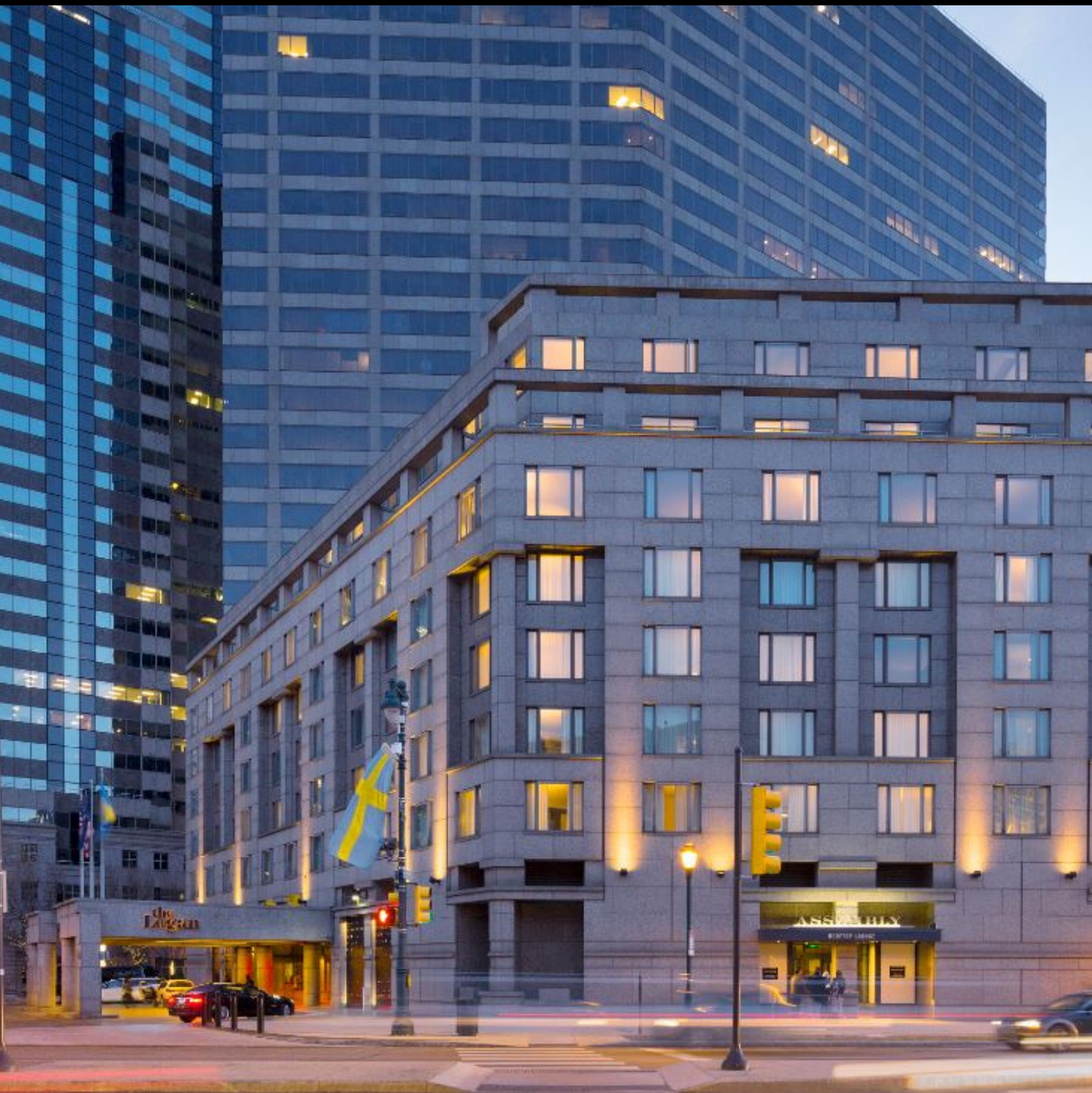


**the  
Logan**  
PHILADELPHIA'S  
HOTEL

# 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*

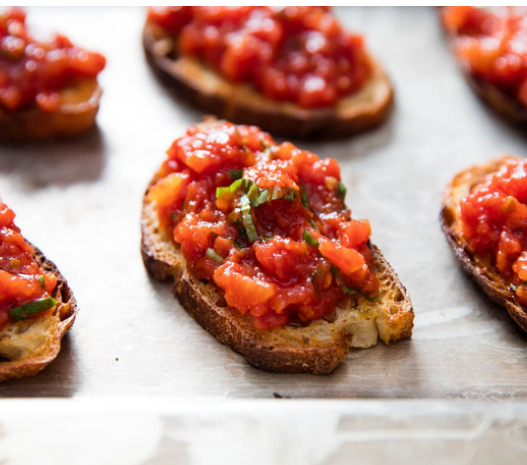
**poached toy box tomato**, bruschetta, ricotta, petite basil, sea salt (VG, NF) | 6  
**kebab**, olive, tomato, mozzarella, balsamic (VG, NF, GF) | 7  
**mushroom tart**, charred onion, honey truffle goat cheese, pecorino (VG, NF) | 6  
**baguette crostini**, fig purée, chervil, chevre (VG, NF) | 6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

### *ocean*

**lobster salad**, wonton, aji amarillo aioli (NF) | 9  
**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*

**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) | 6

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

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

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

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

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

**pork carnitas taco**, salsa verde (DF, NF) | 7

**lamb lollipops**, mint yogurt (NF, GF) | 9



# 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**, cajun remoulade, candied citrus, petite basil (NF) | 22

**seared salmon**, coconut curry, sweet potato (NF) | 21

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

**jumbo shrimp alla plancha**, saffron rice, lobster sauce, bottarga (GF, NF) | 21

**diver scallop**, white bean ragout, chorizo, saba (GF, NF) | 20

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

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

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

**braised short ribs**, carrot puree, port wine reduction (NF, GF) | 21

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

**ricotta cavatelli**, pomodoro sauce, mushrooms, peas, shaved egg yolk (NF, VG) | 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



# 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 (NF)

**tomato pie** (NF, VG)

### **poke station** | 30

served with steamed rice, furikake, edamame, pickled carrots, pickled shiitake, seaweed salad (GF)

*select two:*

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

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

**tako**, kimchee, daikon radish (NF, GF, DF)

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

### **traditional pasta station** | 19

*select two:*

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

**radiatore**, 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

**orecchiette**, escarole, white beans, housemade pork sausage, sofrito (NF)

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

**cavatappi**, ricotta, pomodoro sauce, ciliegine mozzarella, basil, baby heirloom tomatoes (VG, NF)

*optional additions:*

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

# Chef Optional (cont.)

## flat bread | 22

*select two:*

**pomodoro**, fresh mozzarella, basil, balsamic glaze (NF, VG)

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

**prosciutto**, fig, arugula, lemon agrumato, white balsamic (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 (V, NF, DF, GF)

