

## DISPLAY PLATTERS

(SERVES 8 -12 GUESTS)

### ICED SEAFOOD TOWER \$159

chilled shrimp cocktail, oysters,  
tuna poke, lobster tails

### VEGETABLE CRUDITÉ \$40

ranch + blue cheese dressing

### CHEESE + FRUIT PLATTER [VG] \$69

chef's selection of cheeses, dried dates,  
seasonal fruit, assorted crackers

### CRISPY CALAMARI \$49

chili-soy dipping sauce,  
green beans, red bell peppers

## HOR D'OEUVRES

(PRICE PER PIECE | 12 PIECE MINIMUM)

### LOBSTER BISQUE SHOOTERS \$3

maine lobster, sherry, cream

### BACON WRAPPED BBQ SHRIMP \$2.5

applewood smoked bacon

### CRISPY CHICKEN SATAY \$2.5

flash fried, sesame peanut vinaigrette

### MITCHELL'S BRUSCHETTA [VG] \$2

roma tomatoes, basil, boursin cream cheese

### ABSOLUT OYSTER SHOOTERS \$5

bloody mary cocktail sauce

### JUMBO SHRIMP COCKTAIL \$3

classic cocktail, creamy louie

SILVER | TWO COURSES | \$31 PER GUEST

GOLD | THREE COURSES | \$37 PER GUEST

(choose to offer either a starter or dessert)

## STARTER COURSE

(PLEASE CHOOSE TWO)

### NEW ENGLAND CLAM CHOWDER

### MAINE LOBSTER BISQUE

(additional \$2 per guest)

### CHEF'S SEASONAL SOUP

### MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

### CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

## ENTRÉE SELECTIONS

### SHRIMP AMERICANA

cajun shrimp, spinach, mushrooms,  
cream sauce over roasted redskins

### MARKET DOUBLE CHEESEBURGER

lettuce, tomato, pickle, remoulade, fries

### CEDAR PLANKED SALMON

balsamic glaze, goat cheese, sundried tomato pesto,  
asparagus, smashed redskins

### SHIITAKE NOODLE BOWL

shiitake mushrooms, linguine, zucchini,  
spicy ginger-garlic sauce, parmesan, scallions

### CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,  
seasonal vegetables, smashed redskins

## DESSERT SELECTIONS

### CRÈME BRÛLÉE | NEW YORK STYLE CHEESECAKE

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FOUR COURSES | \$82 PER GUEST

## INCLUSIVE APPETIZERS

MITCHELL'S BRUSCHETTA | VEGETABLE CRUDITE

plus choice of: BACON WRAPPED BBQ SHRIMP OR SHRIMP COCKTAIL

## STARTER COURSE

(PLEASE CHOOSE UP TO FOUR)

NEW ENGLAND CLAM CHOWDER

MAINE LOBSTER BISQUE

CHEF'S SEASONAL SOUP

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

TITANIC WEDGE OF ICEBERG

bacon, tomato, egg, blue cheese dressing

## ENTRÉE SELECTIONS

SHANGHAI SEA BASS + SHRIMP

steamed, ponzu, ginger, spinach, sticky rice

SHIITAKE NOODLE BOWL

shiitake mushrooms, linguine, zucchini,  
spicy ginger-garlic sauce, parmesan, scallions

FILET MIGNON + SHRIMP SCAMPI

8oz filet mignon, jumbo shrimp scampi,  
smashed redskins, asparagus

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,  
seasonal vegetables, smashed redskins

NEW YORK STRIP + SHRIMP

char-grilled, smashed redskins, asparagus

SEAFOOD AMERICANA

sea scallops, cajun shrimp, spinach, mushrooms,  
shellfish cream sauce over roasted redskins

## DESSERT SELECTIONS

KEY LIME PIE | NEW YORK STYLE CHEESECAKE | CRÈME BRÛLÉE

Prices do not include banquet fee, applicable sales tax or suggested gratuity.

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THREE COURSES | \$72 PER GUEST

**STARTER COURSE**

(PLEASE CHOOSE UP TO FOUR)

**NEW ENGLAND CLAM CHOWDER****MAINE LOBSTER BISQUE**

(additional \$2 per guest)

**CHEF'S SEASONAL SOUP****MITCHELL'S HOUSE SALAD**

dates, pine nuts, poppy-seed vinaigrette

**CLASSIC CAESAR SALAD**

romaine, parmesan, garlic croutons

**TITANIC WEDGE OF ICEBERG**bacon, tomato, egg, blue cheese dressing  
(additional \$2 per guest)**ENTRÉE SELECTIONS****SHANGHAI SEA BASS**

steamed, ponzu, ginger, spinach, sticky rice

**SHIITAKE NOODLE BOWL**shiitake mushrooms, linguine, zucchini,  
spicy ginger-garlic sauce, parmesan, scallions**SEAFOOD AMERICANA**sea scallops, cajun shrimp, spinach, mushrooms,  
shellfish cream sauce over roasted redskins**CRISPY CHICKEN MILANO**white wine garlic sauce, tomato-basil relish,  
seasonal vegetables, smashed redskins**NEW YORK STRIP**

char-grilled, smashed redskins, asparagus

**FILET MIGNON + SHRIMP SCAMPI**6oz filet mignon, jumbo shrimp scampi, smashed  
redskins, asparagus**DESSERT SELECTIONS****KEY LIME PIE | CRÈME BRÛLÉE | NEW YORK STYLE CHEESECAKE**

