

**the
Logan**
PHILADELPHIA'S
HOTEL

Daytime Event Menus



Breakfast Table

*freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas
priced per guest, based on 60 minutes of continuous service replenishing; buffet can remain
stationary for up to an additional 60 minutes
a fee of \$250 will be applied for groups of 20 people or less
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)*

the continental | 35

fresh squeezed juices
bake shop pastries and breakfast breads (GF available)
sweet cream butter & fruit preserves
seasonal sliced fruit & berries

the evolved continental | 38

fresh squeezed juices
bake shop pastries and breakfast breads (GF available)
sweet cream butter, whipped cream cheese & fruit preserves
individual assorted greek yogurts, house baked granola (GF)
seasonal sliced fruit & berries

traditional breakfast | 45

fresh squeezed juices
bake shop pastries and breakfast breads (GF available)
assorted bagels (GF available)
seasonal sliced fruit & berries
sweet cream butter, whipped cream cheese & fruit preserves
cage-free scrambled eggs, fresh herbs (DF, GF)
roasted fingerling potatoes, espelette (GF)

select one:

applewood smoked bacon (NF, GF)
housemade chicken-cherry sausage (NF)
housemade pork sausage links (NF, GF)
turkey bacon (NF, GF)

additional breakfast meat | 7



lasting impression | 59

fresh squeezed juices

bake shop pastries and breakfast breads (GF available)

assorted bagels (GF available)

sweet cream butter, whipped cream cheese & fruit preserves

seasonal sliced fruit & berries

yogurt parfaits, orange blossom honey, granola, dried fruit (GF)

cage-free scrambled eggs, fresh herbs (DF, GF)

roasted fingerling potatoes, espelette (GF)

applewood smoked bacon (NF, GF)

housemade chicken-cherry sausage (NF)

select one:

milk bread french toast (NF)

seasonal berry compote, powdered sugar, sweet cream butter, maple syrup

buttermilk pancakes (NF)

seasonal macerated fruits, lemon curd, powdered sugar, whipped butter, maple syrup

plated breakfast | 43

fresh squeezed juices

bake shop pastries and breakfast breads (GF available)

sweet cream butter & fruit preserves

first course, select one

cracked freekeh, chia seeds, macerated farm fruits (DF, NF)

overnight oats, muesli, berries, prickly pear, hemp dukkah

ancient grain salad, vegetable sofrito, spinach, coconut crème, avocado (DF, V)

greek yogurt, granola, fresh fruits (GF)

seasonal sliced fruit & berries

second course, select one

cage-free scrambled eggs

applewood smoked bacon, smashed fingerling potato, parsley (NF, GF)

eggs benedict

housemade english muffin, shaved smoked ham, citrus hollandaise (NF)

hash brown potato cakes

caramelized onions, parsley (NF)

egg white frittata

spinach, tomato, smashed fingerlings, seasonal vegetables, local cheese (GF, NF)

milk bread french toast

seasonal berry compote, powdered sugar, sweet cream butter, maple syrup (NF)

Box Breakfast | 37

priced per guest, based on to-go only, additional 5 to dine-in
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

select one:

orange juice
grapefruit juice

select two:

whole banana
individual assorted greek yogurts
blueberry muffin (GF available)

select one:

fried egg, white cheddar, housemade english muffin (NF)
cage-free scrambled egg, turkey sausage, white cheddar, croissant (NF)
egg white burrito, roasted tomato salsa, fresh coriander, flour tortilla (NF)
overnight oats, red mill rolled oats, coconut yogurt
tofu scramble, vegetable sofrito, espelette, whole wheat wrap (GF available, NF, DF)

add tea or la colombe coffee to-go | 5 per person



Breakfast Enhancements

priced per person

breakfast potatoes | 6 each

potatoes o'brien, red and green bell peppers, onions, paprika, rosemary (V, GF)
smashed fingerlings, parsley, butter (GF, VG)
roasted red potatoes, white cheddar, parsley (VG, GF)
hash browns, caramelized onion, parsley (V, GF)

breakfast meats | 7 each

applewood smoked bacon (NF, GF)
housemade chicken-cherry sausage (NF)
housemade pork sausage links (NF, GF)
smoked canadian bacon (NF, GF, DF)
turkey bacon (NF, GF, DF)

Cold

yogurt parfaits, orange blossom honey, granola, dried fruit (GF, VG) | 6

acai bowl, chia seeds, bee pollen, flax seeds, almond butter, banana, raspberry, seasonal fruits (GF, DF, VG) | 14

fruit smoothie shots (seasonal) (GF, VG) | 6

hard boiled eggs, in shell (VG) | 4

overnight oats, muesli, berries, prickly pear, hemp dukkah (GF, VG) | 7

avocado toast, aji amarillo, sliced cage-free egg, giardiniera, fresh coriander (NF, DF, VG) | 14

smoked salmon, whipped cream cheese, crisp capers, assorted bagels | 18

cereal bar, housemade granola, cheerios, frosted flakes, sliced banana, assorted milks (VG) | 6

