

CONTINENTAL

GROUP DINING MENUS

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

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

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

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

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

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

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

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: Hennessy

ALL CORDIALS

WINE, BEER & SANGRIA

\$45.00 PER PERSON*

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

** 2 Hour package