

SPECIAL EVENT MENUS

THE 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 ELECTIC GLOBAL MENU SHOWCASES A VARIETY OF INNOVATIVE DISHES MEANT TO BE SHARED. AND OF COURSE THE MARTINIS ARE AN ESSENTIAL PART OF THE EXPERIENCE.

FEATURES

- Available lunch, brunch and dinner.
- Sit down dinner parties for up to 100 guests or cocktail and hors d'oeuvres parties for up to 200.
- Private space can be reserved for 35-300 guests.
- Continental is available to be reserved exclusively for up to 500 people.
- Menu is served family-style.
- Specialty cocktails and martinis.

the Continental

THE PLAYGROUND
ATLANTIC CITY
continentalac.com

For more info
contact Cara:

[cara.rice
@starr-restaurant.com](mailto:cara.rice@starr-restaurant.com)

609-271-0549

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'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:

THE ASTRONAUT
peachka, tang & a 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

*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

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

BREAKFAST BUFFET



Served Buffet Style



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

*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.

HOUSE LIQUOR PACKAGE

\$35.00 PER PERSON*

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

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

PREMIUM LIQUOR PACKAGE

\$45.00 PER PERSON*

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

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