

2019 CATERING MENU



GINKGO CATERING

at THE MORTON ARBORETUM



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

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MORNING SELECTIONS



Fast Break Continental \$13.00 per guest
Assorted coffee cakes, seasonal sliced fruit platter, regular and decaffeinated coffee and hot tea

The Morning Agenda \$15.00 per guest
Freshly baked muffins, scones, and croissants with seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

The Acorn Express \$17.00 per guest
Choice of one of the following breakfast sandwiches: Turkey sausage, egg and cheese on an English muffin or sundried tomatoes, spinach and egg on a bagel, seasonal sliced fruit, yogurt cups, assorted juices, regular and decaffeinated coffee and hot tea

 **Arbor Breakfast Buffet** \$22.00 per guest
Feta, spinach and tomato scrambled eggs, choice of bacon or sausage links, breakfast potatoes, assorted breakfast pastries with whipped butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

The Founder's Start \$26.00 per guest
Crème Brûlée French toast with warm syrup, choice of bacon or sausage links, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

Signature Ginkgo Breakfast \$28.00 per guest
Ham and cheese quiche, seasonal vegetable quiche, sauce choron, breakfast potatoes, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

**Breakfast buffets are available for a maximum of two hours*

*State tax and 21% administration charge apply.
Published pricing is based on 20 guest minimum unless otherwise noted.
Unconsumed food cannot be taken off premise.
(GF)- gluten free (V)- vegetarian (CN)- contains nuts, nut products*

 **Chef recommends this item*

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BREAKS AND BEVERAGES



The Executive (CN) \$13.00 per guest
Domestic cheese, crackers and flatbreads, trail mix, vegetable crudité with ranch dip and iced tea

Mediterranean Trio Break \$12.00 per guest
Tomato bruschetta, olive tapenade, red pepper hummus with artisan breads, canned beverages and seasonal infused water

 **Salsa Sampler** \$10.00 per guest
Tri-colored tortilla chips with pico de gallo, salsa verde and roja, iced tea and lemonade.
*Add guacamole for an additional \$4.00 per guest

7th Inning Stretch (CN) \$13.00 per guest
Warm pretzels with cheese sauce, dry roasted peanuts, mini hot dogs served with mustard, relish, onions, assorted canned beverages and iced tea

Sweet Tooth (CN) \$11.00 per guest
Chocolate covered pretzels, fudge brownies, rice crispy triangles, chocolate chip cookies, malted milk balls and peanut M&Ms with seasonal infused water and assorted canned beverages

**Break stations are available for a maximum of two hours*

Infused Water \$24.00 per gallon
Choice of cucumber mint, strawberry basil, pineapple lime and ginger orange

Assorted Canned Beverages \$2.00 per can
Pepsi, Diet Pepsi, Sierra Mist

Lemonade or Fruit Punch \$24.00 per gallon

Iced or Hot Tea \$24.00 per gallon
Served with honey and lemon wedges

Boxed Water \$3.00 per box

Gourmet Coffee \$30.00 per gallon
Regular and decaffeinated coffee, served with cream and sugar

Milk \$12.00 per carafe
Choice of skim or 2%

Assorted Juices \$14.00 per carafe
Orange, apple and cranberry

Spiced Cider (Seasonal) \$32.00 per gallon

Hot Chocolate (Seasonal) \$24.00 per gallon

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