



mesh®

PRIVATE DINING GUIDE

3608 Brownsboro Road, Louisville, KY 40207

meshlou-privatedining@crgdining.com

www.meshrestaurants.com | 502.632.4421

Casey Stoess 502.544.0303

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

CHILLED SHRIMP

GF cocktail sauce, fresh lemon

FILET MIGNON*

horseradish cream, pickled red onion, basil oil, crostini

FRESH BRUSCHETTA

VG roma tomato, shallot, basil,
balsamic reduction, goat cheese, toast points

SMOKED DEVEILED EGGS

GF bacon, smoked paprika, scallion

CAESAR SALAD*

romaine, brioche crouton, parmesan

MESH SALAD

GF, VG 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 TWO

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, asparagus, carrot, harissa aioli

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 chip

MINIATURE DESSERTS

CHEF'S CHOICE **VG**

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

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

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

GF, VG 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 guest to add 3 shrimp or 1 crab cake, +\$10 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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

PAD THAI

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

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE

GF, VG double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE

VG vanilla bean whipped cream, elderberry jam, orange supreme

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, onions & peppers, sesame, scallion

RAVIOLI

VG marinara, parmesan, scallion, garlic bread

KUNG PAO CALAMARI

hoisin slaw, kung pao sauce, sesame, scallion

FILET MIGNON*

horseradish cream, pickled red onion, basil oil, crostini

SALADS

CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD **GF, VG** 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 guest to add 3 shrimp or 1 crab cake, +\$10 per person

PAD THAI

GF, V 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 potato, 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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE

GF, VG double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE

VG vanilla bean whipped cream, elderberry jam, orange supreme

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, onions & peppers, sesame, scallion

RAVIOLI

VG marinara, parmesan, scallion, garlic bread

KUNG PAO CALAMARI

hoisin slaw, kung pao sauce, sesame, scallion

FILET MIGNON*

horseradish cream, pickled red onion, basil oil, crostini

SALADS

CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD **GF, VG** 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 guest to add 3 shrimp or 1 crab cake, +\$10 per person

8 OZ. FILET MIGNON*

GF asparagus, rainbow carrot, truffle-scallion butter

GRILLED SALMON*

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

BRAISED SHORT RIB

carrot-ginger purée, crispy prosciutto, rainbow carrots, sun-dried tomato gremolata, white balsamic, demi glace

PAD THAI

GF, V 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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE

GF, VG double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE

VG vanilla bean whipped cream, elderberry jam, orange supreme

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

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PLATINUM PACKAGE

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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, onions & peppers, sesame, scallion

SPANAKOPITA VG spinach, feta, tzatziki sauce, phyllo

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

FILET MIGNON* horseradish cream, pickled red onion, basil oil, crostini

CRAB CAKE fregula, asparagus, carrot, harissa aioli

SALADS

CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD GF, VG 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 guest to add 3 shrimp or 1 crab cake, +\$10 per person

8 OZ. FILET MIGNON*

GF asparagus, rainbow carrot, truffle-scallion butter

14 OZ. PRIME RIBEYE*

GF yukon mashed potatoes, haricot verts, bourbon au poivre cream

12 OZ. NY STRIP SURF & TURF*

yukon mashed potatoes, broccolini, crab cake, demi glace

GRILLED SALMON*

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

BRAISED SHORT RIB

carrot-ginger purée, crispy prosciutto, rainbow carrots, sun-dried tomato gremolata, white balsamic, demi glace

MAHI-MAHI

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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE GF, VG double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE VG vanilla bean whipped cream, elderberry jam, orange supreme

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

VG vegetarian | GF gluten free | V vegan

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LUNCH PACKAGE

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

Package price includes non-alcoholic beverages. Available Monday — Friday until 2pm

\$22 per person

ENTREES

CHOOSE FOUR

APPLEWOOD SALAD

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

BLACK HAWK FARMS BURGER*

white cheddar, applewood bacon, lettuce, tomato, onion, pickle, garlic aioli, brioche bun, french fries

BLACKENED CHICKEN SANDWICH

avocado, applewood bacon, pickled onion, white cheddar, mayonnaise, brioche bun, french fries

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

SHORT RIB GRILLED CHEESE

parmesan, white cheddar, gruyère, sweet red onion jam, sourdough

PAD THAI

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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

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

SALADS

CHOOSE ONE

CAESAR SALAD* romaine, brioche crouton, parmesan

MESH SALAD **GF, VG** 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, brioche bun, french fries

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

SHORT RIB GRILLED CHEESE

parmesan, white cheddar, gruyère, sweet red onion jam, sourdough

PAD THAI

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

GARDEN PASTA

VG cavatappi, tomato, spinach, asparagus, carrot, garlic-shallot cream, basil oil, stracciatella, balsamic reduction

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE **GF, VG** double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE **VG** vanilla bean whipped cream, elderberry jam, orange supreme

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 THREE | SERVED FAMILY-STYLE

SMOKED DEVILED EGGS

GF applewood bacon, scallion, smoked paprika

BISCUITS & JAM

VG house-made biscuits, whipped butter, elderberry jam, peach jam

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, house-made sausage, white cheddar, breakfast tots, blue dog toast

BLACK HAWK FARMS BREAKFAST BURGER*

white cheddar, applewood bacon, lettuce, tomato, pickle, garlic aioli, onion, egg, brioche bun, french fries

APPLEWOOD SALAD

GF mixed greens, grilled chicken, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppysseed 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

DESSERTS

CHOOSE ONE

DOUBLE CHOCOLATE TERRINE **GF, VG** double chocolate brownie, chocolate mousse, chocolate sauce, maldon sea salt

ORANGE-BROWN SUGAR CHEESECAKE **VG** vanilla bean whipped cream, elderberry jam, orange supreme

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 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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