

MITCHELL'S

— SEAFOOD HOUSE —

LANSING | LIVONIA | ROCHESTER HILLS

— EST.



1998 —

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PITTSBURGH

— EST.



1998 —

COLUMBUS FISH MARKET

SEAFOOD RESTAURANT & BAR

GRANDVIEW

DISPLAY PLATTERS

(SERVES 8 -12 GUESTS)

ICED SEAFOOD TOWER \$172

chilled shrimp cocktail, oysters,
tuna poke, lobster tails

VEGETABLE CRUDITÉ \$45

ranch + blue cheese dressing

CHEESE + FRUIT PLATTER [VG] \$75

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

CRISPY CALAMARI \$53

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

CRISPY CRAB RANGOONS \$60

GRANNY DEE'S MEATBALLS \$58

HOR D'OEUVRES

(PRICE PER PIECE | 12 PIECE MINIMUM)

LOBSTER BISQUE SHOOTERS \$3

BACON WRAPPED BBQ SHRIMP \$3

MITCHELL'S BRUSCHETTA [VG] \$2

ABSOLUT OYSTER SHOOTERS \$6

JUMBO SHRIMP COCKTAIL \$3

MINI CRAB CAKES \$5.50

CHEESEBURGER SLIDERS \$5.25

\$28 PER GUEST | MINIMUM 20 GUESTS

(available 8am-12pm | includes choice of juice or coffee)

ENTRÉE SELECTIONS

(HOST SELECTS FOUR)

BANANA PECAN FRENCH TOAST

fresh bananas, maple syrup, candied pecans,
bacon, fresh berries

CRAB CAKE BENEDICT

crispy crab cakes, poached eggs, lemon hollandaise,
English muffin, asparagus, breakfast potatoes

POT ROAST HASH

braised pot roast, potato hash, white cheddar,
sunny side up eggs

SHRIMP + GRITS WITH ANDOUILLE SAUSAGE

jumbo shrimp, white cheddar grits, andouille sausage,
sweet corn sauté, whole grain mustard sauce

TUSCAN VEGETABLE OMELET

3 eggs, goat cheese, sun-dried tomato pesto,
fresh berries, breakfast potatoes

STEAK + EGGS

8 oz sirloin, poached eggs, lemon hollandaise,
asparagus, breakfast potatoes
(additional \$10 per guest)

DESSERT SELECTIONS

(ADDITIONAL \$5 PER GUEST)

VANILLA BEAN CRÈME BRÛLÉE

caramelized sugar crust, fresh berries

FRESH FRUIT CUP

fresh berries, whipped cream

NEW YORK STYLE CHEESECAKE

seasonal fruit compote

SILVER | TWO COURSES | \$34 PER GUEST

GOLD | THREE COURSES | \$40 PER GUEST

(choose to offer either a starter or dessert for Silver two course)

STARTER COURSE

(PLEASE CHOOSE TWO)

NEW ENGLAND CLAM CHOWDER

MAINE LOBSTER BISQUE

(additional \$2 per guest)

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 potatoes

MARKET DOUBLE CHEESEBURGER

lettuce, tomato, pickle, remoulade, fries

CEDAR ROASTED SALMON

grilled zucchini + peppers, cedar plank, sundried
tomato pesto, goat cheese, balsamic glaze, asparagus

TORTELLINI ALLA VODKA

cheese tortellini, tomato-cream sauce, basil

MEDITERRANEAN CHICKEN

sun-dried tomatoes, artichokes, capers,
mashed potatoes, white wine butter sauce

FILET MIGNON, 6 oz.

char-grilled, mashed potatoes, asparagus
(additional \$19 per guest)

DESSERT SELECTIONS

CRÈME BRÛLÉE | NEW YORK STYLE CHEESECAKE

FOUR COURSES | \$88 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

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

seared, ponzu, ginger, spinach, sticky rice

GINGER CRUSTED SALMON

citrus butter, sticky rice, fresh vegetables

FILET MIGNON + SHRIMP SCAMPI

8oz filet mignon, jumbo shrimp scampi,
mashed potatoes, asparagus

MEDITERRANEAN CHICKEN

sun-dried tomatoes, artichokes, capers,
mashed potatoes, white wine butter sauce

NEW YORK STRIP

char-grilled, mashed potatoes, asparagus

SEAFOOD AMERICANA

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

SHRIMP + CRAB TORTELLINI

zucchini, mushrooms, peas, basil,
tomatoes, white wine garlic sauce

DESSERT SELECTIONS

KEY LIME PIE | NEW YORK STYLE CHEESECAKE | CRÈME BRÛLÉE

THREE COURSES | \$78 PER GUEST

STARTER COURSE

(PLEASE CHOOSE UP TO FOUR)

NEW ENGLAND CLAM CHOWDER**MAINE LOBSTER BISQUE**

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

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

ponzu, ginger, spinach, sticky rice

GINGER CRUSTED SALMON

citrus butter, sticky rice, fresh vegetables

SEAFOOD AMERICANAsea scallops, cajun shrimp, spinach, mushrooms,
shellfish cream sauce over roasted potatoes**MEDITERRANEAN CHICKEN**sun-dried tomatoes, artichokes, capers,
mashed potatoes, white wine butter sauce**NEW YORK STRIP**

char-grilled, mashed potatoes, asparagus

FILET MIGNON + SHRIMP SCAMPI6oz filet mignon, jumbo shrimp scampi, mashed
potatoes, asparagus**SHRIMP + CRAB TORTELLINI**zucchini, mushrooms, peas, basil,
tomatoes, white wine garlic sauce**DESSERT SELECTIONS**

KEY LIME PIE | CRÈME BRÛLÉE | NEW YORK STYLE CHEESECAKE

THREE COURSES | \$68 PER GUEST

STARTER COURSE

(PLEASE CHOOSE THREE)

NEW ENGLAND CLAM CHOWDER**MAINE LOBSTER BISQUE**

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

TITANIC WEDGE OF ICEBERGbacon, tomato, egg, blue cheese dressing
(additional \$2 per guest)**ENTRÉE SELECTIONS**

(PLEASE CHOOSE UP TO FIVE)

BROILED SEA BASS

seasonal vegetables, mashed potatoes

TORTELLINI ALLA VODKA

cheese tortellini, tomato-cream sauce, basil

CEDAR ROASTED SALMONgrilled zucchini + peppers, cedar plank, sundried tomato
pesto, goat cheese, balsamic glaze, asparagus**MEDITERRANEAN CHICKEN**sun-dried tomatoes, artichokes, capers,
mashed potatoes, white wine butter sauce**LOBSTER + SHRIMP STUFFED COD**

mashed potatoes, asparagus, white wine garlic sauce

FILET MIGNON, 8 OZ.

char-grilled, mashed potatoes, asparagus

SHRIMP SCAMPI PASTA

linguine, grape tomatoes, parmesan

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

THREE COURSES | \$58 PER GUEST

STARTER COURSE

(PLEASE CHOOSE UP TO THREE)

NEW ENGLAND CLAM CHOWDER

MAINE LOBSTER BISQUE

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

ENTRÉE SELECTIONS

BROILED SALMON

seasonal vegetables, mashed potatoes

MEDITERRANEAN CHICKEN

sun-dried tomatoes, artichokes, capers,
mashed potatoes, white wine butter sauce

TOP SIRLOIN, 8OZ

char-grilled, mashed potatoes, asparagus

TORTELLINI ALLA VODKA

cheese tortellini, tomato-cream sauce, basil

SHRIMP SCAMPI PASTA

linguine, grape tomatoes, parmesan

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 20 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