Hot

milk bread french toast

seasonal berry compote, powdered sugar, sweet cream butter, maple syrup (NF, VG) | 9

buttermilk pancakes

seasonal macerated fruits, lemon curd, powdered sugar, whipped butter, maple syrup (NF, VG) | 9

eggs and biscuits, poultry gravy (NF) | 9

shakshuka, feta, grilled bread (NF, VG) | 9

steel cut oatmeal, dried fruits, banana butter, maple syrup (NF, VG) | 7

egg white frittata or cage-free eggs, seasonal vegetables, white cheddar (NF, GF, VG) | 7

chickpea pancakes (GF, VG) | 9

huevos rancheros, black beans, roasted tomato salsa, fresh coriander, corn (NF, GF, VG) | 12

"chorizo" sweet potato hash, smoked tempeh (GF, V, NF) | 9

lobster benedict, cage-free scrambled eggs, english muffin, hollandaise (NF) | 16

Breakfast Sandwiches

bacon egg sandwich | 10

fried egg, white cheddar, applewood smoked bacon, english muffin (NF)

sausage egg sandwich | 10

fried egg, white cheddar, housemade pork sausage, croissant (NF)

pork roll and cheese | 10

fried egg, white cheddar, pork roll, croissant (NF)

ranchero burrito | 10

scrambled egg, queso fresca, chorizo, duck fat beans, roasted salsa, flour tortilla (NF)

foraged mushroom | 10

egg white, al tartufo cheese, arugula, croissant (NF, VG)

philly cheesesteak breakfast sandwich | 10

scrambled egg, whiz, shaved beef, soft roll (NF)

breakfast club | 12

fried egg, white cheddar, applewood smoked bacon, crushed avocado, chive hollandaise, brioche (NF)

smoked salmon | 17

fried egg, whipped dill cream cheese, smoked salmon, tomato jam, pickled onion, arugula, bagel (NF, GF available)

mini lobster hash burgers | 20

scrambled eggs, old bay hollandaise aioli, brioche bun (NF)



Breakfast Stations

priced per guest, based on 60 minutes of continuous service

chef attendant required per 50 guests per station, \$200 per chef attendant

a fee of \$250 will be applied for groups of less than 25 guests

omelette station | 18

cage-free eggs, egg whites, egg beaters, ham, bacon, chicken sausage, white cheddar, mozzarella, tomato, sweet onion, mushroom, bell pepper, spinach

add: smoked salmon 6 | lump crab 8 | hollandaise 3

smoked salmon and bagel station | 23

chef attendant optional

assorted mini bagels

whipped cream cheese, herb cream cheese

smoked salmon, pickled red onion, sliced cage-free boiled eggs, giardiniera, sliced cucumbers, crisp capers, arugula

pancake station | 15

buttermilk pancakes

sweet cream butter, pure maple syrup, chocolate chips, bourbon bananas, macerated berries, almond butter, whipped cream, lemon curd

biscuit station | 15

buttermilk biscuit

sweet creamed butter, nutella, almond butter, apricot jam, jumble berry jam, sausage gravy

upgrade: active station with pizza oven | \$300 attendant fee

belgian waffle station | 15

belgian waffles

nutella, amaretto whipped cream, whipped butter, macerated strawberries, toasted pistachios, lemon blueberry compote, maple syrup

eggs benedict station | 18

poached egg, housemade english muffins, hollandaise, shaved ham, avocado, tomato compote

add: lobster 12

acai bar | 18

chef attendant optional

berries, cocoa nibs, banana, chia seeds, coconut flakes, pepitas, flax seeds, granola, goji berries (GF, VG)

Breakfast Displays

priced per guest, based on 60 minutes of continuous service

chef attendant optional, per 50 guests per station, \$200 per chef attendant

a fee of \$250 will be applied for groups of less than 25 guests

chicken and waffles display | 17

fried chicken thighs, belgian waffle, southern gravy, bourbon maple syrup (NF)

breakfast charcuterie display | 23

mini cinnamon rolls

hard boiled eggs, honey ham, finocchiona salami, maple cheddar bites

avocado, grapes, pickles, wine mustard, olives

mini smoothie display | 12

pre-made and displayed in mini-bottles

green, greek yogurt, kale, green apple, ginger, citrus (NF, GF, VG)

berries, coconut yogurt, agave (NF, GF, V)

purple, acai, banana, raspberry, almond butter, bee pollen (GF, DF, VG)

