### **Dinner Option #1 $55 per person**

**Appetizers**

**(Choose 2)**

Fried Feta- roasted tomato & salsa verde GF

Crispy Cheese Ravioli

Crispy Bison Ravioli

Crispy Wild Mushroom Ravioli

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, croutons, lemon-herb vinaigrette

###### **ENTREES**

###### **(Choose 2)**

**Pan Seared Bistro Tender GF**

rosemary jus, crispy onions, herb roasted potatoes

**Chicken Scallopini**

spinach, tomato, fresh mozzarella, wine & garlic

**Grilled Salmon GF**

ginger-soy glaze, steamed rice

**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 available

**Squash Ravioli (VEG)**

Spinach, brown butter & parmigiano

**Gnocchi Lamb Bolognese**

traditional sauce with parmesan

**Mac n Cheese (VEG)**

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**

shortbread & raspberry sauce

**Tiramisu**

Chocolate sauce



**Dinner Option #2 $65 per person**

**Appetizers**

**(Choose 3)**

Fried Feta- roasted tomato & salsa verde GF

Crispy Cheese Ravioli

Crispy Bison Ravioli

Crispy Wild Mushroom Ravioli

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, 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**

ginger-soy glaze, steamed rice

**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 (VEG)**

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**

shortbread & raspberry sauce

**Tiramisu**

Chocolate sauce