



catered restaurant-style menus.

Daytime Event Menus

Breakfast Table

freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De The® teas

priced per guest, based on 60 minutes of continuous service

The Continental

fresh squeezed juices

bake shop pastries and breakfast breads (*gluten free available*)

sweet cream butter & fruit preserves

sliced seasonal fruits & fresh berries

The Evolved Continental

fresh squeezed juices

bake shop pastries, breakfast breads and assorted bagels (*gluten free available*)

sweet cream butter, cream cheese & fruit preserves

sliced seasonal fruits & fresh berries

assorted greek yogurts, house baked granola

First Impression

fresh squeezed juices

bake shop pastries, breakfast breads and assorted bagels (*gluten free available*)

sweet cream butter, cream cheese & fruit preserves

sliced seasonal fruits & fresh berries

assorted greek yogurt, house baked granola

scrambled farm fresh eggs, fresh herbs

spice roasted fingerling potatoes, fines herbes^{GF/V}

Select one (additional 5 per person):

applewood smoked bacon

house-made pork sausage links

house-made chicken cherry sausage

country ham

turkey bacon

Breakfast Enhancements

Cold

fruit parfaits, freshly baked granola, yogurt fresh berries

farm fresh deviled eggs, espelette

cereal bar - assorted cold cereals, skim, 2%, whole

fresh fruit smoothies, strawberry, banana, mixed berry, kale

chia seed breakfast pudding, almonds, blueberries

house smoked salmon, pickled onion, capers, dill cream cheese and assorted bagels

Hot

baked egg white, avocado, black beans and peppers

egg white wrap, tomato spread, spinach, avocado

eggs benedict, poached egg, shaved ham, hollandaise sauce

crispy potato rösti^{GF/V}

steel cut oatmeal, dried fruits, roasted walnuts, brown sugar

Belgian waffles, berry compote, Pennsylvania maple syrup

granola crusted brioche french toast, cracked hazelnuts, banana raisin compote

Upgraded Breakfast Enhancements

ham, egg & white cheddar croissant sandwiches

sausage, egg & white cheddar croissant breakfast sandwiches

chicken-cherry sausage, egg & brie croissant breakfast sandwiches

portobello mushroom, egg & arugula croissant breakfast sandwiches

Maine lobster, egg & arugula croissant breakfast sandwiches

Taylor pork roll, egg & white cheddar English muffin breakfast sandwiches

beans & egg cotija, roasted poblano, breakfast quesadillas

barbeque pork & egg, pepper jack, breakfast quesadillas

smoked salmon benedict, poached egg, hollandaise sauce

Breakfast Stations

Omelette Station^{GF}

farm fresh eggs, selection of rock shrimp, ham, bacon, smoked salmon, cheddar, Swiss, scallions, fragrant herbs, spinach, tomatoes, bell peppers, onions, bacon, Kennett Square mushrooms

Belgian Waffle Station

cinnamon apples, dried fruits, agave scented berries, vanilla chantilly, blueberry crumble, toasted pecans, Nutella butter, Pennsylvania maple syrup

B.Y.O.B. - Build Your Own Benedict

poached eggs à la minute, house-made English muffin, asparagus, spinach, crab, smoked salmon, ham, chicken sausage, bacon, grilled onions, portobello, choron or béarnaise sauce

The Logan Brunch Buffet

freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De Thes® teas

fresh squeezed juices

bake shop pastries, breakfast breads and assorted bagels

sweet cream butter, cream cheese, fruit preserves

sliced seasonal fruits & fresh berries

fruit parfaits, freshly baked granola, yogurt, fresh berries

scrambled farm fresh eggs, fresh herbs

granola crusted brioche french toast, cracked hazelnuts, banana raisin compote, Pennsylvania maple syrup

spice roasted fingerling potatoes, fines herbes^{GF/V}

applewood smoked bacon

house-made chicken-cherry sausage

cookies, brownies and bars

Brunch Enhancements

Omelette Station^{GF}

farm fresh eggs, selection of rock shrimp, ham, bacon, smoked salmon, cheddar, Swiss, scallions, fragrant herbs, spinach, tomatoes, bell peppers, onions, bacon, Kennett Square mushrooms

Belgian Waffle Station

cinnamon apples, dried fruits, agave scented berries, vanilla chantilly, blueberry crumble, toasted pecans, Nutella butter, Pennsylvania maple syrup

