



SAMPAN™



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

is a modern Asian Restaurant serving small plates & family style dining options complimented by our extensive 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 courtyard with "vibrantly tagged walls" offering an indoor/outdoor private experience.

## **EVENT OPTIONS**

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

**FULL BUYOUTS FOR LARGER COCKTAIL PARTIES** Standing up to 160,  
seated up to 120

**THE GRAFFITI BAR OFFERS AN INDOOR/OUTDOOR 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**

# HORS D'OEUVRES

SERVED FOR 2 HOURS

SELECT 5 - \$30 PER PERSON

SELECT 7 - \$40 PER PERSON

## COLD + HOT

### TUNA RICE CRACKER

Sesame, Soy

### CRAB WONTON TACO

Avocado, Pickled Shallot, Cilantro

### HAMACHI CEVICHE

Tempura Flake, Soy, Truffle

### DUCK SAMOSA

Potato, Yogurt, Tamarind

### CRISPY SPRING ROLL

Chicken, Shrimp, Cabbage

### CALAMARI SALAD

Nuoc Cham, Pickled Carrot, Mint

### 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

### CHICKEN TIKKA

Yogurt, Cucumber, Cilantro

### SALMON

Tamarind, Tofu "hummus", Shiso

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

Apricot, Yakitori Glaze

## DESSERT

### ICE CREAM SUSHI

Vanilla Ice Cream, Peanut Butter,  
Heath Bar

# OPTION 1

\$50 Per Person

## FIRST

### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

### CALAMARI SALAD

Nuoc Cham, Pickled Carrot, Mint

### PORK POTSTICKER

Soy, Sesame, Scallion

### CHICKEN TIKKA

Yogurt, Cucumber, Cilantro

## 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

\$58 Per Person

## FIRST

### EDAMAME DUMPLING

Truffle, Pea Shoot, Sake Broth

### TUNA RICE CRACKER

Sesame, Soy

### CALAMARI SALAD

Nuoc Cham, Pickled Carrot, Mint

## SECOND

### KOREAN BBQ BEEF SATAY

Short Rib, Kim Chee, Ginger

### DUCK SAMOSA

Potato, Yogurt, Tamarind

### PORK BAO

Pork Belly, Shallot, Mint

## THIRD

### BEEF SHORT RIB

Lo Mein, Yu Choy, Panko

### CRISPY LAKSA PRAWNS

Lemon Grass, Tumeric, Chili Jam

### 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

### CALAMARI SALAD

Nuoc Cham, Pickled Carrot, Mint

## 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

### GLAZED CHILEAN SEA BASS

Snap Pea, Pickled Shallot, Curry

### SHRIMP PAD THAI

Tofu, Egg, Peanut

### MARINATED HANGER STEAK

Mushroom, Scallion, Soy

### ROASTED BROCCOLI

Pine Nut, White Soy, Garlic

## FOURTH

### ICE CREAM SUSHI

Vanilla Ice Cream,  
Peanut Butter, Heath Bar



# BEVERAGE PACKAGES

## OPTION 1

**\$47 PER PERSON (3 HOURS) + \$12 ONE ADDITIONAL HOUR**

All Draft, Can, and Bottled Beers

All Current Wine & Sake by the Glass Selections

Soft Drinks

## OPTION 2

**\$60 PER PERSON (3 HOURS) + \$15 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

**\$73 PER PERSON (3 HOURS) + \$18 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

**\$15 PER PERSON (3 HOURS)**

Includes Mocktails, Mocktinis,  
and all Soft Drinks