



CATERING MENU.

211 SOUTH 15TH ST. PHILADELPHIA

SPiN PACKAGES
HORS D'OEUVRES
SPiN PLATTERS
BEVERAGES

SPiN



THE KITCHEN AT SPiN

Ping pong is a social game and we want our food program to be the same. We offer passed and stationary service to ensure your guests can easily move between playing and eating.

ETHICAL EATING

We believe that flavor and product presentation along with simplicity and elegance of the execution are the cornerstones of a thriving dining room. And of course, our commitment to ethical eating means we take a farm to table approach using locally sourced and sustainable ingredients wherever possible.

It is our pleasure to host you and your group at SPiN - your enjoyment is our top priority so please let us know what else we can do to ensure your visit exceeds your high expectations for a memorable, fun and ping pong filled experience.

Sincerely,
The entire SPiN Team





FOOD PACKAGES

LOOP

5 PASSED
3 STATIONED
1 DESSERT

\$30 PER PERSON

PASSED - ALL INCLUDED

Risotto Balls

Porcini, blackberry, basil aioli, pecorino

Hop Pop Chicken

Beer-brined, ginger buttermilk and cucumber

Roasted Beet & Goat Cheese Tart

Phyllo, goat cheese mousse, beets, vinaigrette

Avocado Toast **V**

Avocado, radish, spiced citrus salt

Grass-Fed Beef Sliders

American cheese, whiskey pickle, chili ketchup

STATIONED - ALL INCLUDED

Cheese

Selection of artisan cheese, dried fruit, nuts, jams and crostini

Charcuterie Platter

Selection of cured meats, mustards, cornichon and crostini

Salsa Duo **GF**

House-made chips, tomatillo and charred tomato

DESSERT

Treats Du Jour

Macaroons, chocolate cake balls, puff pastry tart, cookies, cupcakes

BLOCK

5 PASSED
5 STATIONED
1 DESSERT

\$35 PER PERSON

PASSED - ALL INCLUDED

Risotto Balls

Porcini, blackberry, basil aioli, pecorino

Hop Pop Chicken

Beer-brined, ginger buttermilk and cucumber

Roasted Beet & Goat Cheese Tart

Phyllo, goat cheese mousse, beets, vinaigrette

Avocado Toast **V**

Avocado, radish, sliced citrus salt

Grass-Fed Beef Sliders

American cheese, whiskey pickle, chili ketchup

STATIONED - ALL INCLUDED

Margherita Flatbread

Bianco tomato, fresh mozzarella, basil

Prosciutto & Arugula Flatbread

Fresh mozzarella, arugula, prosciutto

Cheese

Selection of artisan cheese, dried fruit, nuts, jams and crostini

Charcuterie Platter

Selection of cured meats, mustards, cornichon and crostini

Salsa Duo **GF**

House-made chips, tomatillo and charred tomato

DESSERT

Treats Du Jour

Macaroons, chocolate cake balls, puff pastry tart, cookies, cupcakes

*VEGAN ENTRÉE OPTIONS BY REQUEST

GF = GLUTEN FREE
V = VEGAN

FOOD PACKAGES CONTINUED ON NEXT PAGE...

