

POD

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



FEATURES

- 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 | 267-238-3649

*menus subject to change

DIM SUM & HORS D'OEUVRES

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

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

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

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

APPETIZERS

TEMPURA ROCK SHRIMP

grilled pineapple and candied walnuts

ASSORTED MAKI COMBO

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

CHICKEN NEGIMA

Thai peanut sauce

SALTED EDAMAME PODS

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

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

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

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

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

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

SPECIALTY COCKTAILS

LEMON LOTUS

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

AKITA SENORITA

cilantro infused cazadores, shirayuki sake, lime

MELONBALLER

tanqueray gin, honeydew juice, vieux carre absinthe, calpico

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

SPECIALTY COCKTAILS

LEMON LOTUS

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

AKITA SENORITA

cilantro infused cazadores, shirayuki sake, lime

MELONBALLER

tanqueray gin, honeydew juice, vieux carre absinthe, calpico

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.

