



catered restaurant-style menus.

## Evening Event Menus

# Hors d'Oeuvres

## Cold Hors d'Oeuvres

**avocado and apple tartlet**, kumquat and thyme<sup>V</sup>

**baguette crostini**, fig purée, chervil, chevre

**roasted beets**, deconstructed guacamole, cabra blanca cheese<sup>GF/V</sup> *\*\*available without cheese*

**grilled eggplant**, local goat cheese, roasted tomato, basil

**tomato bruschetta**, fresh ricotta, basil, lemon zest<sup>V</sup>

**fig jam, verjus compressed pear**, fourme d'ambert blue, baguette<sup>V</sup>

**smoked chicken toast**, tomato confit

**fois gras mousse cones**, apricot jam

**beef tartare crostini**, capers, shallots, gherkins

**shrimp cocktail shooter**, cocktail sauce, chive

**smoked salmon gougère**, cucumber-lemon relish

**seared ahi tuna**, cilantro compressed watermelon, scallion relish<sup>GF</sup>

**smoked lobster salad on croissant chip**, chervil & grapefruit

**tuna tartare**, crispy wonton, wasabi

**lump crab cocktail**, boston lettuce, guajillo sauce

## Hot Hors d'Oeuvres

**warm house made pretzel**, apricot and sweet mustard chutney<sup>V</sup>

**kimchi wonton**, soy-ginger dipping sauce<sup>V</sup>

**mushroom arancini**, tomato jam<sup>V</sup>

**macaroni and cheese spoon**, 4 cheese sauce, toasted breadcrumbs<sup>V</sup>

**chicken satay**, spicy peanut sauce<sup>GF</sup>

**crispy Caribbean pork**, plantain chip, pineapple-sesame relish<sup>GF</sup>

**beef franks en croute**, Philly mustard

**pan con tomate**, speck, aged goat cheese

**mini chicken sliders**, spicy mayonnaise

**steak brochette**, guajillo marinade, chimichurri

**Philly cheesesteak springrolls**, spicy sriracha ketchup

**angus meatball**, spicy marinara, toasted garlic

**shrimp street taco**, pineapple salsa, cabbage slaw

**smoked & grilled scallop**, creamy corn grits, guajillo chimichurri<sup>GF</sup>

**crab cake**, lump blue crab, chipotle aioli

**crispy shrimp**, sherry glaze

**miniature lamb chops**, rosemary salsa verde

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## Butlered Tasting Plates & Small Plate Stations

### **wild mushroom risotto**<sup>V/GF</sup>

leek, truffle, grana padana

### **seared scallops**

creamy polenta, shallot madeira sauce

### **roasted salmon**

asian tomato relish

### **braised beef short rib**

pomme purée, tarragon mushroom, crispy fingerling chip

### **crab cake**

celery root remoulade

### **eggplant cannelloni**<sup>V/GF</sup>

San Marzano tomato sauce

### **semolina gnocci**<sup>V</sup>

brown butter, arugula, roasted squash, balsamic

### **sauteed jumbo shrimp**

polenta, confit tomato, sauce Americane

# Reception Stations

*priced per guest, based on 60 minutes of continuous service  
the guarantee for each station equals the guarantee for the event*

## Chef Attended

### Seasonal Pasta

rigatoni puttanesca: tomatoes, olive oil, anchovies, olives, capers, garlic  
orecchiette carbonara: eggs, pancetta, peas, black pepper, grated pecorino

### Traditional Pasta

cheese tortellini and torchio pasta  
alfredo, marinara, grilled chicken, spinach, peppers, olives, caramelized onions, sundried tomatoes, broccoli, parmesan

### Macaroni and Cheese

torchio pasta, 4 cheese sauce, marinated grilled  
chicken, scallions, beef short rib, cheddar, gruyere,  
bacon lardons, grilled long hots, toasted breadcrumbs

### 12 Hour Pork Steamship

street tacos, lime & chili mojo, butter lettuce, warm flour tortillas, smoked jalapeño-pineapple salsa

