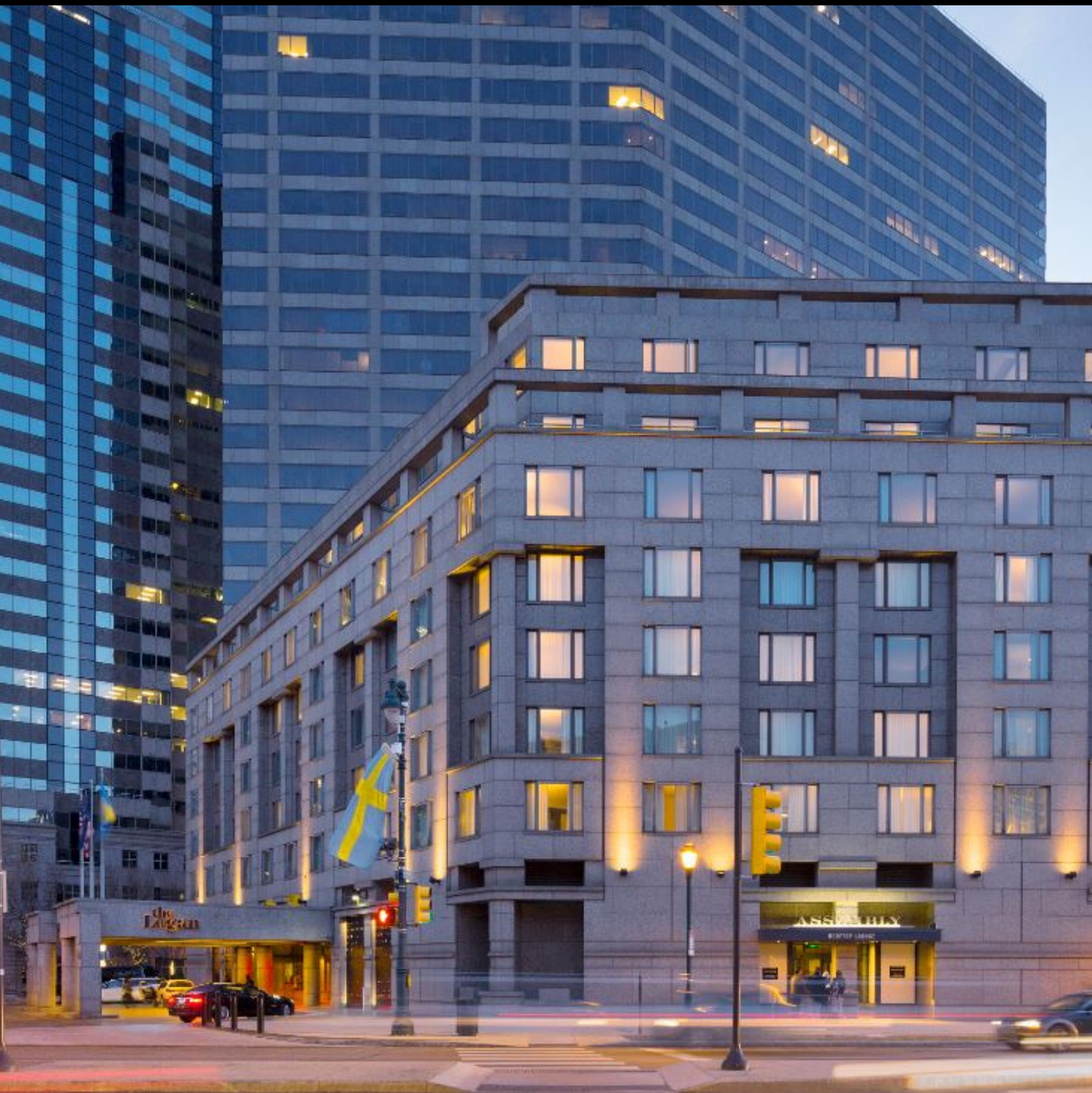


**the
Logan**
PHILADELPHIA'S
HOTEL

Evening Event Menus



Hors d'Oeuvres

priced per piece, minimum of 12 pieces per selection
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

