CONTINENTAL

ECLECTIC GLOBAL

A playful mix of vintage elegance and vanguard sophistication, Continental invokes the drama of the rat pack days on the Vegas strip. The eclectic global menu showcases a variety of innovative dishes meant to be shared. And of course the martinis are an essential part of the experience.

THE PLAYGROUND, ATLANTIC CITY | CONTINENTALAC.COM

FEATURES

• Available lunch, brunch and dinner
• Sit down dinner parties for up to 130 guests or cocktail and hors d'oeuvres parties for up to 250
• Private space can be reserved for 35-250 guests
• Level 3 exclusive for 500-2,000 guests
• Continental is available to be reserved exclusively for up to 500 people
• Menu is served family-style
• Extensive specialty cocktail and martini list

FOR MORE INFORMATION CONTACT CARA.RICE@STARR-RESTAURANTS.COM | 609-271-0549

*menus subject to change
DINNER ONE served family style

FUN PLATES
BUFFALO CHICKEN MEATBALLS
blue cheese crema

HUMMUS
grilled pita, olive oil

CONTINENTAL SALAD
chopped lettuce, cucumber, feta & red onion

BIG PLATES
LOBSTER MAC N' CHEESE
orzo, fontina, gruyère

CHEESESTEAK EGGROLL
sriracha ketchup

THAI CHICKEN LETTUCE WRAPS
spicy peanut dipping sauce

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA
NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

$40.00 PER PERSON*
Specialty cocktail & wine suggestions upon request
*Amount does not include taxes, gratuity or special events fee

*menus subject to change
DINNER TWO served family style

FUN PLATES
BBQ CHICKEN QUESADILLAS
avocado sour cream

HUMMUS
grilled pita, olive oil

CRISPY CALAMARI SALAD
sesame-soy dressing

BIG PLATES
STEAK FRITES
maitre d’hotel butter

SEARED TUNA
sesame crusted with mushroom risotto

THAI CHICKEN LETTUCE WRAPS
spicy peanut dipping sauce

SPINACH RAVIOLI
toasted pine nuts, tomatoes & basil

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA
NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

$47.00 PER PERSON*
Specialty cocktail & wine suggestions upon request
*Amount does not include taxes, gratuity or special events fee

*menus subject to change
DINNER THREE served family style

FUN PLATES

HUMMUS
grilled pita, olive oil

THAI CHICKEN SKEWERS
peanut sauce

TUNA TARTARE POTATO SKINS
scallion crème and micro celery

CAESAR SALAD
rosemary croutons & parmesan dressing

BIG PLATES

CHILEAN SEA BASS
miso glaze, chinese broccoli & sweet potato mash

TERIYAKI FILET MIGNON
wasabi mashed potatoes & bok choy

CHICKEN & WAFFLES
buttermilk fried chicken, white cheddar waffles, smoked bacon gravy

LOBSTER MAC N’ CHEESE
orzo, fontina, gruyère

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA
NON-ALCOHOLIC BEVERAGES & ASSORTED SODAS

$55.00 PER PERSON*
Specialty cocktail & wine suggestions upon request
*Amount does not include taxes, gratuity or special events fee

*menus subject to change
BACHELORETTE DINNER served family style

FUN PLATES
BUFFALO CHICKEN MEATBALLS
blue cheese crema

HUMMUS
grilled pita, olive oil

CONTINENTAL SALAD
chopped lettuce, cucumber, feta, red onion

BIG PLATES
CHEESESTEAK EGGROLLS
sriracha ketchup

THAI CHICKEN LETTUCE WRAPS
spicy peanut dipping sauce

LOBSTER MAC N' CHEESE
orzo, fontina, gruyère

SPECIALTY COCKTAILS (SELECT ONE FOR ENTIRE PARTY)
THE ASTRONAUT
peachka, tang, tang-rimmed glass