FOOD PACKAGES

CHOP

6 PASSED
2 STATIONED
1 ENTRÉE
1 SIDE
1 DESSERT

\$45 PER PERSON

EACH
ADDITIONAL
ENTRÉE

\$10 PER PERSON

EACH
ADDITIONAL
SIDE

\$5 PER PERSON

PASSED - ALL INCLUDED

Risotto Balls

Porcini, blackberry, basil aioli, pecorino

Hop Pop Chicken

Beer-brined, ginger buttermilk and cucumber

Roasted Beet & Goat Cheese Tart

Phyllo, goat cheese mousse, beets, vinaigrette

Lobster & Avocado Toast

Avocado, lobster, spiced citrus salt

Grass-Fed Beef Sliders

American cheese, whiskey pickle, chili ketchup

Patatas Bravas GF*

Salsa Brava, garlic aioli and parsley

ENTRÉE - CHOOSE 1

Roast Chicken Breast GF

Charred lemon, herbs, pan jus

Grilled Flank Steak GF

Chimichurri, crispy onion

Quinoa Cakes & Roasted Mushroom GF, V

Roasted maitake mushroom, piquillo puree

Grilled Salmon GF

Pickled fennel, sweet mustard vinaigrette

Kebab Platter GF

Choice of chicken, lamb or shrimp

STATIONED - ALL INCLUDED

Cheese

Selection of artisan cheese, dried fruit, nuts, jams and crostini

Charcuterie Platter

Selection of cured meats, mustards, cornichon and crostini

SIDES - CHOOSE 1

Farro and Black Rice Salad V

Fennel, arugula, citrus

Quinoa Pilaf GF, V

Parsley, almond, currants

Roasted Heirloom Potato GF, V

Thyme, parsley, tossed in vinaigrette

Roasted Root Vegetables GF, V

Carrots, parsnip, brussels sprouts, watermelon radish

Crunchy Cabbage Salad GF, V

Cabbage-veggie slaw, crispy onions, Thai peanuts, Thai basil, mint, lime-tamari vinaigrette

Mac and Cheese

White cheddar, smoked gouda, pecorino, cavatappi, herbed bread crumbs

Cauliflower and Potato Mash GF

Black truffle, parmesan & cauliflower

Grilled Little Gem Salad GF, V

Spiced tahini, pistachio dukkha

DESSERT

Treats Du Jour

Macarons, chocolate cake balls, puff pastry tart, cookies, cupcakes



*VEGAN ENTRÉE OPTIONS BY REQUEST

GF = GLUTEN FREE

V = VEGAN



HORS D'OEUVRES

PACKAGE OPTIONS

CHOICE OF 6 OPTIONS \$24 PER PERSON

CHOICE OF 8 OPTIONS \$28 PER PERSON

CARNIVORE

Grass-Fed Beef Sliders

American cheese, whiskey pickle, chili ketchup

Hop Pop Chicken

Beer brined, ginger buttermilk and cucumber

Chicken Empanadas

Chicken Tinga, chipotle crema

Pigs in a Blanket

Puff pastry, smoked sausage, Dijon

Chicken Parm Meatballs

Parmesan, tomato sauce, basil aioli

Braised Short Ribs GF

Parsnip puree, Brussels sprouts

Carnitas Tostada GF

Braised pork, chimichurri, pickled onion, fresno

Chicken Shawarma

Pickled onion, harissa yogurt, tahini, tomato

Foie Gras Toast

Fig jam, gooseberry

SEAFOOD

Tuna Tartare GF

Spiced lentil crisp, miso aioli, wasabi tobiko

Lobster and Avocado Toast

Avocado, lobster, spiced citrus salt

Crispy Fish Tostada

Cabbage slaw, chipotle aioli

Shrimp Ceviche GF

Shrimp, Peruvian style, plantain chips

Tuna Poke GF

Sesame vinaigrette, avocado, blue corn

Crispy Shrimp

Ssamjang, kewpie mayo, pickled cucumber

*VEGAN ENTRÉE OPTIONS BY REQUEST

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V = VEGAN

HERBIVORE

Risotto Balls

Porcini, blackberry, basil aioli, pecorino

Veggie Tostada GF*

Roasted corn, mushroom, cabbage slaw

Soup n' Sandwich

Artisan cheese, tomato and pepper soup

Hummus & Cucumber GF, V

Fried chickpea, spiced tahini, pistachio

Truffle Mac and Cheese

Black summer truffle, cheddar and jack cheese

Pizza Pocket

Tomato, mozzarella, basil, marinara

Avocado Toast V

Avocado, radish, spiced citrus salt

Roasted Beet and Goat Cheese Tart

Phyllo, goat cheese mousse, beets, vinaigrette

Falafel GF, V

Spiced tahini, hummus, pickled onion

Vietnamese Summer Roll V

Vietnamese slaw, peanuts, lime vinaigrette

Patatas Bravas GF*

Salsa Brava, garlic aioli and parsley

Mini Truffled Egg & Cheese

Truffled cheddar and chives



SLIDERS

Sliders are available as add-ons to packages only.

Chicken Parm Meatball

Parmesan, tomato sauce, basil aioli

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

Grilled Haloumi & Mushroom

Maitake mushroom, harissa ketchup, arugula

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

Fried Chicken Slider

Brioche, ginger buttermilk, whiskey pickle

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

Beyond Meat

Sausage & Peppers V

Carmalized peppers and onions

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

Grass-Fed Beef Slider

American cheese, whiskey pickle, chili ketchup

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

Mini Truffled Egg & Cheese

Brioche roll with truffled cheddar and chives

SMALL (25 SLIDERS) \$75

LARGE (50 SLIDERS) \$130

*VEGAN ENTRÉE OPTIONS BY REQUEST

GF = GLUTEN FREE

V = VEGAN



PLATTERS

Platters are available as add-ons to packages only.

