

THE CONTINENTAL RESTAURANT & MARTINI BAR

SPECIAL EVENT MENUS

ECLECTIC GLOBAL

A Philadelphia institution, The Continental Restaurant and Martini Bar offers a family-style, Eclectic Global menu that takes you on a culinary tour of the world. Amazing food, sensational cocktails and a see-and-be seen crowd make this restaurant a fabulous spot to host a group event.

138 MARKET ST, PHILADELPHIA | CONTINENTALMARTINIBAR.COM



FEATURES

- Available lunch, brunch and dinner.
- Sit down dinner parties for up to 55 guests or cocktail and hors d'oeuvres parties for up to 75.
- Private space can be reserved for 25-55 guests.
- The Continental is available to be reserved exclusively for up to 150 people.
- Food is served family-style.
- Specialty cocktails and martinis.

FOR MORE INFORMATION CONTACT ABBY@STARR-RESTAURANTS.COM | 267-238-3649

*menus subject to change

HORS D'OEUVRES

SELECT 6 PASSED ITEMS

FRIED VEGETABLE DUMPLING
CHEESESTEAK EGGROLLS
THAI CHICKEN SKEWER
LOBSTER MAC N CHEESE
KOFTA MEATBALLS WITH GREEK YOGURT
TRIO OF BRUSCHETTAS
MINI CRAB CAKES
ROASTED SWEET PEPPER & FETA CHEESE DIP
FRIED CHICKEN DUMPLINGS with szechuan mustard
SPICY TUNA TARTARE ON A WONTON CHIP
FRESH VIETNAMESE SUMMER ROLL with surimi & avocado

\$17 PER PERSON, PER HOUR*

2 Hour Minimum

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

STATIONARY PLATTERS

Each stationary platter serves approximately 25 guests.

CRUDITÉS PLATTER \$35.00

Featuring fresh seasonal vegetables with blue cheese dip

CHEESE & FRUIT PLATTER \$50.00

Featuring a variety of cheeses & fresh fruit

MEZE PLATTER \$50.00

Hummus, Olives, Htipti (Roasted Sweet Red Pepper-Feta Dip) & Pita

LUNCH served family style

FIRST COURSE

HUMMUS AND PITA

CONTINENTAL SALAD

chopped greens, tomatoes, cucumbers, feta, red onions & greek-style herb vinaigrette

ROASTED SWEET RED PEPPER & FETA CHEESE DIP

grilled pita

MAIN COURSE

GRILLED CHEESE

fontina cheddar & tomato

TUNA MELT

olive oil poached tuna, kalamata olives and gruyère

CHICKEN SATAY SKEWERS

peanut sauce

TURKEY CLUB

smoked turkey, apple smoked bacon, lettuce, tomato and caramelized apple mayo

SHOESTRING FRIES

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$25.00 PER PERSON*

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

BRUNCH served family style

BRUNCH MENU I

SCRAMBLED EGGS & TOAST
SILVER DOLLAR CINNAMON PANCAKES with maple syrup
GRANOLA & YOGURT
FRESH FRUIT
TURKEY SAUSAGE
TURKEY BACON
COFFEE OR TEA
BREAKFAST POTATOES (additional \$3.00 per person)

\$20.00 PER PERSON*

BRUNCH MENU II

SCRAMBLED EGGS & TOAST
BRIOCHE FRENCH TOAST with maple syrup
TURKEY BACON
FRESH FRUIT
CONTINENTAL SALAD CHOPPED GREEN with cucumber, feta and tomato
TURKEY CLUB SANDWICH
SHOESTRING FRIES
COFFEE OR TEA

\$25.00 PER PERSON*

BRUNCH MENU III

CONTINENTAL SALAD CHOPPED GREENS with cucumber, feta & tomato
TURKEY CLUB SANDWICH
SHOESTRING FRIES
CHEESESTEAK EGGROLLS
HUMMUS & PITA
BREAKFAST QUESADILLA black beans, scrambled eggs, jack & cheddar cheese
GRILLED THAI CHICKEN SKEWERS JASMINE RICE with peanut dipping sauce
COFFEE OR TEA