Breakfast Receptions

priced per guest, based on 60 minutes of continuous service, minimum of 10 people

served stationary or butler passed

Cold

muesli, dried fruit | 5

smoked salmon bruschetta, salmon roe, micro arugula, dill cream cheese (NF) | 7

sweet egg, caviar, chives (GF, NF) | 12

deviled eggs, bacon, avocado, espelette (GF) | 24 *(by the 1/2 dozen)*

seasonal fruit "poke", quinoa, mint agave (GF, DF, VG) | 5

Hot

mini cinnamon buns, cream cheese icing (NF, VG) | 6

raspberry swirl coffee cake, powdered sugar (VG) | 6

egg frittata, seasonal vegetable sofrito (NF, GF, VG) | 7

empanada, chorizo, peppers (NF) | 7

milk bread french toast sticks, dark rum maple syrup (NF, VG) | 7

cage-free scrambled eggs, caviar, egg shell | 150 *(by the dozen)*

Brunch | 72

priced per person, based on 60 minutes of continuous service

freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas

a fee of \$250 will be applied for groups of 20 people or less

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

fresh squeezed juices

bake shop pastries and breakfast breads (GF available)

sweet cream butter & fruit preserves

seasonal sliced fruit & berries

yogurt parfaits, orange blossom honey, granola, dried fruit (GF)

baby spring greens, tomato, cucumbers, dried blueberries, honey lemon

balsamic vinaigrette (NF, DF, GF, V)

ancient grain salad, vegetable sofrito, spinach, dukkah, dried fruits,

boiled egg (DF)

milk bread french toast, bourbon banana, powdered sugar, sweet

cream butter, maple syrup (NF)

black angus flank steak, aji verde (NF, GF, DF)

cage-free scrambled eggs, chives (NF, GF, DF)

roasted fingerling potato, herbs, espelette (NF, GF)

housemade chicken cherry sausage (NF)

applewood smoked bacon (NF, GF)

brunch beverages

on consumption, priced per drink

mimosa or bellini | 13

bloody mary | 14

bloody mary bar* | 18

tito's, ketel one, absolut & stolichnaya vodkas, bloody mary mix,

olives, celery and assorted spicy garnishes

**bartender required per 50 Guests, \$200 per bartender*



Breaks

priced per guest, based on 30 minutes of continuous service, minimum of 10 guests
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

serenity | 20

housemade pistachio & chia energy bar (GF, DF, VG), house roasted nuts & dried fruit
individual mini smoothies

choose two:

green juice, kale, green apple, ginger (NF, GF, DF, V)

mixed berry, coconut yogurt, agave (NF, GF, VG)

banana, almond butter, orange blossom honey (DF, VG)

cereal bars and milk shooters | 16

choose three:

fruit loops, cinnamon toast crunch, rice krispies, strawberry cheerios, peanut butter cocoa puffs,
captain crunch berry

power shots (NF, GF, DF, VG) | 20

choose three :

wheatgrass

turmeric, ginger, orange, apple cider vinegar

pomegranate, honey, elderberry

supergreen-spinach, kale, spirulina

blueberry, apple, beet

orange, carrot, ginger

acai bar (GF, DF, VG) | 18

toppings include: berries, cocoa nibs, banana, chia seeds, coconut flakes, pepitas, flax seeds,
granola, goji berries

crudité and dips | 21

dips: carrot hummus, za'atar beet, artichoke walnut (NF, GF, DF, VG)

crudité: celery tops, baby sweet peppers, cucumber, baby carrots

vegetable salsa fresca

naan bread, crostini, panzanella crackers

study break | 19

make your own trail mix

chex mix, granola, pretzels

nuts: marcona almonds, pecans, hazelnuts, walnuts, macadamias, pumpkin seeds

dried fruits: blueberries, bing cherries, raisins, mangos, banana chips

chocolate: white & dark chocolate chips, m&m's

guilty pleasure | 22

chocolate dipped madeleines (NF), millionaire shortbread bar (NF), opera patisserie dark chocolate truffle (NF, DF), and mini mocha and vanilla milkshakes

the phillies | 19

cracker jacks, luigi's water ice
mini franks en croute, mustard, relish
pretzel bites, grain mustard
hank's root beer

lemonade stand | 19

mini bottles of lemonade: sweet and sour, strawberry
lemon bars, lemon vanilla pound cake, lemon cake pops

la vida logan | 20

traditional avocado guacamole, black bean and roasted corn salad (NF, GF, DF)
roasted tomato salsa (NF, GF, DF), salsa con queso (NF, GF)
tortilla chips (NF)
churros, dulce de leche (NF)

