

2022 EVENING MENU



# GINKGO CATERING

*at* THE MORTON ARBORETUM



**Olegario Soto** | Executive Chef

**Matt DuBois** | Chef de Cuisine

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## BUTLER PASSED HORS D'OEUVRES



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| <ul style="list-style-type: none"> <li>◆ <b>Chicken Meatballs</b> \$3.25 per piece<br/>Korean barbecue sauce, chives</li> <li><b>Blackberry Beef Tenderloin</b> \$4.00 per piece<br/>Blackberry stout glaze, arugula, caramelized onion, crostini</li> <li>◆ <b>Tequila Lime Shrimp (GF)</b> \$4.00 per piece<br/>Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce</li> <li>◆ <b>Smoked Salmon</b> \$3.75 per piece<br/>Dill cream cheese mousse, pumpernickel crisp</li> <li><b>Caprese Skewer (V) (CN) (GF)</b> \$3.50 per piece<br/>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</li> <li><b>Portobello and Brie (V)</b> \$3.25 per piece<br/>Grilled apples, caramelized onion, toast round</li> <li><b>Kalbi Beef (GF)</b> \$3.75 per piece<br/>Korean barbecue sauce</li> <li><b>Prosciutto-Wrapped Asparagus (GF)</b> \$3.25 per piece<br/>Chervil pesto</li> <li>◆ <b>Bourbon Barbecue Meatballs</b> \$3.25 per piece<br/>Whiskey Acres bourbon sauce</li> <li><b>Mini Potato Croquettes (V)</b> \$3.25 per piece<br/>Truffle aioli, chives</li> </ul> | <ul style="list-style-type: none"> <li>◆ <b>Beet and Goat Cheese Crostini (V)</b> \$3.25 per piece<br/>Arugula, balsamic truffle vinaigrette</li> <li><b>Bacon Wrapped Date (GF)</b> \$3.50 per piece<br/>Mint mojito dipping sauce</li> <li><b>Mini Lump Crab Cake</b> \$3.75 per piece<br/>Spicy avocado mousse</li> <li>◆ <b>Arancini on Mini Fork (V)</b> \$3.25 per piece<br/>Parmesan and panko crusted risotto, tomato garlic sauce</li> <li><b>Shrimp Mousse Tartlet</b> \$3.50 per piece<br/>Avocado, Boursin cheese, micro-cilantro</li> <li><b>Chipotle Chicken Bites</b> \$3.25 per piece<br/>Cilantro, avocado mousse, radish</li> </ul> |
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\*50 piece minimum for all butler passed hors d'oeuvres

\*Served in lieu of a meal, we require approximately 12-14 pieces per guest

\*Served during cocktail hour prior to a meal, we recommend 3-5 pieces per guest

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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## APPETIZER PLATTERS AND RECEPTION STATIONS



### Appetizer Platters

- ◆ **Artisan Cheese Board (V)** \$12.00 per guest  
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
- Trio of Tapenades (V)** \$10.00 per guest  
Tomato bruschetta, olive tapenade, edamame hummus, served with artisan breads
- Seasonal Fruit Display (V) (GF)** \$8.00 per guest  
Seasonal sliced fruit
- Vegetable Crudité (V) (GF)** \$7.00 per guest  
Seasonal raw vegetables, edamame hummus and ranch dipping sauce
- ◆ **Chilled Shrimp Cocktail Bar (GF)** \$14.00 per guest  
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)