**tomatillo**, cilantro, lime juice (V, NF, DF, GF)

**crème**, citrus, cilantro (VG, NF, GF)

**cheese**, queso, pepper jack (VG, NF, GF)

**cabbage**, red and green (V, NF, GF)

**pickled**, red onion, jalapeño (V, NF, GF)

*select two:*

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

**flank steak**, chipotle marinade (NF, DF, GF)

**braised chicken**, ancho pepper (NF, GF)

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

**blackened mahi** (NF, DF, GF)

*upgrade: peruvian marinated shrimp (DF, NF, GF) | 6*

## korean steam buns | 18

**crispy shrimp**, kimchee aioli, scallions (NF)

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

**bulgogi beef**, pickle onion (NF, DF, GF)

## falafel station | 19

**falafel**, pita bread, basmati rice

**tzatziki sauce** (VG, GF, NF),

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

**tahini sauce**, hummus, sambal (NF, GF, V)



# Chef Required:

*served with mini parker rolls*

**jail island salmon**, wild rice, mushroom, spinach, dill butter sauce (NF, GF) | 25

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

**roasted turkey breast**, cider maple glaze, savory bread stuffing (NF) | 23

**whole roasted huli chicken**, aji verde (NF, GF) | 24

**baby back ribs**, lilikoi bbq, slaw, macaroni salad (NF) | 28

**la caja whole roasted hog**, hoisin, steam buns (NF) | 27

**spiral ham**, apricot bourbon sauce (NF, GF) | 22

**churrasco picanha**, sirloin cap, chimichurri (NF, GF, DF) | 32

**whole roasted beef tenderloin**, foyot sauce, horseradish crème (NF, GF) | 30

**ribeye**, wild mushroom espagnole, green ketchup (NF, GF) | 31

## **whole roasted kona kanpachi 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, radiatore, 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, local honey, 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**, sourdough crouton, grana, caesar dressing (NF)

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

**spice-crusted carrots**, harissa yogurt (NF)

**roasted green beans**, garlic parmeson, 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, red onion, squash, asparagus (NF, GF, V)

## **artisan cheese display** | 26

three regional and imported cheeses (NF)

fruited mostarda, grapes, local honey, crusty breads, house made crackers

*additional cheese* | 6

## **charcuterie display** | 26

house-made pâté, prosciutto, salami (NF)

mixed olives, gherkins, pickled vegetables, grain mustard, sea salt crackers

## **artisan cheese & charcuterie display** | 32

three regional and imported cheeses and three meat selections

mixed olives, pickled vegetables, grain mustard, dried fruit, housemade 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

## **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**

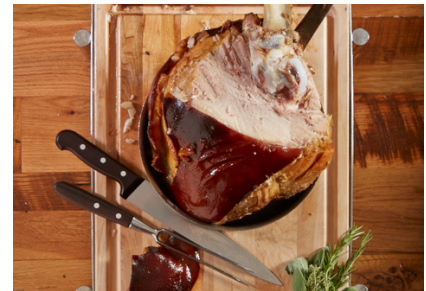
**clams on the half shell**

**lump crab cocktail**

**crab claws**

**lobster cocktail**

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





# Sushi

## Package One | 28

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 | 62

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*  
*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)

