

# POD

GROUP DINING



pod

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[WWW.PODRESTAURANT.COM](http://WWW.PODRESTAURANT.COM)



## DINNER MENU I

THE MEAL WILL BE SERVED FAMILY STYLE  
PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY

### APPETIZERS

CHICKEN POT STICKERS WITH SWEET MUSTARD AIOLI

CALIFORNIA ROLLS AND VEGETABLE MAKI

SHOCHU CURED SALMON

HOUSE SALAD WITH JAPANESE GINGER DRESSING

### MAIN COURSE

MACADAMIA CHICKEN STIR FRY  
WITH GARLIC, SUGAR SNAP PEAS AND STIR FRIED BROCCOLI

BEEF AND CHICKEN LETTUCE WRAP WITH PEANUT SAUCE

TERIYAKI SALMON  
SAKE SOY STIR FRIED ASIAN GREENS

JASMINE RICE

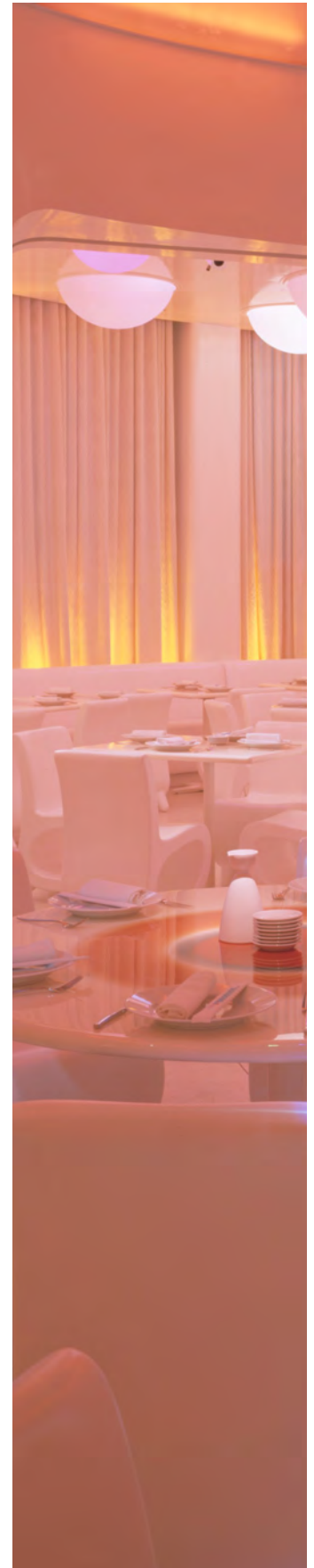
### DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
COFFEE & HOT TEA

MENU I \$48 PER PERSON

\*\* BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL \*\*

\*\* MENU ITEMS SUBJECT TO CHANGE \*\*





## DINNER MENU II

THE MEAL WILL BE SERVED FAMILY STYLE

PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY

### APPETIZERS

CHICKEN POT STICKERS WITH SWEET MUSTARD AIOLI

ASSORTED MAKI COMBO

SPICY TUNA, EEL AVOCADO, SALMON CREAM CHEESE,  
AND CALIFORNIA ROLLS

CRISPY SEAFOOD AND CHICKEN SPRING ROLLS  
APRICOT DIPPING SAUCE

HOUSE SALAD WITH JAPANESE GINGER DRESSING

EDAMAME WITH KOSHER SALT

### MAIN COURSE

MACADAMIA CHICKEN STIR FRY  
WITH GARLIC, SUGAR SNAP PEAS AND STIR FRIED BROCCOLI

SHRIMP PAD THAI

TERIYAKI SALMON  
SAKE SOY STIR FRIED ASIAN GREENS

WASABI CRUSTED FILET MIGNON  
WASABI MASHED POTATOES AND TERIYAKI TRUFFLE SAUCE

JASMINE RICE

### DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
COFFEE & HOT TEA

MENU II \$55 PER PERSON

\*\* BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL \*\*

\*\* MENU ITEMS SUBJECT TO CHANGE \*\*





## DINNER MENU III

THE MEAL WILL BE SERVED FAMILY STYLE

PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY

### APPETIZERS

TEMPURA ROCK SHRIMP

GRILLED PINEAPPLE AND CANDIED WALNUTS

ASSORTED MAKI COMBO: TEMPURA JUMBO SHRIMP, SPICY TUNA,  
EEL AVOCADO, SALMON CREAM CHEESE,  
AND JUMBO LUMP CRAB CALIFORNIA ROLLS

BEEF AND CHICKEN LETTUCE WRAPS

BOSTON LETTUCE AND PEANUT SAUCE

EDAMAME WITH KOSHER SALT

POD CAESAR SALAD WITH WONTON CRISPS AND SESAME DRESSING

### MAIN COURSE

MACADAMIA CHICKEN STIR FRY

WITH GARLIC, SUGAR SNAP PEAS AND STIR FRIED BROCCOLI

GRILLED TERIYAKI SALMON

SAKE SOY STIR FRIED ASIAN GREENS

MISO GLAZED CHILEAN SEA BASS, JAPANESE SWEET POTATOES

WASABI CRUSTED FILET MIGNON

WASABI MASHED POTATOES AND TERIYAKI TRUFFLE SAUCE

WILD MUSHROOM FRIED RICE

### DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF

COFFEE & HOT TEA

MENU III \$65 PER PERSON

\*\* BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL \*\*

\*\* MENU ITEMS SUBJECT TO CHANGE \*\*



# DINNER MENU IV

THE MEAL WILL BE SERVED FAMILY STYLE  
PRE-ORDERING ITEMS FROM EACH COURSE IS NOT NECESSARY



## APPETIZERS

TEMPURA ROCK SHRIMP  
GRILLED PINEAPPLE AND CANDIED WALNUTS

DELUXE MAKI COMBO: TEMPURA JUMBO SHRIMP, SPICY CRUNCHY TUNA, EEL AVOCADO, SALMON CREAM CHEESE, AND JUMBO LUMP CRAB CALIFORNIA ROLLS AND POD LOBSTER ROLL

BEEF AND CHICKEN LETTUCE WRAPS  
BOSTON LETTUCE AND PEANUT SAUCE

JUMBO LUMP CRAB SPRING ROLL SWEET CHILI DIPPING SAUCE

EDAMAME WITH KOSHER SALT

CRISPY CALAMARI SALAD WITH LEMONGRASS VINAIGRETTE

## MAIN COURSE

CHICKEN, SHRIMP AND LOBSTER PAD THAI  
RED CHILI, PEANUTS AND MIXED VEGETABLES

SZECHUAN LAMB CHOPS  
SHANGHAI NOODLES AND SESAME DRESSING

MISO GLAZED CHILEAN SEA BASS, JAPANESE SWEET POTATOES

WASABI CRUSTED FILET MIGNON  
WASABI MASHED POTATOES AND TERIYAKI TRUFFLE SAUCE  
TRUFFLE SAUCE

SEAFOOD FRIED RICE WITH SCALLOPS, SHRIMP, AND LOBSTER

## DESSERT

A TASTING SELECTION FROM OUR PASTRY CHEF  
COFFEE & HOT TEA

MENU IV \$75 PER PERSON

\*\* BEVERAGES, TAX AND SERVICE CHARGE ADDITIONAL \*\*

\*\* MENU ITEMS SUBJECT TO CHANGE \*\*