### Handcrafted Taco

marinated chicken, chili mojo flank steak, grilled vegetables, corn and flour tortilla, jack cheese, lettuce, sour cream  
assorted salsas: corn, crudo, verde, rojo

### Carved Hot Smoked Salmon<sup>GF</sup>

wild rice cakes, pesto cream & carrot-orange reduction

### Sliced Ahi Tuna<sup>GF</sup>

coconut sticky rice, ginger & baby vegetables

### Whole Roasted Turkey

cranberry pecan stuffing, cranberry orange relish, pan gravy

### Beef Tenderloin

horseradish aioli, red wine jus, sliced miniature rolls

### Carved Pennsylvania Flank Steak

roasted fingerling potatoes, horseradish cream  
upgrade to whole roasted New York strip

# Reception Stations

*priced per guest, based on 60 minutes of continuous service  
the guarantee for each station equals the guarantee for the event*

## Chef Attended

### Carved Rack of Lamb Chop

Australian lamb rack, gremolata, mustard lamb jus

### Belgian Waffle Station

chantilly cream, toasted pecans, fruit compote, fresh berries, chocolate and maple syrup  
house-made gourmet ice cream

### Bananas Foster

dark rum, banana liqueur, brown sugar, all spice butter, house-made vanilla ice cream

## *Reception Station Enhancements*

**butternut squash soup**, hazelnut chermoula<sup>GF/V</sup>

**roasted tomato soup**, avocado crema, grilled romaine<sup>GF</sup>

**roasted cauliflower soup**, rye raisins, rosemary, chili flake<sup>GF/V</sup>

**roasted seasonal vegetables**

**The Logan mixed lettuces**, tender herbs, shaved vegetables, chia seed cracker, Champagne vinaigrette<sup>GF/V</sup>

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

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

**spice roasted fingerling potatoes**, fines herbes<sup>GF/V</sup>

**seared parmesan polenta**, stewed roma tomatoes

**glazed baby carrots**

**sautéed haricot verts**, shallots and fin herbs

# Reception Displays

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

## Artisan Cheese

a selection of four regional & imported cheeses, fruited mustard, candied nuts, dried fruits  
crusty breads, artisan crackers

*additional cheeses at 5 per person*

## Charcuterie Shop

house-made pate, hock rillettes, dry salami, speck, piccalilli & artichoke, pickles & mustards crusty breads,  
artisan crackers

## Artisan Cheese & Charcuterie

selection of three cheeses and three charcuterie items, fruited mustard, candied nuts, dried fruits  
crusty breads, artisan crackers

## Dim Sum Display

steamed pulled pork bun, shrimp shumai, and vegetable potsticker

## Mediterranean Display

hummus, babaghanoush, marinated bocconcini  
marinated and grilled vegetables, chick pea feta salad, olives  
grissini, fried pita, foccacia

## Seafood and Ceviche Bar<sup>GF</sup>

shrimp cocktail, snapper ceviche, hamachi ceviche, crab cocktail  
cocktail and horseradish cream, lemon ketchup, lemon wedges

## Raw Bar

cocktail sauce and horseradish cream, spicy tomato, pepper, lemon ketchup, lemon wedges, mignonette

**clams on the 1/2 shell**

**oysters on the 1/2 shell**

**jumbo shrimp (U16)**

**lump crab Cocktail**

**crab claws**

**lobster cocktail**

# Sushi

## package one

(1 piece of each, total of 5 pieces per person)

california roll

*cucumber, avocado, masago and crabmeat*

salmon avocado roll

shrimp tempura roll

*shrimp tempura and cucumber inside, kabayaki sauce on top*

spicy tuna roll

*minced tuna, masago and spicy sauce*

veggie roll

## package two

(1 piece of each, total of 8 pieces per person)

crunchy tuna and jalapeno roll

*tuna and jalapeno inside, tempura crunch outside*

capital roll

*shrimp, crabmeat and masago mixed with creamy sauce inside, tempura crunch outside*

