Black Eyed Pea/ Swiss Chard/ Roasted Tomato/ Bacon & Demi/ Grilled Peach Chutney GF*
- **Grilled Salmon:** *Bourbon Glazed/ Baby Carrots/ Broccolini/ Crispy Leeks/ Beech Mushroom*
- **Jumbo Lump Crab Cake:** *Succotash/ Pancetta/ Kimchi Butter*
- **Pad Thai:** *Peppers/ Broccolini/ Carrot/ Rice Noodle/ Maitake Mushroom/ Sweet & Spicy Peanut Sauce VG*

Desserts: All three desserts will be served family style.

- **Double Chocolate Terrine:** *Double Chocolate Brownie/ Chocolate Mousse/ Chocolate Sauce/ Salted Peanuts/ Crystalized Ginger*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate/ Cherries/ Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Crème Fraiche/ Elderberry Jam/ Orange Supremes/ Orange Zest/ 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 and dessert.

Plated Package Two \$55.00 per person

Appetizers choose two: Appetizers will be served family style.

- **Veal & Pork Meatballs:** *Sweet & Sour/ Onions and Peppers/ Cilantro Pesto*
- **Ravioli with Fresh Parmesan:** *Marinara/ Parmesan/ Toast Points*
- **Kung Pao Calamari:** *Chili-Garlic Sauce/ Ginger Soy Slaw*
- **Filet Mignon:** *Pesto Crostini/ Red Onion Jam*

Salads choose one:

- **Caesar:** *Romaine/ Brioche Crouton/Parmesan*
- **Wedge:** *Roma Crunch/ Smoked Roma Tomato/ Cucumber/ Bacon/ Bleu Cheese/ Onion/ Soft Egg*
- **Mesh:** *Tarragon Vinaigrette / Mixed Greens/Walnuts/ Quinoa/ Golden Beets/ Goat Cheese*

Entrées choose three:

- **Millers Farm Amish Chicken:** *Blue Cheese Yukon Mashed/ Prosciutto/ Mushroom/ Asparagus/ Sherry Cream*
- **Pad Thai:** *Peppers/ Broccoli/ Carrot/ Rice Noodle/ Maitake Mushroom/ Sweet & Spicy Peanut Sauce* **VG**
- **Jumbo Shrimp & Grits:** *White Cheddar Grits/ Green Onion/ Tasso Ham/ Spiced Tomato Gravy/ Pickled Vegetable*
- **Berkshire Pork Chop:** *Melted Leek/ Black Eyed Pea/ Swiss Chard/ Roasted Tomato/ Bacon & Demi/ Grilled Peach Chutney* **GF**
- **Grilled Salmon:** *Bourbon Glazed/ Baby Carrots/ Broccoli/ Crispy Leeks/ Beech Mushroom*
- **New York Strip:** *Yukon Mashed Potatoes/ Bordelaise/ Fines Herbes Butter/ Asparagus*
- **Linguini:** *Grilled Squash/ Asparagus/ San Marzano Tomato/ Goat Cheese/ Olive Pesto/ Crostini* **VG**

Desserts: All three desserts will be served family style. (Individually plated desserts available upon request.)

- **Double Chocolate Terrine:** *Double Chocolate Brownie/ Chocolate Mousse/ Chocolate Sauce/ Salted Peanuts/ Crystallized Ginger*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate/ Cherries/ Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Crème Fraiche/ Elderberry Jam/ Orange Supremes/ Orange Zest/ Mint*

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 \$65.00 per person

Appetizers choose two: Appetizers will be served family style.

- **Crab Cake:** *Squash Succotash/ Kimchee Butter/ Pancetta/ Pea Shoot Coulis*
- **Poached Shrimp:** *Cocktail Sauce/ Ginger Lime*
- **Ravioli with Fresh Parmesan:** *Marinara/ Parmesan Toast Points*
- **Veal & Pork Meatballs:** *Sweet & Sour/ Onions and Peppers/ Cilantro Pesto*
- **Filet Mignon:** *Pesto Crostini/ Red Onion Jam*
- **Mushroom & Goat Cheese Strudel:** *Wild Mushroom/ Goat Cheese/ Truffle Soubise/ Lemon-Chive Oil*

Salads choose one:

- **Caesar:** *Romaine/ Brioche Crouton/Parmesan*
- **Wedge:** *Roma Crunch/ Smoked Roma Tomato/ Cucumber/ Bacon/ Bleu Cheese/ Onion/ Soft Egg*
- **Mesh:** *Tarragon Vinaigrette / Mixed Greens/Walnuts/ Quinoa/ Golden Beets/ Goat Cheese*

Entrées choose four:

- **Millers Farm Amish Chicken:** *Blue Cheese Yukon Mashed/ Prosciutto/ Mushroom/ Asparagus/ Sherry Cream*
- **Filet Mignon:** *Yukon Mashed Potatoes/ Bordelaise/ Fines Herbes Butter/ Asparagus*
- **Scallops:** *Squash Puree/ Tomato/ Creamed Leek/ Corn Relish/ Basil*
- **Grilled Red Fish:** *Coconut Basmati Rice/ Yellow Curry/ Grilled Pineapple Relish/ Pork Belly/ Skitake/ Carrot/ Scallion/ Cilantro*
- **Pad Thai:** *Peppers/ Broccolini/ Carrot/ Rice Noodle/ Maitake Mushroom/ Sweet & Spicy Peanut Sauce* **VG**
- **Berkshire Pork Chop:** *Weisenberger Grits/Braised Greens with Country Ham/ Apple Butter* **GF**

Desserts: All three desserts will be served family style. (Individually plated desserts available upon request.)