B.Y.O.B. - Build Your Own Benedict

poached eggs à la minute, house-made English muffin, asparagus, spinach, crab, smoked salmon, ham, chicken sausage, bacon, grilled onions, portobello, choron or béarnaise sauce

Brunch Enhancements

priced per guest, based on 60 minutes of continuous service

Salads

The Logan mixed lettuces, tender herbs, shaved vegetables, champagne vinaigrette^{GF/V}

Caesar salad, crisp anchovy, lace olive bread, preserved lemon

Russian kale waldorf, grapes old and new, walnuts, green goddess

baby spinach salad, feta, cucumber, oil cured tomato dressing

bulgur salad, tomato, olives, pine nuts, grilled fennel, champagne vinaigrette

baby arugula, grilled seasonal fruit, candied walnuts, blue cheese dressing

Entrées

applewood roasted chicken, hand harvested wild rice & asparagus, confit orange jus^{GF}

grilled chicken breast, dried fruit couscous, chickpea tomato chutney

honey garlic and mustard glazed pork loin, white bean cassoulet, collards and pickles

grilled salmon, puttanesca, escarole

tomato-confit baked mahi mahi, provençal ratatouille, hand rolled pasta dumplings

rock cod, lemon confit and melted garlic

beef flank steak, grilled romaine and minted peas

Sides

durum torchio pasta, four cheese, herb & buttered bread crumbs

toasted pearl pasta, grilled vegetables, basil & mint

crispy polenta taragna cakes, rustic caponata

grilled flatbread, spinach and feta, roasted almonds

sweet potatoes, ginger, chili, sesame, lime^{GF/V}

tender green beans, radicchio, plumped golden raisins^{GF/V}

roasted golden beets, shaved kale, pepita pesto, goat cheese^{GF}

Brunch Beverages

mimosa

bloody mary

bloody mary bar*

Tito's, Ketel One, Absolut & Stolichnaya vodkas, bloody mary mix, olives, celery and assorted spicy garnishes

Refreshment Packages

priced per guest, based on 30 minutes of continuous service

Serenity

The Logan house-made pistachio & chia energy bar^{GF}, house roasted nuts & dried fruit, fresh berry and seasonal fruit smoothies, cucumber & mint infused spring water

Morning Energizer

frangipane croissant, stroopwafel with cashew butter & togarashi, ham & cheese ebelskiver, fruit skewers with basil crema^{GF}

La Colombe® cold brew, Palais De Thes® teas, apple and orange juices

Charcuterie & Cheese

charcuterie: country pork & pistachio pâté, dry aged coppa, foie gras mousse^{GF}

cheese: double creme brie, aged cheddar, creamy goat, fruited mustard^{GF}

house crackers & pickles, grilled breads, verjus elixir^{GF} and drinking vinegars^{GF}

Kettlecorn Maker Fair^{GF}

Assorted salts include: hickory bbq, sea salt & vinegar, snickerdoodle, jalepeno-cheddar

Dill-lemon truffle, hazelnut brittle

Lemonade & iced teas

Steeped

tea cakes & sandwiches

hot: Palais De Thes® teas, iced: hibiscus, rose & Philadelphia honey tea^{GF}

La Colombe® coffee, Frizzante fruit & sparkling water^{GF}

Of the Earth Antipasto

sweet potatoes with honey with ginger^{GF}, roasted beets with goat cheese^{GF}, wild foraged mushrooms

à la grecque^{GF}, blackened carrots with orange pesto, salt roasted radishes with green goddess,

red grapes^{GF} and taro chips^{GF}

ginger beer

Taste of Philly

Philly soft pretzels, spicy deli mustard & cheese "whiz", assorted Tastykakes,

Goldenberg's Peanut Chews, chocolate covered cheesecake lollipops,

variety of Frank's sodas

Seasonal Fruit Sensation

lemon vanilla pound cake, pistachio biscotti, chocolate covered strawberries,

pâte de fruits, frangipane,

raspberry, strawberry and citrus lemonades

A la Carte

Beverages

freshly squeezed orange or grapefruit juice
freshly squeezed lemonade
apple or cranberry juice
beverage service to include La Colombe® coffee, Palais De The® teas,
soft drinks and bottled water

assorted soft drinks
assorted Naked® Juices
Acqua Panna® still & San Pellegrino® sparkling water
Red Bull® & Red Bull® sugar free
assorted Gatorade®
Starbucks Double Shot® & assorted Starbucks Frappuccino®
Pure Leaf® bottled tea

