



mesh<sup>®</sup>

**PRIVATE DINING GUIDE**

3608 Brownsboro Road, Louisville, KY 40207

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[www.meshrestaurants.com](http://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

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## 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 DEVEILED 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-poppysseed 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 fregula, shaved asparagus, rainbow carrot, herb butter, harissa aioli

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 chip

## 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

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### SALADS CHOOSE ONE

**CAESAR SALAD\*** romaine, brioche crouton, parmesan

**MESH SALAD v,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 or 1 crab cake, +\$10 per person

**CHICKEN MADEIRA** yukon mashed potato, wild mushroom, haricots verts, madeira cream

**STEAK FRITES\*** 10oz. 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

**CAPRESE PASTA vG** linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

### DESSERTS CHOOSE ONE

**TRIPLE CHOCOLATE TERRINE vG,GF** chocolate brownie, chocolate mousse, chocolate ganache, 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

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## 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 or 1 crab cake, +\$10 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

**12oz. NY STRIP\*** **GF** yukon mashed potato, broccolini, demi glace

**CHICKEN MADEIRA** yukon mashed potato, wild mushroom, haricots verts, madeira cream

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

**CAPRESE PASTA** **vg** linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

## DESSERTS CHOOSE ONE

**TRIPLE CHOCOLATE TERRINE** **vg,GF** chocolate brownie, chocolate mousse, chocolate ganache, 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

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## 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 or 1 crab cake, +\$10 per person*

**8oz. FILET\*** +\$10 GF asparagus, 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, rainbow carrots, sun-dried tomato gremolata, white balsamic, demi glaze

**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 potato, wild mushroom, haricots verts, madeira cream

**CAPRESE PASTA** VG linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

## DESSERTS CHOOSE ONE

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

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

# 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

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## 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** fregula, shaved asparagus, rainbow carrot, herb butter, harissa aioli

## SALADS CHOOSE ONE

**APPLEWOOD SALAD** GF mixed greens, applewood bacon, bleu cheese, spiced pecan, dried cranberry, cranberry-poppysseed 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 or 1 crab cake, +\$10 per person*

**14oz. PRIME RIBEYE\*** GF yukon mashed potato, haricots verts, bourbon au poivre cream

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

**GUNTHORP FARMS SMOKED PORK CHOP** balsamic-peach chutney, creamy grits, grilled corn succotash, crispy hominy

**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

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

**CAPRESE PASTA** VG linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

## DESSERTS CHOOSE ONE

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

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

**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

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## ENTREES CHOOSE FOUR

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

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

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

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

**GRILLED SALMON\*** bourbon-glaze, 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

**CAPRESE PASTA** **vg** linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

**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

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## 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, brioche bun, pommes frites

**STEAK FRITES\*** 10oz. 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

**CAPRESE PASTA **vg**** linguine, basil pesto, cherry tomato, spinach, shallot, toasted almond, stracciatella, balsamic glaze

## DESSERTS CHOOSE ONE

**TRIPLE CHOCOLATE TERRINE **vg,GF**** chocolate brownie, chocolate mousse, chocolate ganache, 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

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## APPETIZERS CHOOSE TWO | SERVED FAMILY-STYLE

**SMOKED DEVEILED EGGS** **GF** applewood bacon, scallion, smoked paprika

**BISCUITS AND JAM** **VG** house-made biscuits, whipped butter, 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, andouille sausage, white cheddar, breakfast tots, blue dog toast

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

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

**ORANGE-BROWN SUGAR CHEESECAKE**

**VG** vanilla bean whipped cream, elderberry jam, orange supreme

**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.

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## COLD APPETIZERS

CHILLED SHRIMP <b>GF</b> cocktail sauce, fresh lemon	3.75
FRESH BRUSCHETTA <b>VG</b> roma tomato, shallot, basil pesto, balsamic, goat cheese, toast points	3.50
SMOKED DEVEILED EGGS <b>GF</b> bacon, smoked paprika, scallion	3.00
CAESAR SALAD* romaine, brioche crouton, parmesan	3.50
MESH SALAD <b>VG,GF</b> mixed greens, quinoa, golden beet, walnut, goat cheese, tarragon vinaigrette	3.50
APPLEWOOD SALAD <b>GF</b> 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 <b>VG</b> marinara, parmesan, scallion, garlic bread	3.50
KUNG PAO CALAMARI hoisin slaw, kung pao sauce, sesame, scallion	
CRAB CAKE fregula, shaved asparagus, rainbow carrot, herb butter, harissa aioli	4.00
CHICKEN SATAY <b>GF</b> thai peanut sauce, sesame, scallion	4.00
CHICKEN TENDERS ranch dipping sauce, honey mustard, ketchup	4.00
MINI HOT BROWNS roasted turkey, marinated tomato, bacon, mornay sauce, scallion, sourdough	4.50
SPANAKOPITA <b>VG</b> spinach, feta, tzatziki sauce, phyllo	3.00

## PLATTERS & DIPS

VEGETABLE <b>VG,GF</b> ranch dip	4.00
FRUIT <b>VG,GF</b> sweet cream cheese dip	5.00
SMOKED SALMON DIP toast points	5.00
PIMENTO CHEESE DIP <b>VG</b> toast points	5.00
SPINACH-ARTICHOKE DIP <b>VG</b> pita chip	5.00

## 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 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](mailto:meshlou-privatedining@crgdining.com) to discuss the details of your event.  
MESHRESTAURANTS.COM | 502.632.4421