2023 CORPORATE MENU

Ginkgo Catering
at THE MORTON ARBORETUM

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

MAIN OFFICE (630) 719-2457   EMAIL GINKGOCATERIN@MORTONARB.ORG
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State tax and 21% administration charge apply. Published pricing is based on 20 guest minimum unless otherwise noted.

(GF) Gluten free  (V) Vegetarian  (CN) Contains nuts, nut products  *Chef recommends this item
MORNING SELECTIONS

**The Acorn Express** $19.00 per guest
Choice of one of the following breakfast sandwiches:
Sausage, egg and cheese on an English muffin or sundried tomatoes, spinach and egg white on a bagel, seasonal sliced fruit, mixed berry yogurt parfait, assorted juices, regular and decaffeinated coffee and hot tea

*Chef recommends this item

**Arbor Breakfast Buffet** $22.00 per guest
Feta, spinach and tomato scrambled eggs, choice of bacon or sausage links, breakfast potatoes, assorted breakfast pastries with whipped butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

**The Founder’s Start** $26.00 per guest
Crème Brûlée French toast with warm syrup, choice of bacon or sausage links, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

**Signature Ginkgo Breakfast** $28.00 per guest
Ham and cheese frittata, vegetable frittata, breakfast potatoes, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

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*White house linen included in all above packages

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**Fast Break Continental** $13.00 per guest
Assorted coffee cakes, seasonal sliced fruit platter, regular and decaffeinated coffee and hot tea

**The Morning Agenda** $15.00 per guest
Freshly baked muffins, scones, and croissants with seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

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Gourmet Sandwich Buffet $28.00 per guest
Assorted mini gourmet sandwiches; caprese (V), chicken salad, roast beef and cheddar, grilled vegetable (V) and smoked turkey with gouda. Served with pasta salad (V), signature Ginkgo salad with ranch and balsamic vinaigrette dressing, house made chips, chef's choice of desserts (CN), assorted canned beverages, iced tea

Executive Deli Board $28.00 per guest
Build your own sandwich with sliced smoked turkey, roast beef and chicken breast; served with assorted cheeses and breads, pasta salad (V), signature Ginkgo salad with ranch and balsamic vinaigrette dressing, house made chips, chef's choice of desserts (CN), assorted canned beverages, iced tea

Salad Bar $34.00 per guest
Grilled chicken and roasted salmon; served with mixed greens, house made croutons, tomatoes, cucumbers, shredded carrots, peppers, onion, parmesan and blue cheese, ranch and balsamic vinaigrette dressings, dinner rolls, butter, chef's choice desserts (CN), assorted canned beverages, iced tea

All Day Meeting Package $50.00 per guest
Breakfast: Morning Agenda with a selection of pastries, seasonal fruit platter, assorted juices, coffee and hot tea
Lunch: Gourmet Sandwich Buffet with canned beverages, iced tea
Afternoon Break: Cheese board with crackers and flatbreads, vegetable crudité with ranch dip, assorted bagged chips, iced tea, lemonade

All Seasons Buffet $40.00 per guest
Artisan rolls and butter, served with your choice of salad, chef's seasonal vegetable, choice of entrée and warm side. Accompanied by an assorted dessert platter (CN), canned soft drinks, iced tea

Choice of One Salad
Apple spinach salad (V) (GF) (CN), signature Ginkgo salad (V) (GF), pasta salad (V), caesar salad

Choice of One Entrée
Chicken asiago (GF), baked spinach lasagna (V), roasted turkey breast with sage gravy (GF), chicken limone (GF), penne rosso (V), pan roasted salmon (GF), sliced top round of beef with natural jus and creamed horseradish (GF)

Choice of One Warm Side
Crispy smashed potatoes (GF), rice pilaf (GF), Truffle mashed Yukon potatoes (GF), whipped sweet potatoes with honey butter (GF), macaroni and cheese

*Lunch buffets are available for a maximum of two hours
*White house Linen included in all above packages
GINKGO CATERING at THE MORTON ARBORETUM

PLATED LUNCH SELECTIONS

Plated Lunch
$45.00 per guest
Includes artisan dinner rolls with butter, salad course, one entree selection, vegetable and starch sides, plated dessert, iced tea, lemonade, regular and decaffeinated coffee

