

## SPECIAL EVENT MENUS

# POD

### *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.

### **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.
- Audio visual capabilities.



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267-238-3649

# DIM SUM & HORS D'OEUVRES



*Served Family Style*



## PLEASE SELECT 6

PORK BELLY BUNS  
hoisin & pickled vegetables

CRAB SPRING ROLLS  
sweet chili dipping sauce

ASPARAGUS ROBATA

VEGETABLE TEMPURA  
citrus ponzu

CHICKEN ROBATA  
tokyo scallion

SHIITAKE MUSHROOM BUNS  
hoisin & pickled vegetables

CRISPY CALAMARI  
chili dipping sauce

TEMPURA SHRIMP  
spicy aioli

SPICY TUNA CRISPY RICE

VIETNAMESE STUFFED GRAPE LEAVES

SUSHI CHEF'S SELECTION OF SUSHI & MAKI ROLLS

**\$48.00 PER PERSON\***

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

# LUNCH one



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## *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

UDON NOODLE & TOFU STIR FRY

STEAMED JASMINE RICE

### **DESSERT**

A Tasting Selection from our Pastry Chef  
Coffee & Hot Tea

**\$20.00 PER PERSON\***

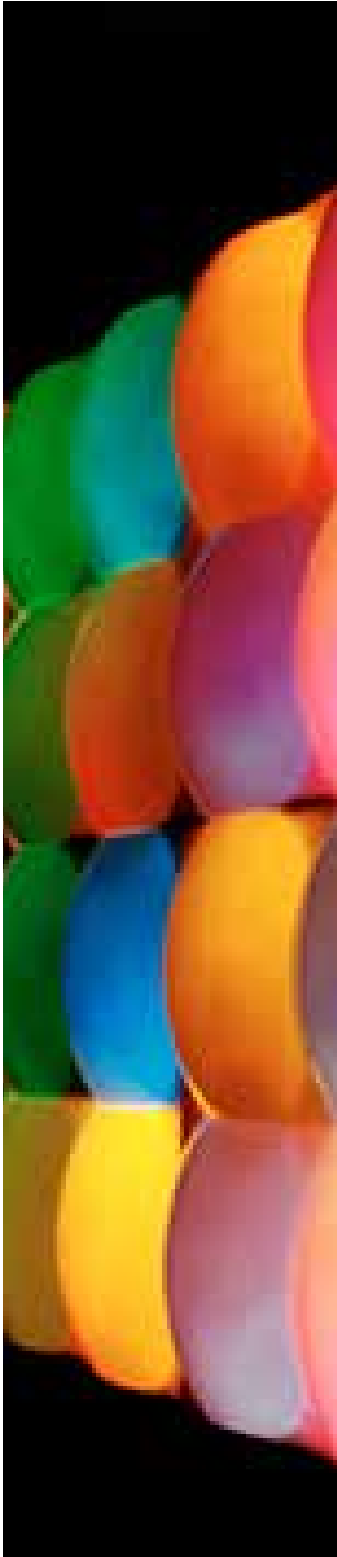
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# LUNCH two



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## *Served Family Style*



### **APPETIZERS**

CRISPY CALAMARI SALAD  
lemongrass vinaigrette

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

UDON NOODLE & TOFU STIR FRY

MISO GLAZED CHILEAN SEA BASS  
japanese sweet potatoes

WASABI VEGETABLE RICE

### **DESSERT**

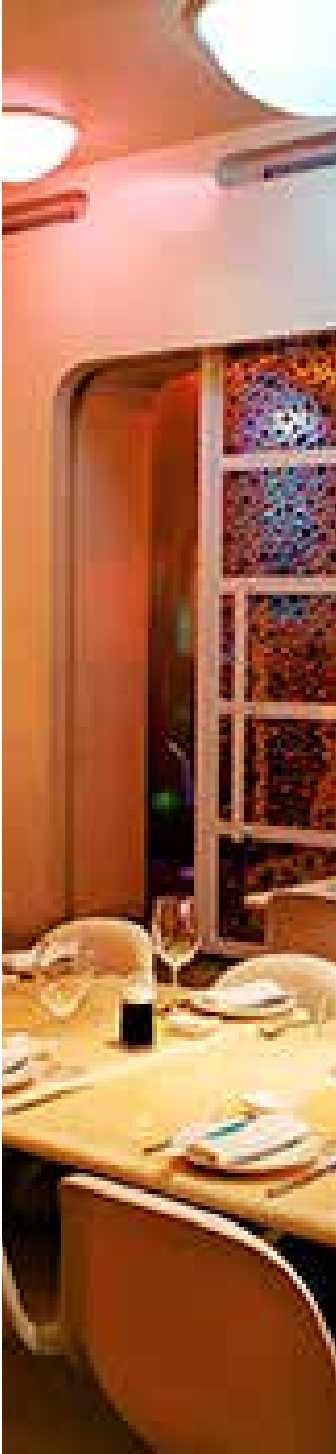
A Tasting Selection from our Pastry Chef  
Coffee & Hot Tea

