

2019 SHOWER MENU

GINKGO CATERING

at THE MORTON ARBORETUM



This Package include Three Hours of Food and Beverage Service, Plated Meal or Buffet Service
Butler Passed Mimosas upon Guest Arrival, Appetizers, Salad Course with Artisan Rolls,
Main Entrée with Vegetable and Starch, Dessert, Gourmet Coffee and Tea

Classic White China, Glassware, Flatware, Poly Cotton Full Length Linen in an Array of Colors
State Tax and 21% Administration Charge Apply

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

Catering Office | (630) 719-2457

E mail | ginkgocatering@mortonarb.org



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PLATED SHOWER MENU

Plated Lunch Package

Includes the following; butler passed mimosas upon guest arrival, three hors d'oeuvres, artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and hot tea

Choice of Three Butler Passed Hors d'Oeuvres

Boursin Stuffed Mushrooms (V), Beet and Goat Cheese Crostini, Caprese Skewer (V) (GF), Smoked Salmon Lollipops Bacon Wrapped Dates (GF), Mini Lump Crab Cake

Choice of Salad Course

Artisan Baby Greens Salad (V) (GF) (CN)

Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

Caesar Salad (V)

Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

Spinach and Berries Salad (V) (GF)

Seasonal berries, citrus segment, red onion, raspberry vinaigrette

Hearts of Romaine Salad (V)

Crispy leeks, slow roasted cherry tomatoes, blue cheese and roasted creamy garlic dressing

Vegetable Selections

Seasonal Vegetable Medley (GF), Roasted Baby Carrots (GF), Asparagus with Garlic Roasted Red Peppers (GF), Haricots Verts with Shallots (GF), Broccoli (GF)

Starch Selections

Butter and Herb Marble Potatoes (GF), Wild Rice Pilaf (GF), Garlic Whipped Potatoes (GF), Whipped Sweet Potatoes with Honey Butter (GF)

Entrée Selections

Frenched Chicken Breast (GF) \$48.00 per guest
Braised leeks, tomato ragout

Chicken Napoleon (GF) \$49.00 per guest
Goat cheese, sundried tomatoes, spinach, white wine butter sauce

Pan Roasted Salmon (GF) \$50.00 per guest
Citrus chive cream sauce

House Made Gnudi (V) \$48.00 per guest
Sautéed shitake mushrooms, sundried tomatoes, spinach, sage béchamel

Risotto Stuffed Mushroom (V) (GF) \$48.00 per guest
Sautéed spinach, sundried tomatoes, parmesan cheese

Additional Specialty Meals

Plated Children's Meal \$28.00 per child
Seasonal fruit cup (V), breaded chicken tenders with barbecue sauce, macaroni and cheese (V)

Plated Desserts

Cheesecake
Traditional creamy cheesecake, mixed berry compote

Carrot Cake (CN)

Raisins, walnuts, pineapple, cream cheese icing

Tiramisu Cake

Yellow cake, espresso mousse, cocoa powder

Chocolate Torte (GF)

Flourless chocolate cake

**When choosing multiple entrees, a \$3.00 per guest fee applies to all guests.*

State tax and 21% administration charge apply.

Menu includes two hours of service.

Published pricing is based on 20 guest minimum.

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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BUFFET SHOWER MENU

Buffet Lunch Package

\$53.00 per guest

Includes the following; butler passed mimosas upon guest arrival, three hors d'oeuvres, artisan dinner rolls with butter, salad, two entrée selections, vegetable side, starch side, gourmet sweets dessert station with coffee and hot tea

Choice of Three Butler Passed Hors d'Oeuvres

Boursin Stuffed Mushrooms (V), Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Lollipops, Bacon Wrapped Dates (GF), Mini Lump Crab Cake

Choice of Salad Course

Baby Greens Salad (V)

Mixed greens, cherry tomatoes, shredded carrots, cucumber, ranch dressing and balsamic vinaigrette

Caesar Salad (V)

Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

Spinach and Berries Salad (V)

Seasonal berries, citrus segments, red onion, raspberry vinaigrette

Vegetable Selection

Seasonal Vegetable Medley (GF), Roasted Baby Carrots (GF), Asparagus with Garlic Roasted Red Peppers (GF), Haricots Verts with Shallots (GF), Broccoli (GF)

Starch Selection

Butter and Herb Marble Potatoes (GF), Wild Rice Pilaf (GF), Garlic Whipped Potatoes (GF), Whipped Sweet Potatoes with Honey Butter (GF)

Choice of Two Entrées

Chicken Saltimbocca (GF)

Provolone, sage, prosciutto, sage cream sauce

Pan Roasted Salmon (GF)

Citrus chive cream sauce

Roasted Chicken Breast (GF)

Braised leeks, tomato ragout

Sliced Sirloin of Beef (GF)

Thin sliced, natural jus and horseradish cream

Risotto Stuffed Mushroom (V) (GF)

Sautéed spinach, sundried tomatoes, parmesan cheese

Penne Rosso (V)

Seasonal vegetables, red pepper cream

Additional Specialty Meals

Plated Children's Meal

\$28.00 per child

Seasonal fruit cup (V), breaded chicken tenders with barbecue sauce, macaroni and cheese (V)

Gourmet Sweets Dessert Station (V) (CN)

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

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SHOWER ENHANCEMENTS

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

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

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



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

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

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BAR PACKAGES

Mimosa and Bloody Mary Package

Includes Absolut, Wycliff Champagne, Orange Juice, Bloody Mary Mix, Peach Puree

2 hour package	\$12.00 per guest
3 hour package	\$15.00 per guest
*Each additional hour	\$2.00 per guest

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 Brands Liquor Package

Amaretto Disaronno, Tito's, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Bailey's

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 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

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

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