

A bamboo steamer basket filled with dumplings, with another steamer basket lid being lifted above it. The dumplings are white and appear to be filled with a dark sauce. The steamer basket is sitting on a white plate. The background is dark.

SAMPAN™



## **SAMPAN CONVENIENTLY LOCATED IN PHILADELPHIA'S MIDTOWN VILLAGE**

is a modern Asian Restaurant serving small plates & family style dining options complimented by our cocktail, sake, and wine list to create a memorable dining experience for you and your guests. Sampan is one of the many restaurants brought to you by critically acclaimed Chef & Restaurateur Michael Schulson of Schulson Collective. Sampan's exposed kitchen, tree-lined lit walls, and split dining rooms offer a great backdrop for any event.

**THE GRAFFITI BAR TUCKED AWAY BEHIND SAMPAN,** is our hidden bar with "vibrantly tagged walls" offering a private experience.

## **EVENT OPTIONS**

**NON PRIVATE GROUP DINING** for parties of 9-20 guests

**TWO SEMI-PRIVATE DINING ROOMS** that seat up to 55 guests

**FULL BUYOUTS FOR LARGER COCKTAIL PARTIES** Standing up to 160,  
seated up to 110

**GRAFFITI BAR COMMUNAL TABLE** for non private parties up to 20 guests

**THE GRAFFITI BAR OFFERS A PRIVATE EXPERIENCE** for up to 60 for a cocktail reception

If interested in booking an event at Sampan, please email **SAMPANEVENTS@SCHULSON.COM** and someone in our events department will contact you shortly.

For more information about Schulson Collective,  
please visit **WWW.MICHAELSCHULSON.COM**

# GROUP DINING MENUS

## OPTION 1

\$55 Per Person

### FIRST

#### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

#### NAPA CABBAGE & CALAMARI SALAD

Haricots Verts, Tahini, Basil

#### PORK POTSTICKER

Soy, Sesame, Scallion

#### VIETNAMESE CHICKEN

Pickled Papaya, Nuo Cham

### SECOND

#### SZECHUAN CHICKEN STIR-FRY

Yu Choy, Thai Basil,  
Pickled Cucumber

#### ROASTED BRANZINO

Long Bean, Garlic, Black Bean

#### VEGETABLE CURRY RICE

Madras Curry, Carrot, Bok Choy

#### ROASTED BROCCOLI

Pine Nut, White Soy, Garlic

### THIRD

#### ICE CREAM SUSHI

Vanilla Ice Cream,  
Peanut Butter, Heath Bar

## OPTION 2

\$60 Per Person

### FIRST

#### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

#### TUNA RICE CRACKER

Sesame, Soy

#### NAPA CABBAGE & CALAMARI SALAD

Haricots Verts, Tahini, Basil

### SECOND

#### KOREAN BBQ BEEF SATAY

Short Rib, Kim Chee, Ginger

#### SHRIMP TOAST

Jicama, Sesame, Mustard

#### PORK BAO

Pork Belly, Shallot, Mint

### THIRD

#### BEEF SHORT RIB

Lo Mein, Yu Choy, Panko

#### CRISPY LASKA PRAWNS

Lemon Grass, Chili Jam, Coconut  
Milk

#### SZECHUAN CHICKEN STIR-FRY

Yu Choy, Thai Basil,  
Pickled Cucumber

#### KIM CHEE FRIED RICE

Shrimp, Shallot, Poached Egg

#### CRISPY BRUSSELS SPROUT

Puffed Rice, Fish Sauce, Chili

### FOURTH

#### ICE CREAM SUSHI

Vanilla Ice Cream,  
Peanut Butter, Heath Bar

## OPTION 3

\$65 Per Person

### FIRST

#### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

#### TUNA RICE CRACKER

Sesame, Soy

#### NAPA CABBAGE & CALAMARI SALAD

Haricots Verts, Tahini, Basil

### SECOND

#### WAGYU BEEF SATAY

Apricot, Yakitori Glaze

#### CRISPY ROCK SHRIMP

Pickled Radish, Yuzu, Chili Aioli

#### PORK BAO

Pork Belly, Shallot, Mint

#### GENERAL TSO SOUP DUMPLING

Chicken, Ginger, Garlic

### THIRD

#### CRISPY DUCK

Scallion Bun, Cucumber, Hoisin

#### CHAR SIU SALMON

Sambal, Ginger, Scallion

#### SHRIMP PAD THAI

Tofu, Egg, Peanut

#### PEPPER STEAK

Ribeye, Sweet Pepper, Tobanjan

#### ROASTED BROCCOLI

Pine Nut, White Soy, Garlic

### FOURTH

#### ICE CREAM SUSHI

Vanilla Ice Cream,  
Peanut Butter, Heath Bar

# HORS D'OEUVRES

SERVED FOR 2 HOURS

SELECT 5 - \$30 PER PERSON

SELECT 7 - \$40 PER PERSON

HORS D'OEUVRES ARE AVAILABLE FOR GRAFFITI BAR BUYOUTS & RESTAURANT BUYOUTS ONLY

## COLD + HOT

### TUNA RICE CRACKER

Sesame, Soy

### CRAB WONTON TACO

Avocado, Pickled Shallot, Cilantro

### HAMACHI CEVICHE

Tempura Flake, Soy, Truffle

### SHRIMP TOAST

Jicama, Sesame, Mustard

### CRISPY SPRING ROLL

Chicken, Shrimp, Cabbage

### NAPA CABBAGE & CALAMARI SALAD

haricots verts, tahini, basil

### TEMPURA CAULIFLOWER

Radish, Yuzu, Chili

## DUMPLINGS + BAO

### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

### PORK BAO

Pork Belly, Shallot, Mint

### GENERAL TSO SOUP DUMPLING

Chicken, Ginger, Garlic

## SATAY

### KOREAN BBQ BEEF SATAY

Short Rib, Kim Chee, Ginger

### VIETNAMESE CHICKEN

Pickled Papaya, Nuo Cham

### SALMON

Tamarind, Tofu "hummus", Shiso

### WAGYU BEEF \*\$2 UP-CHARGE

Apricot, Yakitori Glaze

## DESSERT

### ICE CREAM SUSHI

Vanilla Ice Cream, Peanut Butter,  
Heath Bar

# BEVERAGE PACKAGES

## OPTION 1

**\$37 PER PERSON (2 HOURS) + \$10 ONE ADDITIONAL HOUR**

All Draft, Can, and Bottled Beers

All Current Wine & Sake by the Glass Selections

Soft Drinks

## OPTION 2

**\$47 PER PERSON (2 HOURS) + \$13 ONE ADDITIONAL HOUR**

All Draft, Can, and Bottled Beers

All Current Wine & Sake by the Glass Selections

Select Liquors: Tito's, Sauza, Tanqueray, Bacardi, Jim Beam

Specialty Cocktails

Soft Drinks

## OPTION 3

**\$58 PER PERSON (2 HOURS) + \$15 ONE ADDITIONAL HOUR**

All Draft, Can, and Bottled Beers

All Current Wine & Sake by the Glass Selections

Select Liquors: Ketel One, Grey Goose, Patron, Casamigos,

Knob Creek, Maker's Mark, Bluecoat,

Bombay Sapphire, Bacardi, Bluebird

Specialty Cocktails

Soft Drinks

## NON-ALCOHOLIC OPTION

**\$10 PER PERSON (2 HOURS)**

Includes Mocktails, Mocktinis,  
and all Soft Drinks