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

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

# VEGETARIAN SUBSTITUTIONS

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## FIRST COURSE

VEGETABLE TEMPURA

VEGETABLE MAKI

EDAMAME PODS

HOUSE SALAD

WAKAME - JAPANESE SEAWEED SALAD

OSHINKO - PICKLED VEGETABLES

MUSHROOM & SWEET PEA DUMPLINGS

STEAMED SHIITAKE BUNS WITH HOISIN & PICKLED VEGETABLES

## ENTRÉE

VEGETABLE PAD THAI

VEGETABLE SUSHI COMBO

TOFU LETTUCE WRAPS

WASABI VEGETABLE RICE

UDON NOODLE & TOFU STIR FRY

OKINAWA STIR FRY

TOFU PAD THAI

**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 AND ORDER FOR THEM AND CUT DOWN ON THE QUANTITY OF THE MEAT ITEMS ACCORDINGLY.**

# DINNER one



*Served Family Style*



## APPETIZERS

CHICKEN POT STICKERS  
mustard aioli

CALIFORNIA ROLLS & VEGETABLE MAKI

HOUSE SALAD  
ginger dressing

## ENTRÉE

VEGETABLE PAD THAI

CHICKEN LETTUCE WRAPS  
Thai peanut sauce

SESAME CRUSTED TUNA

WASABI VEGETABLE RICE

## DESSERT

A Tasting Selection from our Pastry Chef  
Coffee & Hot Tea

**\$35.00 PER PERSON\***

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

# DINNER two



*Served Family Style*



## APPETIZERS

CHICKEN POT STICKERS  
mustard aioli

CALIFORNIA ROLLS & VEGETABLE MAKI

VEGETABLE TEMPURA  
citrus ponzu

HOUSE SALAD  
ginger dressing

## ENTRÉE

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

CHICKEN LETTUCE WRAPS  
Thai peanut sauce

MISO GLAZED CHILEAN SEA BASS  
japanese sweet potatoes

JASMINE RICE

## DESSERT

A Tasting Selection from our Pastry Chef  
Coffee & Hot Tea

**\$48.00 PER PERSON\***

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

# DINNER three



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*Served Family Style*



## APPETIZERS

CHICKEN POT STICKERS  
mustard aioli

ASSORTED MAKI COMBO  
spicy tuna, eel avocado, salmon cream cheese, and california rolls

LEMONGRASS BEEF GRAPE LEAVES  
lime-sambal dipping sauce

JAPANESE CAESAR SALAD

## ENTRÉE

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

UDON NOODLE & TOFU STIR FRY

MISO GLAZED CHILEAN SEA BASS  
japanese sweet potatoes

WASABI CRUSTED FILET MIGNON  
wasabi mashed potatoes and black truffle sauce

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 *four*



*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 LETTUCE WRAPS

Thai peanut sauce

SALTED EDAMAME PODS

JAPANESE CAESAR SALAD

## **ENTRÉE**

MACADAMIA CHICKEN STIR-FRY

broccoli, carrots, macadamia nuts and garlic sauce

UDON NOODLE & TOFU STIR FRY

CEDAR PLANKED BRONZINO

WASABI CRUSTED FILET MIGNON

wasabi mashed potatoes and black truffle sauce

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 five



*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

JUMBO LUMP CRAB SPRING ROLL  
sweet chili dipping sauce

SALTED EDAMAME PODS

CRISPY CALAMARI SALAD  
lemongrass vinaigrette

## ENTRÉE

CHICKEN, SHRIMP AND LOBSTER PAD THAI  
red chili, peanuts and mixed vegetables

GINGER LAMB CHOPS

CEDAR PLANKED BRONZINO

WASABI CRUSTED FILET MIGNON  
wasabi mashed potatoes and black truffle sauce

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.

