

# 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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- Five and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Four-hour premium bar package
- Wine service with dinner
- Gourmet coffee and hot tea
- Three-course dinner including a plated salad with artisan bread service, choice of entrée 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

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• <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 Crabcake</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>\$3.25 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) Fresh garlic, herbs, melted brie, baguette crostini	<i>\$3.25 per piece</i>
• <b>Ricotta Prosciutto Honeycomb</b> Peppercorn and honey-infused ricotta, prosciutto	<i>\$3.50 per piece</i>

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

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- Mini Potato Croquettes (GF)** \$3.25 per piece  
Nueske bacon, aged cheddar, chive sauce
- 🍴 **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

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- 🍴 **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 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, red pepper hummus, and ranch dipping sauce

**Menu Specifications:** 50-guest minimum per station order.

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🍴 Chef recommends this item.

## SALAD AND SIDE SELECTIONS

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### 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

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<b>Chicken Asiago (GF)</b> Artichokes, black olive tapenade, asiago cream	<i>\$102 per guest</i>
• <b>Chicken Limone (GF)</b> Sautéed garlic, shallots, lemon jus	<i>\$102 per guest</i>
<b>Stuffed Chicken Florentine (GF)</b> Goat cheese, sun-dried tomatoes, spinach, natural jus	<i>\$102 per guest</i>
<b>Filet Mignon (GF)</b> Roasted shallots, natural jus	<i>\$112 per guest</i>
• <b>Short Rib (GF)</b> Port wine natural jus	<i>\$108 per guest</i>
<b>Herb-Crusted Salmon (GF)</b> Parsley, oregano, rosemary, thyme, dill cream sauce	<i>\$106 per guest</i>
• <b>Bacon-Wrapped Sea Scallops (GF)</b> Citrus cream sauce	<i>\$118 per guest</i>
<b>Seasonal Vegetable Napoleon (Vegan) (GF)</b> Roasted red pepper coulis, rice pilaf	<i>\$97 per guest</i>
<b>Quinoa-Stuffed Mushroom (Vegan) (GF)</b> Seasonal roasted vegetables, red quinoa, red pepper coulis	<i>\$97 per guest</i>
• <b>Zucchini Cakes with Rice Pilaf (V)</b> Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette	<i>\$97 per guest</i>
<b>Roasted Cauliflower Pomodoro (V)</b> Pomodoro sauce, rice pilaf, Parmesan cheese	<i>\$97 per guest</i>
<b>Filet Mignon and Choice of Chicken (GF)</b>	<i>\$108 per guest</i>
<b>Bacon-Wrapped Sea Scallops and Filet Mignon (GF)</b> Citrus cream sauce and natural jus	<i>\$116 per guest</i>
• <b>Short Rib and Choice of Chicken (GF)</b>	<i>\$106 per guest</i>
<b>Herb-Crusted Salmon and Filet Mignon (GF)</b> Dill cream sauce and natural jus	<i>\$110 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.

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## 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.

State tax and 21% administrative charge apply.

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🌿 Chef recommends this item.



## LATE NIGHT SNACKS

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- Build-Your-Own Sliders** \$7 per guest  
Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house-made chips.
- **Arbor Street Tacos** \$8 per guest  
Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cojita cheese, sour cream, salsa verde
- Warm Pretzel Station (V)** \$6 per guest  
Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce
- Traditional Connie's Pizza** \$9 per guest  
Cheese, vegetable, and pepperoni pizzas
- **Mini Chicago Hot Dogs** \$7 per guest  
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips

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

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• Chef recommends this item.

## BEVERAGE SELECTIONS

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### PREMIUM BRANDS LIQUOR PACKAGE (*included in wedding package*)

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, 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 BRAND LIQUOR PACKAGE (*additional \$12 per guest*)

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, 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

**Choose white or red seasonal sangria.**

*Upgrade the champagne toast to Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional \$4 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.*