

## 2023 SHOWER MENU



# GINKGO CATERING

at THE MORTON ARBORETUM



This package includes four hours of food and beverage service; choice of plated meal or buffet service, butler passed mimosas and appetizers upon guest arrival, dessert selection, gourmet coffee and tea

Classic white china, glassware, flatware, poly cotton full length linen in an array of colors  
State tax and 21% administration charges apply

Chris Marks | Executive Chef   Ed Pratscher | Chef de Cuisine   Michael Mau | Sous Chef

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# GINKGO CATERING

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## PLATED SHOWER MENU

### Plated Lunch Package

Includes the following: butler passed mimosas upon guest arrival, three hors d'oeuvres, artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and hot tea

### Choice of Three Butler Passed Hors d'Oeuvres

Mini Potato Croquettes, Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Mousse, Bacon Wrapped Dates (GF), Chipotle Chicken Bites

### Choice of Salad Course

#### Artisan Baby Greens Salad (V) (GF) (CN)

Dried cranberries, goat cheese, cucumber knot, candied walnuts, poppy seed dressing

### Caesar Salad (V)

Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

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

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

### Vegetable Selections

Roasted Baby Carrots (GF), Asparagus with Garlic Roasted Red Peppers (GF), Haricots Verts with Shallots (GF)

### Starch Selections

Truffle Mashed Yukon Potatoes (GF), Rice Pilaf (GF), Whipped Sweet Potatoes with Honey Butter (GF)

### Entrée Selections

**Chicken Asiago (GF)** \$58.00 per guest  
Artichokes, black olive tapenade, asiago cream

**Stuffed Chicken Florentine (GF)** \$58.00 per guest  
Goat cheese, sun-dried tomatoes, spinach, natural jus

**Herb-Crusted Salmon (GF)** \$60.00 per guest  
Parsley, oregano, rosemary, thyme, dill cream sauce

**Roasted Cauliflower Pomodoro (V)** \$52.00 per guest  
Pomodoro sauce, rice pilaf, Parmesan cheese

**Quinoa-Stuffed Mushroom (Vegan) (GF)** \$52.00 per guest  
Seasonal roasted vegetables, red quinoa, red pepper coulis

### Additional Specialty Meals

**Plated Children's Meal** \$30.00 per child  
Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese (V)

### Plated Desserts

**Salted Carmel Cheesecake**  
Salted caramel, creamy cheesecake, graham cracker crust

**Triple Truffle Chocolate Cake (V)**  
Chocolate truffle frosting, chocolate ganache

**Lemon Berry Cream Cake (V)**  
Lemon butter cake, berry compote, vanilla cream

**Chocolate Torte (GF)**  
Flourless chocolate cake

*\*When choosing multiple entrees, a \$3.00 per guest fee applies to all guests.*

(GF)- gluten free (V)- vegetarian (CN)- contains nuts, nut products

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Published pricing is based on 20 guest minimum.  
Unconsumed food cannot be taken off premise.

 \*Chef recommends this item



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## BUFFET SHOWER MENU

### Buffet Lunch Package

\$60.00 per guest

Includes the following: butler passed mimosas upon guest arrival, three hors d'oeuvres, artisan dinner rolls with butter, salad, two entrée selections, vegetable side, starch side, gourmet sweets dessert station, coffee and hot tea

### Choice of Three Butler Passed Hors d'Oeuvres

Mini Potato Croquettes, Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Mousse, Bacon Wrapped Dates (GF), Chipotle Chicken Bites

### Choice of Salad Course

#### Baby Greens Salad (V)

Mixed greens, cherry tomatoes, shredded carrots, cucumber, ranch dressing and balsamic vinaigrette

#### Caesar Salad (V)

Romaine hearts, parmesan cheese, garlic crouton, creamy Caesar dressing

#### Apple Spinach Salad (V)

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

### Vegetable Selection

Roasted Baby Carrots (GF), Asparagus with Garlic Roasted Red Peppers (GF), Haricots Verts with Shallots (GF)

### Starch Selection

Truffle Mashed Yukon Potatoes (GF), Rice Pilaf (GF), Whipped Sweet Potatoes with Honey Butter (GF)

### Choice of Two Entrées

#### Chicken Asiago (GF)

Artichokes, black olive tapenade, asiago cream

#### Stuffed Chicken Florentine (GF)

Goat cheese, sun-dried tomatoes, spinach, natural jus

#### Crème Brulee French Toast (V)

Brioche, caramel sauce, confectioners' sugar

#### Spinach and Feta Scrambles Eggs (V) (GF)

Sauteed spinach, sun-dried tomatoes, crumbled feta

#### Herb-Crusted Salmon (GF)

Parsley, oregano, rosemary, thyme, dill cream sauce

#### Quinoa-Stuffed Mushroom (V) (GF)

Seasonal roasted vegetables, red quinoa, red pepper coulis

#### Penne Rosso (V)

Seasonal vegetables, red pepper cream

### Additional Specialty Meals

#### Plated Children's Meal

\$30.00 per child

Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese (V)

#### Gourmet Sweets Dessert Station (V) (CN)

Assorted petite fours, mini fresh fruit tarts, French macarons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, mini cake trifles

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## SHOWER ENHANCEMENTS

**Smoked Salmon Platter** \$15.00 per guest  
Capers, chopped hard boiled eggs, onion, tomato, mini bagels, cream cheese

**Chilled Shrimp Cocktail Bar** \$15.00 per guest  
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges

**Vegetable Crudité (V) (GF)** \$7.00 per guest  
Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

**Trio of Tapenades (V)** \$10.00 per guest  
Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads

**Seasonal Fruit Display (V) (GF)** \$8.00 per guest  
Seasonal sliced fruit



**Artisan Cheese Board (V) (CN)** \$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

**Arbordale Charcuterie** \$17.00 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, crackers, Genoa salami, Mortadella, Prosciutto, and Soppressata

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## BAR PACKAGES

### Self-Serve Soda and Juice Bar

Includes Pepsi Canned Products, Apple Juice, Cranberry Juice, Orange Juice

2 hour package	\$7.00 per guest
3 hour package	\$9.00 per guest
4 hour package	\$11.00 per guest

### Mimosa and Bloody Mary Package

Includes Tito's, Wycliff Champagne, Orange Juice, Cranberry Juice

2 hour package	\$15.00 per guest
3 hour package	\$18.00 per guest
*Each additional hour	\$3.00 per guest

### Bellini Bar Upgrade

\$5.00 per guest

Includes all the above plus Pineapple Juice, Pomegranate Juice, Fresh Strawberries, Blueberries and Raspberries

### Beer, Wine and Soda Package

#### Domestic and Imported Beers

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

#### Premium Wines

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

2 hour package	\$20.00 per guest
3 hour package	\$24.00 per guest
4 hour package	\$28.00 per guest
*Each additional hour	\$4.00 per guest

### Premium Brands Liquor Package

Amaretto Disaronno, Tito's, 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, Blue Moon, Heineken, Seasonal Arboretum Beer, White Claw Hard Seltzer (Assorted flavors)

### Choose Two Premium Wine Selections

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

2 hour package	\$23.00 per guest
3 hour package	\$28.00 per guest
4 hour package	\$33.00 per guest
*Each additional hour	\$5.00 per guest

### Prestige Brand Liquor Package

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendricks, 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

Hess Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

2 hour package	\$26.00 per guest
3 hour package	\$32.00 per guest
4 hour package	\$38.00 per guest
*Each additional hour	\$6.00 per guest

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