philly roll

*smoked salmon, cucumber and cream cheese*

burning rainbow roll

*spicy tuna inside, sliced tuna, salmon and avocado on top with spicy sauce and kabayaki sauce*

cali katsu roll

*cucumber, avocado, masago and crabmeat inside; spicy tuna, crunch and spicy sauce on top*

tiny dancer roll

*shrimp tempura and avocado inside; spicy tuna on top with spicy sauce and kabayaki sauce*

tuna and salmon nigiri

## Sushi Enhancements

california roll

salmon avocado roll

shrimp tempura roll

spicy tuna roll

veggie roll

yellowtail jalapeno roll

crunchy tuna & jalapeno roll

Capital roll

Philly roll

cali katsu roll

tiny dancer roll

arina roll

white tiger roll

salmon volcano roll

captail tuna roll

stallion roll

rising phoenix roll

burning rainbow roll

Tuna and salmon nigiri

**display and accoutrements included**

## Dessert Display

### Mini Desserts

chocolate diner cake	French macaron <sup>GF</sup>	mascarpone cheesecake
seasonal fruit trifle	chocolate macadamia tart	bittersweet chocolate tart
seasonal crème brûlée <sup>GF</sup>	lemon olive oil cake	carrot cake
seasonal fruit shortcake	tiramisu	seasonal panna cotta <sup>GF</sup>
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 Des Thes® teas

### Butler Passed Mini Ice Cream Desserts

French macaron ice cream sandwiches  
miniature ice cream sundaes  
miniature milk shakes  
miniature ice cream or sorbet cones

### Choose from the following Popular Flavors:

#### Ice Cream

peanut butter with chocolate covered  
pretzels and caramel swirl  
mint chocolate chip  
grand marnier  
strawberry basil  
cheesecake  
drunken chocolate pecan

#### Sorbet

root beer  
passion fruit  
white chocolate  
brown butter  
coconut mango  
lavender honey



# Plated Dinners

## Dinner Selections

*includes freshly baked breads, whipped Pennsylvania butter and sea salt*

### Restaurant Style Service Tableside

#### Appetizers

**Heirloom tomato & farro panzanella**, heirloom tomatoes, white balsamic & tomato gastrique, basil, balsamic pearls, house made cracker

