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# WEDDING MENU

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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](mailto: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
- Four-course dinner including a plated salad with artisan bread service, intermezzo, 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

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

## BUTLER-PASSED HORS D'OEUVRES (continued)

<b>Pear with Baked Brie (V) (CN)</b> Walnut compote, rosemary and raisin crisp	\$4 per piece
<b>Mini Potato Croquettes (V)</b> Truffle aioli, chives	\$3.25 per piece
🍷 <b>Bourbon Barbecue Meatballs</b> 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

🍷 <b>Artisan Cheese Board (V)</b> 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
<b>Trio of Tapenades (V)</b> Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads.	\$9 per guest
<b>Seasonal Fruit Display (V) (GF)</b> Seasonal sliced fruit	\$7 per guest
🍷 <b>Chilled Shrimp Cocktail Bar</b> Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)	\$12 per guest
<b>Vegetable Crudités (V) (GF)</b> 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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🍷 Chef recommends this item.

## 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)**

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🌿 Chef recommends this item.

## ENTRÉE SELECTIONS

**Chicken Asiago (GF)**

Artichokes, black olive tapenade, asiago cream

\$96 per guest

🌿 **Chicken Saltimbocca (GF)**

Provolone, prosciutto, sage cream sauce

\$99 per guest

**Stuffed Chicken Florentine (GF)**

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

\$99 per guest

**Filet Mignon (GF)**

Roasted shallots, natural jus

\$108 per guest

🌿 **Short Rib (GF)**

Port wine natural jus

\$102 per guest

**Pan-Roasted Salmon (GF)**

Citrus chive cream sauce

\$101 per guest

🌿 **Seared Sea Scallops (GF)**

Herb butter sauce

\$110 per guest

**Seasonal Vegetable Napoleon (VG) (GF)**

Roasted red pepper coulis, wild rice

\$96 per guest

**House-Made Gnudi (V)**

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

\$96 per guest

**Risotto-Stuffed Mushroom (V) (GF)**

Sautéed spinach, sun-dried tomatoes, Parmesan cheese

\$96 per guest

🌿 **Roasted Zucchini Cakes (V)**

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

\$96 per guest

**Grilled Cauliflower Steak (Vegan) (CN)**

Sauteed spinach, almonds, garlic, romesco Sauce

\$96 per guest

**Filet Mignon and Choice of Chicken (GF)**

Herb butter sauce and natural jus

\$104 per guest

**Seared Sea Scallops and Filet Mignon (GF)**

Herb butter sauce and natural jus

\$108 per guest

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

Citrus chive sauce and natural jus

\$100 per guest

**Pan-Roasted Salmon and Filet Mignon (GF)**

Citrus chive sauce and natural jus

\$104 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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Chef recommends this item.

## LATE NIGHT SNACKS

**Gourmet Popcorn Station (V)** *\$6 per guest*  
Assorted popcorn flavors include: truffle butter, cheddar, caramel, and chocolate-drizzled.

**Build-Your-Own Sliders** *\$7 per guest*  
Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips.

**Arbor Street Tacos (GF)** *\$8 per guest*  
Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, corn 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

**Flatbread Pizzeria** *\$9 per guest*  
Margherita, barbecue chicken, and pepperoni with sausage

**Mini Chicago Hot Dogs** *\$7 per guest*  
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips

**Wing Station** *\$7 per guest*  
Baked chicken wings tossed in three sauces: spicy buffalo, barbecue, and Parmesan garlic. Served with celery sticks and baby carrots, accompanied by ranch and blue cheese dipping sauce.

**Smoked Gouda Macaroni and Cheese Bites (V)** *\$6 per guest*  
Warm smoked Gouda cheese sauce

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## BEVERAGE SELECTIONS

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### 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, 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 BRAND LIQUOR PACKAGE *(additional \$10 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.*