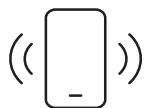


58 West

Good Food • Fine Wine
Craft Beer • Premium Spirits



Catering & Private Events



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740.216.5360
58west.com



58 W. 2nd Street
Logan, OH 43138

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ABOUT 58 West

Nestled in the heart of historic downtown Logan, Ohio, 58 West is a family-owned and operated restaurant, winery, brewery, and distillery offering casual yet elevated cuisine.

At 58 West, we pride ourselves on providing an inviting atmosphere, delicious food, excellent customer service, and an extensive selection of locally crafted wines, beers, and spirits—many of which are produced right on site.

Our venue is perfect for any occasion, whether it's an intimate gathering, a celebration, or a corporate event. Let us host your next special occasion and help you create unforgettable memories.

We are committed to providing a warm and welcoming environment where you can enjoy great food and our locally crafted beverages with your friends and family.

With deep roots in Logan, Ohio, 58 West was born out of a recognition of our community's unique charm and a vision to contribute to the revitalization of downtown. We look forward to being a part of your special moments and continuing to serve our wonderful community!





CATERING MENU

HORS D'OEUVRES

Deviled Eggs (GF)

- Pickled eggs stuffed with house made pimento cheese, topped with crispy bacon and fresh dill. 24/\$40 48/\$70 100/\$140

Stuffed Mushrooms (V)

- Baked baby portabella stuffed with a blend of fine cheeses and herbs, topped with crispy panko. 25/\$65 80/\$185 120/\$270

Meatballs

- Bite size beef meatballs tossed in a house made sweet mesquite honey BBQ sauce. 50/\$65 75/\$85 100/\$130

Crab Cakes

- Louisiana style crab cakes served with a house made remoulade. 25/\$100 50/\$180 75/\$260

Bang Bang Shrimp

- Fried Shrimp in a crispy breading with house made bang sauce. 50/\$80 100/\$150

Shrimp Cocktail (GF)

- Jumbo shrimp served with house made cocktail sauce. 25/\$60 50/\$105 75/\$150

Tartlets

- Crispy bite sized tartlets available in three styles (listed below). 90/\$150 180/\$300
 - Brie and Chutney- cranberry bacon chutney and soft brie
 - Chicken Artichoke- shredded chicken and artichoke hearts in a seasoned cheese sauce
 - Verdure Cheese (V)- Assorted Garden vegetables in a cheese sauce.
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PLATTERS

All Platters are \$5 per guest.

Bruschetta (V)

- Chopped Heirloom tomatoes, minced garlic, fresh Basil, and Goat cheese served over fresh Endive and finished with a maple balsamic reduction.

Charcuterie

- Arrangement of Fine European meats and cheeses, served with Bavarian pretzels, stone ground mustard, and beer cheese.

Mediterranean

- Fine Mediterranean vegetable, Black Krim tomatoes, roasted red pepper hummus, creamy feta cheese spread, French bread crostini.

House Salad (V)

- Romaine lettuce, shredded carrot, heirloom cherry tomatoes, and cucumber with cornbread croutons.

Strawberry avocado (GF)

- Romaine arugula blend, sliced strawberries, fresh avocado, granola, and a strawberry vinaigrette.

BARs

20 guests/\$400 50 guests/\$900

Salad Bar

- Romaine lettuce, wide variety of toppings from shredded carrot, egg, and cucumber to grilled chicken, blackened shrimp, and fire roasted corn.

Baked Potato Bar

- Baked Idaho potatoes served with sour cream, assorted cheeses, vegetables, and meats.

Fajita Bar

- Flour or corn tortillas served with grilled steak, chicken, and shrimp, as well as assorted grilled and fresh vegetables, assorted sauces, and toppings.

Mac and Cheese

- Cavatelli noodles tossed in a 3-cheese wine sauce served with a variety of toppings such as pulled pork, grilled chicken, and other vegetables.
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BRUNCH

Fruit, Yogurt, & Grain Platter

- Variety of fresh fruits, muffins, bagels, pastries, and yogurt. *\$6 per guest,*

Benedicts

- Three types available (listed below). Served on an English muffin and topped with a Hollandaise. *\$18 per guest.*
 - Crab Cake
 - Traditional
 - Spinach Tomato

Frittatas (GF)

- Three types available (listed below). Finished with wedged heirloom tomatoes and micro greens. *\$28 per guest.*
 - Spinach, Goat Cheese, and red pepper
 - Prosciutto, parmesan, and shallot
 - Chorizo, kale, and fresh mozzarella

