

2022 LUNCH MENU



GINKGO CATERING

at THE MORTON ARBORETUM



Olegario Soto | Executive Chef

Matt DuBois | Chef de Cuisine

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LUNCH BUFFET SELECTIONS

Main Sandwich Buffet \$26.00 per guest
Choice of three gourmet sandwiches; caprese (V), grilled chicken breast, roast beef and cheddar, grilled vegetable wrap (V) and turkey bacon wrap. Served with pasta salad (V), baby greens salad with ranch dressing and balsamic vinaigrette, house made chips, chef's choice of desserts (CN), assorted canned beverages, iced tea

◆ **Executive Deli Board** \$26.00 per guest
Build your own sandwich with sliced smoked turkey, roast beef and chicken breast; served with assorted cheeses and breads, pasta salad (V), baby greens salad with ranch dressing and balsamic vinaigrette, house made chips, chef's choice of desserts (CN), assorted canned beverages, iced tea

Salad Bar \$28.00 per guest
Grilled chicken and roasted salmon; served with mixed greens, house made croutons, tomatoes, cucumbers, shredded carrots, peppers, onion, parmesan and blue cheese, ranch and balsamic vinaigrette dressings, dinner rolls, butter, chef's choice desserts (CN), assorted canned beverages, iced tea



All Day Meeting Package \$48.00 per guest

Breakfast: Morning Agenda with a selection of pastries, seasonal fruit platter, assorted juices, coffee and hot tea

Lunch: Main Sandwich Buffet with canned beverages, iced tea

Afternoon Break: Cheese board with crackers and flatbreads, vegetable crudité with ranch dip, assorted bagged chips, iced tea, lemonade

All Seasons Buffet \$38.00 per guest

Artisan rolls and butter, served with your choice of salad, chef's seasonal vegetable, choice of entrée and warm side. Accompanied by an assorted dessert platter (CN), canned soft drinks, iced tea

Choice of One Salad

Fresh spinach and berries salad (V) (GF), baby green salad (V) (GF), pasta salad (V), caesar salad

Choice of One Entrée

(Second entrée available at \$6.00 per guest)

Chicken asiago (GF), baked spinach lasagna (V), roasted turkey breast with sage gravy (GF), chicken saltimbocca (GF), penne rosso (V), pan roasted salmon with citrus chive cream sauce (GF), sliced top round of beef with natural jus and creamed horseradish (GF)

Choice of One Warm Side

Roasted fingerling potatoes (GF), wild rice pilaf (GF), garlic whipped potatoes (GF), whipped sweet potatoes with honey butter (GF), macaroni and cheese

*Lunch buffets are available for a maximum of two hours

*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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PLATED LUNCH SELECTIONS



Plated Lunch \$42.00 per guest
Includes artisan dinner rolls with butter, salad course, one entrée selection, vegetable and starch sides, plated dessert, iced tea, lemonade, regular and decaffeinated coffee

Choice of Salad Course

Baby Greens Salad (V) (GF)

Mixed greens, tomato, cucumber, shredded carrots, balsamic vinaigrette

Caesar Salad

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

◆ Spinach and Berries Salad (V) (GF) (CN)

Seasonal berries, manchego cheese, toasted almonds, raspberry vinaigrette

Entrées

Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

Chicken Saltimbocca (GF)

Provolone, prosciutto, sage cream sauce

◆ Pan Roasted Salmon (GF)

Citrus chive cream sauce
(Additional \$3.00 per guest)

Risotto Stuffed Mushroom (V) (GF)

Sautéed shitake mushrooms, sundried tomatoes, spinach, sage béchamel

Seasonal Vegetable Napoleon (VG) (GF)

Roasted red pepper coulis, wild rice

Filet Mignon (GF)

Roasted shallots, natural jus
(Additional \$4.00 per guest)

Vegetable Selections

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

Starch Selections

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

Plated Desserts

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

*When choosing multiple entrees, there will be an additional \$3.00 per guest charge

*Floor length linen included in this package

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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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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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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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