

Daytime 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
- Champagne or sparkling grape juice toast
- Three-hour beer, wine, and soda package
- Three-course meal including a plated salad with artisan bread service, choice of entree with vegetable and grain sides, and a custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

BUTLER-PASSED HORS D'OEUVRES

🌱 Beet and Goat Cheese Crostini (V) Arugula, balsamic truffle vinaigrette	<i>\$3.25 per piece</i>
Bacon-Wrapped Date (GF) Mint mojito glaze	<i>\$3.50 per piece</i>
Mini Lump Crab Cake Spicy avocado mousse	<i>\$3.75 per piece</i>
Chicken Spring Roll Sweet Thai chili dipping sauce	<i>\$3.50 per piece</i>
🌱 Tequila Lime Shrimp (GF) Bacon, tomatoes, cilantro, tequila lime butter sauce	<i>\$4 per piece</i>
Smoked Salmon Mousse Dill, lemon, cream cheese, rye crostini	<i>\$3.75 per piece</i>
🌱 Caprese Skewer (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce	<i>\$3.50 per piece</i>
Avocado Toast (VG) Herb toasted crostini, avocado, roasted red pepper, sea salt	<i>\$3.25 per piece</i>
Ricotta Prosciutto Honeycomb Peppercorn and honey-infused ricotta, prosciutto, honeycomb	<i>\$3.50 per piece</i>
Mini Potato Croquettes (V) (GF) Truffle aioli, chives	<i>\$3.25 per piece</i>
🌱 Bourbon Barbecue Plant-Based Meatballs (GF) (VG) Whiskey Acres bourbon sauce	<i>\$3.25 per piece</i>

Menu Specifications: 50-piece minimum order.

State tax and 23% administrative charge apply.

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

🌱 Chef recommends this item.

APPETIZER STATIONS

- 🌿 **Artisan Cheese Board (V)** *\$13 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, and crackers.
- 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.
- Trio of Tapenades (V)** *\$12 per guest*
Roma tomato bruschetta, Mediterranean olive tapenade,
and roasted red pepper hummus, served with artisan breads.
- 🌿 **Chilled Shrimp Cocktail Bar** *\$16 per guest*
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon
wedges (Pricing estimate is based on 3 pieces per guest.)
- Vegetable Crudités (V) (GF)** *\$8 per guest*
Seasonal raw vegetables, roasted red pepper hummus,
and ranch dipping sauce

Menu Specifications: 50-guest minimum per station order.

State tax and 23% administrative charge apply.

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🌿 Chef recommends this item.

SALAD AND SIDE SELECTIONS

PLATED SALAD COURSE

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

Poached pear, candied pecans, blue cheese, champagne vinaigrette

Caesar Salad

Romaine hearts, Parmesan cheese crisp, garlic croutons, creamy Caesar dressing

🌿 **Artisan Baby Greens (V) (GF) (CN)**

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

VEGETABLE SELECTIONS

Roasted Baby Carrots (GF)

🌿 **Asparagus with Garlic-Roasted Red Peppers (GF)**

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

Roasted Rosemary Red Potatoes (GF)

Rice Pilaf (GF)

Truffle Mashed Yukon Potatoes (GF)

State tax and 23% administrative charge apply.

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🌿 *Chef recommends this item.*

ENTRÉE SELECTIONS

Chicken Asiago (GF) Artichokes, black olive tapenade, asiago cream	<i>\$84 per guest</i>
Chicken Limone (GF) Sautéed garlic, shallots, lemon jus	<i>\$84 per guest</i>
• Filet Mignon (GF) Roasted shallots, natural jus	<i>\$96 per guest</i>
Short Rib (GF) Port wine natural jus	<i>\$90 per guest</i>
Herb-Crusted Salmon (GF) Parsley, oregano, rosemary, thyme, dill cream sauce	<i>\$90 per guest</i>
Seasonal Vegetable Napoleon (Vegan) (GF) Roasted red pepper coulis, rice pilaf	<i>\$78 per guest</i>
Roasted Zucchini Cakes with Rice Pilaf (V) Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette	<i>\$78 per guest</i>
• Filet Mignon and Choice of Chicken (GF)	<i>\$92 per guest</i>
Short Rib and Choice of Chicken (GF)	<i>\$88 per guest</i>
Herb-Crusted Salmon and Filet Mignon (GF) Dill cream sauce and natural jus	<i>\$94 per guest</i>
Children's Meal Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese	<i>\$35 per child</i>
Boxed Vendor Meal Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie	<i>\$25 per vendor</i>
Plated Vendor Meal Same as guest entrée selection	<i>\$60 per vendor</i>

Menu Specifications: When choosing multiple entrees, a \$5-per-guest fee applies to all guests. State tax and 23% administrative charge apply.

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DESSERT

Ice Cream Sandwich Station (CN) (V)

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

\$10 per guest

Deluxe Coffee Bar (CN) (V)

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

\$8 per guest

Gourmet Sweets Buffet (CN) (V)

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)

\$13 per guest

Deluxe Gourmet Sweets Buffet (CN) (V)

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

(Pricing estimate based on 4 pieces per guest)

\$16 per guest

Wedding Cake

Custom wedding cake included in the package.

Menu Specifications: 50-guest minimum.

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🌿 Chef recommends this item.



BEVERAGE SELECTIONS

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

(included in wedding package)

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 \$5 per guest)*

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

Beer selections:

Miller Lite, Corona Light, Heineken, 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 \$8 per guest)*

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

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

Choose white or red seasonal sangria.

Upgrade the champagne toast to Santa Margherita Sparkling Rosé or Torresella Dry Prosecco for an additional \$5 per guest.

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
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THE
CHAMPION
of TREES

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