



PRIVATE DINING GUIDE

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APPETIZER BUFFET

Buffet will be open for two hours of service. Buffet food is not permitted to-go.

Appetizer Buffet \$49.00 per person

COLD APPETIZERS [CHOOSE TWO]

CHILLED SHRIMP *gf*

cocktail sauce | fresh lemon

FILET MIGNON*

red onion jam | horseradish cream | pesto crostini

FRESH BRUSCHETTA *vg*

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

SMOKED DEVILED EGGS *gf*

bacon | smoked paprika | scallion

CAESAR SALAD

romaine | brioche crouton | parmesan

MESH SALAD *vg gf*

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

APPLEWOOD SALAD *gf*

mixed greens | applewood bacon | bleu cheese | dried cranberry | cranberry-poppseed dressing

HOT APPETIZERS [CHOOSE THREE]

MEATBALLS

veal | pork | sweet & sour | onion & pepper | sesame | scallion

RAVIOLI *vg*

marinara | parmesan | scallion | garlic bread

KUNG PAO CALAMARI

hoisin slaw | kung pao sauce | sesame | scallion

CRAB CAKE

fregula | butternut squash | sage | harissa aioli

CHICKEN SATAY *gf*

sweet Thai chili sauce | sesame | peanut

CHICKEN TENDERS

ranch dipping sauce | honey mustard | ketchup

MINI HOT BROWNS

roasted turkey | marinated tomato | bacon | mornay sauce | scallion | sourdough

SPANAKOPITA *vg*

spinach | feta | tzatziki sauce | phyllo

PLATTERS & DIPS [CHOOSE TWO]

VEGETABLE *vg gf*

ranch dip

FRUIT *vg gf*

sweet cream cheese dip

ARTISAN CHEESE *vg*

assortment of imported cheese & toast points

HOUSE-MADE DIPS

served with pita chips

SMOKED SALMON

PIMENTO CHEESE *vg*

SPINACH-ARTICHOKE *vg*

DESSERT

CHEF'S CHOICE *vg*

miniature desserts

v vegan | vg vegetarian | gf gluten free

*Consuming raw or undercooked foods increases chance of foodborne illness. Please inform us of any allergies or concerns.

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

RECEPTION PACKAGE

The following appetizers will be served buffet-style and are individually priced.
There is a combined minimum requirement of 80 pieces.
Salads, Platters, Dips, and Dessert are priced per person.

COLD APPETIZERS

CHILLED SHRIMP <i>gf</i>	\$3.75	CAESAR SALAD	\$3.00
cocktail sauce fresh lemon		romaine brioche crouton parmesan	
FILET MIGNON*	\$4.50	MESH SALAD <i>vg gf</i>	\$3.00
red onion jam horseradish cream pesto crostini		mixed greens quinoa golden beet walnut goat cheese tarragon vinaigrette	
FRESH BRUSCHETTA <i>vg</i>	\$3.00	APPLEWOOD SALAD <i>gf</i>	\$3.00
roma tomato shallot basil balsamic reduction goat cheese toast points		mixed greens applewood bacon bleu cheese dried cranberry cranberry-poppyseed dressing	
SMOKED DEVEILED EGGS <i>gf</i>	\$3.00		
bacon smoked paprika scallion			

HOT APPETIZERS

MEATBALLS	\$3.50	CHICKEN SATAY <i>gf</i>	\$4.00
veal pork sweet & sour onion & pepper sesame scallion		sweet Thai chili sauce sesame peanut	
RAVIOLI <i>vg</i>	\$3.50	CHICKEN TENDERS	\$4.00
marinara parmesan scallion garlic bread		ranch dipping sauce honey mustard ketchup	
KUNG PAO CALAMARI	\$4.00	MINI HOT BROWNS	\$4.50
hoisin slaw kung pao sauce sesame scallion		roasted turkey marinated tomato bacon mornay sauce scallion sourdough	
CRAB CAKE	\$4.00	SPANAKOPITA <i>vg</i>	\$3.00
fregula butternut squash sage harissa aioli		spinach feta tzatziki sauce phyllo	

PLATTERS

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

HOUSE MADE DIPS

served with pita chips

SMOKED SALMON	\$5.00
PIMENTO CHEESE <i>vg</i>	\$5.00
SPINACH-ARTICHOKE <i>vg</i>	\$5.00

DESSERT

CHEF'S CHOICE <i>vg</i>	\$4.00
miniature desserts	

v vegan | vg vegetarian | gf gluten free

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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 \$49.00 per person

