

## 2020 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

Catering Office | (630) 719-2457

E mail | [ginkgocatering@mortonarb.org](mailto:ginkgocatering@mortonarb.org)



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at THE MORTON ARBORETUM

## 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 (V), Caprese Skewer (V) (GF), Smoked Salmon Crostini, Mini Lump Crab Cake, Chipotle Chicken Bites

### 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

### Mixed Field Greens (V) (GF) (CN)

Poached pear, honey pecans, blue cheese, champagne vinaigrette

### 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

Rosemary Fingerling Potatoes (GF), Wild Rice Pilaf (GF), Garlic Whipped Potatoes (GF), Whipped Sweet Potatoes with Honey Butter (GF)

### Entrée Selections

**Chicken Asiago (GF)** \$48.00 per guest  
Artichokes, black olive tapenade, asiago cream

**Stuffed Chicken Florentine (GF)** \$48.00 per guest  
Goat cheese, sundried tomatoes, spinach, natural jus

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

**Roasted Zucchini Cakes (V)** \$48.00 per guest  
Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette

**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

**Chocolate Raspberry Bomb Mini Cake (V)**  
Flourless chocolate cake, raspberry mousse, chocolate ganache

**Carrot Cake (CN)**  
Raisins, walnuts, pineapple, cream cheese icing

**Red Velvet Mini Cake (V)**  
Cream cheese frosting, chocolate garnish

**Apple Crumb Tart (V)**  
3" inch individual tart, whipped cream

*\*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 Crostini, Mini Lump Crab Cake, Chipotle Chicken Bites

### 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), Broccolini (GF)

### Starch Selection

Rosemary Fingerling Potatoes (GF), Wild Rice Pilaf (GF), Garlic Whipped Potatoes (GF), Whipped Sweet Potatoes with Honey Butter (GF)

### Choice of Two Entrées

#### Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

#### Stuffed Chicken Florentine (GF)

Goat cheese, sundried tomatoes, spinach, natural jus

#### Chicken Saltimbocca (GF)

Provolone, prosciutto, sage cream sauce

#### Pan Roasted Salmon (GF)

Citrus chive cream sauce

#### 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

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

**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

**Seasonal Fruit Display (V) (GF)** \$7.00 per guest  
Seasonal sliced fruit



**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 mousse. Served with dried fruit, preserves, flatbreads and crackers

**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

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, 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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