### Reception Stations

- ◆ **\*Carving Station** \$16.00 per guest  
Beef tenderloin with natural jus and horseradish crème fraiche, sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)  
\*\$75.00 chef fee required
- Pasta Bar** \$12.00 per guest  
Your choice of two pasta dishes:  
Farfalle marinara with Italian sausage  
Penne chicken Alfredo with broccoli  
Vegetable farfalle with roasted red pepper cream sauce  
(Gluten free pasta available upon request)
- ◆ **Flatbread Pizzeria** \$9.00 per guest  
Margherita, pepperoni and sausage, barbecue chicken  
(Three portions per guest)
- Build- Your-Own Sliders** \$7.00 per guest  
Mini angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house made chips (1.5 pieces per guest)
- Mini Chicago Hot Dogs** \$7.00 per guest  
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport peppers, house made chips (1.5 pieces per guest)
- ◆ **Warm Pretzel Station** \$6.00 per guest  
Salted soft pretzel nuggets, whole grain mustard, cinnamon icing, warm cheese sauce
- Macaroni and Cheese Bites** \$6.00 per guest  
Warm cheese sauce (two pieces per guest)

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## EVENING BUFFET SELECTIONS

### Two Entrée Buffet

\$54.00 per guest

Artisan rolls and butter, served with your choice of salad, two entrées, vegetable side, starch side, plated dessert, coffee and iced tea

### Choice of One Salad

#### Caesar Salad

Romaine hearts, shaved parmesan cheese, parmesan crisp, house made croutons, creamy Caesar dressing

#### Baby Green Salad (V) (GF)

Mixed greens, tomato, cucumber, shredded carrots, and choice of dressing

#### 🌿 Baby Spinach with Berries (V) (GF) (CN)

Seasonal berries, manchego cheese, toasted almonds, raspberry vinaigrette

### Entrée Selections

(Third entrée available at \$6.00 per guest)

#### Chicken Saltimbocca (GF)

Provolone, prosciutto, sage cream sauce

#### Stuffed Chicken Florentine (GF)

Goat cheese, sundried tomatoes, spinach, natural jus

#### 🌿 Pan Roasted Salmon (GF)

Citrus chive cream sauce

#### Sliced Top Round of Beef (GF)

Thin sliced, natural jus and horseradish cream

\*Upgrade to chef carved prime rib for \$5.00 per guest

#### 🌿 Short Rib (GF)

Port wine natural jus

\*Additional \$4.00 per guest

#### Penne Rosso (V)

Garlic, red pepper, cream sauce



### Choice of One Vegetable Selection

Seasonal vegetable medley (GF), roasted baby carrots (GF), asparagus with garlic roasted red peppers (GF) haricots verts with shallots (GF)

### Choice of One Starch Selection

Rosemary fingerling potatoes (GF), wild rice pilaf (GF) garlic whipped potatoes (GF), whipped sweet potatoes with honey butter (GF)

### Choice of Dessert

Key lime pie (CN), cheesecake with mixed berry compote, caramel crunch cake, chocolate torte (GF), apple or peach cobbler with vanilla ice cream

\*Dinner Buffets available for a maximum of two hours

\*Floor length linen included in this package

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## EVENING PLATED SELECTIONS

**Plated Dinner** \$54.00 per guest  
Includes artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and tea

### Salad Selections

**Artisan Baby Greens (V) (GF) (CN)**  
Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

### Caesar Salad

Romaine hearts, shaved parmesan cheese, garlic croutons, creamy Caesar dressing

◆ **Baby Spinach with Berries (V) (GF) (CN)**

Seasonal berries, manchego cheese, toasted almonds, raspberry vinaigrette

### Entrées

#### Chicken Florentine (GF)

Goat cheese, sundried tomatoes, spinach, white wine butter sauce

#### Chicken Saltimbocca (GF)

Provolone, prosciutto, sage cream sauce

#### Filet Mignon (GF)

Roasted shallots, natural jus  
(Additional \$5.00 per guest)

◆ **Pan Roasted Salmon (GF)**

Citrus chive cream sauce  
(Additional \$4.00 per guest)

#### Seasonal Vegetable Napoleon (VG)

Roasted red pepper coulis, wild rice

#### Risotto Stuffed Mushroom (V) (GF)

Sautéed spinach, sundried tomatoes, parmesan cheese

*\*There will be an additional \$3.00 per guest charge for multiple entrees, floor length linen included*

