
DAYTIME WEDDING MENU

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

OLEGARIO SOTO | Executive chef **MATT DUBOIS** | Chef de cuisine

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

THIS WEDDING PACKAGE INCLUDES:

- Three and a half 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

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| 🍷 Beet and Goat Cheese Crostini (V) Arugula, balsamic truffle vinaigrette | \$3.25 per piece |
| Bacon-Wrapped Date (GF) Mint mojito glaze | \$3.50 per piece |
| Mini Lump Crab Cake Spicy avocado mousse | \$3.75 per piece |
| Arancini on Mini-Fork (V) Parmesan and panko-crusting risotto, tomato garlic sauce | \$3.25 per piece |
| 🍷 Barbecue Shrimp and Cheddar Grits Barbecue sauce and cheddar cheese | \$4 per piece |
| Chipotle Chicken Bites Cilantro, avocado mousse, radish | \$3.25 per piece |
| Mini BLT Bites Bacon, lettuce, mayonnaise, tomato | \$3.25 per piece |
| 🍷 Blackberry Beef Tenderloin Blackberry stout glaze, arugula, caramelized onion, crostini | \$4 per piece |
| 🍷 Tequila Lime Shrimp (GF) Bacon, tomatoes, cilantro, tequila lime butter sauce | \$4 per piece |
| Smoked Salmon Dill, cream cheese mousse, pumpernickel crisp | \$3.75 per piece |
| 🍷 Caprese Skewer (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce | \$3.50 per piece |
| Boursin Cheese–Stuffed Mushroom (V) Horseradish crème, sriracha | \$3.50 per piece |
| Kalbi Beef (GF) Korean barbecue sauce | \$3.75 per piece |

BUTLER-PASSED HORS D'OEUVRES (continued)

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| Pear with Baked Brie (V) (CN) Walnut compote, rosemary and raisin crisp | \$4 per piece |
| Mini Potato Croquettes (V) Truffle aioli, chives | \$3.25 per piece |
| 🍷 Bourbon Barbecue Meatballs Whiskey Acres bourbon sauce | \$3.25 per piece |

Menu Specifications: 50-piece minimum order.

State tax and 21% administrative charge apply.

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

🍷 Chef recommends this item.

APPETIZER STATIONS

| | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 🍷 Artisan Cheese Board (V) Imported and domestic cheese to include: cheddar, Gruyere, Boursin, smoked Gouda, herb-crusting goat cheese, and Brie cheese. Served with dried fruit, preserves, flatbreads, and crackers. | \$10 per guest |
| Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads. | \$9 per guest |
| Seasonal Fruit Display (V) (GF) Seasonal sliced fruit | \$7 per guest |
| 🍷 Chilled Shrimp Cocktail Bar Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.) | \$12 per guest |
| Vegetable Crudités (V) (GF) Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce | \$7 per guest |

Menu Specifications: 50-guest minimum per station order.

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SALAD AND SIDE SELECTIONS

PLATED SALAD COURSE

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

Poached pear, honey 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

Baby Spinach with Berries (V) (GF)

Seasonal berries, citrus segments, red onion, raspberry vinaigrette

Melon Feta Salad (GF) (V)

Mixed greens, arugula, feta cheese, melon, grapefruit segments, lemon vinaigrette

Caprese Salad (V) (CN) (Available May–September)

Vine-ripened yellow and red tomatoes, fresh mozzarella, mixed greens, pepita pesto, balsamic glaze

VEGETABLE SELECTIONS

Baked Cauliflower with Cheese (GF)

Roasted Baby Carrots (GF)

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

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

🌿 **Rosemary Fingerling Potatoes (GF)**

Wild Rice Pilaf (GF)

Whipped Garlic Potatoes (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

State tax and 21% administrative charge apply.

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ENTRÉE SELECTIONS

Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

\$76 per guest

🌿 **Chicken Saltimbocca (GF)**

Provolone, prosciutto, sage cream sauce

\$79 per guest

Stuffed Chicken Florentine (GF)

Goat cheese, sun-dried tomatoes, spinach, natural jus

\$79 per guest

Filet Mignon (GF)

Roasted shallots, natural jus

\$88 per guest

🌿 **Short Rib (GF)**

Port wine natural jus

\$82 per guest

Pan-Roasted Salmon (GF)

Citrus chive cream sauce

\$81 per guest

🌿 **Seared Sea Scallops (GF)**

Herb butter sauce

\$88 per guest

Seasonal Vegetable Napoleon (VG) (GF)

Roasted red pepper coulis, wild rice

\$76 per guest

House-Made Gnudi (V)

Sautéed shiitake mushrooms, sun-dried tomatoes, spinach, sage béchamel

\$76 per guest

Risotto-Stuffed Mushroom (V) (GF)

Sautéed spinach, sun-dried tomatoes, Parmesan cheese

\$76 per guest

🌿 **Roasted Zucchini Cakes (V)**

Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette

\$76 per guest

Grilled Cauliflower Steak (Vegan) (CN)

Sautéed spinach, almonds, garlic, romesco Sauce

\$76 per guest

Filet Mignon and Choice of Chicken (GF)

Herb butter sauce and natural jus

\$84 per guest

Seared Sea Scallops and Filet Mignon (GF)

Herb butter sauce and natural jus

\$89 per guest

🌿 **Short Rib and Choice of Chicken (GF)**

Citrus chive sauce and natural jus

\$80 per guest

Pan-Roasted Salmon and Filet Mignon (GF)

Citrus chive sauce and natural jus

\$84 per guest

Children's Meal

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

\$28 per child

Boxed Vendor Meal

Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie

\$20 per vendor

Plated Vendor Meal

Same as guest entrée selection

\$45 per vendor

Menu Specifications: When choosing multiple entrees, a \$3-per-guest fee applies to all guests.

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DESSERT

Warm Cobbler Station (V) *\$10 per guest*
Cherry cobbler, cinnamon apple cobbler, vanilla ice cream

Ice Cream Sandwich Station (CN) (V) *\$8 per guest*
Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

Deluxe Coffee Bar (CN) (V) *\$6 per guest*
Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, fresh whipped cream, and assorted flavored creamers

🌿 **Ginkgo Brownie Bar (CN) (V)** *\$10 per guest*
Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream

🌿 **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, assorted mini-cheesecakes, seasonal fruit display, mini-biscotti

Wedding Cake

Included in package. To discuss cake options or to schedule a cake tasting, please contact our exclusive bakery:

The Cakery

937 Oak St., North Aurora, IL 60542
630-892-0771 • www.thecakeryinc.com

Menu Specifications: 50-guest minimum.

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BEVERAGE SELECTIONS

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE
(included in wedding package)

Choose any four beer selections:

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

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Pinot Grigio, 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, Kahlúa

Choose any four beer selections:

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

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Pinot Grigio, 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, Kahlúa

Choose any five beer selections:

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from Rodney Strong:

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, **NEW** Upshot Red (blend of Petit Verdot, Merlot, Malbec, and Riesling), **NEW** Upshot White (blend of Gewürztraminer, Sauvignon Blanc, Viognier, and Chardonnay)

Choose white or red seasonal sangria.

Upgrade the champagne toast to Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional \$3 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
Morton
Arboretum®



THE
CHAMPION
of TREES

Revised November 2020