**lump crab cake**, lemon & radicchio slaw, pickled pear, basil aioli

**jumbo lump crab cocktail**, sweet pea, roma tomato, tendrils, lemon oil

**choice of seared scallops or marinated shrimp**, toasted quinoa custard, truffle

**wild mushroom risotto**, leek, truffle, grana padano<sup>GF</sup>

#### Soups

**butternut squash soup**, hazelnut chermoula<sup>GF/V</sup>

**roasted tomato soup**, avocado crema, grilled romaine<sup>GF</sup> \*\*available without avocado crema

**roasted cauliflower soup**, rye raisins, rosemary, chili flake<sup>GF/V</sup>

**seasonal vegetable minestrone**<sup>V</sup>

**shellfish and corn bisque**, corn bread cake, tarragon & fennel confit

#### Salads

**The Logan mixed lettuces**, tender herbs, shaved vegetables, chia seed cracker, champagne vinaigrette<sup>GF/V</sup>

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

**arugula and bittersweet greens**, farm stand fruit, avocado bee pollen-basil vinaigrette, manchego<sup>GF</sup>

**grilled asparagus**, hearts of palm & celery, spiced puffed rice, mizuna, purple mustard vinaigrette<sup>GF/V</sup>

**roasted beet and chicory salad**, goat cheese snow, thyme roasted blueberries, avocado citrus vinaigrette<sup>GF</sup>

**arugula and peach**, grilled peaches, ricotta salata, toasted almonds, orange blossom

**baby greens**, radish, asparagus, verjus vinaigrette<sup>GF/V</sup>

## Entrées

### *Fish & Seafood*

**Bali island bass**, saffron potatoes, asparagus, baby bell pepper, citrus chive butter

**roasted salmon**, frisée, marinated tomato, French & cannellini beans, white balsamic<sup>GF</sup>

**halibut**, fava bean purée, corn & tarragon spatzle, piquillo pepper

**dayboat scallops**, fried rice cake, sugar peas and bok choy, burnt lemon & ginger relish<sup>GF</sup>

**Acadian redfish**, tri-color quinoa, charred carrot, ruby port beurre rouge

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

### *Meat & Poultry*

**roasted chicken**, statler breast, pommes aligot, baby carrot, natural jus

**chicken breast coq au vin**, pomme purée, pearl onion & mushrooms, bacon & red wine jus<sup>GF</sup>

**truffle honey duck breast**, hominy grits, spicy citrus, Swiss chard & leeks<sup>GF</sup>

**braised short rib**, honey corn cake, haricot verts, bbq beef jus

**roasted beef strip loin**, king trumpet mushrooms, fingerling potato, broccolini, thyme jus<sup>GF</sup>

**smoked rib roast**, loaded potato, peas & tendrils, thyme jus<sup>GF</sup>

**center cut beef tenderloin**, fingerling potato purée, roasted shallots & French beans, choron<sup>GF</sup>

**beef tenderloin**, seared filet of beef, potato crêpe, mushroom, demi glace

**roasted rack of lamb**, olive confit, panisse, harissa, arugula & almonds<sup>GF</sup>

**honey garlic roasted pork loin**, white bean cassoulet, collards & pickles<sup>GF</sup>

### *Vegetarian Options*

**whole roasted abalone mushroom**, saffron, fennel, arugula, olive jus<sup>GF</sup>

**grilled cauliflower steak**, lentil pilaf, quinoa, tomato chutney<sup>GF/V</sup>

**eggplant "cannelloni"**, petite ratatouille, San Marzano tomato<sup>GF/V</sup>

### **Dessert** select one

**liquid caramel chocolate tart**, espresso ice cream, citrus conserva

**triple chocolate mousse cake**, caramel sauce, lemot sorbet

**citrus entremets**, kalamansi gelée, orange blossom ice cream, thyme<sup>GF</sup>

**peach short cake**, thyme sabayon, vanilla ice cream

**mascarpone cheesecake**, raspberry lime sorbet, lace tuile, raspberry sauce

**dessert trio**: pick (3) mini desserts from our Pastry Chef's list

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

# Buffet Dinner

*includes freshly baked breads, whipped Pennsylvania butter and sea salt.*

## Select One Soup

**butternut squash soup**, hazelnut chermoula<sup>GF/V</sup>

**roasted tomato soup**, avocado crema, grilled romaine<sup>GF</sup> \*\*available without avocado crema

**roasted cauliflower soup**, rye raisins, rosemary, chili flake<sup>GF/V</sup>

**Chef's market inspired seasonal soup**<sup>GF/V</sup>

**seasonal vegetable minestrone**

## Select Two Salads

**The Logan mixed lettuces**, tender herbs, shaved vegetables, Champagne vinaigrette<sup>GF/V</sup>

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

**Russian kale waldorf**, grapes old & new, walnuts, apple, green goddess<sup>GF</sup>

**baby spinach salad**, feta, cucumber, oil cured tomato dressing<sup>GF</sup>

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

