

mesh®

PRIVATE DINING GUIDE

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www.meshrestaurants.com | 502.632.4421
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APPETIZER BUFFET

Buffet will be open for two hours of service. Buffet food is not permitted to-go.
$49 per person | Add an additional menu item, $5 per person

COLD APPETIZERS CHOOSE TWO

SHRIMP COCKTAIL GF cocktail sauce, fresh lemon

FRESH BRUSCHETTA VG roma tomato, shallot, basil pesto, balsamic, 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, spiced pecan, cranberry-poppyseed dressing

HOT APPETIZERS CHOOSE THREE

MEATBALLS veal, pork, sweet & sour sauce, onion & pepper, sesame, scallion

SHORT RIB CROSTINI horseradish cream, pickled red onion, basil pesto, crostini

RAVIOLI VG marinara, parmesan, scallion, garlic bread

CRAB CAKE creamy fregula, butternut squash, orange-thyme gastrique, crispy sage

KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion

CHICKEN SATAY GF thai peanut sauce, sesame, scallion

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
SMOKED SALMON DIP toast points
PIMENTO CHEESE DIP VG toast points
SPINACH-ARTICHOKE DIP VG pita chips

MINIATURE DESSERTS

INCLUDED

CHEF'S CHOICE VG

VG vegetarian | **GF** gluten free | **V** vegan

These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any allergies or concerns.

PLATED PACKAGE ONE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages.
$55 per person | Add Bread Service, +$3 per person

SALADS CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette

GARDEN SALAD VG romaine, cucumber, carrot, shredded cheese, tomato, crouton, ranch dressing

ENTREES CHOOSE THREE

Offer the option for your guests to add 3 shrimp +$9 or 1 crab cake +$14 per person

CHICKEN MADEIRA yukon mashed potatoes, wild mushroom, haricots verts, madeira cream

STEAK FRITES* 10 oz. sirloin, herb butter, pommes frites, garlic aioli

GRILLED SALMON* farro, orzo, wild rice, roasted garlic, shallot, broccolini, lemon-dill cream

PAD THAI V,GF tofu, bell pepper, broccolini, carrot, rice noodle, mushroom, sweet & spicy sauce, peanut, cilantro, scallion, lime

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

VG vegetarian | GF gluten free | V vegan

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PLATED PACKAGE TWO

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages.
$65 per person | Add Bread Service, +$3 per person

APPETIZERS CHOOSE TWO | SERVED FAMILY-STYLE

MEATBALLS veal, pork, sweet & sour sauce, onion & pepper, sesame, scallion

RAVIOLI VG marinara, parmesan, scallion, garlic bread

KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion

SHORT RIB CROSTINI horseradish cream, pickled red onion, basil pesto, crostini

SALADS CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette

GARDEN SALAD VG romaine, cucumber, carrot, shredded cheese, tomato, crouton, ranch dressing

ENTREES CHOOSE THREE

Offer the option for your guests to add 3 shrimp +$9 or 1 crab cake +$14 per person

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, toasted hazelnut, scallion, andouille sausage, espresso gastrique

12 OZ. NY STRIP* **GF** yukon mashed potatoes, broccolini, demi-glace

CHICKEN MADEIRA yukon mashed potatoes, wild mushroom, haricots verts, madeira cream

GRILLED SALMON* farro, orzo, wild rice, roasted garlic, shallot, broccolini, lemon-dill cream

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

VG vegetarian | **GF** gluten free | **V** vegan

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PLATED PACKAGE THREE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages.
$75 per person | Add Bread Service, +$3 per person

APPETIZERS CHOOSE TWO | SERVED FAMILY-STYLE

CHILLED SHRIMP GF cocktail sauce, fresh lemon

MEATBALLS veal, pork, sweet & sour sauce, onion & pepper, sesame, scallion

RAVIOLI VG marinara, parmesan, scallion, garlic bread

KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion

SHORT RIB CROSTINI horseradish cream, pickled red onion, basil pesto, crostini

SALADS CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette

GARDEN SALAD VG romaine, cucumber, carrot, shredded cheese, tomato, crouton, ranch dressing

ENTREES CHOOSE FOUR

Offer the option for your guests to add 3 shrimp +$9 or 1 crab cake +$14 per person

