


A wide-angle photograph of a modern restaurant interior. On the left, a long bar with a wooden countertop is lined with high-top wooden chairs that have orange upholstered seats and backs. Behind the bar, shelves are stocked with various bottles of liquor and glassware. The floor is a light-colored, polished material. In the center and right, there are dining areas with tables and chairs. Some tables are set with white linens and glassware. A large window on the right side of the image is covered with light-colored vertical blinds. The ceiling features recessed lighting and long, horizontal light fixtures. The overall atmosphere is warm and contemporary.

# MISCHA

PRIVATE DINING AND EVENTS



The image shows the interior of Mischa, a New American restaurant. The focal point is a curved, teal-colored upholstered booth with a dark wood base. In front of the booth is a small, square wooden table with a black metal leg. The table is set with white plates, glasses, and a small lit candle. The background wall is dark grey with two square, recessed light fixtures, each containing a circular object. The ceiling features large, cylindrical pendant lights. The overall atmosphere is modern and sophisticated.

Mischa is a 120-seat New American restaurant located at 157 East 53rd Street, between 3rd Avenue and Lexington Avenue inside The Hugh. Helmed by James Beard-nominated Chef Alex Stupak, our menu showcases a variety of dishes that reflect a range of culinary interests and ideas, imbued with a sensibility indicative of our New York City home. The beverage menu mirrors this, with fresh takes on classic cocktails alongside a locally-sourced beer list and an international wine and spirits selection.

A private dining room is available for smaller gatherings and more intimate events.

**FOR MORE INFORMATION OR TO BOOK YOUR NEXT PRIVATE EVENT**

Phone: 212-466-6381 ext. 2

Email: [events@mischa-nyc.com](mailto:events@mischa-nyc.com)

# MISCHA

SEATED LUNCH PRICED PER PERSON

## FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

**BLACK HUMMUS**  
GARLIC TWISTS

**ONION DIP**  
CRISP VEGGIES

## STARTERS HOST TO SELECT TWO, GUEST TO SELECT ONE DAY OF EVENT

**SPLIT PEA SOUP**  
SEEDED LAVASH

**MIXED GREENS**  
MIXED PEPPERCORN VINAIGRETTE

**CHIKHIRTMA**  
RED ADJIKA, HERBS

**CHOPPED ICEBERG**  
RUSSIAN DRESSING, SHOESTRING POTATOES

**NEW ENGLAND CLAM CHOWDER**  
COMMON CRACKERS

**GAI LAN**  
SEASONED BREAD CRUMBS, CURED EGG YOLK

## MAINS HOST TO SELECT THREE, GUEST TO SELECT ONE DAY OF EVENT

**MUSHROOM PATTY MELT**  
MARBLED RYE, LONG TOTS, VEGETARIAN

**SHRIMP SALAD**  
CRUNCHY SHALLOT RICE, PEA SPROUTS

**XA XIU CHICKEN BANH MI**  
PATÉ, PICKLES, CILANTRO

**PICANHA SALAD**  
POTATOES, BLACK QUINOA, AJI AMARILLO MAYONNAISE

**LOBSTER ROLL**  
CHALLAH, CELERY, WHITE POPPY SEEDS

**CHILLED NOODLES**  
PEANUT DRESSING, SESAME, CUCUMBER, KASHA CHILI CRISP

**ROAST BEEF SANDWICH**  
DUTCH CRUNCH, COMTE CHEESE, FRENCH ONION DIPPING SOUP

**COLD POACHED HALIBUT**  
TOASTED ORZO, HONEYNUT SQUASH, MINT

\*all breads for our sandwiches are made in house

## SIDES PRICED PER PERSON, HOST TO SELECT ONE, SERVED FAMILY STYLE WITH MAINS

**BROCCOLINI (SAUTÉED OR STEAMED)**

**SAAG**

## DESSERTS HOST TO SELECT ONE, SERVED INDIVIDUALLY

**HAZELNUT BABKA**  
CAROB GLAZE

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**COCONUT PUFFED RICE**  
MANGO COMPOTE