**bulgur salad**, tomatoes, olives, pine nuts, grilled fennel, Champagne vinaigrette<sup>V</sup>

**seasonal chopped salad**, tender vegetables, roasted corn & buttermilk dressing<sup>GF</sup>

**baby spinach & radicchio**, riesling poached pear, blue cheese, candied walnuts, honey pepper vinaigrette

**roasted beets**, citrus, goat cheese, candied walnuts, chicory greens, balsamic vinaigrette<sup>GF</sup>

## Select Two Entrées *(higher priced entrée price will prevail)*

**roasted cod**, asparagus & thyme roasted blueberries<sup>GF</sup>

**Atlantic salmon**, gold potato & bacon clam chowder, dill drop biscuits

**grilled mahi mahi**, charred lemon, compressed watermelon, sake-soy glaze

**chicken breast coq au vin**, pomme purée, pearl onion & mushrooms, bacon & red wine jus<sup>GF</sup>

**roasted chicken**, red wine root vegetables, thyme jus<sup>GF</sup>

**spice rubbed duck breast**, duck leg confit, amarena cherry<sup>GF</sup>

**roast pork tenderloin**, hickory smoked fruit bbq, grilled scallions<sup>GF</sup>

**mustard crusted pork loin**, braised red cabbage<sup>GF</sup>

**beef coulotte**, 72 hour sous vide, EVOO baby vegetables<sup>GF</sup>

**boneless beef short rib**, roasted root vegetables

**applewood smoked prime rib**, hunter's mushroom, hollandaise<sup>GF</sup>

**roasted buffalo ribeye**, garlic & onion crust, Lyonnaise potatoes

**beef tenderloin**, blue cheese croutons, tarragon

**rack of lamb**, fingerling potatoes & espelette<sup>GF</sup>

## Select Two Sides

- torchio pasta**, four cheese, abalone mushrooms
- seared parmesan polenta**, stewed Roma tomatoes
- caramelized Brussels sprouts**, cranberry spiked onions, thyme<sup>GF/V</sup>
- roasted baby carrots**, cilantro pesto and coriander, blistered grape relish<sup>GF/V</sup>
- grilled asparagus**, tarragon mushrooms, fried fingerling potatoes<sup>GF/V</sup>
- slow cooked farm stand vegetables**, EVOO, savory herbs<sup>GF/V</sup>
- grilled green beans and chicory**, plumped golden raisins<sup>GF</sup>
- twice baked potatoes**, gorgonzola, applewood bacon
- grilled sweet potatoes**, ginger, chili, sesame, lime<sup>GF/V</sup>
- once a year potatoes**, fennel & sea salt wafer
- warm marble potatoes**, roasted pearl onion, cheddar "fondue"
- celery root & vegetable gratin**, 7 herb purée

## Select Three Mini Desserts

- |   |                              |                                    |
|---|------------------------------|------------------------------------|
| chocolate diner cake                                    | French macaron <sup>GF</sup> | mascarpone cheesecake              |
| seasonal fruit trifle                                   | chocolate macadamia tart     | bittersweet chocolate tart         |
| seasonal crème brûlée <sup>GF</sup>                     | lemon olive oil cake         | carrot cake                        |
| seasonal fruit shortcake                                | tiramisu                     | seasonal panna cotta <sup>GF</sup> |
| banana cream pie  | lemon meringue tart          | éclairs                            |
| white and milk chocolate covered<br>cheesecake lollipop | seasonal fruit tart          | mini ricotta cannoli               |

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

# Bar Pricing

## Hosted Bar on Consumption

Deluxe Cocktails  
Royale Cocktails  
Wines: Please Select from Catering Wine List  
Cordials  
Domestic Beer  
Imported Beer  
Local Microbrew Beer  
Fruit Juices  
Acqua Panna Water  
San Pellegrino Water  
Soft Drinks

## Hosted Hourly Bar

Deluxe Cocktails and Martinis or Cordials

Royale Cocktails and Martinis or Cordials

*(All Bars Include House Wines\*, Imported and Domestic Beers, Fruit Juices, Acqua Panna Still Water, San Pellegrino Sparkling Water and Soft Drinks)*

## Specialty Martini Bar

Chopin, Belvedere, Grey Goose, Ketel One,  
Absolut and Hangar One Vodkas  
Bombay Sapphire and Blue Coat  
Gins  
Olive Display Includes: Blue Cheese, Garlic, Lemon,  
Almond and Pimento Stuffed Olives

# Beverage Selections

## Deluxe Selections

Tito's Vodka  
Stolichnaya Vodka  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Bombay Sapphire Gin  
Crown Royal Canadian Whiskey  
Captain Morgan Spiced Rum  
Dewar's White Label Scotch  
Cuervo Gold Tequila  
Triple Sec & Vermouth Mixers