Add Bread Service +\$3.00 per person

SALADS (CHOOSE ONE)

CAESAR

romaine | brioche crouton | parmesan

GARDEN SALAD *vg*

romaine | cucumber | carrot | shredded cheese | tomato | crouton | ranch dressing

MESH *vg gf*

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

ENTRÉES (CHOOSE THREE)

add three shrimp or one crab cake +10 (choose one)

CHICKEN MADEIRA

Yukon mashed potatoes | wild mushroom | haricot verts | Madeira cream

STEAK FRITES* *gf*

10 oz. sirloin | herb butter | pommes frites | garlic aioli

SMOKED GUNTHORP PORK CHOP* *gf*

house smoked | roasted carrot romesco | butternut squash | apple-apricot slaw | orange-sorghum glaze

GRILLED SALMON*

farro | orzo | wild rice | roasted garlic | shallot | broccolini | lemon-dill cream

CAPRESE PASTA *vg*

cavatappi | cherry tomato | tomato | stracciatella | garlic-shallot cream | basil pesto | balsamic reduction

PAD THAI *v gf*

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

EGGPLANT PARMESAN *vg*

angel hair pasta | marinara | parmesan | mozzarella | blistered tomato | balsamic | basil

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE TERRINE *vg gf*

double chocolate brownie | chocolate mousse | chocolate sauce | salted peanuts | crystalized ginger

ORANGE-BROWN SUGAR CHEESECAKE *vg*

vanilla bean whipped cream | elderberry jam | orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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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 \$60.00 per person

Add Bread Service +\$3.00 per person

APPETIZERS (CHOOSE TWO) served family-style

MEATBALLS

veal | pork | sweet & sour | onions & peppers | sesame | scallion

RAVIOLI *vg*

marinara | parmesan | scallion | garlic bread

KUNG PAO CALAMARI

hoisin slaw | kung pao sauce | sesame | scallion

FILET MIGNON*

pickled red onion | horseradish cream | pesto crostini

SALADS (CHOOSE ONE)

CAESAR

romaine | brioche crouton | parmesan

GARDEN SALAD *vg*

romaine | cucumber | carrot | shredded cheese | tomato | crouton | ranch dressing

MESH *vg gf*

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

ENTRÉES (CHOOSE THREE)

add three shrimp or one crab cake +10 (choose one)

PAD THAI *v gf*

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

SHRIMP & GRITS

smoked cheddar grit cakes | hazelnut | scallion | andouille sausage | espresso gastrique

12 OZ. NY STRIP* *gf*

Yukon mashed potato | broccolini | bourbon au Poivre cream

CHICKEN MADEIRA

Yukon mashed potatoes | wild mushroom | haricot verts | Madeira cream

SMOKED GUNTROP PORK CHOP* *gf*

house smoked | roasted carrot romesco | butternut squash | apple-apricot slaw | orange-sorghum glaze

GRILLED SALMON*

farro | orzo | wild rice | roasted garlic | shallot | broccolini | lemon-dill cream

CAPRESE PASTA *vg*

cavatappi | cherry tomato | tomato | stracciatella | garlic-shallot cream | basil pesto | balsamic reduction

EGGPLANT PARMESAN *vg*

angel hair pasta | marinara | parmesan | mozzarella | blistered tomato | balsamic | basil

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE TERRINE *vg gf*

double chocolate brownie | chocolate mousse | chocolate sauce | salted peanuts | crystalized ginger

ORANGE-BROWN SUGAR CHEESECAKE *vg*

vanilla bean whipped cream | elderberry jam | orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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PLATED PACKAGE THREE

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 \$70.00 per person

Add Bread Service +\$3.00 per person

APPETIZERS (CHOOSE TWO) served family style

CHILLED SHRIMP *gf*

cocktail sauce | fresh lemon

MEATBALLS

veal | pork | sweet & sour | onion & pepper |
sesame | scallion

RAVIOLI *vg*

marinara | parmesan | scallion | garlic bread

SALADS (CHOOSE ONE)

CAESAR

romaine | brioche crouton | parmesan

GARDEN SALAD *vg*

romaine | cucumber | carrot | shredded cheese |
tomato | crouton | ranch dressing

ENTRÉES (CHOOSE FOUR)

add three shrimp or one crab cake +10 (choose one)

8 OZ. FILET MIGNON*

asparagus | rainbow carrot |
crispy Brussels sprouts | truffle-scallion butter

CHICKEN MADEIRA

Yukon mashed potatoes | wild mushroom |
haricot verts | Madeira cream

GRILLED SALMON*

farro | orzo | wild rice | roasted garlic | shallot |
broccolini | lemon-dill cream

