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# WEDDING MENU

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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](mailto:ginkgocatering@mortonarb.org)

## THE WHITE PINE PAVILION PACKAGE INCLUDES:

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- 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

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🍷 <b>Beet and Goat Cheese Crostini (V)</b> Arugula, balsamic truffle vinaigrette	<i>\$3.25 per piece</i>
<b>Bacon-Wrapped Date (GF)</b> Mint mojito glaze	<i>\$3.50 per piece</i>
<b>Mini Lump Crab Cake</b> Spicy avocado mousse	<i>\$3.75 per piece</i>
<b>Arancini on Mini-Fork (V)</b> Parmesan and panko-crusted risotto, tomato garlic sauce	<i>\$3.25 per piece</i>
🍷 <b>Shrimp Mousse Tartlet</b> Avocado, Boursin cheese, micro-cilantro	<i>\$3.50 per piece</i>
<b>Chipotle Chicken Bites</b> Cilantro, avocado mousse, radish	<i>\$3.25 per piece</i>
<b>Chicken Meatballs</b> Korean barbecue sauce, chives	<i>\$3.25 per piece</i>
🍷 <b>Blackberry Beef Tenderloin</b> Blackberry stout glaze, arugula, caramelized onion, crostini	<i>\$4 per piece</i>
🍷 <b>Tequila Lime Shrimp (GF)</b> Bacon, tomatoes, cilantro, tequila lime butter sauce	<i>\$4 per piece</i>
<b>Smoked Salmon</b> Dill, cream cheese mousse, pumpernickel crisp	<i>\$3.75 per piece</i>
🍷 <b>Caprese Skewer (V) (CN) (GF)</b> Cherry tomatoes, fresh mozzarella, basil, pesto sauce	<i>\$3.50 per piece</i>
<b>Portobello and Brie (V)</b> Grilled apples, caramelized onion, toast round	<i>\$3.25 per piece</i>
<b>Kalbi Beef (GF)</b> Korean barbecue sauce	<i>\$3.75 per piece</i>

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

<b>Prosciutto-Wrapped Asparagus (GF)</b> Chervil pesto	\$3.25 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, Boursin, smoked Gouda, herb-crusted goat cheese, and Manchego cheese. Served with dried fruit, preserves, flatbreads, and crackers.	\$12 per guest
<b>Trio of Tapenades (V)</b> Roma tomato bruschetta, Mediterranean olive tapenade, and edamame hummus, served with artisan breads.	\$10 per guest
<b>Seasonal Fruit Display (V) (GF)</b> Seasonal sliced fruit	\$8 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.)	\$14 per guest
<b>Vegetable Crudités (V) (GF)</b> Seasonal raw vegetables, edamame 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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 Chef recommends this item.

## SALAD AND SIDE SELECTIONS

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### 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, Manchego cheese, toasted almonds, raspberry vinaigrette

### 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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🌿 *Chef recommends this item.*

## ENTRÉE SELECTIONS

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<b>Chicken Asiago (GF)</b> Artichokes, black olive tapenade, asiago cream	\$96 per guest
 <b>Chicken Saltimbocca (GF)</b> Provolone, prosciutto, sage cream sauce	\$98 per guest
<b>Stuffed Chicken Florentine (GF)</b> Goat cheese, sun-dried tomatoes, spinach, natural jus	\$98 per guest
<b>Filet Mignon (GF)</b> Roasted shallots, natural jus	\$107 per guest
 <b>Short Ribs (GF)</b> Port wine natural jus	\$102 per guest
<b>Pan-Roasted Salmon (GF)</b> Citrus and chive cream sauce	\$101 per guest
<b>Seared Sea Scallops (GF)</b> Herb butter sauce	\$111 per guest
<b>Seasonal Vegetable Napoleon (VG) (GF)</b> Roasted red pepper coulis, wild rice	\$95 per guest
<b>House-Made Gnudi (V)</b> Sautéed shiitake mushrooms, sun-dried tomatoes, spinach, sage béchamel sauce	\$95 per guest
 <b>Risotto-Stuffed Mushroom (V) (GF)</b> Sautéed spinach, sun-dried tomatoes, Parmesan cheese	\$95 per guest
<b>Roasted Zucchini Cakes (V)</b> Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette	\$95 per guest
<b>Grilled Cauliflower Steak (Vegan) (CN)</b> Sautéed spinach, almonds, garlic, romesco sauce	\$95 per guest
<b>Filet Mignon and Choice of Chicken (GF)</b>	\$104 per guest
<b>Seared Sea Scallops and Filet Mignon (GF)</b> Roasted shallot, rosemary demi-glace	\$109 per guest
 <b>Short Rib and Choice of Chicken (GF)</b>	\$100 per guest
<b>Pan-Roasted Salmon and Filet Mignon (GF)</b> Citrus chive sauce and natural jus	\$103 per guest
<b>Children's Meal</b> Seasonal fruit cup (V), breaded chicken tenders with barbecue sauce, macaroni and cheese	\$28 per child
<b>Boxed Vendor Meal</b> Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie	\$20 per vendor
<b>Plated Vendor Meal</b> Same as guest entrée selection	\$50 per vendor

**Menu Specifications:** When choosing multiple entrees, a \$3-per-guest fee applies to all guests. State tax and 21% administrative charge apply.

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## DESSERT

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### **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.

**Menu Specifications:** 50-guest minimum.


State tax and 21% administrative charge apply.


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 Chef recommends this item.



# LATE NIGHT SNACKS

<b>Build-Your-Own Sliders</b>	<i>\$7 per guest</i>
Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips.	
<b>Arbor Street Tacos (GF)</b>	<i>\$8 per guest</i>
Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, corn tortilla, cojita cheese, sour cream, salsa verde	
<b>Warm Pretzel Station (V)</b>	<i>\$6 per guest</i>
Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce	
<b>Flatbread Pizzeria</b>	<i>\$9 per guest</i>
Margherita, barbecue chicken, and pepperoni with sausage	
 <b>Mini Chicago Hot Dogs</b>	<i>\$7 per guest</i>
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	
<b>Macaroni and Cheese Bites (V)</b>	<i>\$6 per guest</i>
Warm cheese sauce	

**Menu Specifications:** 50-guest minimum.  
State tax and 21% administrative charge apply.  
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 Chef recommends this item.

## 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

**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

**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

**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.