Crudité Platter GF, V

Selection of farm fresh vegetables, ginger buttermilk, chimichurri, chipotle aioli

SMALL (15-25 PPL) \$35

LARGE (25-35 PPL) \$60

Charcuterie Platter

Selection of cured meats, mustards, cornichon and crostini

SMALL (15-25 PPL) \$85

LARGE (25-35 PPL) \$150

Cheese Platter

Selection of artisan cheese, dried fruit, nuts, jams and crostini

SMALL (15-25 PPL) \$70

LARGE (25-35 PPL) \$120

Dips and Chips

Salsa, guacamole, hummus, tzatziki, tortilla, lavash, papadum, plantain

SMALL (15-20 PPL) \$40

LARGE (25-35 PPL) \$70

S'mores Balls

With chocolate and marshmallow

SMALL (15-20 PPL) \$60

LARGE (25-35 PPL) \$90

Treats

Macarons, chocolate cake balls, puff pastry tart, cookies, cupcakes

SMALL (15-20 PPL) \$50

LARGE (25-35 PPL) \$75

Cigar Bar

Beef taquito, Greek feta phyllo and Thai chicken spring rolls, tomatillo salsa, harissa yogurt, Thai chili sauce

SMALL (15-25 PPL) \$80

LARGE (25-35 PPL) \$130

Mediterranean 7-Layer Dip V

Piquillo puree, hummus, cucumber, kalamata olive, heirloom tomatoes, chimichurri, spiced tahini, and pine nuts, garnished with micro cilantro, served with baked lavash crisps

SMALL (15-20 PPL) \$70

LARGE (25-35 PPL) \$120

Fruit GF, V

Selection of fresh-cut fruit

SMALL (15-20 PPL) \$35

LARGE (25-35 PPL) \$60

Fresh Baked Chocolate Chip Cookies

Maldon salt

SMALL (15-25 PPL) \$50

LARGE (25-35 PPL) \$75

Snack Bar

Choose 3 from below:

- Truffle popcorn GF
- Honey roasted Thai peanuts GF
- Maple spiced pecans GF, V
- Crispy Zattar chickpeas GF, V
- Trail mix GF

SMALL (15-20 PPL) \$35

LARGE (25-35 PPL) \$60



BEVERAGE PACKAGES

Premium

Top shelf liquor—includes craft beer and wine, sparkling wine and non alcoholic beverages (not inclusive of shots)

2 HOUR EVENT \$35 PER PERSON

3 HOUR EVENT \$40 PER PERSON

Call

Spirits—includes craft beer and wine, sparkling wine and non alcoholic beverages (not inclusive of shots)

2 HOUR EVENT \$30 PER PERSON

3 HOUR EVENT \$35 PER PERSON

Craft Beer & Wine

A rotating roster of craft beer and wine and sparkling wine—includes non alcoholic beverages

2 HOUR EVENT \$25 PER PERSON

3 HOUR EVENT \$30 PER PERSON

Beer and Wine

Select beer and wines – includes non alcoholic beverages

2 HOUR EVENT \$20 PER PERSON

3 HOUR EVENT \$25 PER PERSON

Non Alcoholic Beverages

Includes whole world water, juices and sodas

2 HOUR EVENT \$8 PER PERSON

3 HOUR EVENT \$10 PER PERSON



Proud supporter of **WHOLE WORLD WATER.**



whole world WATER



EVENTS AT SPiN.

TYPES OF EVENTS WE HOST

- Corporate Events
- Team Building Events
- Holiday Parties
- Film + Photo Shoots
- Anniversaries
- Bachelor/ette Parties
- Birthday Parties
- Engagement Parties
- Bar/Bat Mitzvahs

STANDARD COURT \$75 PER COURT PER HOUR

PRIVATE LOUNGE* \$1000 PER HOUR

* 2 HOUR MINIMUM

PING PONG PROFESSIONALS AND AMBASSADORS

We can arrange to have the best ping pong players in the country to organize tournaments, instruct or put on an exhibition match for you and your guests. Perfect for: team building, mitzvah's, kids' parties, and pretty much any event where 'fun' is the mandate.

\$100 PER PRO PER HOUR*

* 2 HOUR MINIMUM