Fresh Fruit & Yogurt

assorted breakfast cereals & fresh berries, skim, 2%, whole milk
sliced seasonal fruit & berries^{GF/V}
whole seasonal fruit^{GF/V}
agave scented fruit salad^{GF/V}
fruit parfaits, freshly baked granola, yogurt, fresh berries
fruit skewers, citrus infused yogurt^{GF}

Sweet

The Logan bakery basket, butter, honey & preserves
assorted local bagels & seasonally inspired cream cheeses
assorted gluten free breakfast pastries^{GF}
coffee cake
sticky buns
assorted biscotti
assorted bars: brownies, blondies, pecan, and seasonal fruit bars
assorted cookies
assorted mini desserts^{GF options available}
assorted mini cupcakes
chocolate dipped strawberries
assorted Tastykakes

Savory

individual vegetable crudité, house-made dip^{GF}

beef short rib sliders, parker house roll

curry chicken salad croissant sandwiches

selection of regional cheeses^{GF}, crusty breads, nuts & dried fruit preserves

variety of charcuterie, house-made pickled vegetables & mustards^{GF}

house roasted nuts, sea salt^{GF}

The Logan trail mix^{GF}

assorted house-made chips & dips^{GF}

Individual bags of assorted chips^{GF} & pretzels

assorted granola bars & energy bars

Buffet Lunches

priced per guest, based on 60 minutes of continuous service

^{GF}gluten free bread available upon request

DIY Sandwich Buffet

Select Two

fruit salad, honey granules, lemon syrup^{GF}

shaved vegetables & lettuces, lemon poppyseed dressing^{GF/V}

chopped romaine hearts, roasted garlic dressing, grana

german potato salad, house candied bacon^{GF}

pasta salad, arugula pesto, almonds

Select Three

mesquite smoked turkey, honey ham, roast beef, salami Toscana,

applewood chicken breast salad, tuna salad, balsamic marinated portobello^{GF}, farm egg salad

The Works (Included)

assorted breads & rolls, white cheddar, pepper jack, Gruyère, butter lettuce, tomato, cucumber, red onion, pickles, Peppadews, hummus, basil aioli, dijonnaise, whipped butter, herbed vinaigrette

cookies, brownies & bars

freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De Thes® teas

Enhancements

chef's seasonal soup

Northeast clam chowder

deviled egg

smoked salmon

pastrami

prosciutto

fresh mozzarella with basil

provolone

brie

assorted house-made chips

chocolate diner cake

mascarpone cheesecake

flourless chocolate cake

seasonal fruit trifle

Flavor Craft Sandwich Buffet

Select Two

chef's seasonal soup, parker house rolls^{GF/V}

fruit salad, honey granules, lemon syrup^{GF}

shaved vegetable and lettuces, lemon poppyseed dressing^{GF/V}

chopped romaine hearts, roasted garlic dressing, grana

german potato salad, house candied bacon^{GF}

pasta salad, arugula pesto, almond

bulgur salad, tomato, olives, pine nuts, grilled fennel^V

Select Four Sandwiches

Cold

shaved applewood chicken breast, white balsamic & thyme roasted tomato, crimini mushroom on crostini

shaved New York strip, horseradish aioli, butter lettuce, grilled onions, crusty roll

albacore tuna salad, herb sprouts, dill-caper aioli, croissant

pan con jamon, tomato, aged goat cheese

firecracker shrimp, steamed buns, ginger carrot slaw

Warm

muffaletta panini, salami, ham, coppa, provolone, olive spread, house-made English muffin