## FIRST COURSE

*select one*

### soup

*hot*

**butternut**, maple, amaretto crème (NF, GF, VG)

**foraged mushroom**, goat cheese (NF, GF, VG)

**roasted tomato**, basil crouton (NF, VG)

**clam chowder**, fennel sofrito, dill (NF)

**shellfish bisque**, lump crab (NF)

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

*cold*

**seasonal gazpacho**

### salad

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

**baby greens**, mint, basil, peas, white balsamic honey vinaigrette (GF, DF, NF, VG)

**mixed greens**, poached pear, apple cider vinaigrette (GF, DF, NF, VG)

**frisée and arugula**, shaved vegetables, marcona almonds, mustard seed dressing (GF, DF, VG)

**caesar**, shaved crouton, crispy parmesan, spiced caesar dressing (NF)

**hand-picked mixed greens**, goat cheese, seasonal shaved vegetables, honey lemon vinaigrette (GF, NF, VG)

**chopped baby iceberg**, bacon, shropshire blue cheese, chive buttermilk dressing (GF, NF)

**burrata**, heirloom tomato, petite basil, banyuls, agrumato (GF, NF, VG)

**butternut squash**, stracciatella, hazelnut, maple honey, espelette, grilled bread (VG)

**red beet tartare**, whipped ricotta, frisée, shallot vinaigrette (GF, NF, VG)

### appetizer

*upgrade first course in place of soup or salad | 10*

*add additional course | 20*

**crab cakes**, grilled corn and scallion slaw, candied citrus aioli (NF)

**roasted pork belly**, coriander grits, sweet and sour pineapple compote (NF, GF)

**aji amarillo grilled shrimp**, corn risotto, crisp quinoa, celery leaf (NF, GF)

**sicilian ahi tuna**, poached tomato, olives, capers, red wine sauce (NF, GF)

**ricotta cavatelli**, cacio e pepe (NF, VG)

**radiatore**, 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)

**eggplant cannelloni**, vegetable sofrito, basil pistou, pomodoro (NF, GF, V)

# 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

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

**tamari glazed portobello mushroom steak**, braised bok choy, cauliflower purée (NF, GF, VG)

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

**king trumpet mushroom "scallops,"** parsnip puree, baby carrots, black garlic molasses (NF, GF, V)

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

### sea & poultry | 110

**blackened salmon**, vegetable fregola sarda, broccolini, saba (NF)

**miso yaki salmon**, jasmine furikaka rice, bok choy and shiitake stirfy, red miso glaze (GF)

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

**golden tile fish**, purple potato, braised fennel, herbed velouté (NF, GF)

**jumbo shrimp a la plancha**, tomato risotto, broccolini, orange saffron nage (NF, GF)

**roasted chicken**, statler chicken breast, mushroom fricassee, asparagus, baby potatoes, sweet onion compote (GF, NF)

**seared duck breast**, black rice, baby carrot, lingonberry, duck jus (GF, NF)

### meat | 135

**72 hour short rib**, honey corn cake, haricot verts, black garlic jus (GF, NF)

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

**beef tenderloin**, potato pave, broccolini, trumpet mushroom, red wine jus (NF, GF)

**new york strip**, mascarpone potato crepe, poached tomato, asparagus, herbed demi glace (NF)

## 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  
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 LOGAN BUFFET | 130

### *salads*

**marinated beets**, mozzarella, pickled red onions, basil lemon oil (NF, GF)

**steakhouse wedge**, smoked bacon, shopirshire blue, chive buttermilk dressing (NF, GF)

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

### *entrées*

*select three:*

**roasted salmon**, maple mustard glaze, broccolini (NF, GF)

**free range chicken**, asparagus, mustard seed jus (NF, GF)

**striploin**, foraged mushrooms, hunter sauce (NF, GF)

**72-hour braised short ribs**, black garlic jus (NF, GF, DF)

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

### *sides*

*select two:*

*additional sides | 8 each*

**roasted carrots**, mint, pickled endive (V, NF, GF)

**savory corn pudding**, jalapeño sofrito (NF, GF, VG)

**baked mac n' cheese**, four cheese, buttered brioche crumbs (NF, VG)

**steamed yukon potatoes**, parsley, sea salt (NF, GF, VG)

**roasted green beans**, red wine shallots, chili oil, grana padano (NF, GF, VG)

### *desserts*

**strawberry new york cheesecake** (VG, NF)

**seasonal fruit pie** (NF)

**dark chocolate pot du crème** (NF, GF)



# Buffet Dinners (cont.)

## LUAU BUFFET | 130

### **salads**

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

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

### **entrées**

*served with portuguese sweet rolls*

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

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

**fried rice**, vegetables, hoisin (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 (NF)

### **desserts**

**pineapple upside down cake** (NF)

**chocolate macadamia tart**

**coconut cheesecake**

## ASIAN BUFFET | 125

### **salads**

**mixed greens**, baby tomato, cucumber, grated carrot, asian buttermilk dressing (GF, NF, VG)

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

### **entrées**

*served with steamed jasmine rice*

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

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

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

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

### **desserts**

**matcha green tea orange cookies** (NF)

**coconut sticky rice pudding with pineapple** (GF)

**egg tart** (NF)

# Buffet Dinners (cont.)

## INDIAN FLAIR | 130

*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**

## SOUTH PHILLY BUFFET | 125

*served with warm focaccia bread*

### **salads**

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

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

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

### **entrées**

**torchio 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**, pizzaiola, polenta, parmesan, rosemary (NF, GF)

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

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

*\*\*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.