## Domestic Beer

Yuengling Lager  
Miller Light  
Goose Island

## Imported Beer

Heineken  
Amstel Light  
Corona Extra  
Stella Artois

## Craft Beers

Victory Prima Pils  
Yards Pale Ale

## Royale Selections

Grey Goose Vodka  
Belvedere Vodka  
Jameson Irish Whiskey  
Maker's Mark Bourbon  
Hendricks Gin  
Crown Royal Canadian Whiskey  
Gosling's Black Seal Rum  
Johnnie Walker Black Whiskey  
Casa Noble Tequila  
Glenfiddich 12 year  
Grand Marnier Liqueur  
Macallan 10 year

## Cordials

Amaretto Disaronno  
Crème de Menthe  
Grand Marnier  
Frangelico  
Drambuie  
Galliano  
Kahlua  
B&B  
Baileys Irish Cream  
Romana Sambuca  
Courvoisier V.S.  
Sherry and Port

## Wine List

### Champagne & Sparkling

**Prosecco**, Enza, DOC, Italy

**Sparkling**, Bouvet Brut, Loire, France

**Champagne**, Taittinger, Cuvee Prestige, Brut, Champagne, France

**Champagne**, Veuve Cliquot, Yellow Label, Brut, France

**Cava, Segura Viudas**, Brut, Spain

### White Wine

**Pinot Grigio**, Stella, Sicily, Italy

**Pinot Grigio**, Cantina Terlano, Alto Adige, Italy

**Pinot Grigio**, Sycamore Lane, California, USA

**Pinot Gris**, Acrobat, Willamette Valley, Oregon, USA

**Pinot Gris**, J Vineyards, Sonoma, California, USA

**Sauvignon Blanc**, Santa Ema, Select Terroir, Chile

**Sauvignon Blanc**, Miller Ranch, Napa, California, USA

**Sauvignon Blanc**, Brancott, New Zealand

**Sauvignon Blanc**, Galerie Naissance, Napa, California

**Chardonnay**, Ramey, Russian River

**Chardonnay**, Milestone, California, USA

**Chardonnay**, Frei Brothers, Reserve, Russian River Valley, California, USA

**Chardonnay**, Sycamore Lane, California, USA

**Chardonnay**, Laroche, Mas de Chevalière, Languedoc, France

**Chardonnay**, Cline, Sonoma, California

**Chardonnay**, Chalk Hill, Sonoma, California, USA

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## Red Wine

**Pinot Noir**, Etude, Lyric, Santa Barbara, California,

**Pinot Noir**, Quail Creek, California, USA

**Pinot Noir**, A to Z, Oregon, USA

**Pinot Noir**, Sycamore Lane, California, USA

**Pinot Noir**, Educated Guess, Carneros, California, USA

**Pinot Noir**, Erath, Willamette Valley, Oregon, USA

**Pinot Noir**, Failla, Sonoma, California, USA

**Malbec**, Valentin Bianchi, Mendoza, Argentina

**Merlot**, Rodney Strong, Sonoma, California

**Merlot**, Robert Hall, Paso Robles, California, USA

**Merlot**, Sycamore Lane, California, USA

**Merlot**, Line 39, Clarksburg, California, USA

**Bordeaux**, Chateau Grand Billard, France

**Cabernet Sauvignon**, Milestone, California, USA

**Cabernet Sauvignon**, Educated Guess, Napa, California, USA

**Cabernet Sauvignon**, Simi, Alexander Valley, California, USA

**Cabernet Sauvignon**, Irony, California, USA

**Cabernet Sauvignon**, Sebastiani, Sonoma, California, USA

**Cabernet Sauvignon**, Sycamore Lane, California, USA

**Cabernet Sauvignon**, Concha Y Toro, Gran Reserva, Marchigüe, Chile

**Cabernet Sauvignon**, Sean Minor, Napa, California