Cold Hors d'Oeuvres

vegetarian

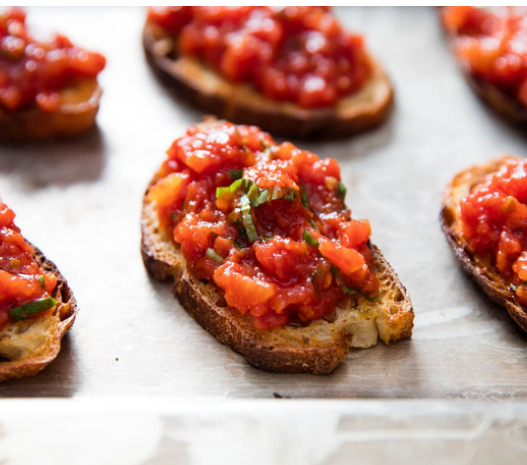
- poached toy box tomato**, bruschetta, ricotta, petite basil, smoked salt (VG, NF) | 6
- kebab**, olive, tomato, mozzarella, balsamic (VG, NF) | 7
- golden raisin crostini**, baguette, shropshire blue cheese, verjus blanc, lemon zest (VG, NF) | 6
- marinated carrots**, cashew velvet, olive ficelle (VG) | 6
- mushroom tart**, charred onion, honey truffle goat cheese, pecorino (VG, NF) | 6
- baguette crostini**, fig purée, chervil, chevre (VG, NF) | 6
- tofu "poke,"** spiced garlic shoyu, corn tortilla (V) | 6
- chickpea bruschetta**, sundried tomato, tondo, mint (V) | 6
- panir skewers**, tandoori, coconut yogurt, spices (VG) | 7
- zucchini fritters**, tomato and soybean aioli (VG) | 6
- falafel**, coconut yogurt, mint, cardamom (VG) | 7
- compressed strawberry**, whipped soybean, vincotto (V) | 6
- edamame wonton**, ginger tamari (VG) | 7

ocean

- lobster salad**, wonton, aji amarillo aioli, crisp grains (NF) | 8
- blue fin tuna taco**, black garlic shoyu, bottarga (NF, GF) | 8
- smoked salmon crêpe**, dill, ikura (NF) | 7
- peppered mackerel**, white bean, pumpernickel, pickled beet root (NF) | 7
- shrimp skewers**, bloody mary cocktail sauce (NF, DF, GF) | 7

land

- spuma di mortadella**, tart shell, ricotta, pistachios | 6
- prime beef tartare cone**, cured truffle egg yolk (NF) | 8
- shaved roast beef**, sundried tomato crème, frisée, toast (NF) | 7
- prosciutto crostini**, herb pistou, pepato (NF) | 7



Hors d'Oeuvres

Hot Hors d'Oeuvres

vegetarian

warm housemade pretzel, brie, raspberry jam (VG, NF) | 6

mac and cheese, torchio, herb breadcrumbs (VG, NF) | 6

buffalo cauliflower, chive ranch dip (VG, NF, GF) | 6

vegetable spring roll, sweet chili (VG, NF) | 6

parmesan artichokes, green romesco (VG, NF) | 6

vegetable empanada, cheddar, pepperjack cheese, mole sauce (VG, NF) | 6

fried cauliflower, tamari chili marinade, aji amarillo aioli (NF, GF, VG) | 6

ocean

coconut shrimp, spiced lilikoi aioli (NF) | 8

crab cakes, pepper jam, lemon (NF) | 8

maui shrimp spring roll, coconut curry, cilantro (NF) | 8

lobster beignet, cajun remoulade (NF) | 9

grilled scallop, succotash, black garlic aioli (GF, NF) | 8

land

beef franks en croute, spicy brown mustard (NF) | 6

philly cheesesteak spring rolls, spicy ketchup (NF) | 7

chicken parmesan bites, arrabiata (NF) | 7

crispy chicken mini slider, white bbq aioli (NF) | 7

guajillo mole chicken, green harissa (GF, NF, DF, GF) | 7

peking duck spring roll, plum dipping sauce (DF) | 7

smoked brisket empanada, chimichurri | 8

pork carnitas taco, tomatillo (DF) | 7

lamb lollipops, mint yogurt (NF, GF) | 8

Butlered Tasting Plates & Small Plate Stations

priced per plate, based on butler passed tasting plates
upgrade to station with chef attendant for \$200 and add \$5 per item
50 guest minimum for stations

crab cake, old bay remoulade, candied citrus, petite basil (NF) | 22

seared salmon, coconut curry, sweet potato, red and yellow curry (NF) | 21

sicilian tuna, poached tomato, olives, capers, red wine demi-glace (GF, NF) | 22

al panache jumbo shrimp, paella cake, lobster gravy, bottarga (GF, NF) | 21

diver seared scallop, white bean, chorizo, ragout, red wine, chervil (GF, NF) | 20