turkey breast confit, muenster, apple, roasted shallot spread, whole wheat bun

honey cured ham, Lancaster cheddar, maple mustard, toasted sourdough

smoked salmon reuben, braised cabbage, gruyère cheese, marbled rye

banh mi, crispy pork, napa cabbage slaw, spicy chili sauce, baguette

herb roasted beef, red onion jam, brie cheese, ciabatta

Taylor pork roll, tomato sauce, baguette

Philly pretzel, apricot, brie cheese and sweet mustard chutney

crispy eggplant, peppers, onions, spicy miso, ciabatta

Philadelphia cheesesteak, whiz, soft roll

Select Three Mini Desserts

chocolate diner cake

French macaron^{GF}

mascarpone cheesecake

seasonal fruit trifle

chocolate macadamia tart

bittersweet chocolate tart

seasonal crème brûlée^{GF}

lemon olive oil cake

carrot cake

seasonal fruit shortcake

tiramisu

seasonal panna cotta^{GF}

banana cream pie

lemon meringue tart

éclairs

white and milk chocolate covered
cheesecake lollipop

seasonal fruit tart

mini ricotta cannoli

includes freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De Thes® teas

Executive Hot Lunch Buffet

*priced per guest, based on 60 minutes of continuous service.
includes freshly baked breads, whipped Pennsylvania butter and
sea salt*

Select One Soup

butternut squash soup, hazelnut chermoula^{GF/V}

roasted tomato soup, chipotle bacon, grilled romaine^{GF/V available without bacon}

roasted cauliflower soup, rye raisins, rosemary, chili flake^{GF/V}

chef's seasonal soup^{GF/V}

Select Two Salads

The Logan mixed lettuces, tender herbs, shaved vegetables, champagne vinaigrette^{GF/V}

Caesar salad, crisp anchovy, olive lace bread, preserved lemon

Russian kale waldorf, grapes old and new, walnuts, green goddess^{GF}

baby spinach salad, feta, cucumber, oil cured tomato dressing^{GF/V}

baby arugula, grilled seasonal fruit, candied walnuts, blue cheese dressing

bulgur salad, tomato, olive, pine nuts, grilled fennel^V

Select Two Entrees

applewood roasted chicken, hand harvested wild rice & asparagus^{GF}

grilled chicken breast, dried fruit couscous, chickpea tomato chutney

grilled salmon, puttanesca, escarole^{GF}

hot smoked miso salmon, shiitake & scallions

rock cod, lemon confit and melted garlic^{GF}

honey mustard pork loin, grilled fruit, sorrel^{GF}

beef coulotte, grilled romaine & minted peas^{GF}

tenderloin tournedos, brandy & peppercorn butter, potato rösti^{GF}

roasted leg of lamb, root vegetables, apple & rosemary^{GF}

(more delicious selections to choose on the next page)

Executive Lunch (cont'd)

Select One Side

durum torchio pasta, four cheese, herb & buttered bread crumbs

whole wheat fusilli pasta, apple, rosemary, radicchio, arugula

toasted pearl pasta, grilled vegetables, basil & mint

crispy polenta taragna cakes, rustic caponata

red pepper hummus, baba ghanoush, pita chips

grilled flatbread, spinach and feta, roasted almonds

sweet potatoes, ginger, chili, sesame, lime^{GF/V}

grilled potatoes, charred corn, guajillo chimichurri^{GF/V}

tender green beans, radicchio, plumped golden raisins^{GF/V}

roasted golden beets, shaved kale, pepita pesto, goat cheese^{GF}

additional sides - 5 per person

Select Three Mini Desserts

chocolate diner cake

French macaron^{GF}

mascarpone cheesecake

seasonal fruit trifle

chocolate macadamia tart

bittersweet chocolate tart

seasonal crème brûlée^{GF}

lemon olive oil cake

carrot cake

seasonal fruit shortcake

tiramisu

seasonal panna cotta^{GF}

banana cream pie

lemon meringue tart

éclairs

white and milk chocolate covered
cheesecake lollipop

seasonal fruit tart

mini ricotta cannoli

includes freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De Thes® teas

Executive Cold Lunch Buffet

includes freshly baked breads, whipped Pennsylvania butter and sea salt

Select One Soup

northeast clam chowder, dill biscuits

farm stand vegetable minestrone, orzo, basil, oil cured tomato

butternut squash soup^{GF/V}, hazelnut chermoula

roasted tomato soup^{GF}, avocado crema, grilled romaine

roasted cauliflower soup^{GF/V}, rye raisins, rosemary, chili flake

Select One Salad

the Logan mixed lettuces, tender herbs, shaved vegetables, champagne vinaigrette^{GF/V}

