



provision

private
dining
guide



provision®

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 • PROVISIONPRIVATE DINING@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

Filet 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

Tuna Tartare* 7

avocado, miso vinaigrette, black tobiko,
horseradish-chili aioli, plantain crisp

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 ^{VG}

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

Caesar Salad*

crouton, parmigiano-reggiano

second

choose three

Chicken

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

Salmon* ^{GF}

english pea curry, lime, cilantro, cauliflower rice, crème fraîche, asparagus, yuzu vinaigrette

Scallop*

potato gnocchi, pickled raisin, cauliflower, spinach, duck confit, thai basil beurre blanc

Short Rib ^{GF}

celery root puree, brussels sprouts, sherry demi

6 oz Filet* ^{GF}

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 2

85 per person
non-alcoholic beverages

share

choose two | served family-style

Filet Slider*

Charcuterie

Charred Shrimp GF

Caprese Skewer GF+VG

first

choose one

Grow Salad VG

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

Caesar Salad*

crouton, parmigiano-reggiano

second

choose three

Chicken

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

Salmon* GF

english pea curry, lime, cilantro, cauliflower rice,
crème fraîche, asparagus, yuzu vinaigrette

Snapper GF

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

Short Rib GF

celery root puree,
brussels sprouts, sherry demi

12 oz Prime NY Strip* GF

robuchon potato, demi-glace,
tomato agrodolce

8 oz Filet* GF

robuchon potato, demi-glace,
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

105 per person
non-alcoholic beverages

share

choose two | served family-style

Filet Slider*	Crab Toast
Charcuterie	Charred Shrimp GF
Tuna Tartare*	Caprese Skewer GF+VG

first

choose one

Grow Salad VG

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

Caesar Salad*

crouton, parmigiano-reggiano

Wedge Salad GF

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

second

choose three

Chicken

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

Salmon* GF

english pea curry, lime, cilantro, cauliflower rice, crème fraîche, asparagus, yuzu vinaigrette

Scallops*

potato gnocchi, pickled raisin, cauliflower, spinach, mango-curry aioli

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

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 ^{VG} 7

Roasted Carrot + Beet ^{GF+VG} 7

Mushroom + Tomato, Truffle Oil ^{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

GF gluten free • VG vegetarian • V vegan

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