crispy chicken, escabeche, white bbq sauce (GF, NF) | 18

duck confit, tri-colored gnocchi, baby arugula, roquefort, port (NF) | 19

smoked pork belly, parsnip velvet, crispy shallots (NF) | 18

braised short ribs, carrot velvet, port wine reduction (NF) | 21

lomo saltado "flank," crispy plantains, salsa fresca sofrito (NF) | 18

cavatelli, pomodoro sauce, pancetta, mushrooms, peas, shaved egg yolk (NF) | 16

lobster mac and cheese, boursin, crispy breadcrumbs (NF) | 21

kale risotto, pesto, wild mushrooms (GF, NF, VG) | 15

butternut squash risotto, pomegranate molasses, sage (GF, NF, VG) | 15

vegetable strudel, pomodoro sauce (NF, VG) | 16



Reception Stations

priced per guest, based on 60 minutes of continuous service
the guarantee for each station must equal the guarantee for the event
a fee of \$250 will be applied for groups of less than 20 guests
one chef attendant per 50 guests, per station | \$200 per chef
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

Chef Optional

taste of philadelphia | 20

served with french fries, caramelized onions and cheese whiz

select three:

pretzel bites, grain and yellow mustard (NF, VG)

chicken cheesesteak, pepper relish (NF)

roast pork sandwich, sharp provolone, garlic broccoli rabe (NF)

philly cheesesteak, shaved ribeye, cherry peppers, garlic sauce (NF)

tomato pie (NF, VG)

poke station | 30

served with steamed rice, furikake, edamame, pickled carrots, pickled shitake, seaweed salad

select two:

ahi tuna, black garlic shoyu, sambal, chives (NF, GF)

salmon, kewpie, kanzuri, sweet onion (NF, GF)

tako, kimchee, daikon radish (NF, GF)

tofu, ginger, mint, shoyu (NF, GF, VG)

traditional pasta station | 19

select two:

torchio, four cheese, broccoli, breadcrumbs (NF, VG)

crest de gallo, pomodoro sauce, spinach, grilled artichokes, olives (NF, DF, V)

rigatoni, grandma's sunday sauce, sofrito (NF)

penne, vodka, roma tomatoes, basil (NF, VG)

specialty pasta station | 24

select two:

gnocchi, cacio e pepe, local mushrooms, braised freebird chicken (NF)

pacheri, artichokes, mascarpone cream, hazelnuts, spinach, crab

oriechetti, escarole, white beans, housemade pork sausage, sofrito (NF)

gnochetti, short ribs, tomato, beef jus, ricotta, basil (NF)

optional additions:

grilled chicken, baby shrimp, carbonara sauce (bacon, peas, eggs) | 6 each

Chef Optional (cont.)

flat bread | 22

select two:

pomodoro, fresh mozzarella, basil, balsamic tondo (NF, VG)

onion soubise, roasted mushrooms, sausage, caramelized onion, parsley (NF)

prosciutto, fig, arugula, lemon agrumato, white tondo (NF)

roasted broccolini, goat cheese, preserved lemon, calabrese chili (NF)

italian sausage, pomodoro sauce, mozzarella, crushed red pepper (NF)

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

kebab station | 18

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)

street taco | 27

served with:

flour and corn tortilla

salsa, roasted tomato, jalapeno

tomatillo, cilantro, lime juice

crème, citrus, cilantro

cheese, queso, pepper jack

cabbage, red and green

pickled, red onion, jalapeno

select two:

elote, roasted corn, cotija crème, spices (NF, VG)

flank steak, chipotle marinade (NF, DF)

braised chicken, ancho pepper (NF)

roasted vegetables, aleppo spice (NF, DF, VG)

blackened mahi (NF, DF)

upgrade: peruvian marinated shrimp | 6

korean steam buns | 18

crispy shrimp, kimchee aioli, scallions (NF)

pork belly, korean spice, cabbage (NF, DF)

bulgogi beef, pickle onion (NF, DF)

falafel station | 19

falafel, pita bread, basmati rice

shaved lettuce, tomato, cucumbers, pickled red onions, dill, mint

tahini sauce, hummus, sambal



Chef Required:

served with mini parker rolls

coulibiac of salmon, puff pastry, wild rice, mushroom, spinach, dill eggnog (NF) | 25

cedar roasted salmon, maple mustard, rémoulade (NF, GF, DF) | 25

roasted turkey breast, cider maple glaze, savory bread stuffing | 23

whole roasted huli chicken, aji verde, sweet rolls | 24

baby back ribs, lilikoi bbq, slaw, macaroni salad | 28

la caja whole roasted hog, hoisin, steam buns | 27

spiral ham, apricot bourbon sauce, ciabatta | 22

churrasco picanha, sirloin cap, chimichurri | 32

whole roasted beef tenderloin, foyot sauce, horseradish crème | 30

ribeye, wild mushroom espagnole, green ketchup | 31

whole roasted kona kampachi fish

chimichurri, espelette tartar, lemons (per whole fish) (NF, GF, DF) | 300 | serves 15 people

whole roasted jail island salmon

tomato pistou, citrus beurre blanc (per whole fish) (NF, GF) | 350 | serves 20 people

