

# POD

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GROUP DINING MENUS

## CONTEMPORARY PAN ASIAN

Immerse yourself in a fun and futuristic dining experience at Pod in University City on Penn's Campus. Indulge in an imaginative menu of Asian delights which includes sushi served from a conveyor belt and colorful cocktails sure to please.

**3636 SANSOM STREET, PHILADELPHIA | [PODRESTAURANT.COM](http://PODRESTAURANT.COM)**



## FEATURES

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- Available lunch and dinner.
- The private space is able to accommodate up to 50 for a seated event or 65 for a standing reception.
- Pod is available to be booked exclusively for up to 250 people.
- Food is served family-style.
- Extensive specialty cocktail, wine and sake lists.

**FOR MORE INFORMATION CONTACT [ABBY@STARR-RESTAURANTS.COM](mailto:ABBY@STARR-RESTAURANTS.COM) | 267-238-3649**

\*menus subject to change

## DIM SUM & HORS D'OEUVRES

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### PLEASE SELECT 6

PORK BELLY BUNS

hoisin & pickled vegetables

CRAB SPRING ROLLS

sweet chili dipping sauce

CAULIFLOWER ROBATA

balsamic teriyaki

WAGYU SHORT RIB ROBATA

sesame chili ponzu

WHITE SOY BRINED CHICKEN WINGS

togarashi

SHIITAKE MUSHROOM BUNS

hoisin & pickled vegetables

CRISPY CALAMARI

chili dipping sauce

TEMPURA SHRIMP

spicy aioli

SPICY TUNA CRISPY RICE

SUSHI CHEF'S SELECTION OF SUSHI & MAKI ROLLS

**\$48.00 PER PERSON\***

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

## DIM SUM & HORS D'OEUVRES

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### PLEASE SELECT 6

PORK BELLY BUNS

hoisin & pickled vegetables

CRAB SPRING ROLLS

sweet chili dipping sauce

CAULIFLOWER ROBATA

balsamic teriyaki

WAGYU SHORT RIB ROBATA

sesame chili ponzu

WHITE SOY BRINED CHICKEN WINGS

togarashi

SHIITAKE MUSHROOM BUNS

hoisin & pickled vegetables

CRISPY CALAMARI

chili dipping sauce

TEMPURA SHRIMP

spicy aioli

SPICY TUNA CRISPY RICE

SUSHI CHEF'S SELECTION OF SUSHI & MAKI ROLLS

**\$20.00 PER PERSON, PER HOUR\***

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

## **DINNER 1** served family style

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### **APPETIZERS**

CHICKEN POT STICKERS  
mustard aioli

CALIFORNIA ROLLS & VEGAN STEPHAN

HOUSE SALAD  
ginger dressing

### **ENTRÉE**

VEGETABLE PAD THAI

CHICKEN LETTUCE WRAPS  
Thai peanut sauce

ORA KING SALMON

WASABI VEGETABLE RICE

### **DESSERT**

A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

### **\$40.00 PER PERSON\***

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

\*\*This menu is only available Sunday–Thursday

## **DINNER 2** served family style

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### **APPETIZERS**

PORK DUMPLINGS

spicy ponzu

CALIFORNIA ROLLS & VEGAN STEPHAN

ROBATA GRILLED ASPARAGUS

sesame soy

CALAMARI SALAD

kale, avocado, miso sambal dressing

WAGYU SHORT RIB ROBATA

sesame chili ponzu

### **ENTRÉE**

MACADAMIA CHICKEN STIR-FRY

broccoli, carrots, macadamia nuts and garlic sauce

SHORT RIB LO MEIN

brown sugar teriyaki, baby carrots

ORA KING SALMON

chinese okra and maitake mushrooms

JASMINE RICE

### **DESSERT**

A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

**\$55.00 PER PERSON\***

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

## **DINNER 3** served family style

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### **APPETIZERS**

TEMPURA ROCK SHRIMP

grilled pineapple and candied walnuts

ASSORTED MAKI COMBO

spicy tuna, eel avocado, salmon cream cheese, and california rolls

SALTED EDAMAME PODS

WAGYU SHORT RIB ROBATA

sesame chili ponzu

PAPAYA SALAD

poached baby shrimp & shaved bonito

### **ENTRÉE**

MACADAMIA CHICKEN STIR-FRY

broccoli, carrots, macadamia nuts and garlic sauce

TOFU BIBIMBAP

sizzling hot bowl, seasoned rice, spinach and mushroom

SCALLOPS

miso creamed corn, grilled scallion, tobiko

NEW YORK STRIP

pistachio-shiso pesto, tare sauce, wasabi potato croquettes

WASABI VEGETABLE RICE

### **DESSERT**

A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

**\$65.00 PER PERSON\***

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

## **DINNER 4** served family style

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### **APPETIZERS**

#### TEMPURA ROCK SHRIMP

grilled pineapple and candied walnuts

#### DELUXE MAKI COMBO

tempura jumbo shrimp, spicy crunchy tuna, eel avocado, salmon cream cheese, jumbo lump crab california rolls and pod lobster roll

