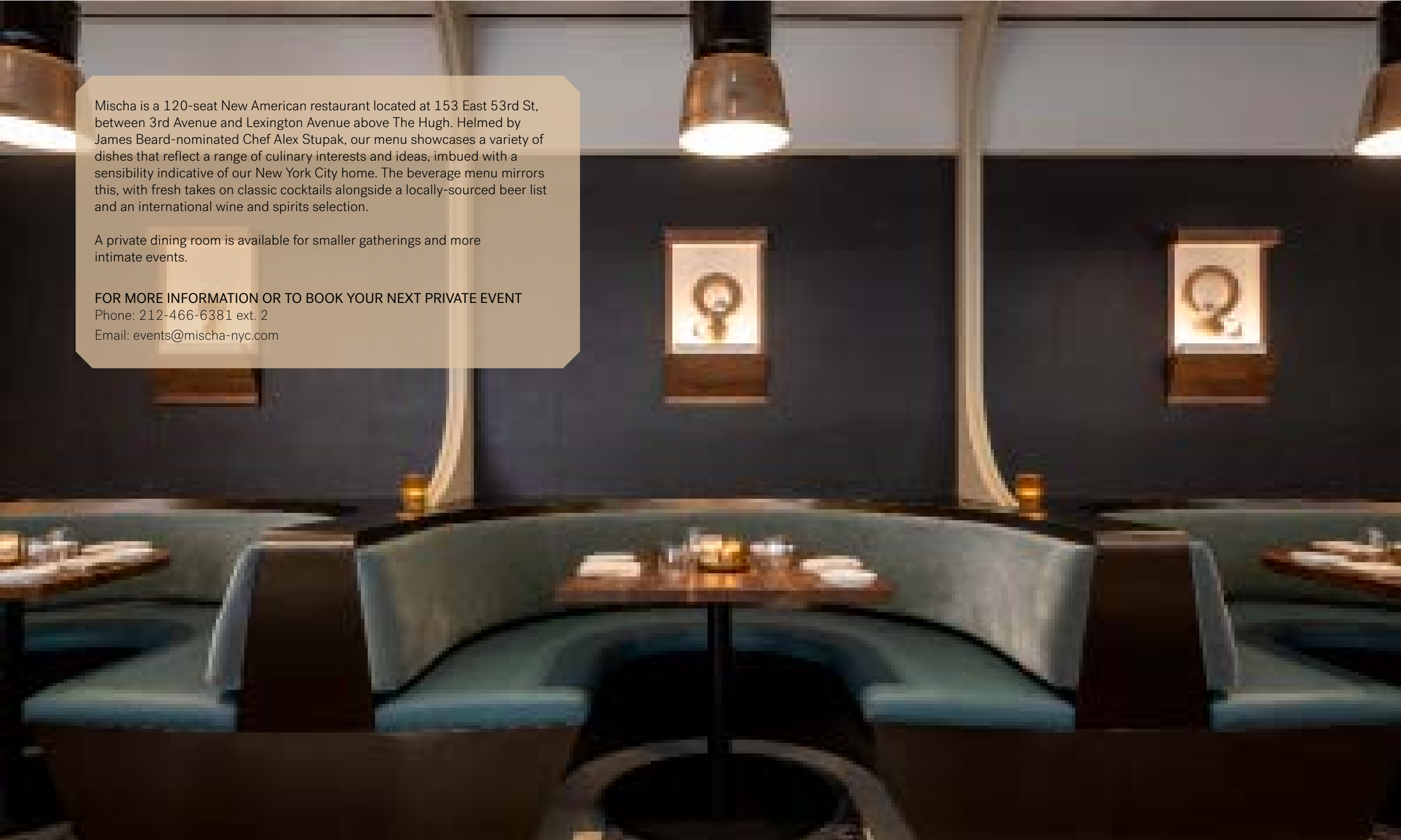


The background image shows a modern restaurant interior. On the left, there is a well-stocked bar with various bottles on shelves. The main area is a private dining room with several tables and chairs. The room has a warm, ambient lighting and a clean, minimalist design. The floor is a light-colored, polished material. The walls are a neutral tone, and there are large windows or glass partitions on the right side. The overall atmosphere is sophisticated and elegant.

