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

Catering Office | (630) 719-2457  Email | ginkgocatering@mortonarb.org
GinkgoCatering
at THE MORTON ARBORETUM

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)*  
Artichokes, black olive tapenade, asiago cream  
Price: $58.00 per guest

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

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

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

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

**Additional Specialty Meals**
*Plated Children’s Meal*  
Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese (V)  
Price: $30.00 per child

*Plated Desserts*  
**Salted Carmel Cheesecake**  
Salted caramel, creamy cheesecake, graham cracker crust  
Price: $52.00 per guest

*Triple Truffle Chocolate Cake (V)*  
Chocolate truffle frosting, chocolate ganache  
Price: $52.00 per guest

*Lemon Berry Cream Cake (V)*  
Lemon butter cake, berry compote, vanilla cream  
Price: $52.00 per guest

*Chocolate Torte (GF)*  
Flourless chocolate cake  
Price: $52.00 per guest

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

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

State tax and 21% administration charge apply.  
Published pricing is based on 20 guest minimum.  
Unconsumed food cannot be taken off premise.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
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<tbody>
<tr>
<td>Buffet Lunch Package</td>
<td>$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</td>
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<tr>
<td>Choice of Three Butler Passed Hors d’Oeuvres</td>
<td>Mini Potato Croquettes, Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Mousse, Bacon Wrapped Dates (GF), Chipotle Chicken Bites</td>
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<tr>
<td>Choice of Salad Course</td>
<td>Baby Greens Salad (V) Mixed greens, cherry tomatoes, shredded carrots, cucumber, ranch dressing and balsamic vinaigrette</td>
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<td></td>
<td>Caesar Salad (V) Romaine hearts, parmesan cheese, garlic crouton, creamy Caesar dressing</td>
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<tr>
<td></td>
<td>Apple Spinach Salad (V) Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette</td>
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<tr>
<td></td>
<td>Vegetable Selection Roasted Baby Carrots (GF), Asparagus with Garlic Roasted Red Peppers (GF), Haricots Verts with Shallots (GF)</td>
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<td>Starch Selection Truffle Mashed Yukon Potatoes (GF), Rice Pilaf (GF), Whipped Sweet Potatoes with Honey Butter (GF)</td>
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<td></td>
<td>Choice of Two Entrées Chicken Asiago (GF) Artichokes, black olive tapenade, asiago cream</td>
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<td>Stuffed Chicken Florentine (GF) Goat cheese, sun-dried tomatoes, spinach, natural jus</td>
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<td>Crème Brulee French Toast (V) Brioche, caramel sauce, confectioners’ sugar</td>
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<td>Spinach and Feta Scrambles Eggs (V) (GF) Sauteed spinach, sun-dried tomatoes, crumbled feta</td>
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<td>Herb-Crusted Salmon (GF) Parsley, oregano, rosemary, thyme, dill cream sauce</td>
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<td>Quinoa-Stuffed Mushroom (V) (GF) Seasonal roasted vegetables, red quinoa, red pepper coulis</td>
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<td>Penne Rosso (V) Seasonal vegetables, red pepper cream</td>
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<tr>
<td></td>
<td>Additional Specialty Meals Plated Children’s Meal $30.00 per child Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese (V)</td>
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<tr>
<td></td>
<td>Gourmet Sweets Dessert Station (V) (CN) Assorted petite fours, mini fresh fruit tarts, French macaroons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, mini cake truffles</td>
</tr>
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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 Soppresata

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Chef recommends this item
Ginkgo Catering at The Morton Arboretum

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
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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