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

\* CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# MISCHA

INDIVIDUALLY PLATED DINNER PRICED PER PERSON

## FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

**BLACK HUMMUS**  
GARLIC TWISTS

**ONION DIP**  
CRISP VEGGIES

## STARTERS HOST TO SELECT TWO, GUEST TO SELECT ONE DAY OF EVENT

**CHILLED JUMBO SHRIMP**  
CHILI CRAB COCKTAIL SAUCE

**TUNA POKE**  
SEAWEED

**MIXED GREENS**  
MIXED PEPPERCORN VINAIGRETTE

**CHOPPED ICEBERG**  
RUSSIAN DRESSING, SHOESTRING POTATOES

**GAI LAN**  
SEASONED BREAD CRUMBS, CURED EGG YOLK

## MAINS HOST TO SELECT THREE, GUEST TO SELECT ONE DAY OF EVENT

**HOT DOG**  
POTATO BUN, CHILI, CONDIMENTS

**MUSHROOM PATTY MELT**  
MARBLED RYE, LONG TOTS, VEGETARIAN

**FRIED CHICKEN**  
ADOBO SEASONING, SOFRITO GRAVY

**AROMATIC PORK BELLY**  
ARGAN OIL, CARROT SALADS

**STEAMED HALIBUT**  
ASAFOETIDA YOGURT, ASPARAGUS

**ROUMANIAN STEAK**  
MAITAKE MUSHROOMS, GRIBENES

**BROWN BUTTER SPAETZLE**  
PINE NUTS, ETIVAZ CHEESE

**PRIME RIB**  
DILL POTATOES, RED ADJIKA

## SIDES HOST TO SELECT ONE, SERVED FAMILY STYLE WITH MAINS

**SAAG**  
LONG TOTS

**BROCCOLINI (SAUTÉED OR STEAMED)**

## DESSERTS HOST TO SELECT ONE, SERVED INDIVIDUALLY

**HAZELNUT BABKA**  
CAROB GLAZE

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**COCONUT PUFFED RICE**  
MANGO COMPOTE

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

\* CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS







## PRIVATE DINING ROOM

When privacy matters most, Mischa presents an oasis of comfort and hospitality nestled deep inside the restaurant. Whether for celebratory cocktail receptions or corporate lunches and business dinners, our private dining room is the ideal space for smaller groups seeking a place to dine and drink uninterrupted.

### CAPACITY:

Cocktails: 45 | Seated: 22





# MISCHA

✧ FAMILY STYLE GROUP DINING PRICED PER PERSON ✧

## FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

**BLACK HUMMUS**  
GARLIC TWISTS

**ONION DIP**  
CRISP VEGGIES

## STARTERS HOST TO SELECT TWO, SERVED FAMILY STYLE

**CHILLED JUMBO SHRIMP**  
CHILI CRAB COCKTAIL SAUCE

**TUNA POKE**  
SEAWEED

**MIXED GREENS**  
MIXED PEPPERCORN VINAIGRETTE

**CHOPPED ICEBERG**  
RUSSIAN DRESSING, SHOESTRING POTATOES

**GAI LAN**  
SEASONED BREAD CRUMBS, CURED EGG YOLK

## MAINS HOST TO SELECT TWO, SERVED FAMILY STYLE

**HOT DOG**  
POTATO BUN, CHILI, CONDIMENTS

**MUSHROOM PATTY MELT**  
MARBLED RYE, LONG TOTS, VEGETARIAN

**FRIED CHICKEN**  
ADOBO SEASONING, SOFRITO GRAVY

**AROMATIC PORK BELLY**  
ARGAN OIL, CARROT SALADS

**STEAMED HALIBUT**  
ASAFOETIDA YOGURT, ASPARAGUS

**ROUMANIAN STEAK**  
MAITAKE MUSHROOMS, GRIBENES

**BROWN BUTTER SPAETZLE**  
PINE NUTS, ETIVAZ CHEESE

## SIDES HOST TO SELECT ONE, SERVED FAMILY STYLE WITH MAINS

**SAAG**  
LONG TOTS

**BROCCOLINI (SAUTÉED OR STEAMED)**

## DESSERTS HOST TO SELECT ONE, SERVED INDIVIDUALLY

**HAZELNUT BABKA**  
CAROB GLAZE

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**COCONUT PUFFED RICE**  
MANGO COMPOTE

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

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# MISCHA

✧ FAMILY STYLE DINNER PRICED PER PERSON ✧

## FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

**BLACK HUMMUS**  
GARLIC TWISTS

**ONION DIP**  
CRISP VEGGIES

## STARTERS HOST TO SELECT TWO, SERVED FAMILY STYLE

**CHILLED JUMBO SHRIMP**  
CHILI CRAB COCKTAIL SAUCE

**TUNA POKE**  
SEAWEED

**MIXED GREENS**  
MIXED PEPPERCORN VINAIGRETTE

**CHOPPED ICEBERG**  
RUSSIAN DRESSING, SHOESTRING POTATOES

**GAI LAN**  
SEASONED BREAD CRUMBS, CURED EGG YOLK

## MAINS HOST TO SELECT TWO, SERVED FAMILY STYLE

**HOT DOG**  
POTATO BUN, CHILI, CONDIMENTS

**MUSHROOM PATTY MELT**  
MARBLED RYE, LONG TOTS, VEGETARIAN

**FRIED CHICKEN**  
ADOBO SEASONING, SOFRITO GRAVY

**AROMATIC PORK BELLY**  
ARGAN OIL, CARROT SALADS

**STEAMED HALIBUT**  
ASAFOETIDA YOGURT, ASPARAGUS

**ROUMANIAN STEAK**  
MAITAKE MUSHROOMS, GRIBENES

**BROWN BUTTER SPAETZLE**  
PINE NUTS, ETIVAZ CHEESE

**PRIME RIB**  
DILL POTATOES, RED ADJIKA

## SIDES HOST TO SELECT ONE, SERVED FAMILY STYLE WITH MAINS

**SAAG**  
LONG TOTS

**BROCCOLINI (SAUTÉED OR STEAMED)**

## DESSERTS HOST TO SELECT ONE, SERVED INDIVIDUALLY

**HAZELNUT BABKA**  
CAROB GLAZE

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**COCONUT PUFFED RICE**  
MANGO COMPOTE

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

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## BAR BOOKINGS

Looking to book some group drinks? With intimate booths, high-top tables, and plush stools, our bar provides a range of options for your after-work drinks and team celebrations. The beverage menu features a curated selection of martinis and craft cocktails, along with a variety of wines by the glass, locally-sourced beer, and international spirits.





