
BRUNCH WEDDING MENU

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

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

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THIS WEDDING PACKAGE INCLUDES:

- Four hours of food and beverage service
- Three hours of mimosa and bloody mary bar, assorted fruit juices, and gourmet coffee and hot tea station
- Brunch buffet featuring assorted breakfast breads with sweet butter and preserves, seasonal fruit display, tossed green salad, choice of three entrées with accompaniments, and custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.
- \$65 per guest



BRUNCH MENU SELECTIONS

CHOICE OF THREE MAIN ENTREES

Buttermilk Pancakes (V)

Warm syrup, whipped butter

Country-Style Biscuits and Gravy

Traditional sausage gravy

🌿 **Ham and Cheese Frittata**

Scrambled eggs, potatoes, cheddar cheese, smoked ham

Spinach and Feta Scrambled Eggs (V)

Sautéed spinach, tomatoes, onions, crumbled feta

Crème Brûlée French Toast (V)

Brioche, caramel sauce, confectioners' sugar

Chicken Asiago (GF)

Artichokes, black olive tapenade, Asiago cream

🌿 **Chicken Saltimbocca (GF)**

Provolone, sage, prosciutto, sage cream sauce

Short Ribs (GF)

Port wine natural jus

Pan-Roasted Salmon (GF)

Citrus chive cream sauce

Penne Rosso (V)

Seasonal vegetables, red pepper cream

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

Sautéed spinach, sun-dried tomatoes, Parmesan cheese

CHOICE OF TWO SIDES

Rosemary Fingerling Potatoes (GF)

Hickory-Smoked Bacon (GF)

Sausage Links (GF)

Potato O'Brien (GF)

Turkey Sausage Patties (GF)

Garlic Whipped Potatoes (GF)

Roasted Seasonal Vegetables (GF)

Haricots Verts with Shallots (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

State tax and 21% administrative charge apply.

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

🌿 *Chef recommends this item.*

BRUNCH ENHANCEMENTS

Smoked Salmon Platter

Capers, chopped hard-boiled eggs, onion, tomato, mini-bagels, cream cheese

\$12 per guest

Yogurt Bar

Organic yogurt, granola, dried cranberries, seasonal berries

\$6 per guest

🌿 Arbor Doughnuts

Vanilla with chocolate frosting, original glazed, vanilla long john, jelly-filled, and sprinkled
(Based on 1.5 donuts per guest)

\$4 per guest

Chilled Shrimp Cocktail Bar

Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges

\$14 per guest

Vegetable Crudité (V) (GF)

Seasonal raw vegetables, edamame hummus, and ranch dipping sauce

\$7 per guest

Carving Station*

Beef tenderloin with horseradish crème fraîche and sage-roasted turkey breast with apricot chutney and dinner rolls
(Based on 3–4 ounces per guest)

\$16 per guest

Artisan Cheese Board (V) (CN)

Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and Manchego. Served with dried fruit, preserves, flatbreads, and crackers.

\$12 per guest

Trio of Tapenades (V)

Roma tomato bruschetta, Mediterranean olive tapenade, and edamame hummus, served with artisan breads.

\$10 per guest

**\$75 chef fee applies*

Menu Specifications: 50-guest minimum per station order.

State tax and 21% administrative charge apply.

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🌿 Chef recommends this item.





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
Custom wedding cake included in the package.

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BEVERAGE SELECTIONS

THREE-HOUR BLOODY MARY AND MIMOSA PACKAGE

(included in wedding package)

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

(additional \$4 per guest)

Domestic and imported 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 \$6 per guest)*

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

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 \$10 per guest)*

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

Choose any five beer selections:

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Revolution Anti-Hero, Two Brothers Domain DuPage, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from The Hess Collection:

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

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 October 2021