

SPECIAL EVENT MENUS

BUDDAKAN

Modern Asian Cuisine



A TEN FOOT GOLD GILDED BUDDHA WARMLY SMILES DOWN UPON GUESTS AS THEY DINE ON EXQUISITE MODERN ASIAN CUISINE. A SHIMMERING WATERFALL AND LUMINOUS ONYX COMMUNAL TABLE ENHANCE THE ATMOSPHERE ESTABLISHING BUDDAKAN AS PHILADELPHIA'S MOST HIGHLY SOUGHT AFTER DINING DESTINATION.

FEATURES

- Available lunch and dinner.
- The Communal Table seats groups up to 24 people.
- The Mezzanine is available for semi-private events for 60 guests.
- Buddakan is available to be reserved exclusively for up to 250 guests.
- Food is served family-style.
- Extensive specialty cocktail, wine and sake lists.



BUDDAKAN

325 CHESTNUT ST
PHILADELPHIA
buddakan.com

For more info
contact Diane:

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267-238-3650

LUNCH one



Served Family Style



FIRST COURSE

CHICKEN & GINGER DUMPLING
sesame dipping sauce

ASIAN CAESAR SALAD
spicy cashews

PEKING DUCK BUNS
pickled cucumber, hoisin, grilled scallion

MAIN COURSE

WASABI TUNA TATAKI
ginger somen noodles

WOK CASHEW CHICKEN
plum wine sauce

SHRIMP PAD THAI

VEGETABLE FRIED RICE

STEAMED EDAMAME
kosher salt

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE AND HOT TEA

\$30.00 PER PERSON*

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

LUNCH two



Served Family Style



FIRST COURSE

EDAMAME RAVIOLI
truffled sauternes shallot broth

CRISPY CALAMARI SALAD
sweet miso dressing

CANTONESE SPRING ROLL
shrimp, chicken

MAIN COURSE

CHAR-GRILLED AGED BEEF
szechwan fries, watercress salad

DUCK BREAST
roasted garlic, corn and scallion spoon bread, five spice jus

SHRIMP PAD THAI

VEGETABLE FRIED RICE

CHINESE EGGPLANT & GARLIC SAUCE

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$35.00 PER PERSON*

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

LUNCH *three*



Served Family Style



FIRST COURSE

ASIAN CAESAR SALAD
spicy cashews

EDAMAME DUMPLING
truffled sauternes-shallot broth

TUNA TARTARE SPRING ROLLS
crispy shallot, chili ponzu

MAIN COURSE

CHAR-GRILLED AGED BEEF
szechwan fries, watercress salad

WOK CASHEW CHICKEN
plum wine

PAN SEARED CHILEAN SEA BASS
sautéed haricot vert, butternut squash, maitake mushrooms, sake truffle jus

VEGETABLE FRIED RICE

CHINESE STIR FRIED BROCCOLI

DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$40.00 PER PERSON*

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

DINNER one



Served Family Style



FIRST COURSE

CHICKEN & GINGER DUMPLING
sesame dipping sauce

CANTONESE SPRING ROLL
shrimp, chicken

ASIAN CAESAR SALAD
spicy cashews

TEA SMOKED SPARE RIBS
hoisin barbecue glazed, pickled slaw

MAIN COURSE

PAN ROASTED DUCK BREAST
roasted garlic, corn & scallion spoon bread, five spice jus

HOT & SOUR SCALLOPS
chinese sausage, sweet corn, tofu, black mushrooms

SWEET & CRISPY JUMBO SHRIMP
citrus radish salad, candied walnuts

ASIAN BARBEQUE PORK GRILLED TENDERLOIN
chinese broccoli, giant panko onion rings

CURRIED CAULIFLOWER

WASABI MASHED POTATOES

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$55.00 PER PERSON*

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

DINNER two



Served Family Style



FIRST COURSE

CHICKEN & GINGER DUMPLING
sesame dipping sauce

TUNA PIZZA
carpaccio style tuna, ponzu sauce

ASIAN CAESAR SALAD
spicy cashews

PEKING DUCK BUNS
pickled cucumber, hoisin, grilled scallion

MAIN COURSE

WOK CASHEW CHICKEN
plum wine sauce

KUNG PAO MONKFISH
chili-szechuan sauce, peanuts

CHAR-GRILLED AGED BEEF
szechwan fries, watercress salad

GRILLED LAMB CHOPS
chinese eggplant, garlic sauce, thai basil pesto

CHINESE STIR-FRIED BROCCOLI

VEGETABLE FRIED RICE

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF

COFFEE, DECAF COFFEE & HOT TEA

\$60.00 PER PERSON*

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

DINNER three



Served Family Style



FIRST COURSE

EDAMAME DUMPLING
truffled sauternes-shallot broth

CRISPY CALAMARI SALAD

CANTONESE SPRING ROLL
shrimp, chicken

TEA SMOKED SPARE RIBS
hoisin barbecue glazed, pickled slaw

MAIN COURSE

CHAR-GRILLED AGED BEEF
szechwan fries & watercress salad

PAN SEARED CHILEAN SEA BASS
haricot verts, butternut squash, maitake mushrooms & sake truffle jus

