

LOGAN STREET SPECIAL EVENT MENUS

Lunch

\$25 per person

SALADS

Choose 2

CHOPPED GREEK-ISH" SALAD

baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives, falafel- spice roasted chickpeas, feta, lemon-oregano dressing

SHAVED BRUSSELS SPROUTS "CAESAR"

roasted garlic- lemon dressing, parmesan, parsley, tiny ciabatta croutonS

HEIRLOOM TOMATO & BEETS

frisee, watercress, green goddess, herb whipped goat cheese, toasted seed crumble

Entrees

Choose 2

CAST IRON SEARED PETIT FILET & FRIES

grilled creekstone ribeye, hand cut spicy french fries, arugula ,pickled red onions, mustard jus

HAND-MADE FLATBREADS- Choose 1

roma tomatoes - roasted garlic oil, fresh mozzarella, parmesan, basil

artichoke - herbed ricotta, pesto

house made italian sausage - fennel, pecorino

HAND-CUT PASTA

walnut- parsley pesto, pecorino

BRAISED LAMB CANNELLONI

Hand made pasta, colorado lamb bolognese, fontina fonduta, tomato-rosemary sugo

LEMON-GARLIC CHICKEN PITA

dill yogurt, spicy cucumbers

Dessert

Choose 1

ESPRESSO CRÈME BRULEE chocolate covered espresso beans

SPICED CARROT CAKE honey mascarpone glaze

DINNER MENU OPTION 1

\$55 PER PERSON

APPETIZERS Choose 2

HUMMUS AND VEGGIE PLATTER (**\$5 PER PERSON UPGRADE)- hummus, warm crispy flatbread (GF available), grape leaves, local fresh and house-pickled vegetables, cured olives

SHRIMP CROSTINI- lemon, tarragon spread

MINI EMPANADA- spinach, bacon, goat cheese

PROSCIUTTO WRAPPED MOZZARELLA

BURRATA & ARTICHOKE CROSTINI

MUSHROOM & FONTINA CROSTINI

FRIED FETA- roasted tomato oregano sauce

PITA CRISP- hummus

HAND-MADE FLATBREADS- Choose 1

roma tomatoes - roasted garlic oil, fresh mozzarella, parmesan, basil

artichoke - herbed ricotta, pesto

house made Italian sausage - fennel, pecorino

SALADS Choose 2

CHOPPED GREEK-ISH" SALAD- baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives, falafel- spice roasted chickpeas, feta, lemon-oregano dressing

SHAVED BRUSSELS SPROUTS "CAESAR"- roasted garlic- lemon dressing, parmesan, parsley, tiny ciabatta croutons

HEIRLOOM TOMATO & BEETS- frisee, watercress, green goddess, herb whipped goat cheese, toasted seed crumble

ENTREES Choose 2

BRAISED LAMB CANNELLONI- Hand made pasta, colorado lamb bolognese, fontina fonduta, tomato rosemary sugo

SLOW COOKED SHORT RIBS-ginger and clove tomato jus, toasted couscous

PAN ROASTED CHICKEN BREAST- GF - pan roasted breast, crispy leg and thigh, marinated cucumber, red onion, tomato, toasted flatbread croutons, garlic sauce

PAN ROASTED SALMON- charred frisee, crispy capers, lemon aioli, tomato and gigante bean

HAND-CUT PASTA- vegetarian- walnut- parsley pesto, pecorino

CAST IRON SEARED PETIT FILET & HAND CUT FRIES- GF- pickled red onions, mustard jus

SEASONAL VEGETARIAN CANNELLONI- vegetarian

DESSERT Choose 1

ESPRESSO CRÈME BRULÉE- chocolate covered espresso beans

SPICED CARROT CAKE- honey mascarpone glaze

CHOCOLATE CAKE- vanilla whipped cream and cherry

DINNER MENU OPTION 2

\$65 PER PERSON

APPETIZERS Choose 2

HUMMUS AND VEGGIE PLATTER (**\$5 PER PERSON UPGRADE)- hummus, warm crispy flatbread (GF available), grape leaves, local fresh and house-pickled vegetables, cured olives

