



provision

private
dining
guide



provision®

locally sourced • sustainable • fresh

The Provision experience, true to its name, provides our guests 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

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.

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

seafood

Charred Shrimp GF 6

avocado, curry emulsion

Oysters Rockefeller 6

vermouth, prosciutto, parmesan, spinach

Crab Cake 6

corn succotash, lemon-caper aioli

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

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

plated package 1

79 per person
non-alcoholic beverages

first

choose one

Grow Salad ^{VG}

baby lettuce, radish, carrot, english pea, crispy shallot, sunflower seed,
pleasant ridge reserve cheese, caramelized shallot vinaigrette

Caesar Salad*

sweet gem, confit tomato, parmesan, pickled watermelon radish,
anchovy, brown butter crouton, caesar dressing

second

choose three

Chicken

crispy fingerling potato, 'nduja, fennel, corn, dill-mustard sauce, pickled red onion

Ora King Salmon* ^{GF}

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

Scallop* ^{GF}

poblano cream, charred cauliflower, kale, pickled fresno, pumpkin seed gremolata

Short Rib ^{GF}

carrot-ginger purée, kale, oyster mushroom, sherry demi

6 oz Filet* ^{GF +10}

robuchon potato, demi-glacé, tomato agrodolce

third

served family-style

Chocolate Tart ^{VG GF}

Cheesecake ^{VG}

add bread service +2

GF gluten free • VG vegetarian • V vegan

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

plated package 2

99 per person
non-alcoholic beverages

share

choose two | served family-style

Short Rib Slider

Charcuterie

Charred Shrimp ^{GF}

Caprese Skewer ^{GF+VG}

first

choose one

Grow Salad ^{VG}

baby lettuce, radish, carrot, english pea, crispy shallot, sunflower seed,
pleasant ridge reserve cheese, caramelized shallot vinaigrette

Caesar Salad*

sweet gem, confit tomato, parmesan, pickled watermelon radish,
anchovy, brown butter crouton, caesar dressing

second

choose three

Chicken

crispy fingerling potato, 'nduja, fennel,
corn, dill-mustard sauce, pickled red onion

Ora King Salmon* ^{GF}

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

Snapper ^{GF}

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

Short Rib ^{GF}

carrot-ginger purée,
kale, oyster mushroom, sherry demi

12 oz Prime NY Strip* ^{GF}

robuchon potato, demi-glacé,
tomato agrodolce

8 oz Filet* ^{GF +10}

robuchon potato, demi-glacé,
tomato agrodolce

third

served family-style

Chocolate Tart ^{VG GF}

Cheesecake ^{VG}

add bread service +2

GF gluten free • VG vegetarian • V vegan

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plated package 3

119 per person
non-alcoholic beverages

share

choose two | served family-style

Short Rib Slider

Charcuterie

Crab Cake

Lobster Toast

Charred Shrimp ^{GF}

Caprese Skewer ^{GF+VG}

first

choose one

Grow Salad ^{VG}

baby lettuce, radish, carrot, english pea, crispy shallot, sunflower seed,
pleasant ridge reserve cheese, caramelized shallot vinaigrette

Caesar Salad*

sweet gem, confit tomato, parmesan, pickled watermelon radish,
anchovy, brown butter crouton, caesar dressing

Wedge Salad ^{GF}

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

second

choose three

Chicken

crispy fingerling potato, 'nduja, fennel,
corn, dill-mustard sauce, pickled red onion

Ora King Salmon* ^{GF}

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

Scallop* ^{GF}

poblano cream, charred cauliflower, kale,
pickled fresno, pumpkin seed gremolata

10 oz Filet* ^{GF}

robuchon potato, demi-glacé,
tomato agrodolce

12 oz Prime NY Strip* ^{GF}

robuchon potato, demi-glacé,
tomato agrodolce

14 oz Prime Ribeye* ^{GF +5}

robuchon potato, demi-glacé,
tomato agrodolce

third

served family-style

Chocolate Tart ^{VG GF}

Peanut Butter Bomb

Cheesecake ^{VG}

add bread service +2

GF gluten free • VG vegetarian • V vegan

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additions

priced per person

sides

served family-style

Creamed Spinach + Tomato ^{VG} 7

Spiced Cauliflower & Carrot ^{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

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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