### Combination Entrées

**Filet Mignon and Choice of Chicken (GF)** \$58.00 per guest

**Pan Roasted Salmon and Filet Mignon (GF)** \$60.00 per guest  
Citrus chive sauce and natural jus

### Additional Specialty Meals

**Children's Meal** \$28.00 per child  
Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese (V)

### Choice of One Vegetable Selection

Seasonal vegetable medley (GF), roasted baby carrots (GF) asparagus with garlic roasted red peppers (GF), haricots verts with shallots (GF)

### Choice of One Starch Selection

Rosemary fingerling potatoes (GF), wild rice pilaf (GF), garlic whipped potatoes (GF), whipped sweet potatoes with honey butter (GF)

### Choice of Plated Dessert

Caramel crunch cake, key lime pie (CN), cheesecake with mixed berry compote, chocolate torte (GF)



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## DESSERTS AND BEVERAGES

<b>Dessert Stations</b>			
<b>Gourmet Sweets Buffet (CN)</b>	\$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			
<b>Warm Cobbler Station</b>	\$10.00 per guest		
Cherry and cinnamon apple cobbler with vanilla ice cream			
<b>Deluxe Coffee Bar</b>	\$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			
<b>A La Carte Dessert Platters</b>			
<b>Homemade Assorted Cookies</b>	\$3.00 per piece		
Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)			
<b>Dessert Bars (CN)</b>	\$3.75 per piece		
<b>Brownies</b>	\$3.75 per piece		
Gluten free available upon request			
<b>Premium Plated Desserts</b>			
<b>Key Lime Pie (CN)</b>	\$6.50 per guest		
Key lime custard, graham cracker crust			
<b>Cheesecake</b>	\$6.50 per guest		
Traditional cheesecake, mixed berry compote			
<b>Chocolate Torte (GF)</b>	\$6.50 per guest		
Flourless chocolate cake, berry garnish			
<b>Assorted Canned Beverages</b>		\$2.00 per can	
Pepsi, Diet Pepsi, Sierra Mist			
<b>Lemonade</b>		\$24.00 per gallon	
<b>Iced or Hot Tea</b>		\$24.00 per gallon	
Served with honey and lemon wedges			
<b>Boxed Water</b>		\$3.00 per box	
<b>Gourmet Coffee</b>		\$30.00 per gallon	
Regular and decaffeinated coffee, served with cream and sugar			
<b>Milk</b>		\$12.00 per carafe	
Choice of skim or 2%			
<b>Assorted Juices</b>		\$14.00 per carafe	
Orange, apple and cranberry			
<b>Spiced Cider (Seasonal)</b>		\$32.00 per gallon	
<b>Hot Chocolate (Seasonal)</b>		\$24.00 per gallon	



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## BAR SELECTIONS

### Beer, Wine and Soda Package

#### Domestic and Imported Beers

Please select four beer options from the below list; Miller Lite, Corona Light, Blue Moon, Heineken, Seasonal Arboretum Beer

#### Premium Wines

Please select two wine options from the list below; Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

2 hour package	\$17.00 per guest
3 hour package	\$20.00 per guest
4 hour package	\$23.00 per guest
*Each additional hour	\$3.00 per guest

### Premium Bar Package

Includes beer, wine and soda package along with premium brand liquors; Amaretto Disaronno, Tito's, 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

Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

2 hour package	\$20.00 per guest
3 hour package	\$25.00 per guest
4 hour package	\$29.00 per guest
*Each additional hour	\$4.00 per guest

### Prestige Brand Liquor Package

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

### Choose any Five Beer Selections

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

### Choose Two Prestige Wine Selections

Hess Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

2 hour package	\$24.00 per guest
3 hour package	\$30.00 per guest
4 hour package	\$33.00 per guest
*Each additional hour	\$5.00 per guest



\*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 they believe is intoxicated

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