

Wedding Menu

The Morton Arboretum




GINKGO CATERING

at THE MORTON ARBORETUM

CHRIS MARKS | Executive chef **ED PRATSCHER** | Chef de cuisine

CATERING OFFICE | 630-719-2457 **EMAIL** | ginkgocatering@mortonarb.org

THIS WEDDING PACKAGE INCLUDES:

- Five and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Four-hour premium bar package
- Wine service with dinner
- Gourmet coffee and hot tea
- Three-course dinner including a plated salad with artisan bread service, choice of entrée 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 Crabcake Spicy avocado mousse	<i>\$3.75 per piece</i>
Avocado Toast (VG) Herb toasted crostini, avocado, roasted red pepper, sea salt	<i>\$3.25 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>\$3.25 per piece</i>
🍷 Caprese Skewer (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce	<i>\$3.50 per piece</i>
Ricotta Prosciutto Honeycomb Peppercorn and honey-infused ricotta, prosciutto	<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 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, 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)

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🌿 *Chef recommends this item.*

ENTRÉE SELECTIONS

Chicken Asiago (GF) Artichokes, black olive tapenade, asiago cream	<i>\$105 per guest</i>
• Chicken Limone (GF) Sautéed garlic, shallots, lemon jus	<i>\$105 per guest</i>
Filet Mignon (GF) Roasted shallots, natural jus	<i>\$120 per guest</i>
• Short Rib (GF) Port wine natural jus	<i>\$112 per guest</i>
Herb-Crusted Salmon (GF) Parsley, oregano, rosemary, thyme, dill cream sauce	<i>\$112 per guest</i>
Seasonal Vegetable Napoleon (Vegan) (GF) Roasted red pepper coulis, rice pilaf	<i>\$98 per guest</i>
• Zucchini Cakes with Rice Pilaf (V) Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette	<i>\$98 per guest</i>
Filet Mignon and Choice of Chicken (GF)	<i>\$115 per guest</i>
• Short Rib and Choice of Chicken (GF)	<i>\$110 per guest</i>
Herb-Crusted Salmon and Filet Mignon (GF) Dill cream sauce and natural jus	<i>\$118 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)

\$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 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.



LATE NIGHT SNACKS

Build-Your-Own Sliders

\$8 per guest

Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips

Arbor Street Tacos

\$10 per guest

Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cojita cheese, sour cream, salsa verde

Warm Pretzel Station (V)

\$6 per guest

Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce

Traditional Connie's Pizza

\$9 per guest

Cheese, vegetable, and pepperoni pizzas

(Portioned as 3 pieces per guest)

Mini Chicago Hot Dogs

\$7 per guest

Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips

Menu Specifications: 50-guest minimum.

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🌿 Chef recommends this item.

BEVERAGE SELECTIONS

PREMIUM BRANDS LIQUOR PACKAGE *(included in wedding package)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, 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 BRAND LIQUOR PACKAGE *(additional \$12 per guest)*

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, 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

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.*