bella vista | 18

ricotta cheese cannoli, orange honey panna cotta, tiramisu (NF)
italian soda with assorted syrups: grenadine, hazelnut, amoretto, maraschino cherries, lemon
upgrade to a build your own cannoli station | +3
add-ins include chocolate chips, pistachios, powdered sugar, candied oranges, hazelnuts
\$250 chef attendant required

cheese & charcuterie jars | 120 per dozen

please select cheese or charcuterie, by the dozen:

cheese jar: manchego, cranberry pistachio goat cheese ball, mostarda, grapes, wheat cracker
charcuterie jar: finocchiona salami, mortadella, olive, grissini, dijon

drive-in movie theater | 22

edible chocolate chip and funfetti cookie dough, assorted boxes of candy
assorted popcorn

choose three flavors:

vegan parmesan cheese, parsley	parmesan ranch
caramel, macadamia nuts	cajun
everything bagel	pizza
french onion	thai yellow curry

optional: coca-cola soda pop, charged on consumption | 7

add freshly brewed la colombe regular and decaffeinated coffee
selection of teas | 5

A La Carte | Beverages

priced per person

continuous beverage service to include:
la colombe® coffee, teakoe tea supply co® teas
soft drinks and bottled still & sparkling water
half day (4 hours) | 25
full day (8 hours) | 37

freshly squeezed orange or grapefruit juice | 8
freshly squeezed lemonade | 8
apple or cranberry juice | 8

priced on consumption

assorted soft drinks | 6.5
assorted naked® juices | 7
acqua panna® still & san pellegrino® sparkling water | 7
red bull® & red bull® sugar free | 7.5
assorted gatorade® | 7.5
la colombe® cold coffees | 8
oatmilk original latte, nitro cold brew extra bold, triple latte
pure leaf® bottled tea | 7.5

A La Carte | Break Items

priced per person

individual seasonal vegetable crudité, chive buttermilk (VG, NF, GF) | 6
selection of regional cheeses, fruit mostarda, grapes, marcona
almonds, sea salt crackers (VG)| 18
charcuterie, cornichon, pickled vegetables, dijon mustard, sea salt
crackers (NF, DF) | 18
house roasted mixed nuts, sea salt (GF, VG, DF) | 7
whole seasonal fruit (GF, NF, V) | 5
sliced seasonal fruit & berries (GF, NF, V) | 9
yogurt parfaits, orange blossom honey, granola, dried fruit (GF, VG) | 6
housemade granola bars, rolled oats, peanut butter, raisins (DF, VG,
GF) | 6
assorted french macarons (VG, GF) | 50 per dozen
assorted cookies | 50 per dozen

priced on consumption

assorted bags of chips, popcorn & pretzels | 7
assorted granola bars & energy bars | 7
assorted candy bars | 7
assorted tastycakes | 7



Buffet Lunches

priced per guest, based on 60 minutes of continuous service

all buffets are subject to a fee of \$250 for groups of 20 people or less

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

The Picnic | 57

build your own

assorted breads, potato roll, bulkie roll, sliced multigrain, spinach wrap (GF wrap & roll available)

sharp cheddar, white american, provolone, swiss

tomato, lettuce, pickled red onion, dill pickles, pepperoncini

select three:

turkey, ham, smoked brisket pastrami, roast beef, tuna salad, egg salad, chicken waldorf, baby shrimp, balsamic portobellos

select two:

okinawan potato salad, petite potato, radish, parsley, kewpie mayo (GF, NF, VG)

macaroni salad, elbow macaroni, egg, carrot, aioli (NF, DF, VG)

shaved seasonal vegetables, frisée, baby lettuce, dukkah, dried blueberries, roasted shallot vinaigrette (GF, DF, VG)

fruit salad, honey granules, lemon syrup (GF, DF, NF, VG)

farro salad, sofrito, olives, grilled artichokes, oven dried tomatoes, oregano vinaigrette (NF, V)

romaine hearts, spiced caesar dressing, crouton, parmesan cheese (NF)

dessert:

cookies & brownies

*includes freshly brewed la colombe® coffee,
decaffeinated coffee, selection of teas*

optional enhancements:

assorted housemade chips | 5

chef's seasonal soup | 6



Flavor Craft Sandwich Buffet | 59

select one salad

shaved seasonal vegetables

frisée, baby lettuce, dukkah, dried blueberries, roasted shallot vinaigrette (GF, DF, VG)

radicchio and spinach salad

frisée, bacon lardons, goat cheese, vegetable ribbons, lemon vinaigrette (GF, NF)