1855 tomahawk ribeye

horseradish cream, red wine bordelaise (per whole ribeye) (NF, GF) | 750 | serves 20 people

pasta station | 24

pastas: torchio, creste de gallo, cheese tortellini

saucers: pomodoro, four cheese, sunday sauce

accompaniments: nut-free pesto, olives, spinach, roasted garlic, mushrooms, spinach, piqué pepper
parmesan cheese, pepato cheese, grilled chicken, baby shrimp

roaming cheese cart | 31

five regional and imported cheeses (NF)

fruited mostarda, grapes, honeycomb, crusty breads, mixed nuts, house made crackers

additional cheese / 6

Reception Station Enhancements | 7

butternut squash and apple bisque, spiced pumpkin seeds (GF,V)

roasted tomato soup, parmesan croutons (GF)

logan mixed lettuces, tender herbs, shaved vegetables, champagne vinaigrette (GF,V)

classic caesar salad, brioche crouton, grana, caesar dressing

spice roasted fingerling potatoes, fines herbs (GF,V)

spice-crusted carrots, harissa yogurt

roasted green beans, garlic parmesan, marcona almond (GF, V)

Reception Displays

priced per guest, based on 60 minutes of continuous service

each display requires a minimum of 10 guests

a fee of \$250 will be applied for groups of less than 10 guests

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

mediterranean | 22

crisp pita bread, black olive crostini

baba ghanoush, parsley, espelette (NF, GF, V)

carrot hummus, za'atar, lemon olive oil (NF, GF, V)

olives, mediterranean mix, garlic, rosemary (NF, GF, V)

baby mozzarella, mediterranean spiced oil (NF, GF, VG)

marinated roasted vegetables, baby peppers, squash, asparagus (NF, GF, V)



artisan cheese display | 26

three regional and imported cheeses (NF)

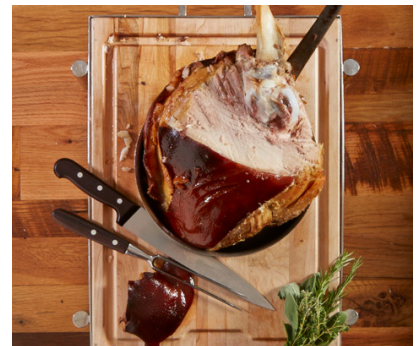
fruited mostarda, grapes, honeycomb, crusty breads, house made crackers

additional cheese | 6

charcuterie display | 26

house-made pâté, prosciutto, salami (NF)

mixed olives, gherkins, pickled vegetables, grain mustard, crostini



artisan cheese & charcuterie display | 32

three regional and imported cheeses and three meat selections

mixed olives, pickled vegetables, grain mustard, dried fruit, house made crackers

additional meat or cheese | 6

dim sum | 26

steamed pork manapua, steamed shrimp shumai, steamed vegetable pot stickers, duck spring roll

plum sauce, ginger shoyu, sweet chili, chop sticks

ceviche | 22

select two:

red snapper, rice wine vinegar, yuzu, kanzuri (NF, GF, DF)

hamachi, coconut, jalapeno, red onion (NF, GF, DF)

scallop, lime, jalapeno, compressed strawberry (NF, GF, DF)

shrimp, tequila, aji amarillo, avocado (NF, GF, DF)

raw bar

priced per piece at market price

bumbucha shrimp

oysters on the half shell

clams on the half shell

lump crab cocktail

crab claws

lobster cocktail

lemons, spiced bloody mary cocktail sauce, tabasco, seasonal mignonette, old bay remoulade

Sushi

Package One | 24

1 piece of each, total of 5 pieces per person

california roll
salmon avocado roll
shrimp tempura roll
spicy tuna roll
veggie roll

