



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.

Lunch Option #1 Salad, Sandwich & Dessert \$28 each

SALADS

Choose 1

Logan Street Caesar

roasted garlic & lemon dressing, parm,
croutons

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon
vinaigrette

Chopped Greek Salad

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

House Salad

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

SANDWICHES

CHOOSE 3

(Gluten free available on request)

French Ham & Gruyere

pickles & mustard

Mushroom Bánh mì

portobello, cilantro, sprouts, jalapeno, spicy
mayo

Braised Beef Short Rib

horseradish sauce, arugula, pickled onion

Crispy Buttermilk Fried Chicken

slaw, pickles, brioche bun

Tomato & Mozzarella & Pesto Slider

DESSERTS

Choose 1

Salted Caramel or Raspberry Panna Cotta

Triple Chocolate Cake

mousse, crumbles, sauce

Lemon Semifreddo

shortbread & raspberry
sauce

NY Cheesecake

chocolate or blueberry

Creme Brulé

amarena cherries

Tiramisu

Chocolate sauce

Lunch Options #2 Salad, Entree & Dessert \$38 each

SALADS

Choose 1

Logan Street Caesar

roasted garlic & lemon dressing, parm,
croutons

Roasted Beet & Arugula

candied walnuts, goat cheese, lemon
vinaigrette

Chopped Greek Salad

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

House Salad

cucumbers, radish, onion, croutons, cherry
tomatoes, 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

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

Porcini Crusted Pork Tenderloin GF

roasted mushrooms, marsala &
parmigiano polenta

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**

LOGAN STREET

RESTAURANT & BAR

Lunch Menu

Appetizer Option

Choose 3- \$25 per person -or- Choose 5- \$35 per person

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

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