



PRIVATE DINING GUIDE



725 Massachusetts Avenue • Indianapolis, IN 46204

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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 any of your banquet needs. In addition to the private dining menus that follow, customized menus are available upon request.

Please contact our Private Event Manager, at
meshindy-privatedining@crgdining.com
to discuss the details of your event.





PRIVATE DINING ROOMS

THE FIRESIDE ROOM (pictured above)

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

PRIVATE DINING ROOM (pictured below)

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



RECEPTION PACKAGE

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

COLD APPETIZERS

SHRIMP COCKTAIL 3.75

cocktail sauce

FRESH BRUSCHETTA 3.50

vg marinated cherry tomatoes, sun-dried tomato pesto,
balsamic reduction, petite basil, crostini

APPLEWOOD SALAD 3.50

GF mixed greens, applewood bacon, bleu cheese,
dried cranberry, cranberry-poppyseed dressing

MESH SALAD 3.50

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

CAESAR SALAD 3.50

baby romaine, parmesan frico, brioche crouton

HOT APPETIZERS

MEATBALLS 4.00

tri-blend beef, sesame, kimchi, sweet chili cream

CHEESE RAVIOLI 3.50

vg marinara sauce

KUNG PAO CALAMARI 4.00

chili-garlic sauce, ginger-soy slaw, sesame seed

MINI CORNBREAD CRAB CAKES 4.00

sweet corn-chow chow, radish, jalapeño-cilantro aioli

FISCHER FARMS BEEF SLIDERS 5.00

white cheddar, caramelized onion, garlic aioli

PLATTERS

VEGETABLE 4.00

GF VG ranch dip

FRUIT 5.00

GF VG sweet cream cheese dip

ARTISAN CHEESE 6.00

vg chef's assortment of imported cheese & toast points

MINIATURE DESSERTS

BREAD PUDDING VG 3.00

*Consuming raw or undercooked foods can increase risk of food-borne illness.

Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

PLATED PACKAGE ONE

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

Package price includes non-alcoholic beverage and dessert.

Plated Package One \$55.00 per person

SALADS

CHOOSE ONE

APPLEWOOD

GF mixed greens, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppseed dressing

MESH

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

CAESAR

baby romaine, parmesan frico, brioche crouton

ENTREES

CHOOSE THREE

AMISH CHICKEN

bleu cheese mashed potato, prosciutto, mushroom, spinach, sherry cream

SALMON*

GF artichoke, white bean purée, heirloom tomato-herbed olive oil sauce

6OZ FILET MIGNON*+10

GF robuchon, asparagus, demi-glace

PORK TENDERLOIN

GF rhubarb-ginger chutney, parmesan polenta fries, patty pan squash, sugar snap pea, hazelnut crumble

PAD THAI

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

SHORT RIB MEATLOAF

potato-bacon hash, brussels sprouts, caramelized onion, bell pepper, crispy shallot, tomato-chili glaze

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERT | FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

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Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

PLATED PACKAGE TWO

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

Package price includes non-alcoholic beverages and dessert.

Plated Package Two \$65.00 per person

APPETIZERS

CHOOSE TWO

CHEESE RAVIOLI

VG marinara sauce

KUNG PAO CALAMARI

chili-garlic sauce, ginger-soy slaw, sesame seed

SHRIMP COCKTAIL

cocktail sauce

MEATBALLS

tri-blend beef, sesame, kimchi, sweet chili cream

FRESH BRUSCHETTA

VG marinated cherry tomatoes, sun-dried tomato pesto, balsamic reduction, petite basil, crostini

FISCHER FARMS BEEF SLIDER

white cheddar, caramelized onion, garlic aioli

SALADS

CHOOSE ONE

APPLEWOOD

VG mixed greens, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppseed dressing

MESH

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

CAESAR

baby romaine, parmesan frico, brioche crouton

ENTREES

CHOOSE THREE

SALMON*

GF artichoke, white bean purée, heirloom tomato-herbed olive oil sauce

PORK TENDERLOIN*

GF rhubarb-ginger chuntesy, parmesan polenta fries, patty pan squash, sugar snap pea, hazelnut crumble

SHORT RIB MEATLOAF

potato-bacon hash, brussels sprouts, caramelized onion, bell pepper, crispy shallot, tomato-chili glaze

6 OZ. FILET MIGNON*+10

GF robuchon, asparagus, demi-glace

AMISH CHICKEN

bleu cheese mashed potato, prosciutto, mushroom, spinach, sherry cream

PAD THAI

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

CRAB CAKE JAMBALAYA

andouille sausage, tomato, okra, corn, kale, scallion

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERT | FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

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Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

PREMIER PACKAGE

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

Package price includes non-alcoholic beverages and dessert.