kale

roasted bell peppers, pickled red onion, baby tomato, ricotta salata, marcona almonds, oregano vinaigrette (GF, VG)

romaine hearts

crouton, parmesan cheese, spiced caesar dressing (NF)

caprese salad

ciliegine mozzarella, sicilian pesto, baby tomato, basil, saba (GF)

okinawan potato salad

petite potato, radish, parsley, kewpie (GF, NF, DF, VG)

macaroni

elbow macaroni, egg, carrot, aioli (NF, VG, DF)

farro salad

sofrito, olives, grilled artichokes, oven dried tomatoes, oregano red wine vinaigrette (VG, NF)

pasta salad

roasted vegetables, olives, creamy italian dressing (DF, NF, VG)

select one soup

hot

roasted tomato, herb, tondo, crouton (NF, VG)

maple butternut, spiced pepitas (GF, NF, VG)

wild mushroom, truffle halloumi (NF, VG, GF)

parsnip and carrot, calabrese chili crostini (V, NF)

sweet pea, poached tomato, agrumato (NF, GF, VG)

ajo blanco, marcona almonds, grapes (GF)

cold

seasonal gazpacho

continued...



Flavor Craft Sandwich Buffet (cont.)

select three sandwiches

cold:

tuna salad, pickle aioli, alfalfa, seven grain bread (NF, DF)

curried chicken, golden raisins, mango chutney, cilantro, potato roll (NF)

smoked chicken breast, roasted pepper, crunchy cabbage, celery seed aioli, whole wheat bun (NF)

roasted turkey, sofrito, pecans, cranberry dressing, flour tomato tortilla wrap

turkey BLT, bacon, lettuce, tomato, aioli, tomato, ciabatta (NF)

pastrami, cabbage, pickle, swiss, mustard, artisan pumpernickel (NF)

tomato, mozzarella, herb pesto, basil, mint, vincotto, french olive artisan bread (NF, VG)

MLT, mushroom, arugula, roasted tomato aioli, wheat ciabatta (NF, DF, VG)

garden, avocado hummus, cucumbers, tomato, peppadew, feta, petite lettuce, dukkah, focaccia (V)

hot:

falafel, beet hummus, tahini sauce, pickled onion, pretzel bun (NF, VG)

ham and cheese, local ham, gruyere, truffle butter, white bread (NF)

organic chicken, cabbage, gochujang, white BBQ, baguette (NF)

pollo envoltura de tortilla, cabbage, roasted salsa, sour cream (NF)

reuben, pastrami, espelette dressing, sauerkraut, pumpernickel (NF)

philadelphia, shaved beef, cheese wiz, pepper relish, amoroso roll (NF)

hoisin glazed king mushrooms, steam bun, kewpie mayo, fresh coriander (NF)

select three mini desserts

coconut passion fruit verrine with candied pineapple (GF)

strawberry swirl cheesecake, vanilla chantilly cream (NF)

lemon blueberry tart (NF)

passion strawberry panna cotta (NF, GF)

carrot cake, cream cheese frosting (NF)

chocolate fruit cups (NF, GF)

assorted macarons (GF)

salted caramel pot de crème (NF, GF)

hazelnut chocolate coffee opera

peanut butter crunch bar (GF)

mini s'mores (NF)

cheesecake lollipops (NF, GF)

double chocolate fudge cookies (NF, GF)

dark chocolate caramel ganache tart (NF)

seasonal fruit streusel tarts (NF)

chocolate chip orange cannoli (NF)

lemon vanilla frangipane cake

key lime cream pie (NF)

almond cherry pie

fresh fruit salad (GF, DF, NF, V)

includes freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas

Executive Hot Lunch Buffet | 68

includes freshly baked breads, sweet cream butter and sea salt

select one soup

hot

roasted tomato soup, basil crouton (NF, VG)
maple butternut, caramelized apple (GF, VG)
wild mushroom, chive (NF, GF, VG)
parsnip and carrot, crostini (NF, V)
sweet pea, poached tomato, agrumato (NF, GF)
ajo blanco, marcona almonds, grapes (GF)

cold

seasonal gazpacho

select two salads

shaved seasonal vegetables

frisée, baby lettuce, dukkah, dried blueberries, roasted shallot vinaigrette (GF, DF, VG)

radicchio and spinach salad

frisée, bacon lardons, goat cheese, vegetable ribbons, lemon vinaigrette (GF, NF)

kale

roasted bell peppers, pickled red onion, baby tomato, ricotta salata, marcona almonds, oregano vinaigrette (GF, VG)

romaine hearts

spiced caesar dressing, crouton, parmesan cheese (NF)

caprese salad

ciliegine mozzarella, sicilian pesto, baby tomato, basil, saba (GF, VG)