#### CHICKEN LETTUCE WRAPS

Thai peanut sauce

#### CRISPY CALAMARI SALAD

kale, avocado, miso sambal dressing

### **ENTRÉE**

#### SHRIMP PAD THAI

red chili, peanuts and mixed vegetables

#### MACADAMIA CHICKEN STIR FRY

#### CEDAR PLANKED BRONZINO

#### NEW YORK STRIP

pistachio-shiso pesto, tare sauce, wasabi potato croquettes

#### CRAB FRIED RICE

### **DESSERT**

A Tasting Selection from our Pastry Chef

#### COFFEE & HOT TEA

### **\$75.00 PER PERSON\***

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

## **MENU ENHANCERS** served family style

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### **APPETIZERS**

SALTED EDAMAME PODS

**\$2 PER PERSON\***

SPICY TUNA CRISPY RICE

**\$4 PER PERSON\***

CHEF'S SELECTIONS ROBATA

**\$8 PER PERSON\***

### **SIDES**

ASPARAGUS

BABY BOK CHOY

SIZZLING GARLIC MUSHROOMS

**\$4 PER PERSON, PER SIDE\***

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

### **VEGETARIAN SUBSTITUTIONS**

Items may be directly substituted for Meat Items on menu.

Items will not affect the price of the menu.

Also, if there are only one or two vegetarians the Chef will send out an order for them and cut down on the quantity of the meat items accordingly.

### **FIRST COURSE**

VEGETABLE MAKI

MUSHROOM & SWEET PEA DUMPLINGS

SHIITAKE MUSHROOM BUNS WITH HOISIN AND PICKLED VEGETABLES

EDAMAME PODS

HOUSE SALAD

SIZZLING GARLIC MUSHROOMS

ASPARAGUS

### **MAIN COURSE**

VEGETABLE PAD THAI

VEGETABLE SUSHI COMBO

TOFU LETTUCE WRAPS

WASABI FRIED RICE



## LUNCH 1 served family style

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### APPETIZERS

HOUSE SALAD  
ginger dressing

CHICKEN POTSTICKERS  
mustard aioli

CALIFORNIA ROLLS

SALTED EDAMAME PODS

### ENTRÉE

MACADAMIA CHICKEN STIR-FRY  
broccoli, carrots, macadamia nuts and garlic sauce

TOFU PAD THAI

STEAMED JASMINE RICE

### DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
COFFEE & HOT TEA

**\$25.00 PER PERSON\***

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

## LUNCH 2 served family style

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### APPETIZERS

HOUSE SALAD  
ginger dressing

SPICY TUNA MAKI

CHICKEN POT STICKERS  
mustard dipping sauce

CHICKEN LETTUCE WRAPS  
thai peanut sauce

SALTED EDAMAME PODS

### ENTRÉE

MACADAMIA CHICKEN STIR-FRY  
broccoli, carrots, macadamia nuts and garlic sauce

TOFU PAD THAI

TERIYAKI SALMON

WASABI VEGETABLE RICE

### DESSERT

A Tasting Selection from our Pastry Chef

COFFEE & HOT TEA

### **\$30.00 PER PERSON\***

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

## BEVERAGE 1

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### WINES BY THE GLASS\*

#### WHITE

quintay sauvignon blanc, hess chardonnay

#### RED

trinity oaks cabernet, los cardos malbec

### DRAFT BEER\*

SOUTHERN TIER IPA

SAPPORO

SLY FOX ROYAL WEISS

SEASONAL SELECTION

### BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA

### **\$25 PER PERSON FOR 2.5 HOURS\*\***

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

\*Subject to change.

Additional half hour at \$7 per person

## BEVERAGE 2

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### SPECIALTY COCKTAILS

#### LEMON LOTUS

smirnoff vodka, lemon foam, lavender syrup, poppy seed tincture

#### AKITA SENORITA

cilantro infused cazadores, shirayuki sake, lime

#### HIKARI

bombay sapphire gin, cucumber, thai basil, lime

### WINES BY THE GLASS\*

#### WHITE

quintay sauvignon blanc, hess chardonnay

#### RED

trinity oaks cabernet, los cardos malbec

### DRAFT BEER\*

SOUTHERN TIER IPA

SAPPORO

SLY FOX ROYAL WEISS

SEASONAL SELECTION

### BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA

### **\$30 PER PERSON FOR 2.5 HOURS\*\***

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

\*Subject to change.

Additional half hour at \$7 per person

## BEVERAGE 3

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### SPECIALTY COCKTAILS

#### LEMON LOTUS

smirnoff vodka, lemon foam, lavender syrup, poppy seed tincture

#### AKITA SENORITA

cilantro infused cazadores, shirayuki sake, lime

#### HIKARI

bombay sapphire gin, cucumber, thai basil, lime

### WINES BY THE GLASS\*

#### WHITE

quintay sauvignon blanc, hess chardonnay

#### RED

trinity oaks cabernet, los cardos malbec

### LIQUOR

SMIRNOFF VODKA

JACK DANIEL'S WHISKEY

JIM BEAM BOURBON

BOMBAY ORIGINAL GIN

BACARDI SUPERIOR RUM

SAUZA SILVER TEQUILA

DEWARS SCOTCH

### DRAFT BEER\*

SOUTHERN TIER IPA

SAPPORO

SLY FOX ROYAL WEISS

SEASONAL SELECTION

### BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA, ICED WATER

### **\$40 PER PERSON FOR 2.5 HOURS\*\***

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

\*Subject to change.

Shots are not included in this package.

Additional half hour at \$8 per person.