

**the
Logan**
PHILADELPHIA'S
HOTEL

South Asian Weddings Sample Menu



South Asian Wedding Menu Inspiration

Indulge in traditional delights or a culinary fusion experience curated to make your special day truly unforgettable.
Your Logan Wedding Coordinator will work with you to bring your perfect menu to life.

Cocktail Hour

kebab station

served with naan bread, hummus, raita, shaved lettuce

select two:

vegetables, garlic lemon oil (GF, NF, VG)

beef, coconut curry (GF)

shrimp, aji amarillo (GF, NF)

chicken, tandoori sauce (GF)

crispy tofu, almond sauce, parsley (VG)

chickpea bruschetta, sundried tomato, tondo, mint (V)

panir skewers, tandoori, coconut yogurt, spices (VG, NF, GF)

falafel, coconut yogurt, mint, cardamom (VG)

Entrees

fried paneer

lentil ragout, garbanzo beans, garam masala, cauliflower (NF, GF, VG)

tandoori lamb chop

raita, mint, apricots, dates, basmati rice

vegetable korma

cashew cream, mixed vegetables, coconut milk

Buffet Dinner

INDIAN FLAIR

served with warm naan bread, tamarind chutney and raita

starters

kachumber, tomato, radish, heirloom carrot, chilies, tadka dressing (NF, GF, V)

aloo gobi, fresh coriander, tamarind (NF, DF, V)

entrées

served with basmati rice

select three:

chana chaat, bell pepper, celery, pickled red onion, spinach, feta, mint vinaigrette (NF, GF)

jackfruit kofta, curry sauce (GF, VG)

chicken makhani, mint, cilantro (NF, GF)

tandoori bass, candied lemon zest (NF, GF, DF)

lamb shank tagine, apricots, dates (NF, GF, DF)

saag paneer, spinach, coriander (NF, VG)

desserts

pistachio cookies

rice kheer

sliced fruit