



For our private dining events we offer several different styles of service

1. Reception-Style

- a. A Standing style event with limited seating meant for mingling.
- b. Stationary and/or Passed
- c. Designated for a minimum of 15 guests and a maximum of 200 guests

2. Buffet Style

- a. Features one menu that is preselected and is in a designated area
- b. Designated 15 or more

3. Family Style

- a. Provides an environment where guests can enjoy the pleasure of sharing a meal together, like a family.
- b. Designated for a minimum of 10 guests and a maximum of 36

4. Pre Fixe Menu

- a. Family style salads, a limited selection of entree choices and preselected dessert
- b. Additional enhancements may be added on for an additional cost such as appetizers
- c. Designated for a minimum of 10 guests and a maximum of 24 guests

For larger events, consider buying out the entire venue for your next occasion.

LOGAN STREET

RESTAURANT & BAR

Dinner Option #2 \$55 per person

Appetizers

(Choose 2)

- Fried Feta- roasted tomato-oregano sauce GF
- Crispy Cheese Ravioli
- Crispy Bison Ravioli
- Crispy Wild Mushroom Ravioli
- Black Truffle Arancini GF
- Meatballs- parmigiano, pine nuts, marinara GF
- Sesame-Ginger Beef Skewers GF
- Za'atar Chicken Skewers- harissa yogurt GF
- Artichoke and Ricotta Crostini
- Tomato, Burrata & Pesto Crostini
- Chorizo & White Bean Hummus with Roasted Pepper Chimichurri Crostini
- Whipped Mascarpone & Green Olive Tapenade Crostini
- Brie, Fig Jam & Crispy Prosciutto Crostini
- Lamb Pita- tzatziki, tomato, cucumber
- Salmon Tartare- crispy wontons, tobiko
- Tempura Shrimp- roasted pepper agrodolce
- Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF
- Porchetta Slider- arugula, aioli

SALADS

(Choose 2)

Logan Street Caesar

roasted garlic & lemon dressing, parm,
croutons

Chopped Greek Salad

romaine leaves, pickled peppers, cherry
tomatoes, olives, cucumber, feta, spice
roasted chickpeas, red wine-oregano
vinaigrette

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon
vinaigrette

House Salad

cucumbers, radish, onion, cherry tomatoes,
croutons, lemon-herb vinaigrette

ENTREES

(Choose 2)

Pan Seared Bistro Tender GF

rosemary jus, crispy onions, herb
roasted potatoes

Braised Beef Short Rib GF

pickled onions, garlic mashed potatoes

Chicken Scallopini

Cavatappi, spinach, tomato, fresh
mozzarella, wine & garlic

Rigatoni Mezze (VEG)

tomato basil parmigiano cream
GF available

Grilled Salmon GF

steamed rice, scallions, garlic, red &
green cabbage, carrots, bok choy, ginger
glaze

Squash Ravioli (VEG)

Spinach, brown butter & parmigiano

Gnocchi Lamb Bolognese

traditional sauce with parmesan

Porcini Crusted Pork Tenderloin GF

roasted mushrooms, marsala &
parmigiano polenta

Mac n Cheese

three cheese cavatappi

DESSERTS

(Choose 1)

Salted Caramel or Raspberry Panna Cotta

Crème Brûlée

amarena cherries

NY Cheesecake

chocolate or blueberry

Lemon Semifreddo

raspberry sauce

Triple Chocolate Cake

mousse, crumbles, sauce

Tiramisu

Chocolate sauce

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Crispy Bison Ravioli
Crispy Wild Mushroom Ravioli
Black Truffle Arancini GF
Porchetta Slider- arugula, aioli
Lamb Pita- tzatziki, tomato, cucumber
Meatballs- parmigiano, pine nuts, marinara GF
Salmon Tartare- crispy wontons, tobiko
Tempura Shrimp- roasted pepper agrodolce
Five Spice Ribs- cilantro, szechuan peppercorns, BBQ sauce GF
Sesame-Ginger Beef Skewers GF
Za'atar Chicken Skewers- harissa yogurt GF
Artichoke and Ricotta Crostini
Tomato, Burrata & Pesto Crostini
Chorizo & White Bean Hummus with Roasted Pepper Chimichurri Crostini
Whipped Mascarpone & Green Olive Tapenade Crostini
Brie, Fig Jam & Crispy Prosciutto Crostini

SALADS

(Choose 2)

Logan Street Caesar

roasted garlic & lemon dressing, parm,
croutons

Chopped Greek Salad

romaine leaves, pickled peppers, cherry
tomatoes, olives, cucumber, feta, spice
roasted chickpeas, red wine-oregano
vinaigrette

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon
vinaigrette

House Salad

cucumbers, radish, onion, cherry tomatoes,
croutons, lemon-herb vinaigrette

ENTREES

(Choose 3)

Pan Seared Bistro Tender GF

rosemary jus, crispy onions, herb
roasted potatoes

Chicken Scallopini

Cavatappi, spinach, tomato, fresh
mozzarella, wine & garlic

Grilled Salmon GF

steamed rice, scallions, garlic, red &
green cabbage, carrots, bok choy, ginger
glaze

Porcini Crusted Pork Tenderloin GF

roasted mushrooms, marsala &
parmigiano polenta

Braised Beef Short Rib GF

pickled onions, garlic mashed potatoes

Rigatoni Mezze (VEG)

tomato basil parmigiano cream GF avail

Squash Ravioli (VEG)

spinach, brown butter & parmigiano

Gnocchi Lamb Bolognese

traditional sauce with parmesan

Mac n Cheese

three cheese cavatappi

DESSERTS

(Choose 1)

Salted Caramel or Raspberry Panna Cotta

NY Cheesecake

chocolate or blueberry

Triple Chocolate Cake

mousse, crumbles, sauce

Crème Brûlée

amarena cherries

Lemon Semifreddo

raspberry sauce

Tiramisu

Chocolate sauce

ENHANCEMENTS

Flatbreads

(30 slices)

Artichoke, Spinach & Goat Cheese \$36

Buffalo Chicken \$37

Tomato & Mozzarella \$34

Italian Sausage, Broccoli Rabe, Roasted Garlic & Ricotta \$37

Steak, Caramelized Onions, Fontina & Arugula \$37

Three Cheese - Mozzarella, Fontina e Gorgonzola \$30

CHARCUTERIE BOARDS

\$100 (Feeds 20)

COUSIN PETE- hummus, lamb, tzatziki, dolmas, veggies, pitas

ANDRE THE GIANT- local and imported cured meats, pickles, olives, mustards

SUMMER OF '92- artisanal and local cheese, jam, honey, roasted nuts, fruit

RED ROCKER- mix of artisanal cured meats and cheese, accompaniments

BREAD & CRACKERS BOARD (GFO) (\$50)

SWEETS BOARD

(a selection of bite sized sweets)

\$75

Chocolate Truffles, French Macarons, Biscotti, Mini Panna Cotta & Chocolate Meringue Cookies