Premier Package \$75.00 per person

APPETIZERS

CHOOSE TWO

CHEESE RAVIOLI

VG marinara sauce

KUNG PAO CALAMARI

chili-garlic sauce, ginger-soy slaw, sesame seed

SHRIMP COCKTAIL

cocktail sauce

MEATBALLS

tri-blend beef, sesame, kimchi, sweet chili cream

FRESH BRUSCHETTA

VG marinated cherry tomatoes, sun-dried tomato pesto, balsamic reduction, petite basil, crostini

FISCHER FARMS BEEF SLIDER

white cheddar, caramelized onion, garlic aioli

SALADS

CHOOSE ONE

APPLEWOOD

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

MESH

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

CAESAR

baby romaine, parmesan frico, brioche crouton

ENTREES

CHOOSE FOUR

SALMON*

GF artichoke, white bean purée, heirloom tomato-herbed olive oil sauce

PORK TENDERLOIN

GF rhubarb-ginger chutney, parmesan polenta fries, patty pan squash, sugar snap pea, hazelnut crumble

8 OZ. FILET MIGNON* +10

GF robuchon, asparagus, demi-glace

AMISH CHICKEN

bleu cheese mashed potato, prosciutto, mushroom, spinach, sherry cream

PAD THAI

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

CRAB CAKE JAMBALAYA

andouille sausage, tomato, okra, corn, kale, scallion

Surf & Turf Option Available:

Add three shrimp or one crab cake +10 per guest

Additional appetizers may be added from the Reception Package.

DESSERT | FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

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Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

LUNCH PACKAGE

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

Package price will include a non-alcoholic beverage.

Lunch Package \$24.00 per person | Available Monday - Friday

ENTREES

CHOOSE FOUR

APPLEWOOD CHICKEN SALAD

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

AHI TUNA NIÇOISE*

GF fennel & coriander crusted tuna, asparagus, jammy egg, peruvian pepper, niçoise olive, shaved red onion, baby gem lettuce, caper, shallot-mustard vinaigrette

FISCHER FARMS BURGER*

white cheddar, bacon, lettuce, tomato, onion, aioli, brioche bun, fries

BLACKENED CHICKEN SANDWICH

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

STEAK FRITES* (+2)

filet medallions, herb butter, garlic aioli, ketchup, fries

PAD THAI

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

SALMON*

GF artichoke, white bean purée, heirloom tomato-herbed olive oil sauce

CHICKEN BOWL*

GF spicy garlic-chili sauce, pea shoot, pineapple, cabbage, basmati rice, egg

DESSERT +5 FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

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Menu items & pricing are updated seasonal, subject to change based on availability

Menu pricing includes Fountain Drinks, Coffee & Tea

BRUNCH PACKAGE

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

Package price includes non-alcoholic beverage, and dessert.

Brunch Package \$35.00 per person |

Available Saturday & Sunday

APPETIZERS

CHOOSE TWO

BUTTERMILK BISCUITS

candied bacon, pork gravy, whipped butter, seasonal preserves, honey

KUNG PAO CALAMARI

chili-garlic sauce, ginger-soy slaw, sesame seed

FRUIT PLATE

GF V assorted fruit

DEVILED EGGS

GF giardiniera, beef bresaola

SMOKED SALMON* (+3)

chive cream cheese, caper, pickled onion, tomato, egg, everything bagel

ENTREES

CHOOSE THREE

CHORIZO OMELETTE

pepper, onion, avocado, cheddar, salsa, house potatoes

VEGETARIAN OMELETTE

VG spinach, caramelized onion, mushroom, bell pepper, cheddar, house potatoes

SCRAMBLED EGGS WITH BACON

applewood bacon, house potatoes

EGGS BENEDICT*

english muffin, ham, spinach, tabasco hollandaise, house potatoes

FRIED CHICKEN & WAFFLES

honey butter, local maple syrup, berries

BREAKFAST BURGER*

candied onion, white cheddar, fried egg, bacon, jalapeño, brioche bun

APPLEWOOD CHICKEN SALAD

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

CHICKEN BOWL*

GF spicy garlic-chili sauce, pea shoot, pineapple, cabbage, basmati rice, egg

BUTTERMILK BISCUITS & GRAVY*

sunny side eggs, pork gravy, scallion

DESSERT FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

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Menu pricing includes Fountain Drinks, Coffee & Tea

PREMIER LUNCH PACKAGE

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

Package price includes a non-alcoholic beverage and dessert.

Lunch Package \$37.00 per person , Available Monday - Friday

SALADS

CHOOSE ONE

APPLEWOOD CHICKEN

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

CAESAR

baby romaine, parmesan frico, brioche crouton

MESH

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

ENTREES

CHOOSE FOUR

PAD THAI

V pepper, broccolini, carrot, rice noodle, wild mushroom, sweet & spicy sauce, peanut

FISCHER FARMS BURGER*

white cheddar, bacon, lettuce, tomato, onion, aioli, brioche bun, sweet potato chips

CHICKEN BOWL*

GF spicy garlic-chili sauce, pea shoot, pineapple, cabbage, basmati rice, egg

STEAK FRITES*

filet medallions, herb butter, pommes frites, garlic aioli

SALMON*

GF artichoke, white bean purée, heirloom tomato-herbed olive oil sauce

DESSERTS FAMILY STYLE

PASSION FRUIT CRÈME BRÛLÉE GF VG

TIRAMISU VG

WHITE CHOCOLATE-CHERRY BREAD PUDDING VG

**Consuming raw or undercooked foods can increase risk of food-borne illness.
Menu items & pricing are updated seasonal, subject to change based on availability
Menu pricing includes Fountain Drinks, Coffee & Tea*

MESH PRIVATE DINING GUIDE LINES

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 9% sales tax.

FOOD & 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 Sarah Myers, Private Event Manager, at 317.955.9600
or meshindy-privatedining@crgdining.com to discuss the details of your event.

MESHRESTAURANTS.COM | 317.955.9600



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