

# Daytime Wedding Menu

The Morton Arboretum



  
**GINKGO CATERING**  
at THE MORTON ARBORETUM

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

**CATERING OFFICE** | 630-719-2457   **EMAIL** | [ginkgocatering@mortonarb.org](mailto:ginkgocatering@mortonarb.org)

## THIS WEDDING PACKAGE INCLUDES:

---

- Four hours of food and beverage service
- Champagne or sparkling grape juice toast
- Three-hour beer, wine, and soda package
- Three-course meal including a plated salad with artisan bread service, choice of entree with vegetable and grain sides, and a custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

## BUTLER-PASSED HORS D'OEUVRES

---

🍷 <b>Beet and Goat Cheese Crostini</b> (V) Arugula, balsamic truffle vinaigrette	<i>\$3.25 per piece</i>
<b>Bacon-Wrapped Date</b> (GF) 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>Shrimp Mousse Tartlet</b> Avocado, Boursin cheese, micro-cilantro	<i>\$3.50 per piece</i>
<b>Chipotle Chicken Bites</b> Cilantro, avocado mousse	<i>\$3.25 per piece</i>
🍷 <b>Tequila Lime Shrimp</b> (GF) Bacon, tomatoes, cilantro, tequila lime butter sauce	<i>\$4 per piece</i>
<b>Smoked Salmon Mousse</b> Dill, lemon, cream cheese, rye crostini	<i>\$3.75 per piece</i>
🍷 <b>Caprese Skewer</b> (V) (CN) (GF) Cherry tomatoes, fresh mozzarella, basil, pesto sauce	<i>\$3.50 per piece</i>
<b>Wild Mushroom and Brie</b> (V) Garlic, Italian herbs, baguette crostini, melted brie	<i>\$3.25 per piece</i>
<b>Ricotta Prosciutto Honeycomb</b> Peppercorn and honey-infused ricotta, prosciutto, honeycomb	<i>\$3.50 per piece</i>

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

---

- Mini Potato Croquettes (GF)** \$3.25 per piece  
Nueske bacon, cheddar, chive sour cream
- 🍴 **Bourbon Barbecue Meatballs** \$3.25 per piece  
Whiskey Acres bourbon sauce

*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

---

- 🍴 **Artisan Cheese Board (V)** \$12 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.

**Arbordale Charcuterie** \$17 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, crackers, Genoa salami,  
mortadella, prosciutto, and soppressata.

**Trio of Tapenades (V)** \$10 per guest

Roma tomato bruschetta, Mediterranean olive tapenade,  
and roasted red pepper hummus, served with artisan breads.

**Seasonal Fruit Display (V) (GF)** \$8 per guest

Seasonal sliced fruit

- 🍴 **Chilled Shrimp Cocktail Bar** \$15 per guest  
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon  
wedges (Pricing estimate is based on 3 pieces per guest.)

**Vegetable Crudités (V) (GF)** \$7 per guest

Seasonal raw vegetables, roasted red pepper hummus,  
and ranch dipping sauce

*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.*

## SALAD AND SIDE SELECTIONS

---

### PLATED SALAD COURSE

**Mixed Field Greens** (V) (GF) (CN)

Poached pear, candied 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

**Apple Spinach Salad** (V) (GF) (CN)

Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

### VEGETABLE SELECTIONS

**Roasted Brussels Sprouts** (GF)

**Roasted Baby Carrots** (GF)

🌿 **Asparagus with Garlic-Roasted Red Peppers** (GF)

**Haricots Verts with Shallots** (GF)

### ROOTS AND GRAINS

🌿 **Crispy Smashed Potatoes** (GF)

**Rice Pilaf** (GF)

**Truffle Mashed Yukon Potatoes** (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.*

## ENTRÉE SELECTIONS

---

<b>Chicken Asiago (GF)</b> Artichokes, black olive tapenade, asiago cream	<i>\$81 per guest</i>
<b>Chicken Limone (GF)</b> Sautéed garlic, shallots, lemon jus	<i>\$81 per guest</i>
<b>Stuffed Chicken Florentine (GF)</b> Goat cheese, sun-dried tomatoes, spinach, natural jus	<i>\$81 per guest</i>
• <b>Filet Mignon (GF)</b> Roasted shallots, natural jus	<i>\$90 per guest</i>
<b>Short Rib (GF)</b> Port wine natural jus	<i>\$86 per guest</i>
<b>Herb-Crusted Salmon (GF)</b> Parsley, oregano, rosemary, thyme, dill cream sauce	<i>\$85 per guest</i>
<b>Seasonal Vegetable Napoleon (Vegan) (GF)</b> Roasted red pepper coulis, rice pilaf	<i>\$76 per guest</i>
• <b>Quinoa-Stuffed Mushroom (Vegan) (GF)</b> Seasonal roasted vegetables, red quinoa, red pepper coulis	<i>\$76 per guest</i>
<b>Roasted Zucchini Cakes with Rice Pilaf (V)</b> Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette	<i>\$76 per guest</i>
<b>Roasted Cauliflower Pomodoro (V)</b> Pomodoro sauce, rice pilaf, Parmesan cheese	<i>\$76 per guest</i>
• <b>Filet Mignon and Choice of Chicken (GF)</b>	<i>\$85 per guest</i>
<b>Short Rib and Choice of Chicken (GF)</b>	<i>\$83 per guest</i>
<b>Herb-Crusted Salmon and Filet Mignon (GF)</b> Dill cream sauce and natural jus	<i>\$87 per guest</i>
<b>Children's Meal</b> Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese	<i>\$30 per child</i>
<b>Boxed Vendor Meal</b> Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie	<i>\$25 per vendor</i>
<b>Plated Vendor Meal</b> Same as guest entrée selection	<i>\$55 per vendor</i>

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

(CN) contains nuts, (GF) gluten free, (V) vegetarian • Chef recommends this item.



## DESSERT

---

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

Peach 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.

State tax and 21% administrative charge apply.

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

• Chef recommends this item.



## BEVERAGE SELECTIONS

---

### PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

*(included in wedding package)*

**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

### PREMIUM BRANDS LIQUOR PACKAGE *(additional \$5 per guest)*

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, Cabernet Sauvignon, Pinot Noir

### PRESTIGE BRANDS LIQUOR PACKAGE *(additional \$8 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.



The  
Morton  
Arboretum® 

THE  
CHAMPION  
of TREES

*Revised September 2022*