okinawan potato salad

petite potato, radish, parsley, kewpie (GF, NF, VG)

macaroni

elbow macaroni, egg, carrot, aioli (NF, DF, VG)

farro salad

sofrito, olives, grilled artichokes, oven dried tomatoes, oregano red wine vinaigrette (NF, DF, VG)

pasta salad

roasted vegetables, olives, creamy italian dressing (DF, NF, VG)

select two entrees

dorado, ras el hanout, saffron pommes, carnival cauliflower, red wine tamarind (NF, GF)

seared salmon, forbidden rice, parsley pistou, agrumato (NF, GF)

miso yaki salmon, bok choy, shiitake stir fry, furikake rice (NF, GF, DF)

baked sea bass, vegetable salsa fresca, mint orzo, green harissa, blood orange oil (NF, DF, GF)

smoked half chicken, fingerling a la plancha, rosemary, pepato cheese (NF, GF)

moroccan quartered chicken, olives, dates, root vegetables, tomato jus (GF, NF)

coffee rubbed flank steak, roasted sweet peppers, baby potato (GF, NF)

petite roasted striploin, broccolini, demi glace (NF, DF)

cheese tortellini, pomodoro sauce, vegetable salsa fresca (NF, VG)

ravioli, kale, mushroom, carrot, miso carrot broth (NF, V)

cauliflower steak, squash masala, mejadra rice, coconut yogurt (GF, V)

continued...

Executive Hot Lunch Buffet (cont.)

select one side

additional sides | 8

roasted rainbow root vegetables, agave, coriander, parsley (NF, GF, VG)

steamed asparagus, pickled red onion, marcona almonds (GF, DF, VG)

braised broccolini, ricotta salata, pique pepper, (GF, NF, VG)

green beans, herbed panko, oven dried tomato (NF, VG)

fried tofu, stir-fried vegetables, ginger-tamari glaze (V, NF, DF, GF)

baby potato, herbed butter (NF, VG, GF)

fingerling potato a la plancha, espelette, herb oil (NF, GF, VG)

orzo, vegetable soffrito, spinach, soft herbs, agrumato (NF, VG)

farro risotto, peas and carrots, radicchio (NF, VG)

pipette pasta, saffron tomato, olive oil, herbs (NF, VG)

select three mini desserts

coconut passion fruit verrine with candied pineapple (GF)

strawberry swirl cheesecake, vanilla chantilly cream (NF)

lemon blueberry tart (NF)

passion fruit strawberry panna cotta (NF, GF)

carrot cake, cream cheese frosting (NF)

chocolate fruit cups (NF, GF)

assorted macarons (GF)

salted caramel pot de crème (NF, GF)

hazelnut chocolate coffee opera

peanut butter crunch bar (GF)

mini s'mores (NF)

cheesecake lollipops (NF, GF)

double chocolate fudge cookies (NF, GF)

dark chocolate caramel ganache tart (NF)

seasonal fruit streusel tarts (NF)

chocolate chip orange cannoli (NF)

lemon vanilla frangipane cake

key lime cream pie (NF)

almond cherry pie

fresh fruit salad (GF, DF, NF, V)

includes freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas



Plated Luncheon | 65

priced per guest, a fee of \$250 will be applied for groups of 20 people or less

additional starter | 15, additional entrée with tableside choice of entrée | 15

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

select one starter

soups:

hot

roasted tomato, basil crouton (NF, VG)

maple butternut, pomegranate, pepitas, sage (NF, GF, VG)

wild mushroom, parsnip velvet, thyme (NF, GF, VG)

parsnip & carrot, coconut milk, pink peppercorn, celery (NF, GF, VG)

creamed corn chowder (NF, GF)

sweet pea, poached tomato, agrumato (NF, GF, VG)

ajó blanco, marcona almonds, grapes (GF, V)

cold

seasonal gazpacho

salads:

baby romaine hearts, crisp quinoa, pecorino, spiced caesar dressing (NF)

spring greens, red watercress, goat cheese, vegetable ribbons, honey lemon vinaigrette (NF, GF)

iceberg chopped salad, bacon, bayley hazen blue, chive buttermilk (NF, GF)

roasted beets, citrus ricotta, frisée, pistachios, sherry vinaigrette (GF)

farro salad, cucumber, sundried tomato, olives, parsley, calabrese, tangerine oil (NF, DF)

optional protein:

spiced jumbo shrimp | 6 per piece

chicken breast (6oz) | 9

seared salmon (4oz) | 12

select one entrée

dorado, ras el hanout, saffron pommes, cauliflower, red wine tamarind (NF, GF)