MISCHA

PRIVATE DINING AND EVENTS



Mischa is a 120-seat New American restaurant located at 153 East 53rd St, between 3rd Avenue and Lexington Avenue above 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



MISCHA

EVENTS SEATED LUNCH \$75 PER PERSON

FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

BLACK HUMMUS
PITA

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

MATZO BALL SOUP

CHOPPED ICEBERG
RUSSIAN DRESSING, SHOESTRING POTATOES

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS

GAI LAN CAESAR
SEASONED BREAD CRUMBS, CURED EGG YOLK

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

MUSHROOM BURGER
AMERICAN CHEESE, LONG TOTS, VEGETARIAN

HOT DOG
POTATO BUN, CHILI, CONDIMENTS

XA XIU CHICKEN BANH MI
PATÉ, PICKLES, CILANTRO

SHRIMP SALAD +10 PP
CRUNCHY SHALLOT RICE, PEA SPROUTS

LOBSTER ROLL +12 PP
CHALLAH, CELERY, WHITE POPPY SEEDS

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

COLD POACHED HALIBUT
TOASTED ORZO, HONEYNUT SQUASH, MINT

FRENCH DIP
DUTCH CRUNCH, COMTE CHEESE, FRENCH ONION DIPPING JUS

SIDES \$5 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



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



MISGHA

— \ FAMILY STYLE DINNER \$125 PER PERSON \ —

FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

BLACK HUMMUS
PITA

ONION DIP
CRISP VEGGIES

STARTERS HOST TO SELECT TWO, SERVED FAMILY STYLE

CHILLED JUMBO SHRIMP
CHILI CRAB COCKTAIL SAUCE +8 PP

DUCK AND FOIE GRAS MORTADELLA
DATE MUSTARD +6PP

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 BURGER
AMERICAN CHEESE, 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

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

PUMPKIN CAKE
COCONUT CREAM
LIME LEAF KAYA

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

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

MISGHA

— \ INDIVIDUALLY PLATED DINNER \$150 PER PERSON \ —

FOR THE TABLE HOST TO SELECT ONE, SERVED FAMILY STYLE

BLACK HUMMUS
PITA

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 BURGER
AMERICAN CHEESE, 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

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

PUMPKIN CAKE
COCONUT CREAM
LIME LEAF KAYA

ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

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

SEMI-PRIVATE 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
PITA
15 PP

HOT DOG
POTATO BUN
CHILI, CONDIMENTS
22 PP

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

MEZZE
SEVEN VEGETABLES
20 PP

FRIED CHICKEN
ADOBO SEASONING
SOFRITO GRAVY
22 PP

HORS D'OEUVRES

FIRST HOUR, PER PERSON: \$40 FOR 4, \$45 FOR 5, \$50 FOR 6
\$15 PP FOR EACH ADDITIONAL HOUR

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 \$12 PER PERSON

CHOCOLATE CHIP COOKIE
BLACK WALNUT PRALINE

MISCHA

BEVERAGES CHOICE OF ONE PACKAGE OR A LA CARTE

PACKAGES ALL GUESTS MUST PARTICIPATE

\$70 PER PERSON
2 HOURS
UNLIMITED BEER & HOUSE WINE

\$90 PER PERSON
2 HOURS
UNLIMITED BEER, 1 HOUR WINE, CORDON ROUGE MARTINI & 1 HOUR HOUSE BOTTLED LIQUORS
(INCLUDES TIPS, HOTEL, FORT HAMILTON ONE, PLANTATION 3 STAR LIGHT RUM, MICHTER'S "US 1" BOURBON, FRIED FISH SANDWICHES, BLACK LABEL SCOTCH, PUEBLO VIEJO BLANCO TEQUILA)

A LA CARTE

HOUSE COCKTAILS
MISCHA MARTINI
24

ESPRESSO MARTINI
19

COSMOPOLITAN
19

HOUSE SPIRITS \$17
TITO'S VODKA
FORT HAMILTON GIN
PLANTATION 3 STAR LIGHT RUM
MICHTER'S "US 1" BOURBON
JOHNNIE WALKER BLACK LABEL SCOTCH
PUEBLO VIEJO BLANCO TEQUILA

WINE PICK ONE WHITE, ONE RED

WHITE

RIESLING SPINER, MANDALAY - \$25
KYNGETER MANDARIN, "REBEL", "RIPPER" - \$24
CRONER VETLINER, "JUNE", "SHIMMER", "WILDER" - \$25
CHARDONNAY, "SWEET", "CANTON" - \$25
SAUVIGNON BLANC, "TENDER", "SUN & BERRY", "KIDNEY" - \$25
CHARDONNAY, "COUNTRY", "COUNTRY", "COUNTRY" - \$24

RED

CARNACHA, "SWEET", "WHITE", "COUNTRY" - \$25
AREH MONT, "JUNE", "SHIMMER", "WILDER" - \$25
MALBEC, "SWEET", "CANTON" - \$25
CABERNET SAUVIGNON, "CANTON", "CANTON" - \$25
PINOT NOIR, "SWEET", "CANTON", "COUNTRY" - \$25
CABERNET SAUVIGNON, "SWEET", "CANTON", "COUNTRY" - \$25

BEER

VON TRAPP "HELIX" LAGER - \$12
HOKKEN BREWING "COUNTRY" - \$12

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

Phone: 212-466-6381 ext. 2

Email: events@mischa-nyc.com