

## 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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## BUTLER PASSED HORS D'OEUVRES



	<b>Sriracha Lime Ahi Tuna</b>	\$4.00 per piece
	Wonton cup, cilantro aioli	
🌿	<b>Eggplant Caponata (Vegan)</b>	\$3.25 per piece
	Eggplant, olives, capers, onion, garlic	
	<b>Sausage Stuffed Mushroom</b>	\$3.50 per piece
	Italian sausage, tomato garlic sauce, shaved parmesan	
🌿	<b>Blackberry Beef Tenderloin</b>	\$4.00 per piece
	Blackberry stout glaze, arugula, caramelized onion, crostini	
	<b>Mini Chicken Saltimbocca</b>	\$3.75 per piece
	Organic baby spinach, prosciutto and parmesan roulade, sage cream sauce, polenta cake	
🌿	<b>Tequila Lime Shrimp (GF)</b>	\$4.00 per piece
	Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce	
	<b>Beet and Goat Cheese Crostini (V)</b>	\$3.25 per piece
	Arugula, balsamic truffle vinaigrette	
🌿	<b>Bacon Wrapped Date (GF)</b>	\$3.50 per piece
	Mint mojito glaze	
	<b>Mini Lump Crab Cake</b>	\$3.75 per piece
	Spicy avocado mousse	
	<b>Chicken Wellington</b>	\$4.00 per piece
	Puff pastry, mushroom duxelle	
🌿	<b>Arancini on Mini Fork (V)</b>	\$3.25 per piece
	Parmesan and panko crusted risotto, tomato garlic sauce	
	<b>Ricotta and Honeycomb Crostini</b>	\$3.50 per piece
	Prosciutto, black pepper	
	<b>Smoked Salmon Lollipop</b>	\$3.75 per piece
	Mini bread stick, chives, cream cheese	
	<b>Caprese Skewer (V) (CN) (GF)</b>	\$3.50 per piece
	Cherry tomatoes, fresh mozzarella, basil, pesto sauce	
🌿	<b>Boursin Stuffed Mushroom (V)</b>	\$3.50 per piece
	Horseradish crème, sriracha	
	<b>Kalbi Beef on Petite Spoon (GF)</b>	\$3.75 per piece
	Korean barbecue sauce	
🌿	<b>Tuna Togarashi (GF)</b>	\$4.00 per piece
	Seaweed salad, yuzu vinaigrette	

*\*50 piece minimum for all butler passed hors d'oeuvres*

*\*Served in lieu of a meal, we require approximately 12-14 pieces per guest*

*\*Served during cocktail hour prior to a meal, we recommend 3-5 pieces per guest*

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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## APPETIZER PLATTERS AND RECEPTION STATIONS



### Appetizer Platters

- ◆ **Artisan Cheese Board (V)** \$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, flatbreads and crackers
- Trio of Tapenades (V)** \$9.00 per guest  
 Tomato bruschetta, olive tapenade, and red pepper hummus, served with artisan breads
- Seasonal Fruit Display (V) (GF)** \$7.00 per guest  
 Seasonal sliced fruit
- Vegetable Crudité (V) (GF)** \$6.00 per guest  
 Seasonal raw vegetables, red pepper hummus and ranch dipping sauce
- ◆ **Baked Brie en Croute (V) (CN)** \$8.00 per guest  
 Pear and walnut compote, puff pastry, raisin crisps, artisan bread
- Chilled Shrimp Cocktail Bar (GF)** \$12.00 per guest  
 Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)

### Reception Stations

- ◆ **\*Carving Station** \$16.00 per guest  
 Beef tenderloin with natural jus and horseradish crème fraiche, sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)  
 \*\$75.00 chef fee required

### Pasta Bar

- \$12.00 per guest  
 Your choice of two pasta dishes:  
 Farfalle marinara with Italian sausage  
 Penne chicken Alfredo with broccoli  
 Vegetable farfalle with roasted red pepper cream sauce  
 (Gluten free pasta available upon request)

### ◆ Flatbread Pizzeria

- \$9.00 per guest  
 Seasonal grilled vegetable, pepperoni and sausage, barbecue chicken (Three portions per guest)

### Build- Your-Own Sliders

- \$7.00 per guest  
 Mini angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house made chips (1.5 pieces per guest)

### Mini Chicago Hot Dogs

- \$7.00 per guest  
 Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport peppers, house made chips (1.5 pieces per guest)

### ◆ Warm Pretzel Station

- \$6.00 per guest  
 Salted soft pretzel nuggets, whole grain mustard, cinnamon icing, warm cheese sauce

### Smoked Gouda Macaroni and Cheese Bites

- \$6.00 per guest  
 Warm smoked gouda cheese sauce (two pieces per guest)

### Chicken Nacho Bar

- \$8.00 per guest  
 Shredded chicken, tortilla chips, guacamole, pico de gallo, sour cream, jalapenos, warm cheese sauce

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## DESSERTS



### Dessert Stations

- ◆ **Gourmet Sweets Buffet (CN)** \$13.00 per guest  
 Assorted petit 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
  
- Warm Cobbler Station** \$10.00 per guest  
 Georgia peach and cinnamon apple cobbler with vanilla ice cream

**Chocolate Fondue** \$12.00 per guest  
 Warm gourmet chocolate, pineapple, cantaloupe, strawberries, pound cake, pretzel rods, marshmallow and graham crackers

- ◆ **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(CN)

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

### A La Carte Dessert Platters

**Homemade Assorted Cookies** \$3.00 per piece  
 Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)

**Dessert Bars (CN)** \$3.75 per piece

**Brownies** \$3.75 per piece  
 Gluten free available upon request

### Premium Plated Desserts

**Key Lime Pie (CN)** \$6.50 per guest  
 Florida key lime, graham cracker crust

**Cheesecake** \$6.50 per guest  
 Traditional creamy cheesecake, mixed berry compote

- ◆ **Carrot Cake (CN)** \$6.50 per guest  
 Raisins, walnuts, pineapple, cream cheese icing

**Chocolate Torte (GF)** \$6.50 per guest  
 Flourless chocolate cake, strawberries

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## BAR SELECTIONS

### Beer, Wine and Soda Package

#### Domestic and Imported Beers

Please select four beer options from the below list: Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

#### Premium Wines

Please select two wine options from the list below: Canyon Road Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 hour package	\$17.00 per guest
3 hour package	\$20.00 per guest
4 hour package	\$23.00 per guest
*Each additional hour	\$3.00 per guest

### Premium Bar Package

**Includes beer, wine and soda package along with premium brand liquors:** Amaretto Disaronno, Tito's, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniel's, Whiskey Acres Bourbon, Korbel Brandy, Baileys, Kahlua

### Choose any Four Beer Selections

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

2 hour package	\$20.00 per guest
3 hour package	\$25.00 per guest
4 hour package	\$29.00 per guest
*Each additional hour	\$4.00 per guest

### Prestige Brand Liquor Package

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniel's, Maker's Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Baileys, Kahlua

### 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

2 hour package	\$24.00 per guest
3 hour package	\$30.00 per guest
4 hour package	\$33.00 per guest
*Each additional hour	\$5.00 per guest



*\* Ginkgo Catering will not serve liquor to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage. Ginkgo Catering also reserves the right to cease alcohol service to any person whom they believe is intoxicated*

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