THREE COURSES | \$62 PER GUEST

## STARTER COURSE

(PLEASE CHOOSE THREE)

### NEW ENGLAND CLAM CHOWDER

### MAINE LOBSTER BISQUE

(additional \$2 per guest)

### CHEF'S SEASONAL SOUP

### MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

### CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

### TITANIC WEDGE OF ICEBERG

bacon, tomato, egg, blue cheese dressing  
(additional \$2 per guest)

## ENTRÉE SELECTIONS

(PLEASE CHOOSE UP TO FIVE)

### BROILED SEA BASS

seasonal vegetables, smashed redskins

### SHIITAKE NOODLE BOWL

shiitake mushrooms, linguine, zucchini,  
spicy ginger-garlic sauce, parmesan, scallions

### CEDAR PLANKED SALMON

balsamic glaze, goat cheese, sundried  
tomato pesto, asparagus, smashed redskins

### CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish, seasonal  
vegetables, smashed redskins

### LOBSTER & SHRIMP STUFFED COD

smashed redskins, asparagus, white wine garlic sauce

### FILET MIGNON, 8 OZ.

char-grilled, smashed redskins, asparagus

### PECAN CRUSTED TROUT

maple-brown butter cream, roasted redskins, green beans

## DESSERT SELECTIONS

### NEW YORK STYLE CHEESECAKE | CRÈME BRÛLÉE



THREE COURSES | \$52 PER GUEST

**STARTER COURSE**

(PLEASE CHOOSE UP TO THREE)

**NEW ENGLAND CLAM CHOWDER****MAINE LOBSTER BISQUE**

(additional \$2 per guest)

**CHEF'S SEASONAL SOUP****MITCHELL'S HOUSE SALAD**

dates, pine nuts, poppy-seed vinaigrette

**CLASSIC CAESAR SALAD**

romaine, parmesan, garlic croutons

**ENTRÉE SELECTIONS****BROILED SALMON**

seasonal vegetables, smashed redskins

**CRISPY CHICKEN MILANO**white wine garlic sauce, tomato-basil relish,  
seasonal vegetables, smashed redskins**FILET MIGNON, 6 OZ.**

char-grilled, smashed redskins, asparagus

**SHIITAKE NOODLE BOWL**shiitake mushrooms, linguine, zucchini,  
spicy ginger-garlic sauce, parmesan, scallions**PECAN CRUSTED TROUT**

maple-brown butter cream, roasted redskins, green beans

**DESSERT SELECTIONS****NEW YORK STYLE CHEESECAKE | CRÈME BRÛLÉE**

## HOSTED CONSUMPTION BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB. THE HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT.

## CASH BAR

GUESTS ARE CHARGED PER DRINK AS IT IS SERVED;  
BANQUET FEE IS ADDED TO THE HOST'S CHECK.

## OPEN BAR PACKAGES

FOR THE SAFETY OF OUR GUESTS, AND TO ENSURE YOU HAVE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICE ON OPEN BARS. MINIMUM 40 GUESTS.

### BEER + WINE

HOUSE RED + WHITE WINES,  
DRAFT + BOTTLED BEER

#### HOURLY PRICING

2 hours | \$25 per guest  
3 hours | \$29 per guest  
4 hours | \$32 per guest  
5 hours | \$35 per guest

### PREMIUM

#### INCLUDES ALL STANDARD ITEMS PLUS:

STOLICHNAYA, ABSOLUT, BEEFEATER,  
TANQUERAY, JOHNNIE WALKER RED,  
SEAGRAM'S 7/VO, CROWN ROYAL,  
JOSE CUERVO GOLD, HENNESSY VS,  
JACK DANIEL'S, BACARDI, CAPTAIN  
MORGAN, SELECT IMPORT BEERS  
(HEINEKEN, CORONA, ETC.)

#### HOURLY PRICING

2 hours | \$35 per guest  
3 hours | \$39 per guest  
4 hours | \$45 per guest  
5 hours | \$50 per guest

### STANDARD

HOUSE BRAND VODKA, GIN, RUM,  
TEQUILA, BOURBON, SCOTCH, RED + WHITE  
WINE, SELECT DOMESTIC BEERS  
(BUDWEISER, MILLER LITE, ETC.)

#### HOURLY PRICING

2 hours | \$28 per guest  
3 hours | \$33 per guest  
4 hours | \$37 per guest  
5 hours | \$40 per guest

### DELUXE

#### INCLUDES ALL PREMIUM ITEMS PLUS:

GREY GOOSE, BELVEDERE, BOMBAY  
SAPPHIRE, JOHNNIE WALKER BLACK,  
GLENLIVET 12 YR., MAKER'S MARK,  
SAUZA BLUE SILVER, 1800,  
REMY MARTIN VSOP

#### HOURLY PRICING

2 hours | \$39 per guest  
3 hours | \$44 per guest  
4 hours | \$50 per guest  
5 hours | \$55 per guest