8 OZ. FILET* +$10 **GF** yukon mashed potatoes, rainbow carrot, herb butter

GRILLED SALMON* farro, orzo, wild rice, roasted garlic, shallot, broccolini, lemon-dill cream

BRAISED SHORT RIB carrot-ginger purée, crispy prosciutto, haricots verts, sun-dried tomato gremolata, white balsamic, demi-glace

PAD THAI V,GF tofu, bell pepper, broccolini, carrot, rice noodle, mushroom, sweet & spicy sauce, peanut, cilantro, scallion, lime

MAHI-MAHI caribbean jerk, smoked cheddar grit cakes, asparagus, orange-thyme gastrique

CHICKEN MADEIRA yukon mashed potatoes, wild mushroom, haricots verts, madeira cream

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

PLATINUM PACKAGE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages.
$95 per person | Add Bread Service, +$3 per person

APPETIZERS CHOOSE THREE | SERVED FAMILY-STYLE

CHILLED SHRIMP GF cocktail sauce, fresh lemon

MEATBALLS veal, pork, sweet & sour sauce, onion & pepper, sesame, scallion

RAVIOLI VG marinara, parmesan, scallion, garlic bread

KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion

SHORT RIB CROSTINI horseradish cream, pickled red onion, basil pesto, crostini

SPANAKOPITA VG spinach, feta, tzatziki sauce, phyllo

CRAB CAKE creamy fregula, butternut squash, orange-thyme gastrique, crispy sage

SALADS CHOOSE ONE

APPLEWOOD SALAD GF mixed greens, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppyseed dressing

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette

GARDEN SALAD VG romaine, cucumber, carrot, shredded cheese, tomato, crouton, ranch dressing

ENTREES CHOOSE FIVE

Offer the option for your guests to add 3 shrimp +$9 or 1 crab cake +$14 per person

14 oz. RIBEYE* GF yukon mashed potatoes, haricots verts, bourbon au poivre cream

12 oz. NY STRIP SURF & TURF* yukon mashed potatoes, broccolini, crab cake, demi-glace

PORK LOIN crispy brussels sprouts, shallot, honey-balsamic glaze, yukon mashed potatoes, orange-thyme gastrique, crispy prosciutto

GRILLED SALMON* farro, orzo, wild rice, roasted garlic, shallot, broccolini, lemon-dill cream

BRAISED SHORT RIB carrot-ginger purée, crispy prosciutto, haricots verts sun-dried tomato gremolata, white balsamic, demi glace

SCALLOPS* rainbow cauliflower, carrot-ginger purée, crispy prosciutto, white balsamic glaze

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

PEANUT BUTTER CREAM PIE VG chocolate cookie crust, peanut butter mousse, reese's crumble, chocolate syrup, whipped cream

LUNCH PACKAGE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages. Available Monday – Friday until 2pm.
$24 per person | Add Bread Service, +$3 per person

ENTREES CHOOSE FOUR

APPLEWOOD SALAD GF mixed greens, grilled chicken, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppyseed dressing

BLACK HAWK FARMS BURGER* white cheddar, applewood bacon, lettuce, tomato, onion, pickle, garlic aioli, hawaiian bun, pommes frites

BLACKENED CHICKEN SANDWICH avocado, applewood bacon, pickled onion, white cheddar, mayonnaise, hawaiian bun, pommes frites

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 applewood bacon, gruyère mornay, tomato, scallion, parmesan brioche, pommes frites

SHORT RIB GRILLED CHEESE parmesan, white cheddar, gruyère, sweet red onion jam, sourdough, pommes frites

PAD THAI V,GF tofu, bell pepper, broccolini, carrot, rice noodle, mushroom, sweet & spicy sauce, peanut, cilantro, scallion, lime

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

VG vegetarian | **GF** gluten free | **V** vegan

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PLATINUM LUNCH PACKAGE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages. Available Monday – Friday until 2pm.
$37 per person | Add Bread Service, +$3 per person

SALADS CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette

GARDEN SALAD VG romaine, cucumber, carrot, shredded cheese, tomato, crouton, ranch dressing

ENTREES CHOOSE FOUR

BLACK HAWK FARMS BURGER* white cheddar, applewood bacon, lettuce, tomato, onion, pickle, garlic aioli, hawaiian bun, pommes frites

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 applewood bacon, gruyère mornay, tomato, scallion, parmesan brioche, pommes frites