# BEVERAGE one

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## WINES BY THE GLASS\*

### WHITE

NOBILO SAUVIGNON BLANC, '12, NEW ZEALAND

TRINITY OAKS CHARDONNAY '12 CALIFORNIA

### RED

TRINITY OAKS PINOT NOIR '10

PENFOLD'S RAWSON'S RETREAT CABERNET/SHIRAZ BLEND '12 SOUTH AUSTRALIA

## DRAFT BEER\*

DOGFISH 60 MINUTE IPA

YUENGLING LAGER

SEASONAL SELECTION

SAPPORO

YARDS BRAWLER

## 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 two



## SPECIALTY COCKTAILS

### RISING SUN

smirnoff passion fruit vodka, mango schnapps, yuzu & orange juices

### BLUE LAGOON

rekya vodka, plum sake, blue curaçao, calpico

### UME PLUM MARGARITA

sauza silver tequila, ume purée, plum wine, fresh lime

## WINES BY THE GLASS\*

### WHITE

NOBILO SAUVIGNON BLANC, '12, NEW ZEALAND

TRINITY OAKS CHARDONNAY '12 CALIFORNIA

### RED

TRINITY OAKS PINOT NOIR '10

PENFOLD'S RAWSON'S RETREAT CABERNET/SHIRAZ BLEND '12 SOUTH AUSTRALIA

## DRAFT BEER\*

DOGFISH 60 MINUTE IPA

SEASONAL SELECTION

SAPPORO

YARDS BRAWLER

YUENGLING LAGER

## BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA

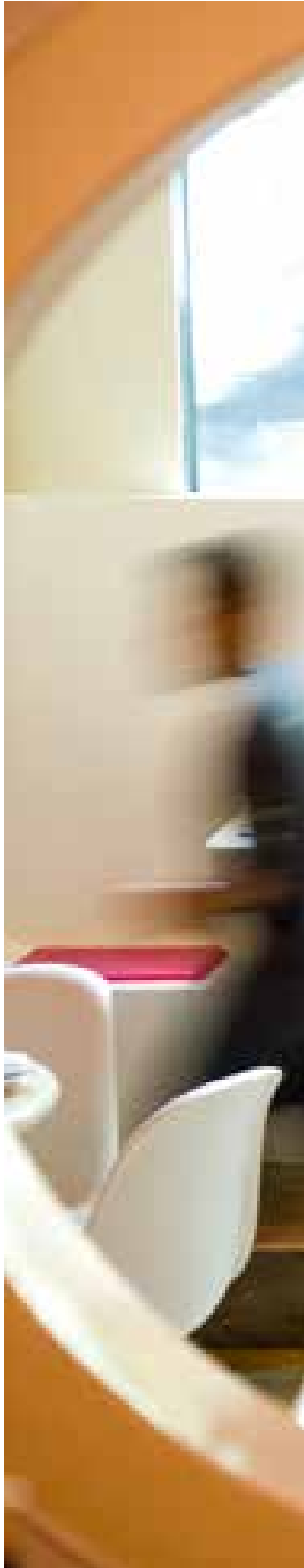
## **\$30 PER PERSON FOR 2.5 HOURS\*\***

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

\*Subject to change.

Additional half hour at \$7 per person

# BEVERAGE three



## SPECIALTY COCKTAILS

### RISING SUN

smirnoff passion fruit vodka, mango schnapps, yuzu & orange juices

### BLUE LAGOON

rekya vodka, plum sake, blue curaçao, calpico

### UME PLUM MARGARITA

sauza silver tequila, ume purée, plum wine, fresh lime

## WINES BY THE GLASS\*

### WHITE

NOBILO SAUVIGNON BLANC, '12, NEW ZEALAND

TRINITY OAKS CHARDONNAY '12 CALIFORNIA

### RED

TRINITY OAKS PINOT NOIR '10

PENFOLD'S RAWSON'S RETREAT CABERNET/SHIRAZ BLEND '12 SOUTH AUSTRALIA

## LIQUOR

SMIRNOFF VODKA

JIM BEAM BOURBON

JACK DANIEL'S WHISKEY

BEEFEATER GIN

BACARDI LIGHT RUM

SAUZA SILVER TEQUILA

DEWERS SCOTCH

## DRAFT BEER

DOGFISH 60 MINUTE IPA

AMSTEL LIGHT

SEASONAL SELECTION

SAPPORO

YUENGLING LAGER

YARDS BRAWLER

## 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.