

2022 MORNING MENU



GINKGO CATERING

at THE MORTON ARBORETUM



Olegario Soto | Executive Chef

Matt DuBois | Chef de Cuisine

Catering Office | (630) 719-2457

Email | ginkgocatering@mortonarb.org



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MORNING SELECTIONS



Fast Break Continental \$13.00 per guest
Assorted coffee cakes, seasonal sliced fruit platter, regular and decaffeinated coffee and hot tea

The Morning Agenda \$15.00 per guest
Freshly baked muffins, scones, and croissants with seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

The Acorn Express \$19.00 per guest
Choice of one of the following breakfast sandwiches:
Sausage, egg and cheese on an English muffin or sundried tomatoes, spinach and egg on a bagel, seasonal sliced fruit, mixed berry yogurt parfait, assorted juices, regular and decaffeinated coffee and hot tea

◆ **Arbor Breakfast Buffet** \$22.00 per guest
Feta, spinach and tomato scrambled eggs, choice of bacon or sausage links, breakfast potatoes, assorted breakfast pastries with whipped butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

The Founder's Start \$26.00 per guest
Crème Brûlée French toast with warm syrup, choice of bacon or sausage links, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

Signature Ginkgo Breakfast \$28.00 per guest
Ham and cheese frittata, vegetable frittata, breakfast potatoes, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

**Breakfast buffets are available for a maximum of two hours of service*

**White house linen included in all above packages*

State tax and 21% administration charge apply.

Published pricing is based on 20 guest minimum unless otherwise noted.

Unconsumed food cannot be taken off premise.

(GF)- gluten free (V)- vegetarian (CN)- contains nuts, nut products

◆ **Chef recommends this item*

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DESSERTS AND BEVERAGES

Dessert Stations			
Gourmet Sweets Buffet (CN)	\$13.00 per guest		
Assorted petit fours, mini fresh fruit tarts, French macaroons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, mini assorted cheesecake, seasonal fruit			
Warm Cobbler Station	\$10.00 per guest		
Cherry and cinnamon apple cobbler with vanilla ice cream			
Deluxe Coffee Bar	\$6.00 per guest		
Gourmet coffee and hot tea served with the following; chocolate shavings, sugar sticks, caramel syrup, fresh whipped cream, French vanilla and hazelnut creamers			
A La Carte Dessert Platters			
Homemade Assorted Cookies	\$3.00 per piece		
Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)			
Dessert Bars (CN)	\$3.75 per piece		
Brownies	\$3.75 per piece		
Gluten free available upon request			
Premium Plated Desserts			
Key Lime Pie (CN)	\$6.50 per guest		
Key lime custard, graham cracker crust			
Cheesecake	\$6.50 per guest		
Traditional cheesecake, mixed berry compote			
Chocolate Torte (GF)	\$6.50 per guest		
Flourless chocolate cake, berry garnish			
Assorted Canned Beverages		\$2.00 per can	
Pepsi, Diet Pepsi, Sierra Mist			
Lemonade		\$24.00 per gallon	
Iced or Hot Tea		\$24.00 per gallon	
Served with honey and lemon wedges			
Boxed Water		\$3.00 per box	
Gourmet Coffee		\$30.00 per gallon	
Regular and decaffeinated coffee, served with cream and sugar			
Milk		\$12.00 per carafe	
Choice of skim or 2%			
Assorted Juices		\$14.00 per carafe	
Orange, apple and cranberry			
Spiced Cider (Seasonal)		\$32.00 per gallon	
Hot Chocolate (Seasonal)		\$24.00 per gallon	



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