Package Two | 58

1 piece of each, total of 8 pieces per person

crunchy tuna jalapeño roll, tuna and jalapeño, topped with tempura crunch
capital roll, shrimp, crabmeat and masago mixed with creamy sauce, topped with tempura crunch
philly roll, smoked salmon, cucumber & cream cheese
burning rainbow roll, spicy tuna topped with sliced tuna, salmon and avocado with spicy sauce & kabayaki sauce
cali katsu roll, cucumber, avocado, masago and crabmeat, topped with spicy tuna, crunch & spicy sauce
tiny dancer roll, shrimp tempura and avocado, topped with spicy tuna with spicy sauce & kabayaki sauce
tuna and salmon nigiri

Sushi Enhancements

on-site sushi chef available at \$500 / second on-site chef \$200

display and accouterments included

priced per piece

california roll | 4
cali katsu roll | 8
salmon avocado roll | 5
tiny dancer roll | 8
shrimp tempura roll | 5
arina roll | 11

spicy tuna roll | 5
white tiger roll | 11
veggie roll | 4
salmon volcano roll | 11
yellowtail jalapeño roll | 5
captail tuna roll | 9

crunchy tuna & jalapeño roll | 6
stallion roll | 9
capital roll | 6
rising phoenix roll | 8
philly roll | 5
burning rainbow roll | 8
tuna and salmon nigiri | 17



Plated Dinner

includes freshly baked breads, sweet cream butter and sea salt
freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas
pricing based on three courses with one entrée preselected
tableside choice of two entrees | 20 and higher priced entrée will prevail
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

FIRST COURSE

select one

soup

hot

butternut, maple, amaretto crème (NF, GF)
foraged mushroom, goat cheese (NF)
roasted tomato, basil crouton (NF)
clam chowder, fennel sofrito, dill (NF)

cold

gazpacho, olive tapenade (NF, VG)
vichyssoise, crab salsa fresca (seasonal) (NF)
pea vichyssoise, poached tomato, agrumato (NF, V)

salad

seasonal ribbon salad, frisée, baby lettuce, dukkah, shallot vinaigrette (GF, DF)
baby greens, nasturtium, crushed avocado, mint, basil, peas, honey white balsamic vinaigrette (GF, DF, NF)
mixed greens, poached pear, apple CIDER vinaigrette (GF, DF, NF)
frisée and arugula, vegetable ribbons, marcona almonds, mustard seed dressing (GF, DF)
little gems, shaved crouton, crispy parmesan, spiced caesar dressing (NF)
hand-picked mixed greens, goat cheese, seasonal shaved vegetables, honey lemon vinaigrette (GF, NF)
chopped baby iceberg, bacon, shropshire blue cheese, chive buttermilk dressing (GF, NF)
beet carpaccio, feta, toasted walnuts, orange gremolata (GF, VG)
portobello carpaccio, arugula, velvet carrots, sherry vinaigrette (V, GF)
burrata, heirloom tomato, petite basil, banyuls, agrumato (seasonal) (GF, NF)
butternut squash, stracciatella, hazelnut, maple honey, espelette, grilled bread
red beet tartare, whipped ricotta, frisée, shallot vinaigrette (GF, NF, VG)
hearts of palm "bone marrow" forged mushrooms, ancient grains (GF, NF, V)

appetizer

upgrade first course in place of soup or salad | 10

add additional course | 20

crab cakes, shellfish gravy, tomato jam, bottarga (NF)
roast pork belly, coriander grits, sweet and sour pineapple compote (NF, GF)
jumbo shrimp scampi, parsley, ice wine (NF)
aji amarillo grilled shrimp, corn risotto, crisp quinoa, celery leaf (NF, GF)
sicilian ahi tuna, poached tomato, olives, capers, red wine sauce (NF, GF)
cavatelli, cacio e pepe, pepata (NF)
cresta de gallo, pomodoro, stracciatella mozzarella (NF, VG)
foraged mushroom ravioli, carrot romesco, raisin vinegar (NF, VG)
lomo saltado "flank," crisp plantains, salsa fresca sofrito (NF, GF)
braised short ribs, velvet carrots, port wine reduction (NF, GF)
napoleon, grilled vegetables, cauliflower vellutata, saffron potato (NF, GF, VG)
eggplant cannoli, vegetable sofrito, basil pistou, pomodoro (NF, GF, VG)

Plated Dinner (cont.)

