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 MARJORIE@STARR-RESTAURANTS.COM | 267-886-1401

*menus subject to change
HORS D’ŒUVRES

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 HORS D’ŒUVRES

CHICKEN QUESADILLAS/ $13*

CHICKEN SATAY SKEWERS/ $12*
  peanut sauce

MEDITERRANEAN/ $11*
  hummus, olives, roasted sweet red pepper feta dip, pita

TACO/ $13*
  choice of braised chicken or pork, caramelized onions, pico, sour cream and cheddar

CONTINENTAL SALAD/ $10*
  chopped greens, tomatoes, cucumbers, feta, red onions & greek style herb vinaigrette

CHEESE AND FRUIT/ $10*
  variety of cheeses & fresh fruit

CRUDITÉ/ $10*
  fresh seasonal vegetables and blue cheese dip

VIETNAMESE SUMMER ROLLS/ $9*
  lemongrass dipping sauce

*menus subject to change
LUNCH  served family style

FIRST COURSE

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

ROASTED SWEET RED PEPPER & FETA CHEESE DIP & HUMMUS WITH PITA

MAIN COURSE / PRE-SELECT 2

GRILLED CHEESE
fontina, cheddar & tomato

CHICKEN SATAY SKEWERS
peanut sauce

TURKEY CLUB served with shoestring fries
smoked turkey, apple smoked bacon, lettuce, tomato and caramelized apple mayo

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

$20.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
FIRST COURSE

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

HUMMUS AND PITA

CHICKEN QUESADILLAS

MAIN COURSE / PRE-SELECT 3

GRILLED CHEESE
fontina, cheddar & tomato

TURKEY CLUB served with shoestring fries
smoked turkey, apple smoked bacon, lettuce, tomato and caramelized apple mayo

CHEESESTEAK EGGROLLS
crispy onions and sriracha ketchup

THAI CHICKEN LETTUCE WRAPS
bibb lettuce & peanut dipping sauce

CHICKEN SATAY SKEWERS
peanut sauce

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

$30.00 PER PERSON*  
*Amount does not include taxes, gratuity or special events fee.
BRUNCH served family style or buffet style

BRUNCH MENU I

CHOICE OF SILVER DOLLAR PANCAKES OR BRIOCHÉ FRENCH TOAST WITH MAPLE SYRUP

FRESH FRUIT

GRANOLA & YOGURT

SCRAMBLED EGGS & TOAST

COFFEE OR HOT TEA

$20* PER PERSON SEATED OR $25* PERSON BUFFET STYLE

BRUNCH MENU II

CHOICE OF SILVER DOLLAR PANCAKES OR BRIOCHÉ FRENCH TOAST WITH MAPLE SYRUP

BREAKFAST QUESADILLA
Black beans, scrambled eggs, jack & cheddar cheese

BACON AND TURKEY SAUSAGE

BAGELS SERVED WITH CREAM CHEESE, BUTTER & JELLY

FRESH FRUIT

COFFEE OR HOT TEA

$25* PER PERSON SEATED OR $30* PERSON BUFFET STYLE

BRUNCH MENU III

CONTINENTAL SALAD

TURKEY CLUB SANDWICH SERVED WITH SHOESTRING FRIES

BREAKFAST QUESADILLA
Black beans, scrambled eggs, jack & cheddar cheese

BACON AND TURKEY SAUSAGE

THAI CHICKEN SKEWERS

COFFEE OR HOT TEA

$30* PER PERSON SEATED OR $35* PERSON BUFFET STYLE

*menus subject to change

*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

HUMMUS & PITA

SECOND COURSE
FRENCH ONION SOUP DUMPLINGS
gruyere cheese

THAI CHICKEN LETTUCE WRAPS
bibb lettuce & peanut dipping sauce

THIRD COURSE
TIKKA MASALA
punjab-style chicken curry, almond & raisin basmati rice, cucumber raita

SKIRT STEAK
chipotle salsa, traditional guacamole & warm flour tortillas

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

$30.00 PER PERSON*
*AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

*menus subject to change
DINNER TWO  served family style

FIRST COURSE
MEZZE PLATE
hummus, smoked baba ganoush, roasted sweet red pepper feta dip, pickled cucumbers & pita

CONTINENTAL SALAD
chopped greens, tomatoes, cucumber, feta & herb vinaigrette

SECOND COURSE
CHEESESTEAK EGGGROLLS
crispy onions and sriracha ketchup

CHICKEN QUESADILLAS

THIRD COURSE
JUMBO LUMP CRAB CAKES
herb aioli & chili oil

SKIRT STEAK
chipotle salsa, traditional guacamole & warm flour tortillas

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.