# MISCHA

## STANDING EVENTS

### STATIONS HOST TO SELECT THREE

**BLACK HUMMUS**  
GARLIC TWISTS

**HOT DOG**  
POTATO BUN  
CHILI, CONDIMENTS

**SALAD** HOST TO SELECT ONE  
MIXED GREENS, CHOPPED ICEBERG,  
OR GAI LAN CAESAR

**SEVEN VEGETABLES**  
TASTE THE RAINBOW

**FRIED CHICKEN**  
ADOBO SEASONING  
SOFRITO GRAVY

**TUNA POKE**  
SEAWEED

### HORS D'HOUVRES

FIRST HOUR, PRICED PER PERSON  
**ADDITIONAL COST FOR EACH ADDITIONAL HOUR**

BLT LETTUCE WRAPS

COUNTRY FRIED CHICKEN TENDER BISCUITS

JAPANESE WHISKY GLAZED STEAK SKEWERS

LOBSTER SALAD WITH TOBIKO

KOSHIKARI RICE ARANCINI WITH CALABRIAN CHILI KETCHUP

CRAB CAKES WITH OLD BAY MAYONNAISE

TINY ENGLISH MUFFIN PIZZAS

ROAST BEEF SANDWICHES WITH HORSERADISH

BLACK TRUMPET MUSHROOM SUMMER ROLLS

JAMAICAN MEAT PATTIES

EDAMAME TARTS

SHRIMP TOASTS

XA XIU CHICKEN BANH MI CROSTINI

SHRIMP CEVICHE WITH BLACK MINT

FRIED OYSTER PO BOY

FILET O FISH

### DESSERT HOST TO SELECT ONE, PRICED PER PERSON

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**SESAME ECLAIR**  
BANANA, PASSION FRUIT

# MISCHA

## BEVERAGES CHOICE OF ONE PACKAGE OR A LA CARTE

### PACKAGES ALL GUESTS MUST PARTICIPATE

**PACKAGE A, PRICED PER PERSON**  
2 HOURS  
UNLIMITED BEER & HOUSE WINE

**PACKAGE B, PRICED PER PERSON**  
2 HOURS  
UNLIMITED BEER, HOUSE WINE, COSMO, ESPRESSO MARTINI & HOUSE BRAND LIQUORS  
(INCLUDES TITO'S VODKA, FORT HAMILTON GIN, PLANTATION 3 STAR LIGHT RUM, MICTHER'S "US 1" BOURBON, JOHNNY WALKER BLACK LABEL SCOTCH, PUEBLO VIEJO BLANCO TEQUILA)

### A LA CARTE

**HOUSE COCKTAILS**  
MISCHA MARTINI

**ESPRESSO MARTINI**

**COSMOPOLITAN**

**HOUSE SPIRITS**  
TITO'S VODKA  
FORT HAMILTON GIN  
PLANTATION 3 STAR LIGHT RUM  
MICTHER'S "US 1" BOURBON  
JOHNNY WALKER BLACK LABEL SCOTCH  
PUEBLO VIEJO BLANCO TEQUILA

**WINE** PICK ONE WHITE, ONE RED

#### WHITE

RIESLING TATOMER, SANTA BARBARA

XYNISTERI MAKAROUNAS "AERIDES," PAPHOS

GRÜNER VELTLINER JAGER "STEINFEDER," WAGRAM

CHARDONNAY TREFETHEN, OAK KNOLL

SAUVIGNON BLANC DOMAINE CAILBOURDIN "LES RACINES," POUILLY-FUMÉ

CHARDONNAY DOMAINE GÉNOT-BOULANGER "EN LULUNNE," BEAUNE

#### RED

GARNACHA VINOS DEL VIENTO "OLD VINES," CALATAYUD

ARENI NOIR ZULAL "RESERVE," VAYOTS DZOR

MALBEC DEVOCIÓN, MENDOZA

CABERNET SAUVIGNON DAOU, PASO ROBLES

PINOT NOIR NICO ROSSIGNOL, BOURGOGNE

CABERNET SAUVIGNON ROBERT MONDAVI WINERY, NAPA

### BEER

VON TRAPP "HELLES" LAGER

HOBOKEN BREWING "CITYSIDE" IPA



## FULL RESTAURANT

Mischa is available for full-venue buyouts of our bar and dining rooms for your private events needs.

Whatever your specific event warrants, Mischa offers a range of options and flexible configurations to accommodate your needs.

### CAPACITY:

Cocktails: 200 | Seated: 120







# MISCHA

FOR MORE INFORMATION OR TO BOOK YOUR NEXT PRIVATE EVENT

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