INTERMEZZO | 8

select one flavor

lemon

raspberry

pear

blood orange

ginger

ENTRÉE COURSE

tableside choice of two entrees | additional 20 and higher priced entrée will prevail

select one:

vegetable | 95

curry ragout, lentils, garbanzo beans, grilled paneer cheese, crisp shallots (NF, GF, VG)

zucchini noodles primavera, seasonal vegetables (NF, GF, V)

truffle tamara portobello mushroom steak, braised bok choy, cauliflower purée, apple jus (NF, GF, VG)

vegetable ravioli, pomodoro sauce, salsa fresca, pecorino toscano, olive oil (NF, GF, VG)

crisp corn farina, spinach, "scalloped" king mushrooms, vegetable salsa fresca (NF, GF, VG)

cauliflower, seasonal sofrito, soft herbs, cauliflower, kaffir coconut curry reduction (GF, VG)

vegetable strudel, vegetable sofrito, smoked tomato sauce (NF, GF, VG)

sea & poultry | 110

blackened salmon, mascarpone potato cannelloni, broccolini, saba (NF, VG)

miso yaki salmon, crisp furikaka musubi, stir fry bok choy, shiitake mushroom, lobster gravy (NF, VG)

seared bass, cauliflower, spinach farro, peruvian pepper sauce (NF, VG)

slow roasted golden tile fish, purple potato, braised fennel, parsley velouté (NF, GF, VG)

shrimp, a la plancha, oven-dried tomato risotto, broccolini, orange saffron nage (NF, GF, VG)

oven roasted breast of chicken, fricassee, mushrooms, asparagus, carnival baby potatoes, sweet onion compote (GF, NF)

seared duck breast, black rice, golden baby beets, lingonberry sauce (GF, NF)

meat | 135

short rib bourguignon, mascarpone potato velvet, asparagus (GF, NF)

ribeye, roasted garlic mash, baby carrots, red wine, petite tomato (GF, NF)

roast beef tenderloin, potato pave, broccolini, king mushroom, hunter sauce (NF, GF, DF)

new york strip, stuffed baked potatoes, poached tomato, asparagus, red wine (NF, GF)

DESSERT COURSE

select one

chocolate peanut butter gateaux, crème fraîche cream, chocolate sauce (GF)

baked chocolate mousse, milk chocolate crémeux, candied almond, raspberry sauce

crème caramel, candied pecans, phyllo tuile (can be made NF and GF)

brown sugar pineapple cake, salted brandy caramel sauce, crème fraîche chantilly (NF)

marsala sabayon, seasonal fruit, chai shortbread, vanilla chantilly (NF, can be made GF)

Dinner Buffets

prices are per guest, based on 90 minutes of continuous service
includes freshly baked breads, sweet cream butter and sea salt
freshly brewed la colombe® coffee, decaffeinated coffee, selection of teas
gluten-free (GF) | nut-free (NF) | dairy-free (DF) | vegetarian (VG) | vegan (V)

THE LOGAN BUFFET | 130

salads

marinated beet root, mozzarella, pickled red onions, basil lemon oil

blue iceberg, smoked bacon, shopirshire blue, chive buttermilk dressing

seasonal ribbon salad, frisée, baby lettuce, dukkah, shallot vinaigrette (GF, DF)

entrées

select three:

roasted salmon, apple maple glaze, broccolini

free range chicken, asparagus, mustard seed jus

striploin, foraged mushrooms, hunter sauce

72-hour braised short ribs, black garlic jus

grilled cauliflower steak, mejadra rice, butternut masala sauce, dukkah (GF, V)

sides

select two:

additional sides | 8 each

roasted carrots, mint, pickled endive

savory corn pudding, jalapeño sofrito

baked mac n' cheese, four cheese, buttered brioche crumbs

steamed yukon potatoes, parsley, sea salt

roasted pole beans, red wine shallots, chili oil, grana padano

desserts

strawberry new york cheesecake

seasonal fruit pie

dark chocolate pot du crème



Buffet Dinners (cont.)

LUAU BUFFET | 130

salads

molokai sweet potato salad, chives, haupia (GF, NF)

chopped romaine salad, hawaiian chili pepper anchovy dressing (GF, NF)

entrées

served with portuguese sweet rolls

lomi lomi salmon, green onions, sweet onions (GF, NF)

ahi poke, shoyu, chili pepper (GF, NF)

fried rice, vegetables, hoisin (GF, NF)

seared mahi mahi, lilikoi wasabi butter sauce, macadamia nut relish (GF, NF)

pork belly laulau, swiss chard, spinach, alaea salt (GF, NF)

boneless kalbi ribs, pineapple teriyaki (GF, NF)

desserts

pineapple upside down cake

chocolate macadamia tart

coconut cheesecake

ASIAN BUFFET | 125

salads

miscatani greens, baby tomato, cucumber, grated carrot, asian buttermilk dressing (GF, NF)

cold noodle salad, sprouts, julienned vegetables, mint ginger dressing (NF, DF)

entrées

served with steamed jasmine rice

miso yaki salmon, sautéed bok choy, shiitake mushrooms (DF, GF, NF)

hibachi chicken, pineapple teriyaki (DF, GF, NF)

pulehu baby back ribs, lilikoi BBQ sauce (DF, NF)

tofu stir fry, brussel sprouts, baby bell pepper, mint ginger sauce (DF, NF, V)

desserts

matcha green tea orange cookies

coconut sticky rice pudding with pineapple (GF, NF)

egg tart

Buffet Dinners (cont.)