WOK CASHEW CHICKEN
plum wine sauce

WASABI TUNA TATAKI
ginger somen noodles

SHRIMP PAD THAI

CHINESE EGGPLANT & GARLIC SAUCE

WASABI MASHED POTATOES

DESSERT

A TASTING SELECTION OFFERED BY OUR PASTRY CHEF
COFFEE, DECAF COFFEE & HOT TEA

\$70.00 PER PERSON*

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

BEVERAGE one



WINE

Pol Blanc, Vin Mousseux France NV

Pio Pinot Grigio, Venezia Italy '11

Pine & Post Chardonnay, Washington '09

Opera Prima Tempranillo, Spain '10

Canyon Road Cabernet Sauvignon, California '10

BEER

Yuengling

Kirin Light

Stella Artois

BEVERAGE

Soda, Brewed Tea, Coffee and Hot Tea

\$25.00 PER PERSON*

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

BEVERAGE two



BOTTLE BEER

Yards Philadelphia Pale Ale
Kirin Light
Tiger Beer
Stella Artios
Yuengling

WINE

Pinot Noir, Seaglass, '10 California
Vin Mousseaux, Pol Blanc, N.V. France
Sauvignon Blanc, Nobilo, '12 New Zealand
Chardonnay, Pine & Post, '11 Washington
Cabernet Sauvignon, Canyon Road, '11 California
Tempranillo, Opera Prima, '11 Spain
Pinot Grigio, Pio, '11 Italy

SAKE

Shichi Hon Yari
Shira Yuki

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

ZEN-GRIA
White Peach-Ginger Zen-gria
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

Soda, Brewed Tea, Coffee and Hot Tea

\$30.00 PER PERSON*

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

BEVERAGE three



BOTTLE BEER

Yards Philadelphia Pale Ale
Kirin Light
Tiger Beer
Stella Artios
Yuengling
Amstel Light

WINE

Pinot Noir, Seaglass, '10 California
Pino Grigio, Pio, '11 Italy
Prosecco, Lamarca, N.V. Italy
Sauvignon Blanc, Nobilo, '12 New Zealand
Chardonnay, Chalone, '10 California
Primitivo Blend, Tormaresca "Neprica", '10 Italy
Malbec, El Portillo, '11 Argentina

SAKE

Shichi Hon Yari
Shira Yuki

LIQUOR SELECTIONS

VODKA - Smirnoff
BOURBON - Jim Beam
WHISKEY - Segrans 7
GIN - Beefeaters
RUM - Bacardi Silver
TEQUILA - Cuervo Gold
SCOTCH - Dewar's

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

ZEN-GRIA
White Peach-Ginger Zen-gria
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

Soda, Brewed Tea, Coffee and Hot Tea

\$45.00 PER PERSON*

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

BEVERAGE four



BOTTLE BEER

Yards Philadelphia Pale Ale
Kirin Light
Tiger Beer
Stella Artios
Yuengling
Amstel Light

WINE

Pinot Noir, Seaglass, '10 California
Pino Grigio, Pio, '11 Italy
Prosecco, Lamarca, N.V. Italy
Sauvignon Blanc, Nobilo, '12 New Zealand
Chardonnay, Chalone, '10 California
Primitivo Blend, Tormaresca "Neprica", '10 Italy
Malbec, El Portillo, '11 Argentina

SAKE

Shichi Hon Yari
Shira Yuki

LIQUOR SELECTIONS

VODKA - Grey Goose/Ketel One
BOURBON - Makers Mark/Bulliet
WHISKEY - Crown Royal/Jameson
GIN - Bombay/Hendrick's
RUM - Mount Gay/Bacardi
TEQUILA - Patron Silver/Don Julio Anejo
SCOTCH - Johnnie Walker Black/Glenlivet 12yr

PITCHERS OF SPECIALTY COCKTAILS

JOY
smirnoff orange, riesling, kiwi

ZEN-GRIA
White Peach-Ginger Zen-gria
Junmai Sake, Pinot Grigio, Ginger Brandy, White Peach

BEVERAGE

Soda, Brewed Tea, Coffee and Hot Tea

\$60.00 PER PERSON*

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