Choice of Salad Course
Signature Ginkgo Salad (V) (GF) (CN)
Mixed greens, dried cranberries, grape tomatoes, goat cheese, cucumber knot, candied spiced walnuts, balsamic dressing

Caesar Salad
Romaine hearts, shredded parmesan cheese, parmesan crisp, house made croutons, creamy Caesar dressing

Apple spinach Salad (V) (GF) (CN)
Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

Entrees
Chicken Asiago (GF)
Artichokes, black olive tapenade, asiago cream

Chicken Limone (GF)
Sautéed garlic, shallots, lemon jus

Herb Crusted Salmon (GF)
Parsley, oregano, rosemary, thyme, dill cream sauce
(Additional $3.00 per guest)

Quinoa Stuffed Mushroom (Vegan) (GF)
Sautéed shiitake mushrooms, sundried tomatoes, spinach

Seasonal Vegetable Napoleon (VG) (GF)
Roasted red pepper coulis, rice pilaf

Filet Mignon (GF)
Roasted shallots, natural jus
(Additional $4.00 per guest)

Vegetable Selections
Roasted brussels sprouts (GF), roasted baby carrots (GF), asparagus with garlic roasted red peppers (GF), haricots verts with shallots (GF)

Starch Selections
Crispy smashed potatoes (GF), rice pilaf (GF), truffle mashed Yukon potatoes (GF), whipped sweet potatoes with honey butter (GF)

Plated Desserts
Salted caramel cheesecake, triple truffle chocolate cake (V), lemon berry cream cake (V), chocolate torte (GF)

*When choosing multiple entrees, there will be an additional $3.00 per guest charge
*Floor length linen included in this package

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*Chef recommends this item
# DESSERTS AND BEVERAGES

## Dessert Stations

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per guest</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gourmet Sweets Buffet (CN) (V)</strong></td>
<td>$13.00</td>
<td>Assorted petit fours, mini fresh fruit tarts, French macaroons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, biscotti, truffles, and assorted cake shooters</td>
</tr>
</tbody>
</table>

### Warm Cobbler Station

- Peach cobbler, vanilla ice cream
- $10.00 per guest

### Deluxe Coffee Bar

- Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream and white chocolate syrup
- $6.00 per guest

## A La Carte Dessert Platters

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per piece</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Homemade Assorted Cookies</strong></td>
<td>$3.00</td>
<td>Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)</td>
</tr>
<tr>
<td><strong>Dessert Bars (CN)</strong></td>
<td>$3.00</td>
<td></td>
</tr>
<tr>
<td><strong>Brownies</strong></td>
<td>$3.00</td>
<td>Gluten free available upon request</td>
</tr>
</tbody>
</table>

## Assorted Canned Beverages

- Pepsi, Diet Pepsi, Sierra Mist
- $3.00 per can

### Lemonade

- $24.00 per gallon

### Iced or Hot Tea

- Served with honey and lemon wedges
- $24.00 per gallon

### Boxed Water

- $4.00 per box

## Deluxe Plated Desserts

<table>
<thead>
<tr>
<th>Description</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>Key Lime Pie (CN)</strong></td>
<td>$6.50</td>
<td>Key lime custard, graham cracker crust</td>
</tr>
<tr>
<td><strong>Cheesecake</strong></td>
<td>$6.50</td>
<td>Traditional cheesecake, mixed berry compote</td>
</tr>
<tr>
<td><strong>Chocolate Torte (GF)</strong></td>
<td>$6.50</td>
<td>Flourless chocolate cake, berry garnish</td>
</tr>
</tbody>
</table>

