

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.

Building on the strong foundations of our menu and service, we offer an artistic and creative approach to the 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 for 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
root vegetable, roasted jalapeño aioli

---

vegetarian

Crudités 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, manchego, almond, pomegranate seed, poached pear,
honey-lime vinaigrette, crispy shallot

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

---

second

choose three

Chicken GF
spoonbread, herb butter, brussels sprouts, roasted red pepper, chili crisp, mustard jus

Ora King Salmon* GF
preserved lemon yogurt, 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-glace

6 oz. Filet* GF +10
robuchon potato, demi-glace, tomato agrodolce

---

third

served family-style

Orange Chocolate Tart GF

Basque 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, manchego, almond, pomegranate seed, poached pear, honey-lime vinaigrette, crispy shallot

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

---

second

choose three

Chicken GF
spoonbread, herb butter, brussels sprouts, roasted red pepper, chili crisp, mustard jus

Ora King Salmon* GF
preserved lemon yogurt, 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-glace

12 oz. Prime NY Strip* GF
robuchon potato, demi-glace, tomato agrodolce

8 oz. Filet* GF +10
robuchon potato, demi-glace, tomato agrodolce

---

third

served family-style

Orange Chocolate Tart GF

Basque 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 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, manchego, almond, pomegranate seed, poached pear, honey-lime vinaigrette, crispy shallot

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 GF
spoonbread, herb butter, brussels sprouts, roasted red pepper, chili crisp, mustard jus

Ora King Salmon* GF
preserved lemon yogurt, 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-glace, tomato agrodolce

12 oz. Prime NY Strip* GF
robuchon potato, demi-glace, tomato agrodolce

14 oz. Prime Ribeye* GF +5
robuchon potato, demi-glace, tomato agrodolce

---

third

served family-style

Orange Chocolate Tart GF
Peanut Butter Bomb
Basque 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.

additions

priced per person

sides

served family-style

Creamed Spinach + Tomato VG 7

Spiced Cauliflower & Carrot with Marcona Almond GF+VG 7

Black Garlic Mushroom GF+VG 7

Potato-Bacon Terrine + Romesco GF 7

Loaded Tater Tottler 6

Brussels Sprouts + Brie with Marcona Almond VG 7

Asparagus + Cotto Ham with Béarnaise GF 7

---

steak accompaniments

Oscar-Style 18

Mushroom 8

Smoked Bleu Cheese 8

Béarnaise 5

Lobster 32

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.

provision®

2721 E 86th St., Suite 200, Indianapolis, IN 46240
317.843.6105 • provision-restaurant.com
provisionprivatedining@crgdining.com