ENTREES

Orange Maple Salmon (GF)

- Grilled Norwegian salmon filet served over white jasmine rice and green beans, finished with an orange maple glaze. *\$28*

Honey Dijon Salmon (GF)

- Grilled Norwegian salmon filet served over white jasmine rice and green beans, finished with a honey Dijon glaze. *\$28*

Dill Salmon (GF)

- Grilled Norwegian Salmon Filet served over Mashed potatoes and green beans, finished with a dill cream sauce. *\$28*

Cod Piccata

- Lightly breaded cod filet, pan seared, and served atop linguini tossed in a lemon caper wine sauce. *\$22*

Chicken Piccata

- Lightly Breaded grilled chicken breast served atop linguini tossed in a lemon caper wine sauce. *\$22*
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Cajun Butter Airline Chicken (GF)

- Baked Airline chicken breast served with mashed and green beans and topped with a Cajun butter sauce. \$30

Chicken Skewers* (GF)

- Grilled chicken tenderloin, assorted vegetables served over white jasmine rice and green beans. \$20

Steak Skewers* (GF)

- Grilled sirloin tips and assorted vegetables served over white jasmine rice and green beans. \$20

Sirloin Marsala* (GF)

- Grilled sirloin, cooked medium, served over mashed potatoes and green beans. Finished with a mushroom masala sauce. \$30

Rosemary Filet (GF)

- 6oz beef filet served over red skinned mashed potatoes and green beans. Finished with a rosemary bourbon demi. \$45

Rack of Lamb

- Half rack of Lamb cooked medium, in a parmesan herb crust, shingled over red skinned mashed potatoes with heirloom baby carrots. Finished with a house made Bordelaise. \$40

Verdura Risotto (V) (GF)

- Parmesan and goat cheese risotto tossed with mushrooms, red peppers, and kale. \$20

Lasagna

- Traditional lasagna, made with beef and Italian sausage, served over creamy Alfredo (minimum of 10). \$20

Prime Rib (GF)

- USDA Choice Prime Rib, cooked medium, served over red skinned mashed potatoes and green beans. Finished with a Horseradish cream sauce (minimum of 10). \$35

**Available in buffet style service*



DESSERTS

\$10 per guest

Salted Caramel Brownie with vanilla bean ice cream

NY Cheesecake topped with a raspberry melba

Chocolate cake with vanilla bean ice cream

Apple crisp with vanilla bean ice cream

Tiramisu with shaved chocolate flakes (*only available in increments of 9*)

RESERVATION & DEPOSIT

\$500 deposit required to reserve your date. Deposit will be deducted from your final bill.

Ohio sales taxes applicable to all purchases. Prices and offerings are subject to change. Please contact us for the most up-to-date information.

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EVENT RENTALS

Whether it's an intimate gathering, a celebration, or a corporate event, our venue is the perfect setting for creating unforgettable memories. Let us host your next special occasion!

ON-SITE RENTALS

Rentals are available in 3-hour time slots. Additional hours for extra fee available.

Loft (Max of 10 people seated)

- \$150* deposit
- Plated meals only, no buffet available.

Half Patio (30-50 people seated)

- \$500 deposit
- Open - 4pm: \$1500* food and beverage minimum
- 4pm - Close: \$2500* food and beverage minimum

Whole Patio (60-100 people seated)

- \$500 deposit
- Open - 4pm: \$2500* food and beverage minimum
- 4pm - Close: \$3000* food and beverage minimum
- Space available Monday-Thursday. Not available Friday-Sunday.

OFF-SITE RATES

*Off-Site catering is available in 3-hour time slots, within in Hocking County only.
Private Chef for Special Occasions also Available.*

Buffet Style

- Personal Recreational: Max of 20 people. \$500
- Event Center: Max of 50 people. \$1500
- Large Event Center: Max of 250 people. \$3000

Plated Style

- Personal Recreational: Max of 20 people. \$1000
- Event Center: Max of 50 people. \$2000
- Large Event Center: Max of 250 people. \$4000

RESERVATION & DEPOSIT

- Deposit required to reserve your date. Deposit will be deducted from your final bill.

GRATUITY & SALES TAX

- A gratuity charge of 20% will be added to your bill at the end of the event.
- Ohio sales taxes applicable to all purchases.

Please Contact Us to arrange all the details of your event. Our Staff is happy to answer any questions you may have.

*Prices and offerings are subject to change. Please contact us for the most up-to-date information. *Pricing for holiday weekends may vary.*