provision®

private dining guide

2721 E 86TH ST SUITE 200, INDIANAPOLIS, IN 46240
317.843.6105 • PROVISIONPRIVATEDINING@CRGDINING.COM
PROVISION-RESTAURANT.COM

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.

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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 • fifty person capacity

the meridian • twelve person capacity

Book Your Private Event Now

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group appetizers

passed • self-serve • family-style

meat

filet slider* | **$6 per person**
red onion jam • bleu cheese • pretzel roll

angus meatballs | **$6 per person**
peach barbecue

wagyu dumpling | **$6 per person**
enoki mushroom • sweet & spicy sauce

lamb lollipop* GF | **$14 per person**
candied red onion

charcuterie | **$8 per person**
grain mustard • elderberry jam • crostini

seafood

charred shrimp GF | **$6 per person**
avocado • curry emulsion

oysters rockefeller | **$6 per person**
vermouth • prosciutto • parmesan • spinach

crab cake | **$6 per person**
corn succotash • mustard aioli

shrimp toast* | **$6 per person**
radish • jalapeño • thai basil beurre blanc • brioche

vegetarian

crudité GF VG | **$4 per person**
seasonal vegetable • roasted + raw • ranch

caprese skewer GF VG | **$4 per person**
tomato • mozzarella • olive oil • basil

plated package 1

$65/person

non-alcoholic beverages

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first

grow salad GF VG

baby lettuce • goat cheese • wild berries • caramel shallot • marcona almond • chili-mango vinaigrette

caesar salad

crouton • parmigiano-reggiano

second

choose three

chicken GF

corn • caramel shallot • oyster mushroom • potato purée

salmon GF

leek • tomato confit • citrus salad • dill beurre blanc

crab cake

fava bean • corn • roasted radish • sweetie drop pepper • mustard aioli

6 oz filet* GF

robuchon potato • demi-glacé • tomato agrodolce

14 oz NY strip* GF

robuchon potato • demi-glacé • tomato agrodolce

third

served family-style

chocolate tart VG GF

cheesecake VG

add bread service +$2

plated package 2

$85/person | non-alcoholic beverages

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share

choose two | served family-style

filet slider*

charcuterie

caprese skewer GF VG

charred shrimp GF

first

choose one

grow salad GF VG

baby lettuce • goat cheese • wild berries • caramel shallot • marcona almond • chili-mango vinaigrette

caesar salad

crouton • parmigiano-reggiano

second

choose three

chicken GF

corn • caramel shallot • oyster mushroom • potato purée

salmon* GF

leek • tomato confit • citrus salad • dill beurre blanc

snapper GF

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

14 oz 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

plated package 3

$105/person | non-alcoholic beverages

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share

choose three | served family-style

filet slider*

charred shrimp GF

crab cake

charcuterie

king crab toast

caprese skewer GF VG

first

choose one

grow salad GF VG
baby lettuce • goat cheese • wild berries • caramel shallot • marcona almond • chili-mango 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 GF
corn • caramel shallot • oyster mushroom • potato purée

salmon* GF
leek • tomato confit • citrus salad • dill beurre blanc

scallops*
potato gnocchi • summer squash • tomato • parsley pistou • romesco

12 oz prime NY Strip*GF
robuchon potato • demi-glace • tomato agrodolce

14 oz prime ribeye* GF
robuchon potato • demi-glace • tomato agrodolce

12 oz filet* GF
robuchon potato • demi-glace • tomato agrodolce

third

served family-style

peanut butter bomb

chocolate tart VG GF

cheesecake VG

add bread service +$2

additions

priced per person

sides

served family-style

creamed spinach VG | $7

seasonal vegetable 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

king crab | $38

mushroom | $8

smoked bleu cheese | $8

béarnaise | $5

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