

Brunch Wedding Menu

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

CHRIS MARKS | Executive chef ED PRATSCHER | Chef de cuisine

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THIS WEDDING PACKAGE INCLUDES:

- Four hours of food and beverage service
- Three hours of mimosa and bloody mary bar, assorted fruit juices, and gourmet coffee and hot tea station
- Brunch buffet featuring assorted breakfast breads with sweet butter and preserves, seasonal fruit display, Signature Ginkgo Salad, choice of three entrées with accompaniments, Champagne toast, and custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.
- \$72 per guest



BRUNCH MENU SELECTIONS

CHOICE OF THREE MAIN ENTREES

Blueberry Pancake Roulade (V)

Blueberry compote, warm syrup

Country-Style Biscuits and Gravy

Traditional sausage gravy

🍴 **Ham and Cheese Frittata (GF)**

Baked eggs, potatoes, cheddar cheese, smoked ham

Spinach and Feta Scrambled Eggs (V) (GF)

Sautéed spinach, sun-dried tomatoes, crumbled feta

Crème Brûlée French Toast (V)

Brioche, caramel sauce, confectioners' sugar

Chicken Limone (GF)

Sautéed garlic, shallots, lemon jus

Short Ribs (GF)

Port wine natural jus

Herb-Crusted Salmon (GF)

Parsley, oregano, rosemary, thyme, dill cream sauce

Penne Rosso (V)

Seasonal vegetables, red pepper cream

CHOICE OF TWO SIDES

Hickory-Smoked Bacon (GF)

Sausage Links (GF)

Breakfast Potatoes (GF)

Turkey Sausage Patties (GF)

Truffle Mashed Yukon Potatoes (GF)

Haricots Verts with Shallots (GF)

Roasted Baby Carrots (GF)

Rosemary Potatoes (GF)

State tax and 23% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan

🍴 *Chef recommends this item.*

BRUNCH ENHANCEMENTS

- 🌿 **Smoked Salmon Platter** \$17 per guest
Capers, chopped hard-boiled eggs, onion, tomato, mini-bagels, cream cheese
- Yogurt Bar** \$8 per guest
Vanilla yogurt, granola, dried cranberries, seasonal berries
- Arbor Doughnuts** \$6 per guest
Assorted varieties (Based on 1.5 donuts per guest)
- Chilled Shrimp Cocktail Bar** \$16 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges
- Vegetable Crudité (V) (GF)** \$8 per guest
Seasonal raw vegetables, roasted red pepper hummus, and ranch dipping sauce
- Carving Station*** \$18 per guest
Maple glaze spiral ham with dijonnaise sauce and sage-roasted turkey breast with bearnaise sauce and dinner rolls (Based on 3–4 ounces per guest)
**\$125 chef fee applies*
- Artisan Cheese Board (V) (CN)** \$13 per guest
Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusteD goat cheese, and manchego. Served with dried fruit, preserves, flatbreads, and crackers.
- Trio of Tapenades (V)** \$12 per guest
Roma tomato bruschetta, Mediterranean olive tapenade, and roasted red pepper hummus, served with artisan breads.
- Arbordale Charcuterie** \$18 per guest
Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusteD goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata.

Menu Specifications: 50-guest minimum per station order.

State tax and 23% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan

🌿 Chef recommends this item.



DESSERT

Ice Cream Sandwich Station (CN) (V)

\$10 per guest

Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

Deluxe Coffee Bar (CN) (V)

\$8 per guest

Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup.

🌿 Gourmet Sweets Buffet (CN) (V)

\$13 per guest

Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles

(Pricing estimate based on 2.5 pieces per guest)

Deluxe Gourmet Sweets Buffet (CN) (V)

\$16 per guest

Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes

(Pricing estimate based on 4 pieces per guest)

Wedding Cake

Custom wedding cake included in the package

Menu Specifications: 50-guest minimum.

State tax and 23% administrative charge apply.

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🌿 Chef recommends this item.

BEVERAGE SELECTIONS

THREE-HOUR BLOODY MARY AND MIMOSA PACKAGE

(included in wedding package)

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

(additional \$4 per guest)

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

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PREMIUM BRANDS LIQUOR PACKAGE *(additional \$6 per guest)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniel's, Whiskey Acres Bourbon, Korbel Brandy, Baileys,

Beer selections:

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

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRANDS LIQUOR PACKAGE *(additional \$10 per guest)*

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

Choose any five beer selections:

Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Revolution Anti-Hero, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from The Hess Collection:

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Menu Specifications: 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 staff believes is intoxicated.



The
Morton
Arboretum® 

THE
CHAMPION
of TREES

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