
WEDDING MENU

White Pine Pavilion




GINKGO CATERING
at THE MORTON ARBORETUM

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

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

THE WHITE PINE PAVILION PACKAGE INCLUDES:

- Five and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Wine service with dinner
- Four-hour premium bar package
- Gourmet coffee and tea
- Three-course dinner including plated salad with artisan bread, choice of entrée with accompaniments, and a custom wedding cake
- Tableware including classic white china, 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	\$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)

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.

\$75 chef fee applies.

State tax and 21% administrative charge apply.

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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 fresh yellow and red tomatoes

VEGETABLE SELECTIONS

Roasted Baby Carrots (GF)

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

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

🌿 **Baked Cauliflower with Cheese (GF)**

Wild Rice Pilaf (GF)

Whipped Garlic Potatoes (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

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ENTRÉE SELECTIONS

Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

\$95 per guest

🌿 **Chicken Saltimbocca (GF)**

Provolone, prosciutto, sage cream sauce

\$98 per guest

Stuffed Chicken Florentine (GF)

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

\$98 per guest

Filet Mignon (GF)

Roasted shallots, natural jus

\$106 per guest

🌿 **Short Ribs (GF)**

Port wine natural jus

\$101 per guest

Pan-Roasted Salmon (GF)

Citrus and chive cream sauce

\$99 per guest

Seared Sea Scallops (GF)

Herb butter sauce

\$108 per guest

Seasonal Vegetable Napoleon (VG) (GF)

Roasted red pepper coulis, wild rice

\$95 per guest

House-Made Gnudi (V)

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

\$95 per guest

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

Sautéed spinach, sun-dried tomatoes, Parmesan cheese

\$95 per guest

Roasted Zucchini Cakes (V)

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

\$95 per guest

Filet Mignon and Choice of Chicken (GF)

\$103 per guest

Seared Sea Scallops and Filet Mignon (GF)

Roasted shallot, rosemary demi-glace

\$106 per guest

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

\$98 per guest

Pan-Roasted Salmon and Filet Mignon (GF)

Citrus chive sauce and natural jus

\$102 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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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 \$8 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

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.*