seared salmon, forbidden rice, parsley pistou, sweet carrot, agrumato (NF, GF)

miso yaki salmon, bok choy, shiitake stir fry, furikake rice (NF, GF, DF)

baked sea bass, vegetable salsa fresca, mint orzo, green harissa, blood orange oil (NF)

roasted chicken breast, rainbow quinoa, spinach, chicken jus (NF, GF)

pan-seared chicken, pizzola, asparagus, steamed parsley potato (NF, GF)

petite striploin, trumpet mushroom, baby potato, red wine jus (NF, GF)

braised short rib, potato velvet, root vegetables (NF, GF)

sardinia pasta, pomodoro sauce, agrumato, pecorino pepato, soft herbs (VG)

ravioli, kale, mushroom, carrot, miso carrot broth (VG, NF, DF)

select one dessert

crispy meringue, lemon vanilla diploma cream, seasonal fruit (GF, NF, V)

vanilla bean crème brûlée, berries, caramelized honey (can be made GF)

lemon raspberry cheesecake, vanilla sable, mixed berry compote (NF)

chocolate terrine, rum anglaise, caramelized bananas (GF, NF)

includes freshly baked breads, whipped butter & sea salt and freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas

Box Lunch Menu | 50

available to-go only

gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

select one salad

caprese salad, bocconcini, sicilian pesto, baby tomato, basil, vincotto (NF, VG, GF)

okinawan potato salad, condensed milk, espellette (NF, GF, VG)

macaroni salad, elbow macaroni, egg, carrot, aioli (NF, VG)

farro salad, sofrito, olives, grilled artichokes, oven dried tomatoes, oregano red wine vinaigrette (NF, DF, V)

pasta salad, roasted vegetables, sicilian tomato pesto (DF, VG)

select two sides

whole apple

housemade peanut butter granola bar

potato chips

pretzels

select two sandwiches

tuna salad, pickle aioli, alfalfa, seven grain bun (NF)

curried chicken, golden raisins, mango chutney, petite cilantro, potato roll (NF)

shaved chicken breast, roasted pepper, crunchy cabbage, celery seed aioli, whole wheat bun (NF)

roasted turkey, sofrito, pecans, cranberry dressing, tomato flour tortilla wrap

pastrami, pickled onion, cabbage, mayo, pumpernickel (NF)

tomato mozzarella, sundried tomato pesto, basil, mint, vincotto, focaccia (VG)

MLT, portobella, arugula, sicilian tomato pesto, rustic bread (DF, V)

garden, avocado hummus, cucumbers, tomato, peppadew, feta, petite lettuce, dukkha, flat bread (NF, VG)

select one dessert

brownie

chocolate chip cookie

add tea or la colombe coffee to-go | 5 per person



Boardroom Boxed Lunch

Available in boardrooms only, up to 15 people
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

eakins oval | 50

select one entrée salad

antipasto salad, assorted salami, roasted pepper, artichoke, bocconcini, olives, vin cotto (NF)

noodle salad, duck confit, julienned vegetables, cabbage, mint ginger dressing (NF, DF)

thai salad, huli chicken, bell peppers, lettuce cucumber, petite tomato, almond dressing (DF, GF)

cobb salad, spiced jumbo shrimp (3), garden vegetables, oregano dressing (NF, DF, GF)

dessert

seasonal fruit panache (NF, DF, GF)

logan square | 52

select one salad

shaved seasonal vegetables, frisée, baby lettuce, dukkah, dried blueberries, roasted shallot vinaigrette (DF, GF, V)

kale, roasted bell peppers, pickled onion, baby tomato, ricotta salata, marcona almonds, oregano vinaigrette (GF, VG)

romaine hearts, spiced anchovy dressing, crouton, parmesan cheese (NF)

caprese salad, cilliegine mozzarella, sicilian pesto, baby tomato, basil, saba (GF, VG)

select one sandwich

marinated chicken breast salad, roasted pepper, crunchy cabbage, celery seed aioli, whole wheat bun (NF)

roasted turkey, sofrito, pecans, cranberry dressing, tomato flour tortilla wrap (DF)

garden, avocado hummus, cucumbers, tomato, peppadew, feta, petite lettuce, dukkha, focaccia (VG)

dessert

seasonal fruit panache (NF, DF, GF)

Boardroom Boxed Lunch (cont.)