SMOKED GUNTROP

PORK CHOP* *gf*

house smoked | roasted carrot romesco |
butternut squash | apple-apricot slaw |
orange-sorghum glaze

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE

TERRINE *vg gf*

double chocolate brownie | chocolate mousse |
chocolate sauce | salted peanuts |
crystalized ginger

KUNG PAO CALAMARI

hoisin slaw | kung pao sauce | sesame | scallion

FILET MIGNON*

pickled red onion | horseradish cream |
pesto crostini

MESH *vg gf*

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

MAHI-MAHI

Caribbean jerk | smoked cheddar grit cake |
asparagus | orange-thyme gastrique

SHORT RIB

stout & sorghum braise | ricotta gnocchi |
mushroom-demi cream | goat cheese |
crispy Brussels sprouts | red wine reduction

PAD THAI *vg*

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

EGGPLANT PARMESAN *vg*

angel hair pasta | marinara | parmesan | mozzarella |
blistered tomato | balsamic | basil

ORANGE-BROWN SUGAR

CHEESECAKE *vg*

vanilla bean whipped cream | elderberry jam |
orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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PLATINUM PACKAGE

Please choose three appetizers, one salad, and five entrées for the day of the event.

Your selected menu will be printed and ready upon your arrival.

Package price will include a non-alcoholic beverage and dessert.

Premier Plus Package \$90.00 per person

Add Bread Service +\$3.00 per person

APPETIZERS (CHOOSE THREE) served family-style

CHILLED SHRIMP *gf*

cocktail sauce | fresh lemon

MEATBALLS

veal | pork | sweet & sour | onion & pepper |
sesame | scallion

RAVIOLI *vg*

marinara | parmesan | scallion | garlic bread

KUNG PAO CALAMARI

hoisin slaw | kung pao sauce | sesame | scallion

FILET MIGNON*

pickled red onion | horseradish cream |
pesto crostini

SALADS (CHOOSE ONE)

GARDEN SALAD *vg*

romaine | cucumber |
carrot | shredded cheese |
tomato | crouton | ranch dressing

MESH *vg gf*

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

APPLEWOOD SALAD *gf*

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

ENTRÉES (CHOOSE FIVE)

add three shrimp or one crab cake +10 (choose one)

8 OZ. FILET MIGNON*

asparagus | rainbow carrot |
crispy Brussels sprouts | truffle-scallion butter

14 OZ. PRIME RIBEYE* *gf*

confit fingerling potato | haricot verts |
Fresno cream | crispy prosciutto

SHORT RIB

stout & sorghum braise | ricotta gnocchi |
mushroom-demi cream | goat cheese |
crispy Brussels sprouts | red wine reduction

CHICKEN MADEIRA

Yukon mashed potatoes | wild mushroom |
haricot verts | Madeira cream

GRILLED SALMON*

farro | orzo | wild rice | roasted garlic | shallot |
broccolini | lemon-dill cream

12 OZ. NY STRIP SURF & TURF*

Yukon mashed potatoes | broccolini |
truffle-scallion butter | crab cake

MAHI-MAHI

Caribbean jerk | smoked cheddar grit cake |
asparagus | orange-thyme gastrique

SMOKED GUNTROP PORK CHOP* *gf*

house smoked | roasted carrot romesco |
butternut squash | apple-apricot slaw |
orange-sorghum glaze

CAPRESE PASTA *vg*

cavatappi | cherry tomato | tomato | stracciatella |
garlic-shallot cream | basil pesto |
balsamic reduction

EGGPLANT PARMESAN *vg*

angel hair pasta | marinara | parmesan | mozzarella |
blistered tomato | balsamic | basil

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE TERRINE *vg gf*

double chocolate brownie | chocolate mousse |
chocolate sauce | salted peanuts |
crystalized ginger

ORANGE-BROWN SUGAR CHEESECAKE *vg*

vanilla bean whipped cream | elderberry jam |
orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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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 SALAD *gf*

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

STEAK SALAD*

mixed greens | caramelized onion | carrot | crispy prosciutto | mushroom | bleu cheese | crispy tortilla | chipotle-lime vinaigrette