INDIAN FLAIR | 130

served with warm naan bread, tamarind, mint coriander

starters

kachumber, tomato, radish, heirloom carrot, chilies, tadka dressing

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

entrées

served with basmati rice

chana chaat, bell pepper, celery, pickled red onion, spinach, feta, mint vinaigrette

jackfruit kofta, curry sauce

chicken makhani, mint, cilantro

tandoori bass, candied lemon zest (GF, NF)

lamb shank tagine, apricots, dates (DF)

saag paneer, mint, soy milk

mango chutney, raita

desserts

pistachio cookies

rice kheer

sliced fruit

SOUTH PHILLY BUFFET | 125

served with warm focaccia bread, roasted whole garlic

salads

caprese, baby tomato, basil, vincotto, ronda balsamic vinaigrette (GF, NF)

roasted broccolini salad, pecorino, roasted peppers, pine nuts (GF)

chopped romaine and radicchio, balsamic vinaigrette, pistachios, blue cheese (GF)

cavatappi pasta salad, salami, olives, sundried tomato, bianca balsamic vinaigrette (NF)

entrées

pasta trottolo pollo, red wine marinated chicken, roasted vegetables, basil pistou, parmesan, extra virgin olive oil (NF)

striped bass piccata, calabrese oil, white wine, parsley, crisp capers, fregola sarda (NF)

bistecca, smoked pizzaiola, fingerling potatoes, parmesan, rosemary (NF)

desserts

la colombe coffee biscotti

butterscotch budino

mini cannolis

Dessert Enhancements

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

Dessert Stations

donut wall | 19

create your own donut wall by choosing three glazes/frostings and three toppings:

- glaze & frosting flavors: original glaze, maple glaze, lemon glaze, chocolate frosted, vanilla bean frosted, vanilla frosted with chocolate stripe
- toppings: crushed oreo's, crushed m&m's, toasted coconut, sprinkles, toasted pecans, chocolate chips, bacon

milk & cookies bar | 25

shot glasses of whole milk and varieties of cereal milk

choice of 4 flavors of mini cookies: chocolate chip, peanut butter, oatmeal raisin, lemon, sugar, double chocolate chip, peanut butter blossom, white chocolate chip macadamia nut, snickerdoodle

belgian waffle station | 19

chantilly cream, toasted pecans, fruit compote, fresh berries, chocolate and pennsylvania maple syrup
housemade gourmet ice cream

chef attendant required | \$200

treats to-go | 8 per bag

select one

funfetti cookie

federal donut

orange blossom madeleine

palmier

double chocolate chip cookie

Mini Ice Cream

select 3 flavors for 18 | select 4 flavors for 23 | select 5 flavors for 27

Ice Cream

peanut butter brownie

mint chocolate chip

vanilla bourbon caramel swirl

strawberry basil

double chocolate chip

Oreo's cookies 'n cream

Sorbet (GF, DF, NF)

root beer

passion fruit

red wine

cherry cola

coconut mango

apple mint

mini Ice Cream Desserts available as:

miniature ice cream or sorbet cones

french macaron ice cream sandwiches

miniature ice cream chipwich sandwich

Dessert Display

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

select 3 for 15 | select 4 for 18 | select 5 for 20 | select 6 for 24

**based on 3 pieces per person*

chocolate diner cake (GF, NF)
French macaron (GF)
mango tapioca shooter (GF, NF, V)
chocolate fruit cups (GF, DF, V, NF)
chocolate peanut butter crunch bar (GF)
seasonal fruit hand pie (NF)
lemon blueberry tart (NF)**
s'mores tart (NF)**
cheesecake lollipop (GF, NF)
carrot cake (NF)

white chocolate raspberry cake (NF)
vanilla bean crème brulee (GF, NF)
seasonal tart (NF)
tiramisu (NF)
chocolate cheesecake (NF)
raspberry praline ganache tart**
chocolate hazelnut tart**
chocolate chip cannoli
fresh fruit salad (GF, DF, NF, V)