SHRIMP CROSTINI- lemon, tarragon spread

MINI EMPANADA- spinach, bacon, goat cheese

PROSCIUTTO WRAPPED MOZZARELLA

BURRATA & ARTICHOKE CROSTINI

MUSHROOM & FONTINA CROSTINI

FRIED FETA- roasted tomato oregano sauce

PITA CRISP- hummus

HAND-MADE FLATBREADS- Choose 1

roma tomatoes - roasted garlic oil, fresh mozzarella, parmesan, basil

artichoke - herbed ricotta, pesto

house made Italian sausage - fennel, pecorino

SALADS Choose 2

CHOPPED GREEK-ISH" SALAD- baby romaine leaves, cucumber, hot pickled peppers, cherry tomatoes, cured black olives, falafel- spice roasted chickpeas, feta, lemon-oregano dressing

SHAVED BRUSSELS SPROUTS "CAESAR"- roasted garlic- lemon dressing, parmesan, parsley, tiny ciabatta croutons

HEIRLOOM TOMATO & BEETS- frisee, watercress, green goddess, herb whipped goat cheese, toasted seed crumble

ENTREES Choose 2

BRAISED LAMB CANNELLONI- Hand made pasta, colorado lamb bolognese, fontina fonduta, tomato rosemary sugo

SLOW COOKED SHORT RIBS-ginger and clove tomato jus, toasted couscous

PAN ROASTED CHICKEN BREAST- GF - pan roasted breast, crispy leg and thigh, marinated cucumber, red onion, tomato, toasted flatbread croutons , garlic sauce

PAN ROASTED SALMON- charred frisee, crispy capers, lemon aioli, tomato and gigante bean

HAND-CUT PASTA- vegetarian- walnut- parsley pesto, pecorino

CAST IRON SEARED PETIT FILET & HAND CUT FRIES- GF- pickled red onions, mustard jus

SEASONAL VEGETARIAN CANNELLONI- vegetarian

DESSERT Choose 1

ESPRESSO CRÈME BRULEE- chocolate covered espresso beans

SPICED CARROT CAKE- honey mascarpone glaze

CHOCOLATE CAKE- vanilla whipped cream and cherry

LOGAN STREET: GATHERINGS AND APPETIZER MENU

Add on Platters:

Artisan Craft Cheese Board- \$55 for half (feeds 8-10) \$100 for full (feeds 20)

Charcuterie Board- \$55 for half (feeds 10) \$100 for full (feeds 20)

Hummus Platter- \$100 (feeds 10)- warm crispy flatbread, veggies, dolmas, tzatziki- GF available

Passed or Plattered- Quantities are served two pieces per person

Choose 3- \$20 per person

Choose 5- \$30 per person

- SPICY GARLIC SHRIMP CROSTINI- can be made GF
- PROSCIUTTO WRAPPED MOZZARELLA
- MINI EMPANADA- spinach, currant, feta
- MINI FALAFEL- tahini sauce, bacon, goat cheese
- BURRATA & ARTICHOKE CROSTINI- can be made GF
- MUSHROOM & FONTINA CROSTINI- can be made GF
- FRIED FETA- roasted tomato oregano sauce
- PITA CRISP w/ hummus spread
- SICILIAN MEATBALL- GF
- WOOD GRILLED CHICKEN WINGS- green fire sauce
- HAND-MADE FLATBREADS- Choose 1
 1. roasted garlic oil, roma tomatoes, fresh mozzarella, parmesan, basil
 2. artichoke, herbed ricotta, pesto
 3. house made italian sausage, fennel, pecorino

DESSERT BOARD: \$25 PER PERSON- (feeds 6)

- Dark Chocolate olive oil torte
- Espresso Crème Brule
- Spiced Carrot Cake