An urban oasis for you and your guests, The Continental Mid-town offers a playful reprieve from the expected. Enjoy creative cocktails and mouth-watering global cuisine in this dramatic space which features a two-story atrium, whimsical lounge and outdoor patio.

FEATURES

- Available lunch, brunch and dinner.
- Plan a cocktail and hors d'oeuvres reception in our semi-private Mezzanine Lounge for up to 45 guests, our second floor exclusively for up to 150 guests or our Rooftop for up to 120 guests.
- The Main Dining Room can accommodate a group of 36 guests for a seated event.
- The Continental Mid-town is available to be reserved exclusively for up to 300 people.
- Seated private dinners available on Rooftop for up to 45 guests
- Food is served family-style.
- Specialty cocktails and martinis.

FOR MORE INFORMATION CONTACT ABBY@STARR-RESTAURANTS.COM | 267.238.3649

*menus subject to change*
LUNCH  served family style

MENU ONE
STEAMED EDAMAME

CONTINENTAL SALAD
chopped lettuce, cucumber, feta & red onion

THAI CHICKEN SKEWERS
peanut sauce

TURKEY CLUB
apple smoked bacon, lettuce, tomato & caramelized apple mayo on toasted metropolitan bread

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

MENU TWO

FIRST COURSE
STEAMED EDAMAME

CONTINENTAL SALAD
chopped lettuce, cucumber, feta & red onion

BBQ CHICKEN QUESADILLA

SECOND COURSE
GRILLED CHEESE

GRILLED BISTRO STEAK
salsa & warm tortillas

TURKEY CLUB
apple smoked bacon, lettuce, tomato & caramelized apple mayo on toasted metropolitan bread

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
BRUNCH  served family style

MENU ONE
FIRST COURSE
GRANOLA WITH YOGURT & FRESH FRUIT
BAGELS & CREAM CHEESE

SECOND COURSE
CHEDDAR SCRAMBLED EGGS WITH TOAST
CRUNCHY BRIOCHE FRENCH TOAST
TURKEY SAUSAGE
BACON
COFFEE, DECAF COFFEE & HOT TEA

$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

MENU TWO
FIRST COURSE
CRUNCHY BRIOCHE FRENCH TOAST
STEAK & EGGS WITH WARM TORTILLAS
HOME FRIES

SECOND COURSE
CONTINENTAL SALAD
TURKEY CLUB

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$30.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

MENU THREE
FIRST COURSE
CONTINENTAL SALAD
TURKEY CLUB

SECOND COURSE
THAI CHICKEN SKEWERS
SEARED TUNA WITH MUSHROOM RISOTTO
FRENCH FRIES

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$35.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
BRUNCH STATIONS 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
BRIOCHÉ FRENCH TOAST
VEGETABLE FRITTATA served room temperature
BACON
TURKEY SAUSAGE
COFFEE & HOT TEA

$28.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

MENU THREE
BAGELS SERVED with cream cheese, butter & jelly
FRESH FRUIT
BRIOCHÉ FRENCH TOAST
VEGETABLE FRITTATA served room temperature
BACON
TURKEY SAUSAGE
TURKEY CLUB
CONTINENTAL SALAD
COFFEE & HOT TEA

$35.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
DINNER ONE  served family style

FIRST COURSE
HUMMUS & PITA
CONTINENTAL SALAD

SECOND COURSE
BBQ CHICKEN QUESADILLAS
CHEESESTEAK EGGROLLS

THIRD COURSE
PAN ROASTED BISTRO STEAK
red wine sauce served with roast garlic mashed potatoes
SEARED TUNA
(served rare) with mushroom risotto
THAI CHICKEN SKEWERS

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$45.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.
DINNER TWO  served family style

FIRST COURSE
EDAMAME
CRISPY CALAMARI SALAD

SECOND COURSE
CHEESESTEAK EGGROLLS
ZUCCHINI PANCAKES
BBQ CHICKEN QUESADILLAS

THIRD COURSE
FILET MIGNON
garlic mashed potatoes, crispy shiitakes, and red wine sauce

CHILEAN SEA BASS
sweet potato puree

CRAB CAKES
herb mayonnaise, fennel, orange & aleppo pepper

DESSERT
SELECTION OF SWEETS
COFFEE, DECAF COFFEE & HOT TEA

$55.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee.

*menus subject to change
BEVERAGE PACKAGES

**BEER AND WINE PACKAGE**

WINE - House Red, House White

BOTTLED BEER* - Yuengling Lager, Yards Philly Pale Ale, Miller Light, Tröegs Perpetual IPA, Corona, Seasonal Selection

BEVERAGE - Acqua Panna, Pellegrino, Assorted Soft Drinks, Juices

**$30.00 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.
*Subject to change.

**MOCKTAIL PACKAGE**

*(NON ALCOHOLIC PACKAGE DESIGNED FOR GROUPS UNDER 21)*

SPECIALTY MOCKTAILS - The Astronaut, Hawaii 5-0, Twizzle

BEVERAGE - 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 PACKAGE**

WINE - House Red, House White

BOTTLED BEER* - Yuengling Lager, Corona, Miller Light, Seasonal Selection

SPECIALTY COCKTAIL
The Bloody Mary
Jolt
London Iced Tea
Spicy Paloma
The Mimosas (orange-peach, blackberry, raspberry)
The Astronaut
The Twizzle

BEVERAGE
Acqua Panna, Pellegrino, Assorted Soft Drinks, Juices

**$30.00 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.
*Subject to change.

*menus subject to change
HOUSE PACKAGE

WINE
HOUSE RED
HOUSE WHITE

BOTTLED BEER*
YUENGLING LAGER
YARDS PHILLY PALE ALE
MILLER LIGHT
TRÖEGS PERPETUAL IPA
CORONA
SEASONAL SELECTION

 LIQUOR
FABER VODKA
BACARDI RUM
SAUZA BLUE
DEWARS SCOTCH
BOMBAY DRY GIN
JIM BEAM BOURBON

SIGNATURE COCKTAILS
*CROWD FAVORITES*
THE ASTRONAUT
THE TWIZZLE

*SEASONAL*
SELECTION OF FOUR SPECIALTY COCKTAILS

BEVERAGES
ACQUA PANNA, PELLEGRINO, ASSORTED SOFT DRINKS & JUICES

$40.00 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.
*Subject to change.
PREMIUM BEVERAGE PACKAGE

WINE
PREMIUM RED
PREMIUM WHITE

BOTTLED BEER*
YUENGLING LAGER
YARDS PHILLY PALE ALE
MILLER LIGHT
TRÖEGS PERPETUAL IPA
CORONA
SEASONAL SELECTION

LIQUOR
VODKA - Faber, Tito's, Grey Goose
GIN - Bombay, Bluecoat, Hendrick's
RUM - Bacardi, Sailor Jerry, Goslings
TEQUILA - Sauza Blue, El Jimador Reposado, Espolon Anejo
BOURBON - Jim Beam, Bulleit, Maker's Mark
WHISKEY - Jack Daniels, Crown Royal, Jameson
SCOTCH - Dewar's, Johnny Walker Red, Glenlivet 12yr

SIGNATURE COCKTAILS
*CROWD FAVORITES*
THE ASTRONAUT
THE TWIZZLE

*SEASONAL*
SELECTION OF SEVEN SPECIALTY COCKTAILS

BEVERAGES
ACQUA PANNA, PELLEGRINO, ASSORTED SOFT DRINKS & JUICES

$50.00 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.
*Subject to change.

*menus subject to change