Caesar salad, crisp anchovy, olive lace bread, preserved lemon

Russian kale waldorf, grapes old and new, walnuts, green goddess^{GF}

baby spinach salad, feta, cucumber, oil cured tomato dressing^{GF/V}

baby arugula, grilled seasonal fruit, candied walnuts, blue cheese dressing

Select Three Sandwiches

grilled vegetable muffaletta, eggplant, zucchini, portobello mushrooms, red onions, olive tapenade, focaccia

roasted turkey, cranberry chutney, cream cheese, walnuts, alfalfa sprouts, 7 grain bun

shaved applewood chicken breast, white balsamic & thyme roasted tomato, crimini mushroom on crostini

shaved New York strip, horseradish aioli, butter lettuce, grilled onions, crusty roll

albacore tuna salad, herb sprouts, dill-caper aioli, croissant

pan con jamon, tomato, aged goat cheese

grilled salmon BLT, avocado, butter lettuce, tomato, bacon or turkey bacon, lemon aioli, white toast

Select One Cold Entrée Salad

grilled salmon & bulgur salad, tomato, olives, pine nuts, grilled fennel, lemon vinaigrette

tuna niçoise^{GF}, olives, haricots vert, hard boiled egg, tomatoes, watercress, sherry vinaigrette

grilled chicken & pasta salad, arugula pesto, almond

roast beef tenderloin & asparagus pasta salad, roasted peppers, mushrooms & red onion, tarragon dressing

grilled chicken taco pasta salad, pickled jalapeños, tomato, cheddar, avocado, chipotle crème fraîche

Select Three Mini Desserts

chocolate diner cake

seasonal fruit trifle

seasonal crème brûlée^{GF}

seasonal fruit shortcake

banana cream pie

white and milk chocolate covered
cheesecake lollipop

French macaron^{GF}

chocolate macadamia tart

lemon olive oil cake

tiramisu

lemon meringue tart

seasonal fruit tart

mascarpone cheesecake

bittersweet chocolate tart

carrot cake

seasonal panna cotta^{GF}

éclairs

mini ricotta cannoli

Plated Luncheons

*priced per guest, based on a three course minimum
priced per guest, based on 60 minutes of continuous service.*

Select One Starter

northeast clam chowder, dill biscuits

farm stand vegetable minestrone, orzo, basil, oil cured tomato

butternut squash soup, hazelnut chermoula^{GF/V}

roasted tomato soup, chipotle bacon, avocado crema, grilled romaine^{GF}

roasted cauliflower soup, rye raisins, rosemary, chili flake^{GF/V}

The Logan mixed lettuces, tender herbs, shaved vegetables, chia seed cracker, Champagne vinaigrette^V

Caesar salad, crisp anchovy, saffron rouille, olive lace bread, preserved lemon

roasted beet and chicory salad, goat cheese snow, thyme roasted blueberries, avocado citrus vinaigrette^{GF}

Russian kale waldorf, grapes old & new, walnuts, green goddess, lavender baguette

Select One Entrée

chicken breast coq au vin, pomme purée, pearl onion & mushrooms, bacon & red wine jus^{GF}

applewood roasted chicken, hand harvested wild rice & asparagus, confit orange jus^{GF}

baked haddock, toasted pearl pasta, lemon confit & melted garlic

steelhead salmon, charred baby carrots, sauteed spinach, salsify, caramelized onion jus^{GF}

roasted salmon, frisée, marinated tomato, French and cannellini beans, white balsamic^{GF}

tomato-confit baked mahi mahi, provençal ratatouille, hand rolled pasta dumplings

tenderloin tournedos, potato rösti, wilted spinach, brandy & peppercorn butter^{GF}

roasted beef top sirloin, king trumpet mushrooms, fingerling potatoes, broccolini, choron sauce^{GF}

roasted lamb shoulder, olive confit, harissa, arugula & almond ^{GF}

honey garlic roasted pork loin, white bean cassoulet, collards & pickles^{GF}

Select One Dessert

citrus entremets, kalamansi geleé, thyme^{GF}

seasonal crème brûlée, berries, honey tuile^{GF available without tuile}

mascarpone cheesecake, seasonal fruit conserva

flourless chocolate cake, malted banana anglaise^{GF}

includes freshly baked breads, whipped Pennsylvania butter & sea salt
freshly brewed La Colombe® coffee, decaffeinated coffee, selection of Palais De Thes® teas