## Assorted Juices

- Orange, apple and cranberry
- $14.00 per carafe

## Spiced Cider (Seasonal)

- $32.00 per gallon

## Hot Chocolate (Seasonal)

- $24.00 per gallon

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*Chef recommends this item*
## BUTLER PASSED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
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<tbody>
<tr>
<td><strong>Tequila Lime Shrimp (GF)</strong></td>
<td>Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce</td>
<td>$4.00</td>
</tr>
<tr>
<td><strong>Smoked Salmon Mousse</strong></td>
<td>Dill, lemon, cream cheese, rye crostini</td>
<td>$3.75</td>
</tr>
<tr>
<td><strong>Caprese Skewer (V) (CN) (GF)</strong></td>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
<td>$3.50</td>
</tr>
<tr>
<td><strong>Wild Mushroom and Brie (V)</strong></td>
<td>Garlic, Italian herbs, baguette crostini, melted brie</td>
<td>$3.25</td>
</tr>
<tr>
<td><strong>Ricotta Prosciutto Honeycomb</strong></td>
<td>Peppercorn and honey-infused ricotta, prosciutto, honeycomb</td>
<td>$3.25</td>
</tr>
<tr>
<td><strong>Mini Potato Croquettes (GF)</strong></td>
<td>Nueske bacon, cheddar, chive sour cream</td>
<td>$3.25</td>
</tr>
<tr>
<td><strong>Bourbon Barbecue Meatballs</strong></td>
<td>Whiskey Acres bourbon sauce</td>
<td>$3.25</td>
</tr>
</tbody>
</table>

- **Beet and Goat Cheese Crostini (V)** | Arugula, balsamic truffle vinaigrette                                | $3.25           |
- **Bacon Wrapped Date (GF)** | Mint mojito glaze                                                   | $3.50           |
- **Mini Lump Crab Cake** | Spicy avocado mousse                                                | $3.75           |
- **Shrimp Mousse Tartlet** | Avocado, Boursin cheese, micro-cilantro                              | $3.50           |
- **Chipotle Chicken Bites** | Cilantro, avocado mousse, radish                                     | $3.25           |

*50 piece minimum for all butler passed hors d’oeuvres*

*Served in lieu of a meal, we require approximately 12-14 pieces per guest*

*Chef recommends this item*
APPETIZER PLATTERS AND RECEPTION STATIONS

Reception Stations

*Carving Station $18.00 per guest
Beef tenderloin with horseradish crème fraîche, sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)
*$75.00 chef fee required

Ginkgo Pasta Bar $15.00 per guest
Your choice of two pasta dishes:
Farfalle marinara with Italian sausage
Penne chicken Alfredo with broccoli
Vegetable farfalle with roasted red pepper cream sauce (Gluten free pasta available upon request)

Build-Your-Own Sliders $7.00 per guest
Mini angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house made chips (1.5 pieces per guest)

Arbor Street Tacos $8.00 per guest
Shredded chipotle chicken, carne asada, fire roasted Vegetable tacos, flour tortilla, cojita cheese, sour cream, Salsa verde

Mini Chicago Hot Dogs $7.00 per guest
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport peppers, house made chips (1.5 pieces per guest)

Warm Pretzel Station $6.00 per guest
Salted soft pretzel nuggets, whole grain mustard, cinnamon icing, warm cheese sauce

Accompaniment Items

Artisan Cheese Board (V) $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

Arbor 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

Trio of Tapenades (V) $10.00 per guest
Tomato bruschetta, olive tapenade, hummus, served with artisan breads

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

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

Chilled Shrimp Cocktail Bar (GF) $15.00 per guest
Poached tail-on shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)

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# EVENING BUFFET SELECTIONS

**Two Entrée Buffet**  
$56.00 per guest  
Artisan rolls and butter, served with your choice of salad, two entrées, vegetable side, starch side, dessert, coffee and iced tea

**Choice of One Salad**  
**Caesar Salad**  
Romaine hearts, shredded parmesan cheese, parmesan crisp, house made croutons, creamy Caesar dressing

**Signature Ginkgo Salad (V) (GF) (CN)**  
Mixed greens, dried cranberries, grape tomatoes, candied spiced walnuts, cucumber knot, goat cheese and balsamic dressing

- **Apple Spinach Salad (V) (GF) (CN)**  
  Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

**Entrée Selections**  
(Third entrée available at $6.00 per guest)

- **Chicken Limone (GF)**  
  Provolone, prosciutto, sage cream sauce

- **Stuffed Chicken Florentine (GF)**  
  Goat cheese, sundried tomatoes, spinach, natural jus

- **Herb Crusted Salmon (GF)**  
  Parsley, oregano, rosemary, thyme, dill cream sauce

- **Sliced Top Round of Beef (GF)**  
  Thin sliced, natural jus and horseradish cream  
  *Upgrade to chef carved prime rib for $5.00 per guest