\$30.00 PER PERSON*

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

BRUNCH served buffet style

MENU ONE

BAGELS served with cream cheese, butter & jelly
FRESH FRUIT
GRANOLA
YOGURT
COFFEE & HOT TEA

\$20.00 PER PERSON*

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

MENU TWO

BAGELS served with cream cheese, butter & jelly
FRESH FRUIT
SILVER DOLLAR PANCAKE BAR SERVED with seasonal berries, butter and syrup
BREAKFAST QUESADILLA served room temperature
BACON
COFFEE & HOT TEA

\$30.00 PER PERSON*

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

MENU THREE

BAGELS SERVED with cream cheese, butter & jelly
SILVER DOLLAR PANCAKE BAR SERVED with seasonal berries, butter and syrup
BREAKFAST QUESADILLA served room temperature
BACON OR TURKEY SAUSAGE
CONTINENTAL SALAD
TURKEY CLUB SANDWICH
COFFEE & HOT TEA

\$38.00 PER PERSON*

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

DINNER ONE served family style

FIRST COURSE

CONTINENTAL SALAD

chopped greens, tomatoes, cucumber, feta & herb vinaigrette

GRILLED THAI CHICKEN SKEWERS

jasmine rice & peanut dipping sauce

STEAMED EDAMAME

FRENCH ONION SOUP DUMPLINGS

gruyère cheese

SECOND COURSE

THAI CHICKEN LETTUCE WRAPS

bibb lettuce & peanut dipping sauce

SWEET SOY GARLIC BRAISED VEGETABLES

SEARED TUNA

black and white sesame seed crusted tuna (served rare) with mushroom risotto

SKIRT STEAK

chipotle salsa, traditional guacamole & warm flour tortillas

WASABI MASHED POTATOES

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$40.00 PER PERSON*

*AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

OPTIONAL ADDITIONS | TO BE SERVED UPON ARRIVAL

CHEF'S ASSORTMENT OF OLIVES
\$5.00 PER PERSON*

ROASTED SWEET RED PEPPER
& FETA CHEESE DIP
served with grilled pita
\$7.00 PER PERSON*

VIETNAMESE SUMMER ROLLS
with lemongrass dipping sauce
\$8.00 PER PERSON*

*menus subject to change

DINNER TWO served family style

FIRST COURSE

MEZZE PLATE

hummus, smoked baba ganoush, pickled cucumbers & pita

CHEESESTEAK EGGROLLS

crispy onions and sriracha ketchup

CONTINENTAL SALAD

chopped greens, tomatoes, cucumber, feta & herb vinaigrette

SECOND COURSE

TIKKA MASALA

punjab-style chicken curry, almond & raisin basmati rice, cucumber raita

JUMBO LUMP CRAB CAKE

herb aioli & chili oil

THIRD COURSE

CHILEAN SEA BASS

miso glaze

TERIYAKI FILET MIGNON

braised baby bok choy & teriyaki sauce

WASABI MASHED POTATOES

STEAMED BROCCOLI

sweet soy sauce

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$50.00 PER PERSON*

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

OPTIONAL ADDITIONS | TO BE SERVED UPON ARRIVAL

CHEF'S ASSORTMENT OF OLIVES
\$5.00 PER PERSON*

ROASTED SWEET RED PEPPER
& FETA CHEESE DIP
served with grilled pita
\$7.00 PER PERSON*

