

2019 BRUNCH WEDDING MENU



GINKGO CATERING

at THE MORTON ARBORETUM



This Package Includes Four Hours of Food and Beverage Service
Three Hour Mimosa and Bloody Mary Bar, Butler Passed Mini Donuts,
Assorted Fruit Juices, Gourmet Coffee and Hot Tea Station

Three Entrée Brunch Buffet; Assorted Breakfast Breads with Sweet Butter and Preserves,
Seasonal Fruit Display, Tossed Green Salad, Choice of Three Entrées with Accompaniments,
And Custom Wedding Cake

Classic White China, Glassware, Flatware, and Poly Cotton Floor Length Linen in an Array of Colors

\$65.00 per guest

Olegario Soto | Executive Chef **Matt DuBois** | Chef de Cuisine **Luis Alvarado** | Sous Chef



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BRUNCH MENU SELECTIONS

Choice of Three Main Entrees

Buttermilk Pancakes (V)

Warm syrup, whipped butter

Belgium Waffle (V)

Mixed berry compote, warm syrup, whipped cream

Country Style Biscuits and Gravy

Traditional sausage gravy

Ham and Cheese Frittata

Scrambled egg, potatoes, cheddar cheese, smoked ham

Spinach and Feta Scrambled Eggs (V)

Sautéed spinach, tomatoes, onions, crumbled feta

Crème Brulee French Toast (V)

Brioche, caramel sauce, confectionary sugar

Roasted Chicken Breast (GF)

Braised leeks, tomato ragout

Chicken Saltimbocca (GF)

Provolone, sage, prosciutto, sage cream sauce

Sliced Sirloin of Beef (GF)

Natural jus, horseradish cream

Pan Roasted Salmon (GF)

Citrus chive cream sauce

Penne Rosso (V)

Seasonal vegetables, red pepper cream

Steak and Potato Hash (GF)

Diced potatoes, mirepoix, rosemary demi

Risotto Stuffed Mushroom (V) (GF)

Sautéed spinach, sundried tomatoes, parmesan cheese



Choice of Two Sides

Butter and Herb Marble Potatoes (GF)

Hickory Smoked Bacon (GF)

Sausage Links (GF)

Potato O'Brien (GF)

Turkey Sausage Patties (GF)

Garlic Whipped Potatoes (GF)

Roasted Seasonal Vegetables (GF)

Haricots Verts with Shallots (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

State tax and 21% administration charge apply.

(GF) -gluten free (V) -vegetarian (CN)- contains peanuts or tree nuts

 *Chef recommends this item





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BRUNCH ENHANCEMENTS

Smoked Salmon Platter \$12.00 per guest
Capers, chopped hard boiled eggs, onion, tomato, mini bagels, cream cheese

Yogurt Bar \$6.00 per guest
Organic yogurt, granola, dried cranberries, seasonal berries

◆ **Arbor Donuts** \$4.00 per guest
Vanilla with chocolate frosting, original glazed, vanilla long john, jelly filled and sprinkled (Based on 1.5 donuts per guest)

Chilled Shrimp Cocktail Bar \$12.00 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges

Vegetable Crudité (V) (GF) \$6.00 per guest
Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

***Carving Station** \$16.00 per guest
Beef tenderloin with horseradish crème fraiche and sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)



Artisan Cheese Board (V) (CN) \$10.00 per guest
Imported and domestic cheese to include; cheddar, gruyere, Boursin, smoked Gouda, herb crusted goat cheese and blue cheese. Served with dried fruit, preserves, and artisan breads

Trio of Tapenades (V) \$9.00 per guest
Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads, pita chips and flat bread

◆ **Baked Brie en Croute (V) (CN)** \$8.00 per guest
Pear and walnut compote, puff pastry, raisin crisps, artisan bread

*Menu Specifications: 50 guest minimum per station order.
\$75 chef fee applies

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DESSERT

Warm Cobbler Station \$10.00 per guest
Georgia peach and cinnamon apple cobbler with vanilla ice cream

Morton's Candy Bar (CN) \$7.00 per guest
Assorted Hersey's Chocolate Bars, M&M's, Gummie Bears, red liquorice, malted milk balls, chocolate covered pretzels and gumballs

Ice Cream Sandwich Station (CN) \$8.00 per guest
Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar and macadamia nut

Deluxe Coffee Bar (CN) \$6.00 per guest
Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, fresh whipped cream, and assorted flavored creamers

◆ **Ginkgo Brownie Bar (CN)** \$10.00 per guest
Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream and vanilla ice cream

◆ **Gourmet Sweets Buffet (CN)** \$13.00 per guest
Assorted petite fours, mini fresh fruit tarts, French macaroons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, mini assorted cheesecakes, seasonal fruit display, mini biscotti with café au lait crème



Wedding Cake

Included in package. To discuss cake options or to schedule a cake tasting, please contact our exclusive bakery:

The Cakery

937 Oak Street, North Aurora, IL 60542
(630) 892-0771- www.thecakeryinc.com

Menu Specifications: 50 guest minimum

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BEVERAGE SELECTIONS



Three Hour Bloody Mary and Mimosa Package
(Included in wedding package)

Premium Three Hour Beer, Wine and Soda Package
(Additional \$4.00 per guest)

Domestic and Imported Beer Selections
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose Two Premium Wines Selections
Canyon Road Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Premium Brands Liquor Package

(Additional \$6.00 per guest)
Amaretto Disaronno, Tito's, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Bailey's

Choose any Four

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose Two Premium Wine Selections

Canyon Road Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Prestige Brand Liquor Package

(Additional \$11.00 per guest)
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Bailey's

Choose any Five Beer Selections

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, Vander Mill Totally Roasted Cider

Choose Two Prestige Wine Selections

Rodney Strong Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

Choice of White or Red Seasonal Sangria

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