

# Brunch Wedding Menu

The Morton Arboretum



  
**GINKGO CATERING**  
at THE MORTON ARBORETUM

**CHRIS MARKS** | Executive chef   **ED PRATSCHER** | Chef de cuisine   **MICHAEL MAU** | Sous chef

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## THIS WEDDING PACKAGE INCLUDES:

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- 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, Champagne toast, and custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.
- \$68 per guest



## BRUNCH MENU SELECTIONS

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### CHOICE OF THREE MAIN ENTREES

**Buttermilk Pancakes (V)**

Warm syrup, whipped butter

**Country-Style Biscuits and Gravy**

Traditional sausage gravy

🌿 **Ham and Cheese Frittata (GF)**

Scrambled eggs, potatoes, cheddar cheese, smoked ham

**Spinach and Feta Scrambled Eggs (V) (GF)**

Sautéed spinach, sun-dried tomatoes, crumbled feta

**Crème Brûlée French Toast (V)**

Brioche, caramel sauce, confectioners' sugar

**Chicken Limone (GF)**

Sautéed garlic, shallots, lemon jus

**Short Ribs (GF)**

Port wine natural jus

**Pan-Roasted Salmon (GF)**

Citrus chive cream sauce

**Penne Rosso (V)**

Seasonal vegetables, red pepper cream

### CHOICE OF TWO SIDES

**Crispy Smashed Potatoes (GF)**

**Hickory-Smoked Bacon (GF)**

**Sausage Links (GF)**

**Potato O'Brien (GF)**

**Turkey Sausage Patties (GF)**

**Truffle Mashed Yukon 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

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### **Smoked Salmon Platter**

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

*\$15 per guest*

### **Yogurt Bar**

Vanilla yogurt, granola, dried cranberries, seasonal berries

*\$7 per guest*

### **Arbor Doughnuts**

Assorted varieties (Based on 1.5 donuts per guest)

*\$5 per guest*

### **Chilled Shrimp Cocktail Bar**

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

*\$16 per guest*

### **Vegetable Crudité (V) (GF)**

Seasonal raw vegetables, roasted red pepper 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)

*\$18 per guest*

### **Artisan Cheese Board (V) (CN)**

Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-cruste 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 roasted red pepper 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.

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

 Chef recommends this item.



## DESSERT

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### **Warm Cobbler Station (V)**

Peach cobbler, cinnamon apple cobbler, vanilla ice cream

*\$10 per guest*

### **Ice Cream Sandwich Station (CN) (V)**

Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

*\$8 per guest*

### **Deluxe Coffee Bar (CN) (V)**

Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup.

*\$6 per guest*

### **🌿 Ginkgo Brownie Bar (CN) (V)**

Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream

*\$10 per guest*

### **🌿 Gourmet Sweets Buffet (CN) (V)**

Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, biscotti, truffles, and assorted cake shooters

*\$13 per guest*

### **Wedding Cake**

Custom wedding cake included in the package.

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

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

🌿 Chef recommends this item.

## BEVERAGE SELECTIONS

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### 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, 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, 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 September 2022*