SHORT RIB GRILLED CHEESE parmesan, white cheddar, gruyère, sweet red onion jam, sourdough, pommes frites

PAD THAI V,GF tofu, bell pepper, broccolini, carrot, rice noodle, mushroom, sweet & spicy sauce, peanut, cilantro, scallion, lime

AUTUMN PASTA orecchiette, butternut squash, kale, tomato, guanciale, pecorino romano, brown butter, crispy sage

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

VG vegetarian | **GF** gluten free | **V** vegan

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BRUNCH PACKAGE

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverages. Available Saturday and Sunday until 2pm.
$35 per person

APPETIZERS CHOOSE TWO | SERVED FAMILY-STYLE

SMOKED DEVILED EGGS GF applewood bacon, scallion, smoked paprika

BISCUITS AND JAM VG house-made biscuits, whipped butter, apple butter

CHILLED SHRIMP GF cocktail sauce, fresh lemon

SPANAKOPITA VG spinach, feta, tzatziki sauce, phyllo

ENTREES CHOOSE FOUR

SCRAMBLED EGGS WITH BACON scrambled eggs, breakfast tots, 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 tots, blue dog toast

MESH OMELETTE spinach, caramelized onion, applewood bacon, andouille sausage, white cheddar, breakfast tots, blue dog toast

BLACK HAWK FARMS BURGER* white cheddar, egg, applewood bacon, lettuce, tomato, onion, pickle, garlic aioli, hawaiian bun, breakfast tots

APPLEWOOD SALAD GF mixed greens, grilled chicken, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppyseed dressing

BREAKFAST SANDWICH* scrambled eggs, applewood bacon, bell pepper, caramelized onion, gruyère, sourdough, fresh fruit

SHRIMP & GRITS* smoked cheddar grit cakes, andouille sausage, espresso gastrique, toasted hazelnut, scallion, egg

CHICKEN HOT BROWN applewood bacon, gruyère mornay, tomato, scallion, parmesan brioche, breakfast tots

DESSERTS CHOOSE ONE

TRIPLE CHOCOLATE TERRINE VG,GF chocolate brownie, chocolate mousse, chocolate ganache, chocolate sauce, maldon sea salt

BRÛLÉE CHEESECAKE VG brown butter, orange, toasted sugar, elderberry syrup, vanilla bean whipped cream

VG vegetarian | GF gluten free | V vegan

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RECEPTION PACKAGE

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

COLD APPETIZERS

CHILLED SHRIMP GF cocktail sauce, fresh lemon — 3.75

FRESH BRUSCHETTA VG roma tomato, shallot, basil pesto, balsamic, goat cheese, toast points — 3.50

SMOKED DEVILED EGGS GF bacon, smoked paprika, scallion — 3

CAESAR SALAD* romaine, brioche crouton, parmesan — 3.50

MESH SALAD VG,GF mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette — 3.50

APPLEWOOD SALAD GF mixed greens, applewood bacon, bleu cheese, dried cranberry, spiced pecan, cranberry-poppyseed dressing — 3.50

HOT APPETIZERS

MEATBALLS veal, pork, sweet & sour sauce, onion & pepper, sesame, scallion — 3.50

SHORT RIB CROSTINI horseradish cream, pickled red onion, basil pesto — 4.50

RAVIOLI VG marinara, parmesan, scallion, garlic bread — 3.50

KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion — 4

CRAB CAKE creamy fregula, butternut squash, orange-thyme gastrique, crispy sage — 4

CHICKEN SATAY GF thai peanut sauce, sesame, scallion — 4

CHICKEN TENDERS ranch dipping sauce, honey mustard, ketchup — 4

MINI HOT BROWNS roasted turkey, marinated tomato, bacon, mornay sauce, scallion, sourdough — 4.50

SPANAKOPITA VG spinach, feta, tzatziki sauce, phyllo — 3

PLATTERS & DIPS

VEGETABLE VG,GF ranch dip — 4

FRUIT VG,GF sweet cream cheese dip — 5

SMOKED SALMON DIP toast points — 5

PIMENTO CHEESE DIP VG toast points — 5

SPINACH-ARTICHOKE DIP VG pita chips — 5

MINIATURE DESSERTS

CHEF'S CHOICE VG 4

VG vegetarian | GF gluten free | V vegan

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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 guests' 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 fees 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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