**can be made nut free*

***can be made gluten free*



Bar Pricing

bartender fee of \$200 per bartender | one bartender per 50 guests

Hosted Bar on Consumption

price based per drink

deluxe cocktails | 15

royale cocktails | 17

cordials | 18

domestic beer | 8

imported beer | 9

local microbrew beer | 10

wines: please select from catering wine list

fruit juices | 7

acqua panna still water | 7

san pellegrino sparkling water | 7

soft drinks | 7

Hosted Hourly Bar

price based per person

one hour

two hours

three hours

four hours

five hours

deluxe cocktails, martinis and cordials

30

42

55

65

75

royale cocktails, martinis and cordials

40

52

66

78

89

all bars include:

house wines

beers (Miller Lite, Yards Philly Pale Ale, Yuengling Lager, Tröegs Perpetual IPA)

fruit juices

acqua panna still water

san pellegrino sparkling water

soft drinks

additional beer selections & upgraded wine will be charged based on consumption

Specialty Martini Bar

18 | per drink

chopin, belvedere, grey goose, ketel one, absolut and hangar one vodkas

bombay sapphire and bluecoat gins

olive display includes: bleu cheese, garlic, lemon, almond and pimento stuffed olives

Drink Selections

Deluxe Selections

Tito's Vodka
Beefeater London Dry Gin
Jim Beam Bourbon
Cruzan Rum
Dewar's White Label Scotch
El Jimador Tequila
Triple sec & vermouth mixers

Royal Selections

Stateside Vodka
Bluecoat Gin
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Bacardi Rum
Johnnie Walker Black Label Blended Scotch
Espolòn Blanco
Triple Sec & Vermouth Mixers

Bar Upgrades

single liquor selections priced per item

7 | per person

Bulleit Bourbon
Johnnie Walker Black Label Blended Scotch
Espolòn Blanco
Sailor Jerry Spiced Rum
Bluecoat Gin
Tanqueray Gin
Bombay Sapphire Gin
Courvoisier VSOP Cognac

9 | per person

Grey Goose Vodka
Stateside Vodka
Woodford Reserve Bourbon
Basil Hayden Bourbon
Rittenhouse Rye
Jameson Irish Whiskey
Glenlivet
Patron Silver Tequila
Hendricks Gin
Espolòn Añejo
Espolòn Resposado

15 | per person

Casamigos Blanco Tequila

Cordials

amaretto lazzaroni
crème de menthe
grand marnier
frangelico
drambuie
galliano
kahlua
b&b
molly's irish cream
romana sambuca
courvoisier v.s.
sherry and port

Beer

Miller Lite
Evil Genius #Adulging Guava IPA
Wyndridge Cider
2SP Up & Out Hazy IPA
Cape May White Whitbier
Lancaster Milk Stout
Flying Fish Salt & Sea Session Sour
Tröegs Perpetual IPA

Yards Philly Pale Ale
Yuengling
Michelob Ultra
Sol
White Claw
Loverboy
Heineken Zero

Wine Selection

all prices per bottle

Champagne & Sparkling

Vin Mousseux Brut, De Perriere Brut (Burgundy, FR) | 60

Prosecco, Col de Luna Flora (Veneto, IT) | 75

Champagne Brut, Christian Etienne 'Tradition' (Meurville, Champagne, FR) | 110

Rosé

Rosé, Le Bienheureux (Languedoc Rousillon, FR) | 60

Rosé, Saint-Mitre (Provence, FR) | 75

White

Pinot Grigio, Alta DOC Delle Venezie (Italy) | 60

Pinot Grigio, Riff (Trentino, IT) | 75

Sauvignon Blanc, Pionero (Maule Valley, Chile) | 60*

Sauvignon Blanc, Mount Fishtail (New Zealand) | 75

Chardonnay, Twenty Acres (California) | 60*

Chardonnay, Decoy 'Limited' (Sonoma Coast, CA) | 75

Red

Pinot Noir, Laurent 'Culpable' (Curico Valley, Chile) | 60

Pinot Noir, Decoy 'Limited' (Sonoma Coast, CA) | 75

Malbec, Benegas 'Ataliva' (Lujan de Cuyo, Argentina) | 60

Malbec, Domiciano de Barrancas (Argentina) | 75

Cabernet Sauvignon, Grayson (California) | 60*

Cabernet Sauvignon, Juggernaut 'Hillside Select' (California) | 75

* House wines included in Bar Package

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.