love park | 55

select one salad

roasted beets, citrus ricotta, frisée, pistachios, sherry vinaigrette (GF, VG)

romaine hearts, spiced anchovies dressing, parmesan, sourdough crouton (NF, GF)

baby spring greens, red watercress, goat cheese, seasonal peeled vegetables, honey lemon vinaigrette (VG, GF)

select one entree

miso yaki salmon, bok choy, shitake stir fry, furikaka rice (NF, GF, DF)

pan seared chicken, pizzaiola, asparagus, steamed parsley potato (GF, NF)

braised short rib, potato velvet, root vegetables (NF, GF)

sardinia pasta, pomodoro sauce, argumato, pecorino pepato, soft herbs (NF, VG)

select one mini dessert

coconut passion fruit verrine with candied pineapple (GF)

strawberry swirl cheesecake, vanilla chantilly cream (NF)

lemon blueberry tart (NF)

passion fruit strawberry panna cotta (NF, GF)

carrot cake, cream cheese frosting (NF)

chocolate fruit cups (NF, GF)

assorted macarons (GF)

salted caramel pot de crème (NF, GF)

hazelnut chocolate coffee opera

peanut butter crunch bar (GF)

mini s'mores (NF)

cheesecake lollipops (NF, GF)

double chocolate fudge cookies (NF, GF)

dark chocolate caramel ganache tart (NF)

seasonal fruit streusel tarts (NF)

chocolate chip orange cannoli (NF)

lemon vanilla frangipani cake

key lime cream pie (NF)

almond cherry pie

fresh fruit salad (GF, DF, NF, V)

The Logan General Information

FOOD & BEVERAGE

Due to our liability and licensing restrictions for all food and beverage served on our premises, we require only hotel purchased food and beverage be served and no food or beverage be removed from the premises. All food and beverage served in the hotel must be provided by the hotel. All food and beverage is subject to a 25% service charge. Menu selections and other details should be supplied to your Event Coordinator no later than 30 days prior to the date of your event. Please note that due to our culinary team's direction to use the highest quality of seasonal and sustainable ingredients, menu items and prices are subject to change without prior notice.

GUARANTEES

A final attendance figure for all functions, not to fall below the contracted minimum attendance, is required by 10:00 am three (3) business days prior to your event. This number will be considered your final guarantee, and you will be charged for this number even if less should attend. The guarantee for each station equals the guarantee for the event.

BILLING & DEPOSITS

A non-refundable deposit is required for all Catering Functions. Payment in full shall be made no later than three (3) business days prior to your event. If payment is not received, the Logan reserves the right to cancel your event. The Logan requires a credit card authorization on file for any additional charges that occur during the event.

ROOM ASSIGNMENTS

The Logan reserves the right to assign alternate function space, should a specified room be unavailable or inappropriate in the Hotel's sole opinion.

AUDIO VISUAL

The Logan maintains a complete in-house audio visual service. This equipment is available for rental and will be set-up and tested 30 minutes prior to your function. Additional charges will be incurred for any special electrical requirements above room capacity. No audio visual equipment may be brought into the hotel without prior approval from Hotel Management.

SECURITY

The Logan does not assume responsibility for any damage or loss of merchandise or articles left in the Hotel, prior to, during, or following an event. Arrangements can be made for security of exhibits, merchandise, or articles set up prior to the planned event. The Hotel will handle these arrangements and the cost will be billed to your account. The Hotel reserves the right to require security on any specific function and the cost will be billed to your account.

PARKING

The Logan offers Hosted valet parking for day of events for a \$30.00 fee. Parking is limited and based on availability and therefore not guaranteed for all guests. Self parking is also available at multiple city parking lots and garages in the downtown area.

The Logan General Information

MEETING SPACE

There will be a \$200.00 reset fee should you request to change the approved set-up of a meeting room once it has been set. The Hotel will gladly hang any banners that you require for your event at a fee of \$50.00 per banner and post this cost to your account. Please notify the hotel in advance so that proper arrangements can be made to hang banners. The Hotel will not permit affixing of anything to the walls, floor, or ceilings without prior approval from Hotel Management. The Hotel does not allow any signage to be displayed in the main lobby or public areas.

SPECIAL POWER DROPS

Please notify the Hotel in advance so that proper arrangements can be made. Fees incurred for this service will be billed to your account.

PACKAGES, SHIPPING & DELIVERY

All incoming packages should be addressed to the person who will be claiming the packages. Please mark the name and date of your meeting or event on the shipping label. Due to limited storage space, packages will be accepted no earlier than three (3) days prior to your event. A storage fee of \$5.00 per day will be assessed to each package that is received more than three (3) days prior to the start of your event or stored more than three (3) days following the completion of your event. Packages left on premises longer than ten (10) days after the event will be discarded. Please notify the hotel in advance should you need your packages shipped from the hotel. Fees incurred to ship from the hotel will be billed to your account.

SERVICE CHARGE

A 25% service charge will be assessed on all food, beverage and room rental charges to offset administrative expenses for supervisory, sales and other banquet personnel.