



provision

private  
dining  
guide



**provision®**

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**locally sourced • sustainable • fresh**

The Provision experience, true to its name, provides our guest with the components to create a culinary journey through the menu, engaging service to guide the way, and an extensive wine list to delight the night.

From the strong foundations of our menu and service, we offer you an artistic and creative approach to menu and dining experience.

We look forward to serving you.

**317.843.6105 • [PROVISIONPRIVATEDINING@CRGDINING.COM](mailto:PROVISIONPRIVATEDINING@CRGDINING.COM)**

## private dining

When you choose Provision to host your next event, you can be confident that you're giving your guests an exceptional dining experience. Whether you are looking to plan a personal event or an event for business, our talented team will be able to take care of all of your needs. You will experience delicious food and excellent service.

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Located in the Ironworks Hotel, the following spaces contain beautiful decor and state of the art technology and are available to book your next event:

**the keystone • 50 person capacity**

**the meridian • 12 person capacity**

# group appetizers

passed • self-serve • family-style  
priced per person

## meat

### Short Rib Slider\* 6

red onion jam, bleu cheese, pretzel roll

### Angus Meatballs 6

peach barbecue

### Wagyu Dumpling 6

enoki mushroom, sweet & spicy sauce

### Lamb Lollipop\* GF 14

candied red onion

### Charcuterie 8

grain mustard, elderberry jam, crostini

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## seafood

### Charred Shrimp GF 6

avocado, curry emulsion

### Oysters Rockefeller 6

vermouth, prosciutto, parmesan, spinach

### Crab Cake\* 6

root vegetable, lemon-caper aioli

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## vegetarian

### Crudit  GF+VG 4

seasonal vegetable, roasted + raw, ranch

### Caprese Skewer GF+VG 4

tomato, mozzarella, olive oil, basil

GF gluten free • VG vegetarian • V vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# plated package 1

65 per person  
non-alcoholic beverages

## first

choose one

### Grow Salad <sup>VG</sup>

baby lettuce, candied squash, sweetie drop, crispy shallot, sunflower seed, pleasant ridge reserve cheese, caramelized shallot vinaigrette

### Caesar Salad\*

crouton, parmigiano-reggiano

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## second

choose three

### Chicken

fregula, parmesan, carrot, preserved lemon, chili garlic sauce

### Salmon\* <sup>GF</sup>

preserved lemon yogurt, beech mushroom, spinach, olive salsa verde, dill beurre blanc

### Scallop\* <sup>GF</sup>

charred romanesco, corn curry, kale, coconut gremolata

### Short Rib <sup>GF</sup>

parsnip purée, kale, black pearl mushrooms, sherry demi

### 6 oz Filet\* <sup>GF</sup> +\$10

robuchon potato, demi-glacé, tomato agrodolce

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## third

served family-style

### Chocolate Tart <sup>VG GF</sup>

### Cheesecake <sup>VG</sup>

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add bread service +\$2

GF gluten free • VG vegetarian • V vegan

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# plated package 2

85 per person  
non-alcoholic beverages

## share

choose two | served family-style

Short Rib Slider

Charcuterie

Charred Shrimp <sup>GF</sup>

Caprese Skewer <sup>GF+VG</sup>

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## first

choose one

Grow Salad <sup>VG</sup>

baby lettuce, candied squash, sweetie drop, crispy shallot, sunflower seed,  
pleasant ridge reserve cheese, caramelized shallot vinaigrette

Caesar Salad\*

crouton, parmigiano-reggiano

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## second

choose three

Chicken

fregula, parmesan, carrot,  
preserved lemon, chili garlic sauce

Salmon\* <sup>GF</sup>

preserved lemon yogurt, beech mushroom,  
spinach, olive salsa verde, dill beurre blanc

Snapper <sup>GF</sup>

shiitake, mango relish,  
coconut sticky rice, carrot,  
spinach, mango-curry aioli

Short Rib <sup>GF</sup>

parsnip purée, kale,  
black pearl mushrooms, sherry demi

12 oz Prime NY Strip\* <sup>GF</sup>

robuchon potato, demi-glace,  
tomato agrodolce

8 oz Filet\* <sup>GF+\$10</sup>

robuchon potato, demi-glace,  
tomato agrodolce

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## third

served family-style

Chocolate Tart <sup>VG GF</sup>

Cheesecake <sup>VG</sup>

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add bread service +\$2

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# plated package 3

105 per person  
non-alcoholic beverages

## share

choose two | served family-style

Short Rib Slider\*

Charcuterie

Crab Cake

Lobster Toast

Charred Shrimp <sup>GF</sup>

Caprese Skewer <sup>GF+VG</sup>

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## first

choose one

**Grow Salad** <sup>VG</sup>

baby lettuce, candied squash, sweetie drop, crispy shallot, sunflower seed,  
pleasant ridge reserve cheese, caramelized shallot vinaigrette

**Caesar Salad\***

crouton, parmigiano-reggiano

**Wedge Salad** <sup>GF</sup>

baby iceberg, bacon, smoked point Reyes blue cheese,  
tomato confit, candied onion, bleu cheese dressing

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## second

choose three

**Chicken**

fregula, parmesan, carrot,  
preserved lemon, chili garlic sauce

**Salmon\*** <sup>GF</sup>

preserved lemon yogurt, beech mushroom,  
spinach, olive salsa verde, dill beurre blanc

**Scallops\*** <sup>GF</sup>

charred romanesco, corn curry,  
kale, coconut curry

**10 oz Filet\*** <sup>GF</sup>

robuchon potato, demi-glacé,  
tomato agrodolce

**12 oz Prime NY Strip\*** <sup>GF</sup>

robuchon potato, demi-glacé,  
tomato agrodolce

**14 oz Prime Ribeye\*** <sup>GF</sup> +\$5

robuchon potato, demi-glacé,  
tomato agrodolce

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## third

served family-style

Chocolate Tart <sup>VG GF</sup>

Peanut Butter Bomb

Cheesecake <sup>VG</sup>

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add bread service +\$2

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# additions

priced per person

## sides

served family-style

Creamed Spinach VG 7

Roasted Carrot + Beet GF+VG 7

Black Garlic Mushroom GF+VG 7

Potato-Bacon Terrine + Romesco GF 7

Loaded Tater Tottler 6

Brussels Sprout + Brie, Marcona Almond VG 7

Asparagus + Cotto Ham, Béarnaise GF 7

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# steak accompaniments

Oscar-Style 18

Mushroom 8

Smoked Bleu Cheese 8

Béarnaise 6

Lobster 32

GF gluten free • VG vegetarian • V vegan

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