


A wide-angle photograph of a modern restaurant interior. On the left, a bar area is visible with shelves stocked with various bottles of liquor and glassware. In the foreground and middle ground, there are several wooden chairs with orange upholstered seats and backs, arranged around a long wooden bar and smaller tables. To the right, there are orange tufted booth seats with dark wood frames, accompanied by small wooden chairs. The floor is a light-colored, polished material. The ceiling features recessed lighting and long, thin pendant lights. In the background, a red "EXIT" sign is visible above a doorway. The overall atmosphere is warm and contemporary.

# MISCHA

PRIVATE DINING AND EVENTS



The image shows the interior of Mischa restaurant. In the foreground, there is a curved booth with teal velvet upholstery and dark wood paneling. A small wooden table is set with white plates, glasses, and a small candle. The background features a dark wall with two illuminated square frames, each containing a circular object. Large pendant lights hang from the ceiling, and 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

EVENTS 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

**LENTIL 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 CAESAR**  
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

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

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

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

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

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

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

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

\*ALL BREADS ARE MADE IN HOUSE

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

**SAAG**

**FRIES**

**BROCCOLINI (SAUTÉED OR STEAMED)**

**LONG TOTS**

**COLESLAW**

## DESSERTS HOST TO SELECT ONE, SERVED INDIVIDUALLY

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

**HAZELNUT BABKA**  
CAROB GLAZE

**SEASONAL SORBET**

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 +8 PP

**DEVILED EGG FLOATING ISLAND**  
TROUT ROE

**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

**BABY BACK RIBS**  
GEORGIAN BBQ SAUCE, COLESLAW

**STEAMED HALIBUT**  
ASAFOETIDA YOGURT, SEASONAL VEGETABLES

**ROUMANIAN STEAK**  
HOME FRIES, GRIBENES

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

**SHRIMP & RICE GRITS**  
XO SAUCE, SCALLIONS

\*ALL BREADS ARE MADE IN HOUSE

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

**SAAG**

**FRIES**

**BROCCOLINI (SAUTÉED OR STEAMED)**

**LONG TOTS**

**COLESLAW**

## DESSERTS HOST TO SELECT ONE, SERVED FAMILY STYLE

**STICKY BUN PIE**  
CARAMELIZED APPLES  
CARDAMOM

**DARK FOREST CAKE**  
DARK RYE  
MAHLEB

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





## 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

**MEZZE**  
SEVEN VEGETABLES

**FRIED CHICKEN**  
ADOBO SEASONING  
SOFRITO GRAVY

### HORS D'HOUVRES PRICED PER HOUR, PER PERSON

COUNTRY FRIED CHICKEN TENDER BISCUITS

JAPANESE WHISKY GLAZED STEAK SKEWERS

LOBSTER SALAD WITH TOBIKO

SUSHI RICE ARANCINI

MARYLAND CRAB CAKES

ROAST BEEF SANDWICHES WITH HORSERADISH

BLACK TRUMPET MUSHROOM SUMMER ROLLS

EDAMAME TARTS

SHRIMP TOASTS

CHICKEN BANH MI CROSTINI

SHRIMP CEVICHE

FRIED FISH SANDWICHES WITH TARTAR SAUCE

### DESSERT PRICED PER PERSON

**CHOCOLATE CHIP COOKIE**  
BLACK WALNUT PRALINE

# 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, JOHNNIE 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  
JOHNNIE 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 TEMENT "KALK & KREIDE," SÜDSTEIRMARK

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 JEAN-MARC PAVELOT, 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

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