*menus subject to change
DINNER THREE  served family style

FIRST COURSE
CRISPY CALAMARI SALAD
greens, carrots, tomatoes, sprouts & soy ginger dressing

MEZZE PLATE
hummus, smoked baba ganoush, roasted sweet red pepper feta dip, pickled cucumbers & pita

STEAMED EDAMAME

SECOND COURSE
CHEESESTEAK EGGROLLS
crispy onions and sriracha ketchup

LOBSTER MAC AND CHEESE
orzo pasta, gruyere & fontina

THIRD COURSE
SEARED TUNA
black & white sesame seed crusted tuna (served rare) with mushroom risotto

TERIYAKI FILET MIGNON
braised baby bok choy

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.

*menus subject to change
HAPPY HOUR PACKAGE

HAPPY HOUR

EDAMAME

GUACAMOLE AND PITA CHIPS

CHICKEN QUESADILLAS

MEZZE PLATE
hummus, smoked baba ganoush, roasted sweet red pepper feta dip, pickled cucumbers & pita

OPTIONAL ADDITIONS:

VIETNAMESE SUMMER ROLLS (+$5/PERSON)
MINI CHEESESTEAK EGGROLLS (+$5/PERSON)
SOFT PRETZELS WITH BEER CHEESE AND SPICY MUSTARD (+$6/PERSON)

$20.00 PER PERSON*
*AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

HAPPY HOUR BEVERAGE PACKAGE

HOUSE RED/WHITE WINE

ASSORTED DRAFT BEER OFFERINGS

ASTRONAUT

CHAMPAGNE-O-RAMA

GOLD RUSH

GIMLET

$25.00 PER PERSON*
*AMOUNT DOES NOT INCLUDE TAXES, GRATUITY OR SPECIAL EVENTS FEE.

*menus subject to change
BEVERAGE ONE

BEER AND WINE PACKAGE
WINE
House Red, House White

BEER
A Selection of draft beer

BEVERAGES
Iced Water, Assorted Soft Drinks, Juices

$20.00 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.

BRUNCH BEVERAGE PACKAGE
UNLIMITED
Bloody Marys
Mimosas
Classic and a choice of 2 additional flavors (pineapple, pomegranate, Asian pear, grapefruit)
Champagne-O-Rama

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.

*menus subject to change
BEVERAGE TWO

HOUSE PACKAGE

WINE
HOUSE RED
HOUSE WHITE

DRAUGHT BEER
ASSORTED SEASONAL SELECTION

LIQUOR
VODKA - FABER
GIN – BOMBAY
RUM – BACARDI
TEQUILA – SAUZA SILVER
BOURBON – JIM BEAM
WHISKEY – OLD OVERHOLDT
SCOTCH – DEWARS

SPECIALTY COCKTAILS
ANCHO JAWN
ASTRONAUT
CHAMPAGNE-O-RAMA
SAGE ADVICE
COLUMBUS BLVDIER

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 - Tanqueray
RUM - Rhum Barbancourt
TEQUILA - Espolon Blanco
BOURBON - Bulleit Bourbon
WHISKEY - Jack Daniel's
SCOTCH - Johnnie Walker Black

SPECIALTY COCKTAIL
ASTRONAUT
HAWAII 5-O
SPICY MARGARITA
O-RAMA
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.

*menus subject to change
MOCKTAIL PACKAGE
(NON ALCOHOLIC PACKAGE DESIGNED FOR GROUPS UNDER 21)

SPECIALTY MOCKTAILS
The Astronaut, Hawaii 5-0, Twizzle

BEVERAGES
Assorted Soft Drinks & Juices
White peach & Lavendar Soda

$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.