VIETNAMESE SUMMER ROLLS
with lemongrass dipping sauce
\$8.00 PER PERSON*

*menus subject to change

DINNER THREE served family style

FIRST COURSE

CRISPY CALAMARI SALAD

greens, carrots, tomatoes, sprouts & soy ginger dressing

FRENCH ONION SOUP DUMPLINGS

gryuere cheese

CHEESESTEAK EGGROLLS

crispy onions and sriracha ketchup

MEZZE PLATE

hummus, smoked baba ganoush, pickled cucumbers & pita

SECOND COURSE

THAI CHICKEN LETTUCE WRAPS

bibb lettuce & peanut dipping sauce

JUMBO LUMP CRAB CAKE

herb aioli & chili oil

CRISPY BRUSSELS SPROUTS

THIRD COURSE

LOBSTER MAC N CHEESE

orzo pasta, gruyère & fontina

TERIYAKI FILET MIGNON

braised baby bok choy & teriyaki sauce

WASABI MASHED POTATOES

CHILEAN SEA BASS

miso glaze

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$60.00 PER PERSON*

*AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

OPTIONAL ADDITIONS | TO BE SERVED UPON ARRIVAL

CHEF'S ASSORTMENT OF OLIVES

\$5.00 PER PERSON*

ROASTED SWEET RED PEPPER

& FETA CHEESE DIP

served with grilled pita

\$7.00 PER PERSON*

VIETNAMESE SUMMER ROLLS

with lemongrass dipping sauce

\$8.00 PER PERSON*

*menus subject to change

BEVERAGE ONE

BEER AND WINE PACKAGE

WINE

House Red, House White

BEER

Assorted Seasonal Selection

BEVERAGES

Iced Water, Assorted Soft Drinks, Juices

\$25.00 PER PERSON*

Pricing per person at 2.5 hours.

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

Individual shots are not included in package.

\$10.00 Per person for each additional hour.

MOCKTAIL PACKAGE

(NON ALCOHOLIC PACKAGE DESIGNED FOR GROUPS UNDER 21)

SPECIALTY MOCKTAILS

The Astronaut, Hawaii 5-0, Twizzle

BEVERAGES

Assorted Soft Drinks & Juices

\$10.00 PER PERSON*

Pricing per person at 2.5 hours.

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

\$5.00 Per person for each additional hour.

BRUNCH BEVERAGE PACKAGE

UNLIMITED

Smirnoff Bloody Marys

Mimosas

Sangria

BEVERAGES:

Iced Water, Assorted Soft Drinks, Juices

\$25.00 PER PERSON*

Pricing per person at 2.5 hours.

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

Only the drinks listed are included.

\$10.00 Per person for each additional hour.

BEVERAGE TWO

HOUSE PACKAGE

WINE

HOUSE RED
HOUSE WHITE

DRAUGHT BEER

ASSORTED SEASONAL SELECTION

LIQUOR

VODKA- Smirnoff
GIN- Bombay
RUM- Bacardi
TEQUILA- Sauza Silver
BOURBON- Jim Beam
WHISKEY- Old Overholt
SCOTCH- Dewars

SPECIALTY COCKTAILS

HAWAII 5-0
THE ASTRONAUT
BUMBLE BEE
SPICY MARGARITA
GIMLET
MOSCOW MULE
VODKA/GIN MARTINI

NON ALCOHOLIC BEVERAGES

ASSORTED SOFT DRINKS & JUICES
ICED WATER

\$35.00 PER PERSON FOR COMPLETE PACKAGE*

Pricing per person at 2.5 hours.

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

Individual shots are not included in package.

\$10.00 per person for each additional hour.

BEVERAGE THREE

PREMIUM PACKAGE

WINE

PREMIUM RED
PREMIUM WHITE

DRAUGHT BEER

ASSORTED SEASONAL SELECTION

LIQUOR

VODKA- Ketel One Vodka
GIN- Bluecoat, Tanqueray
RUM- Flor de Cana
TEQUILA- Patron Silver
BOURBON- Bulleit Bourbon
WHISKEY- Crown Royal
SCOTCH- Johnnie Walker Black

SPECIALTY COCKTAIL

ASTRONAUT
HAWAII 5-0
SPICY MARGARITA
O-RAMA
18TH & LOCUST
VODKA/GIN MARTINI
OLD FASHIONED

BEVERAGES

ASSORTED SOFT DRINKS & JUICES
ICED WATER

\$45.00 PER PERSON*

Pricing per person at 2.5 hours.

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

Individual shots are not included in package.

\$10.00 per person for each additional hour.