BLACK HAWK FARMS BURGER*

white cheddar | bacon | lettuce | tomato | pickle | garlic aioli | brioche bun

BLACKENED CHICKEN SANDWICH

avocado | bacon | pickled onion | white cheddar | mayonnaise | brioche bun

STEAK FRITES* *gf*

10 oz. sirloin | herb butter | pommes frites | garlic aioli

GRILLED SALMON*

bourbon-glazed | rainbow carrot | crispy leek | wild mushroom | broccolini

CHICKEN HOT BROWN

tomato | applewood bacon | Gruyère mornay | scallion | parmesan brioche

PAD THAI *vg*

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

CAPRESE PASTA *vg*

cavatappi | cherry tomato | tomato | stracciatella | garlic-shallot cream | basil pesto | balsamic reduction

**Sandwiches will be served with fries. Fresh fruit available for an additional fee.*

v vegan | *vg* vegetarian | *gf* gluten free

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PLATINUM LUNCH PACKAGE

Guests will choose their entrée from the selection. Please select one salad and one dessert.

Your selected menu will be printed and ready upon your arrival.

Package price will include a non-alcoholic beverage.

Lunch Package \$34.00 per person | Available Monday - Friday

SALADS (CHOOSE ONE)

CAESAR

romaine | brioche crouton | parmesan

GARDEN SALAD *vg*

romaine | cucumber | carrot | shredded cheese | tomato | crouton | ranch dressing

MESH *vg gf*

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

ENTRÉES (CHOOSE FOUR)

STEAK FRITES*

10 oz. sirloin | herb butter | pommes frites | garlic aioli

GRILLED SALMON*

bourbon glazed | rainbow carrot | crispy leek | wild mushroom | broccolini

CHICKEN HOT BROWN

tomato | applewood bacon | Gruyère mornay | scallion | parmesan brioche

BLACK HAWK FARMS BURGER*

white cheddar | bacon | lettuce | tomato | pickle | garlic aioli | brioche bun

PAD THAI *vg*

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

CAPRESE PASTA *vg*

cavatappi | cherry tomato | tomato | stracciatella | garlic-shallot cream | basil pesto | balsamic reduction

EGGPLANT PARMESAN *vg*

angel hair pasta | marinara | parmesan | mozzarella | blistered tomato | balsamic | basil

**Sandwiches will be served with fries. Fresh fruit available for additional fee.*

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE TERRINE *vg gf*

double chocolate brownie | chocolate mousse | chocolate sauce | salted peanuts | crystalized ginger

ORANGE-BROWN SUGAR CHEESECAKE *vg*

vanilla bean whipped cream | elderberry jam | orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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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 \$32.00 per person | Available Saturday & Sunday

APPETIZERS (CHOOSE TWO)

SMOKED DEVEILED EGGS *gf*
applewood bacon | scallion | smoked paprika

CHILLED SHRIMP *gf*
cocktail sauce | fresh lemon

BISCUITS & JAM *vg*
house-made biscuits | whipped butter | elderberry jam | apple butter

SPANAKOPITA *vg*
spinach | feta | tzatziki sauce | Phyllo

ENTRÉES (CHOOSE THREE)

SCRAMBLED EGGS WITH BACON
scrambled eggs | breakfast potatoes | bacon

CRAB BENEDICT*
fried green tomato | crab cakes | poached eggs | hollandaise | fresh fruit

VEGETARIAN OMELETTE *vg*
spinach | caramelized onion | wild mushroom | bell pepper | Capriole goat cheese | breakfast potato

MESH OMELETTE
spinach | caramelized onion | bacon | house-made sausage | white cheddar | breakfast potato

BLACK HAWK FARMS BURGER*
white cheddar | bacon | lettuce | tomato | pickle | garlic aioli | brioche bun | French fries

APPLEWOOD SALAD *gf*
mixed greens | grilled chicken | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppyseed dressing

STEAK SALAD*
mixed greens | caramelized onion | carrot | crispy prosciutto | mushroom | bleu cheese | crispy tortilla | chipotle-lime vinaigrette

SHRIMP & GRITS*
smoked cheddar grit cakes | andouille sausage | espresso gastrique | hazelnut | scallion | sunny side egg

CHICKEN HOT BROWN
tomato | applewood bacon | Gruyère mornay | scallion | parmesan brioche

DESSERTS (CHOOSE ONE)

DOUBLE CHOCOLATE TERRINE *vg gf*
double chocolate brownie | chocolate mousse | chocolate sauce | salted peanuts | crystalized ginger

ORANGE-BROWN SUGAR CHEESECAKE *vg*
vanilla bean whipped cream | elderberry jam | orange supreme

v vegan | *vg* vegetarian | *gf* gluten free

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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

Please contact Casey Stoess, Private Event Manager, at 502.544.0303
or Meshlou-privatedining@crgdining.com
to discuss the details of your event.

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