

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.

pod

3636 SANSON ST,
PHILADELPHIA
podrestaurant.com

For more info
contact Abby:
Abby.Niznik
@starr-restaurant.com

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

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



Served Family Style



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 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

ORA KING SALMON

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.

**This menu is only available Sunday - Thursday

DINNER two



Served Family Style



APPETIZERS

CHICKEN POT STICKERS
mustard aioli

CALIFORNIA ROLLS & VEGETABLE MAKI

ROBATA GRILLED ASPARAGUS
sesame soy

HOUSE SALAD
ginger dressing

WAGYU SHORT RIB ROBATA
sesame chili ponzu

ENTRÉE

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

CHICKEN LETTUCE WRAPS
Thai peanut sauce

ORA KING SALMON
chinese okra and maitake mushrooms

JASMINE RICE

DESSERT

A Tasting Selection from our Pastry Chef
Coffee & Hot Tea

\$50.00 PER PERSON*

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

DINNER three



Served Family Style



APPETIZERS

CHICKEN POT STICKERS
mustard aioli

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

WAGYU SHORT RIB ROBATA
sesame chili ponzu

PAPAYA SALAD
poached baby shrimp & shaved bonito

ENTRÉE

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

TOFU PAD THAI

ORA KING SALMON
chinese okra and maitake mushrooms

NEW YORK STRIP
pistachio-shiso pesto, tare sauce, wasabi potato croquettes

JASMINE RICE

DESSERT

A Tasting Selection from our Pastry Chef
Coffee & Hot Tea

\$57.00 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

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

CEDAR PLANKED BRONZINO

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 *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

CRISPY CALAMARI SALAD
kale, avocado, miso sambal dressing

ENTRÉE

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

GINGER LAMB CHOPS

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

WAKAME - JAPANESE SEAWEED SALAD

OSHINKO - PICKLED VEGETABLES

MAIN COURSE

VEGETABLE PAD THAI

VEGETABLE SUSHI COMBO

TOFU LETTUCE WRAPS

MUSHROOM FRIED RICE

WASABI FRIED RICE

LUNCH one



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

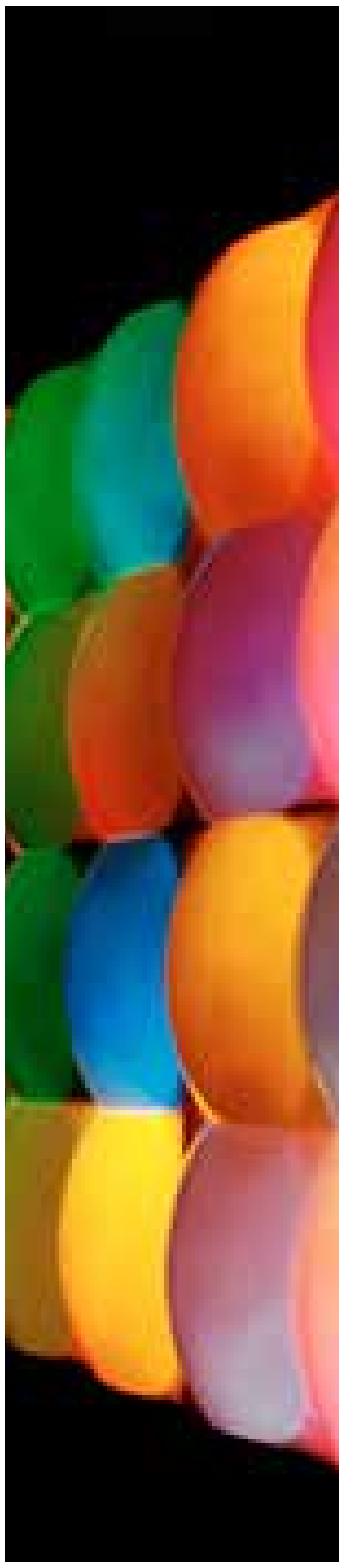
\$20.00 PER PERSON*

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

LUNCH two

pod

Served Family Style



APPETIZERS

CRISPY CALAMARI SALAD
kale, avocado, miso sambal 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

UDON NOODLE & TOFU STIR FRY

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 one



WINES BY THE GLASS*

WHITE

QUINTAY SAUVIGNON BLANC, HESS CHARDONNAY

RED

TRINITY OAKS CABERNET, LOS CARDOS MALBEC

DRAFT BEER*

DOGFISH 60 MINUTE IPA

YUENGLING LAGER

SAPPORO

ALLAGASH

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 two

pod



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*

DOGFISH 60 MINUTE IPA

YUENGLING LAGER

SAPPORO

ALLAGASH

SEASONAL SELECTION

BEVERAGE

ASSORTED SOFT DRINKS, JUICES AND ICED TEA

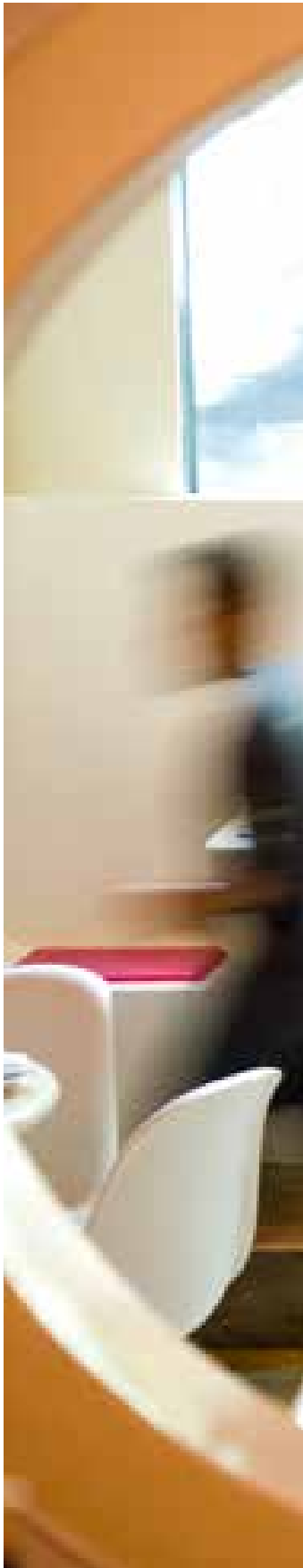
\$30 PER PERSON FOR 2.5 HOURS**

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

*Subject to change.

Additional half hour at \$7 per person

BEVERAGE three



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 LIGHT RUM

SAUZA SILVER TEQUILA

DEWARS SCOTCH

DRAFT BEER

DOGFISH HEAD 60 MIN IPA

YUENGLING LAGER

SAPPORO

ALLAGASH

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.