- **Short Rib (GF)**  
  Port wine natural jus  
  *Additional $5.00 per guest

- **Penne Rosso (V)**  
  Garlic, red pepper, cream sauce

**Choice of One Vegetable Selection**  
Roasted brussels sprouts (GF), roasted baby carrots (GF), asparagus with garlic roasted red peppers (GF)  
haricots verts with shallots (GF)

**Choice of One Starch Selection**  
Crispy smashed potatoes (GF), rice pilaf (GF)  
Truffle mashed Yukon potatoes (GF), whipped sweet potatoes with honey butter (GF)

**Choice of Dessert**  
Salted caramel cheesecake, triple truffle chocolate cake, lemon berry cream cake, chocolate torte (GF), apple or peach cobbler with vanilla ice cream

*Chef recommends this item

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*Dinner Buffets available for a maximum of two hours  
*Floor length linen included in this package
EVENING PLATED SELECTIONS

Plated Dinner $56.00 per guest
Includes artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and tea

Salad Selections
Artisan Baby Greens (V) (GF) (CN)
Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

Caesar Salad
Romaine hearts, shredded parmesan cheese, garlic croutons, creamy Caesar dressing

Apple Spinach Salad (V) (GF) (CN)
Fresh mozzarella, baked apples, candied pecans, blush wine vinaigrette

Entrées
Chicken Florentine (GF)
Goat cheese, sundried tomatoes, spinach, white wine butter sauce

Chicken Limone (GF)
Sauteed garlic, shallots, lemon jus

Filet Mignon (GF)
Roasted shallots, natural jus (Additional $5.00 per guest)

Herb Crusted Salmon (GF)
Parsley, oregano, rosemary, thyme, dill cream sauce (Additional $4.00 per guest)

Seasonal Vegetable Napoleon (VG)
Roasted red pepper coulis, rice pilaf

Quinoa Stuffed Mushroom (V) (GF)
Seasonal roasted vegetables, red quinoa, red pepper coulis

Combination Entrées
Filet Mignon and Choice of Chicken (GF) $60.00 per guest
Herb Crusted Salmon and Filet Mignon (GF) $63.00 per guest
Dill cream sauce and natural jus

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

Choice of One Vegetable Selection
Roasted brussels sprouts (GF), roasted baby carrots (GF)
Asparagus with garlic roasted red peppers (GF), haricots verts with shallots (GF)

Choice of One Starch Selection
Crispy smashed potatoes (GF), rice pilaf (GF), truffle mashed Yukon potatoes (GF), whipped sweet potatoes with honey butter (GF)

Choice of Plated Dessert
Salted caramel cheesecake, triple truffle chocolate cake (V), lemon berry cream cake, chocolate torte (GF)

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*Floor length linen included

*There will be an additional $3.00 per guest charge for multiple entrees
## BAR SELECTIONS

### 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

### Beer, Wine and Soda Package
**Domestic and Imported Beers**
Please select four beer options from the below list; Miller Lite, Corona Light, Blue Moon, Heineken, Seasonal Arboretum Beer

**Premium Wines**
Please select two wine options from the list below; Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

<table>
<thead>
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<tbody>
<tr>
<td>2 hour</td>
<td>$20.00</td>
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<tr>
<td>3 hour</td>
<td>$24.00</td>
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<tr>
<td>4 hour</td>
<td>$28.00</td>
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<tr>
<td>*Each additional hour</td>
<td>$4.00 per guest</td>
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</tbody>
</table>

### Premium Bar Package
Includes beer, wine and soda package along with premium brand liquors; Amaretto Disaronno, Tito’s, 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
Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

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<tr>
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<tr>
<td>4 hour</td>
<td>$33.00</td>
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### Prestige Brand Liquor Package
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniel’s, Maker’s Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Baileys

### Choose any Five Beer Selections
Miller Lite, Corona Light, Blue Moon, Heineken, 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

<table>
<thead>
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<tbody>
<tr>
<td>2 hour</td>
<td>$26.00</td>
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<tr>
<td>3 hour</td>
<td>$32.00</td>
</tr>
<tr>
<td>4 hour</td>
<td>$38.00</td>
</tr>
<tr>
<td>*Each additional hour</td>
<td>$6.00 per guest</td>
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</tbody>
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* 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 they believe is intoxicated.

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