TWIZZLE
smirnoff citrus, strawberry purée, lemon, red licorice wheel

BOARDWALK SANGRIA
seasonal blend

BEVERAGES
COFFEE, DECAF COFFEE, TEA & ASSORTED SODAS

$39.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee

*menus subject to change
BRUNCH ONE served family style

FIRST COURSE
HUMMUS
grilled pita, olive oil

CAESAR SALAD
parmesan dressing

FRESH FRUIT SKEWERS
marshmallow dipping sauce

MAIN COURSE
BREAKFAST QUESADILLAS
scrambled eggs, black beans, salsa, jack & cheddar

TURKEY CLUB
roast turkey, neuske bacon, mayo

BUTTERMILK PANCAKES
vanilla butter

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF

$30.00 PER PERSON
MIMOSAS & BLOODY MARYS $30.00 PER PERSON, 2 HOURS

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

*menus subject to change
BRUNCH TWO served family style

FIRST COURSE
FRESH FRUIT SKEWERS
marshmallow dipping sauce

MONKEY BREAD

CONTINENTAL SALAD
chopped greens, feta, cucumber, tomatoes and red onion

MAIN COURSE
BIG BANG
bacon, turkey sausage, pancakes, eggs

FRENCH TOAST
challah bread, seasonal fruit compote & maple syrup

CHICKEN & WAFFLES
buttermilk fried chicken, white cheddar waffles, applewood smoked bacon gravy

DESSERT
A TASTING SELECTION FROM OUR PASTRY CHEF
COFFEE, DECAF COFFEE, TEA, ASSORTED SODAS

$35.00 PER PERSON
MIMOSAS & BLOODY MARYS $30.00 PER PERSON, 2 HOURS
*Amount does not include taxes, gratuity or special events fee

*menus subject to change
BREAKFAST BUFFET

FRESH FRUIT

BREAKFAST QUESADILLAS
scrambled eggs, black beans, salsa, jack & cheddar

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON TURKEY SAUSAGE

FRENCH TOAST
challah bread, maple syrup

ASSORTED BAGELS WITH JAM, CREAM CHEESE AND BUTTER

COFFEE, TEA, DECAFFEINATED COFFEE AND ORANGE JUICE

$35.00 PER PERSON
MIMOSAS & BLOODY MARYS $30.00 PER PERSON, 2 HOURS

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

*menus subject to change
BEVERAGE

WINE, BEER & SANGRIA PACKAGE**
$25.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee
** 2 Hour package

HOUSE LIQUOR PACKAGE**
ALL SPECIALTY COCKTAILS

LIQUOR SELECTIONS:
Vodka: Smirnoff (Citrus, Vanilla), Tito’s, Absolut (Mandarin, Raspberry)
Rum: Bacardi, Malibu
Tequila: Cuervo Gold/Silver, Sauza
Gin: Bombay, Beefeater
Bourbon/Whiskey: Jim Beam, Seagrams 7, Old Overholt
Scotch: Dewars White, Jonny Red

ALL CORDIALS
WINE, BEER & SANGRIA

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

PREMIUM LIQUOR PACKAGE**
ALL SPECIALTY COCKTAILS

LIQUOR SELECTIONS:
Vodka: Grey Goose (Pear, Orange, Cherry), Ketel (Orange), Belvedere, Ciroc (Peach, Red Berry, Coconut)
Rum: Captain Morgan, Malibu
Tequila: Milagro Silver, Patron silver, Casamigos Blanco
Gin: Tanqueray, Bombay Sapphire
Bourbon/Whiskey: Jack Daniels, Makers Mark, Bulleit(Rye)
Scotch: Jonny Black, Chivas Real
Cognac: Courvoisier VSOP
Cognac: Hennessey

ALL CORDIALS
WINE, BEER & SANGRIA

$45.00 PER PERSON*
*Amount does not include taxes, gratuity or special events fee
** 2 Hour package

*menus subject to change