- **Double Chocolate Terrine:** *Double Chocolate Brownie/ Chocolate Mousse/ Chocolate Sauce/ Salted Peanuts/ Crystallized Ginger*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate/ Cherries/ Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Crème Fraiche/ Elderberry Jam/ Orange Supremes/ Orange Zest/ Mint*

RECEPTION PACKAGE

The following appetizers will be served buffet style and are individually priced. There is a combined minimum requirement of 80 pieces.

Cold Appetizers:

- **Jumbo Shrimp:** Cocktail Sauce \$3.75
- **Tuna Tartare:** Avocado Puree/ Radish/ Thai Pickled Cucumber/ Lavosh \$3.75
- **Filet Mignon:** Pesto Crostini/ Red Onion Jam \$3.75
- **Roasted Tenderloin Sandwiches:** Horseradish \$6.00
- **Mushroom Strudel:** Wild Mushroom/Goat Cheese/ Truffle Soubise/ Lemon-Chive Oil \$3.50

Hot Appetizers:

- **Crab Cake:** Succotash/ Kimchee Butter/ Pancetta/ Pea Shoot Coulis
- **Ravioli with Fresh Parmesan:** Marinara/ Parmesan/ Toast Points \$3.00
- **Veal and Pork Meatballs:** Sweet & Sour/ Onions and Peppers/ Cilantro Pesto \$3.00
- **Chicken Satay:** Ginger Soy Marinated/ Peanut Dipping Sauce \$3.50
- **Spicy Garlic Shrimp:** Butter Toast \$3.50
- **Grilled Scallops:** Guanciale/ Fresno Chili Jam \$3.75
- **Chicken Tenders:** Ranch Dipping Sauce \$3.50

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

Cheese: \$6.00 per person for a minimum of 10 people *

- *Chef Selection*

**Served with House Accoutrements*

LUNCH PRIVATE DINING PACKAGE

LUNCH PACKAGE

Please choose four Entrée 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 \$19.00 per person

Entrées choose four:

- **Applewood Chicken Salad:** *Spring Greens/ Applewood Bacon/ Blue Cheese/ Spiced Pecans/ Dried Cranberries/ Cranberry-Poppy Seed Dressing*
- **Steak Salad:** *Caramelized Onion/ Pancetta/ Mushroom/ Blue Cheese/ Tortilla/ Chipotle-Lime Vinaigrette*
- **Pad Thai:** *Peppers/ Broccolini/ Carrot/ Rice Noodle/ Maitake Mushroom/ Sweet & Spicy Peanut Sauce*
- **Steak Frites:** *Herb Butter/ Garlic Fries / Garlic Aioli (additional \$2.00)*
- **Chicken Salad:** *Lettuce/ Tomato/ Onion/ Dried Cranberry/Whole Grain Bread*
- **Muffaletta:** *Country Ham/ Chorizo/ Olive Mayo/ IPA Pickled Vegetable/ Buttercase/ Torta Bread*
- **White Cheddar Burger:** *Bacon/ Onions/ Shredded Lettuce/ Tomato/ Garlic Aioli*
- **Jumbo Lump Crab Cake:** *Baby Kale/ Winter Squash/ Pancetta/ Kimchi Butter*

****Sandwiches will be served with Sweet Potato Chips. Fresh fruit available for additional fee.***

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 \$25.00 per person

Appetizers choose two:

- **B.L.T. Deviled Eggs:** *Avocado/ Applewood Bacon/ Tomato/ Herb Vinaigrette*
- **Biscuits and Jam:** *House made Biscuits / Seasonal Jams*
- **Poached Shrimp:** *Cocktail Sauce/ Ginger Lime*
- **Crab Cake:** *Squash Succotash/Kimchee Butter/Pea Shoot Coulis*

Entrées choose three:

- **Scrambled Eggs with Bacon:** *Scrambled Eggs/ Breakfast Potatoes/ Bacon or Sausage Links*
- **Eggs Benedict:** *English Muffin / Smoked Pork Loin / Spinach / Tabasco Hollandaise/ Fresh Fruit*
- **Vegetarian Omelet:** *Spinach/ Caramelized Onion/ Roasted Crimini Mushrooms/ Peppers/ Capriole Goat Cheese Cheddar*
- **Chilaquiles:** *Short Rib/ Fried Egg/ Tomatillo Salsa/ White Cheddar/ Ranchero Sauce/ Corn Tortilla*
- **White Cheddar Burger:** *Bacon/ Onions/ Shredded Lettuce/ Tomato/ Garlic Aioli/ Sweet Potato Chips*
- **Applewood Chicken Salad:** *Spring Greens/ Applewood Bacon/ Blue Cheese/ Spiced Pecans/ Dried Cranberries/ Cranberry-Poppy Seed Dressing*
- **Steak Salad:** *Caramelized Onion/ Pancetta/ Mushroom/ Blue Cheese/ Tortilla/ Chipotle-Lime Vinaigrette*
- **Shrimp & Grits:** *Vermont Cheddar Grits/ Sausage Gravy/ Asparagus*

Desserts: All three desserts will be served family style. (Individually plated desserts available upon request)

- **Double Chocolate Terrine:** *Double Chocolate Brownie/ Chocolate Mousse/ Chocolate Sauce/ Salted Peanuts/ Crystalized Ginger*
- **White Chocolate Cherry Bread Pudding:** *White Chocolate/ Cherries/ Bourbon Whiskey Sauce*
- **Orange Brown Sugar Cheesecake:** *Whipped Crème Fraiche/ Elderberry Jam/ Orange Supremes/ Orange Zest/ Mint*

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 3% service fee and 6% 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

