

BUDDAKAN

GROUP DINING MENUS

MODERN ASIAN

Guests are instantly transported to an ancient Chinese village complete with rock gardens, thatched roofs and a dramatic twilight sky. The menu portrays an innovative interpretation of modern Asian cuisine that matches the décor's creativity and inspiration.

THE PLAYGROUND, ATLANTIC CITY | BUDDAKANAC.COM



FEATURES

- Available lunch and dinner
- Private and semi-private dining for 12-300 guests
- The Communal Table seats up to 28 guests.
- The Mezzanine is available for private events for 50 guests for dinner and 100 guests for a cocktail reception
- Buddakan is available to be reserved exclusively for up to 350 guests
- Level 3 exclusive for 500-2,000 guests
- Menu is served family-style
- Extensive specialty cocktail, wine and sake lists

FOR MORE INFORMATION CONTACT CARA.RICE@STARR-RESTAURANTS.COM | 609-271-0549

*menus subject to change

DINNER ONE served family style

FIRST COURSE

ASIAN CAESAR SALAD
spicy cashews

CANTONESE SPRING ROLLS
shrimp, chicken

CHICKEN & GINGER DUMPLINGS
sesame dipping sauce

EDAMAME RAVIOLI
sauternes-shallot broth

MAIN COURSE

WASABI CRUSTED FILET MIGNON
sweet potato mash

ASIAN BARBEQUED PORK
grilled tenderloin, chinese broccoli, panko onion rings

KING SALMON
miso mustard, sesame spinach salad

WOK CASHEW CHICKEN
plum wine sauce

SIDES

WASABI MASHED POTATOES

CHINESE EGGPLANT
garlic sauce

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA
NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

\$60.00 PER PERSON*

Specialty cocktail, wine & sake suggestions upon request

*Amount does not include taxes, gratuity or special events fee

DINNER TWO served family style

FIRST COURSE

ASIAN CAESAR SALAD

spicy cashews

CANTONESE SPRING ROLLS

shrimp, chicken

CHICKEN & GINGER DUMPLINGS

sesame dipping sauce

TEA SMOKED SPARE RIBS

hoisin barbeque, pickled slaw

MAIN COURSE

CHAR GRILLED AGED BEEF

szechuan fries, watercress salad

SESAME POACHED TUNA

spicy tuna tartare, maitake mushrooms, japanese sweet potato, yuzu aioli

PAN ROASTED DUCK BREAST

roasted garlic, corn & scallion spoon bread, five spice jus

PONZU CHICKEN

golden buddha buns

SIDES

WASABI MASHED POTATOES

CHINESE EGGPLANT

garlic sauce

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

\$70.00 PER PERSON*

Specialty cocktail, wine & sake suggestions upon request

*Amount does not include taxes, gratuity or special events fee

DINNER THREE served family style

FIRST COURSE

CRISPY CALAMARI SALAD

bitter greens, miso dressing

TUNA SPRING ROLL

crispy shallot, chili mayonnaise

WAGYU BEEF SATAY

vegetable tempura

EDAMAME RAVIOLI

sauternes-shallot broth

MAIN COURSE

CHAR GRILLED AGED BEEF

szechuan fries, watercress salad

GRILLED LAMB CHOPS

chinese eggplant, garlic sauce, thai basil pesto

PAN SEARED SEA BASS

haricots verts, butternut squash, maitake mushrooms, truffle jus

PONZU CHICKEN

golden buddha buns

SHRIMP PAD THAI

garlic chives, peanuts

SIDES

CRAB FRIED RICE

wok scrambled egg

CHINESE BROCCOLI

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

\$80.00 PER PERSON*

Specialty cocktail, wine & sake suggestions upon request

*Amount does not include taxes, gratuity or special events fee

BEVERAGE

WINE, BEER & ZENGRIA PACKAGE**

\$25.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee

** 2 Hour Package

HOUSE LIQUOR PACKAGE**

ALL SPECIALTY COCKTAILS

LIQUOR SELECTIONS

Vodka: Smirnoff (Citrus, Vanilla), Tito's, Absolut (Mandarin, Raspberry)

Rum: Bacardi, Malibu

Tequila: Cuervo Gold/Silver, Sauza

Gin: Bombay, Beefeater

Bourbon/Whiskey: Jim Beam, Seagrams 7, Old Overholt

Scotch: Dewars White, Jonny Red

ALL CORDIALS

WINE, BEER, ZEN-GRIA

\$35.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee

** 2 Hour Package

PREMIUM LIQUOR PACKAGE**

ALL SPECIALTY COCKTAILS

LIQUOR SELECTIONS:

Vodka: Grey Goose (Pear, Orange, Cherry), Ketel (Orange) ,

Belvedere, Ciroc (Peach, Red Berry, Coconut)

Rum: Captain Morgan, Malibu

Tequila: Milagro Silver, Patron silver, Casamigos Blanco

Gin: Tanqueray, Bombay Sapphire

Bourbon/Whiskey: Jack Daniels, Makers Mark, Bulleit(Rye)

Scotch: Jonny Black, Chivas Real

Cognac: Courvoisier VSOP

Cognac: Hennessy

ALL CORDIALS

WINE, BEER, ZEN-GRIA

\$45.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee

** 2 Hour Package