

THE CONTINENTAL MID-TOWN

GROUP DINING MENUS

ECLECTIC GLOBAL

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.

1801 CHESTNUT STREET PHILADELPHIA | CONTINENTALMIDTOWN.COM



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 KERRI@STARR-RESTAURANTS.COM | 267-238-3651

*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 TERES MAJOR 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.

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
BRIOCHE 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
BRIOCHE 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.

DINNER ONE served family style

FIRST COURSE

HUMMUS & PITA
CONTINENTAL SALAD

SECOND COURSE

BBQ CHICKEN QUESADILLAS
CHEESESTEAK EGGROLLS

THIRD COURSE

PAN ROASTED TERES MAJOR STEAK
red wine sauce served with roasted 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.

BEVERAGE PACKAGES

BEER AND WINE PACKAGE

WINE

House Red, House White

BOTTLED BEER*

Yuengling Lager, Yards Philly Pale Ale, Miller Lite, Sierra Nevada Hefeweizen, Troeg's Seasonal IPA, Corona

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 Lite

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.

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HOUSE PACKAGE

WINE

HOUSE RED
HOUSE WHITE

BOTTLED BEER*

YUENGLING LAGER
YARDS PHILLY PALE ALE
MILLER LITE
SIERRA NEVADA HEFEWEIZEN
TROEG'S SEASONAL IPA
CORONA

LIQUOR

SMIRNOFF VODKA
BACARDI RUM
SAUZA SILVER
DEWARS SCOTCH
BOMBAY DRY GIN
JIM BEAM BOURBON

SPECIALTY COCKTAILS

THE ASTRONAUT
THE TWIZZLE
THE GIMLIT
ROOF VIBES
BROAD STREET RUM
PROSECCO PUNCH

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 LITE
SIERRA NEVADA HEFEWEIZEN
TROEG'S SEASONAL IPA
CORONA

LIQUOR

VODKA - Smirnoff, Tito's, Grey Goose
GIN - Bombay, Bluecoat, Hendrick's
RUM - Bacardi, Sailor Jerry, Goslings
TEQUILA - Sauza Silver, 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

SPECIALTY COCKTAILS

THE ASTRONAUT
THE TWIZZLE
THE GIMLIT
THE DIRTY MID-TOWN
PERFECT PEAR
THAI ONE ON
BROAD STREET RUM
PROSECCO PUNCH
CHAMPAGNE-O-RAMA

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.

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ECLECTIC GLOBAL

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HORS D'OEUVRES

SELECT 6 PASSED HORS D'OEUVRES

VEGETARIAN

CAPRESE SKEWERS grape tomato, basil, mozzarella, extra virgin olive oil

ROASTED TOMATO & BASIL BRUSCHETTA

MINI GRILLED CHEESE sundried tomato**

CHICKPEA FRIES fontina, mushroom, corn**

MEAT

CHEESESTEAK EGGROLLS sriracha ketchup

BEEF TARTARE CROSTINO chive, shallot

GRILLED KIELBASA CROSTINO pepperonata, house-made mustard

'CUBANO' QUESADILLA ham, swiss, mustard, pickle**

PIGS-IN-A- PRETZEL mini dogs wrapped in our pretzel dough

STEAMED CHICKEN-GINGER DUMPLINGS sweet soy sauce**

THAI CHICKEN SKEWERS peanut dipping sauce**

SEAFOOD

LOBSTER MAC 'N' CHEESE served in spoons

MINI CRAB CAKES herb remoulade**

SALMON POKE soy-yuzu sauce, wakame, ginger**

SMOKED SALMON CROSTINO garlic-herb goat cheese, cucumber, dill

GUACAMOLE & CRAB CHIP white corn crisp, cilantro & lime

LOBSTER CEVICHE ON CORN CRISP avocado, red onion

\$20.00 PER PERSON, PER HOUR*

Minimum of 2 hours required.

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

** Not available weekend brunch hours.

STATIONS FOR ROOF

QUESADILLA STATION*

\$13 PER PERSON

BBQ CHICKEN QUESADILLAS & CHEESE QUESADILLAS salsa, sour cream, avocado sour cream

SKEWER STATION*

\$12 PER PERSON

THAI CHICKEN SKEWERS & BEEF KOFTA bbq sauce, peanut sauce, greek yogurt

SALAD STATION*

\$10 PER PERSON

PLATTERS OF HUMMUS, RED PEPPER FETA DIP, CONTINENTAL SALAD grilled pita & cucumber slices

HUMMUS BAR*

\$10 PER PERSON

CHICKPEA HUMMUS

scallions, sundried tomatoes, roasted red peppers, fresh herbs, kalamata olives, pita chips, celery sticks or cucumber slices

TACO STATION*

\$13 PER PERSON

SELECT ONE: MEXICAN CHICKEN OR SHREDDED PORK

MIXED VEGETABLES (peppers and onions)

avocado sour cream, onion-cilantro-scallion mix, pico de gallo

PASTA STATION*

TOMATO BASIL (vegetarian) \$11 PER PERSON

MUSHROOM CREAM SAUCE (vegetarian) \$12 PER PERSON

BUTTERA: sausage, peas, tomato sauce, touch of cream \$13 PER PERSON

CHEESE STATION*

\$10 PER PERSON

CHEF'S SELECTION OF CHEESES fruit and bread

SALUMI & CHEESE STATION*

\$15 PER PERSON

CHEF'S SELECTION OF CHEESES AND SALUMI with fruit and bread

STEAK STATION*

\$13 PER PERSON | SERVED MEDIUM RARE

PAN ROASTED TERES MAJOR STEAK red wine sauce served with roasted garlic mashed potatoes

FILET CARVING STATION*

\$24 PER PERSON | SERVED MEDIUM RARE

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

DESSERT STATION*

\$7 PER PERSON | ONE HOUR MAXIMUM | 2.5 PIECES PER PERSON | TYPICALLY SET UP ON THE BAR

PLATTERS OF CHEF'S CHOICE CONTINENTAL SELECTION OF SWEETS

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