

2023 RECEPTION MENU



GINKGO CATERING
at THE MORTON ARBORETUM



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

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BUTLER PASSED HORS D'OEUVRES



	Tequila Lime Shrimp (GF)	\$4.00 per piece
	Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce	
🌿	Smoked Salmon Mousse	\$3.75 per piece
	Dill, lemon, cream cheese, rye crostini	
	Caprese Skewer (V) (CN) (GF)	\$3.50 per piece
	Cherry tomatoes, fresh mozzarella, basil, pesto sauce	
	Wild Mushroom and Brie (V)	\$3.25 per piece
	Garlic, Italian herbs, baguette crostini, melted brie	
	Ricotta Prosciutto Honeycomb	\$3.25 per piece
	Peppercorn and honey-infused ricotta, prosciutto, honeycomb	
🌿	Mini Potato Croquettes (GF)	\$3.25 per piece
	Nueske bacon, cheddar, chive sour cream	
🌿	Beet and Goat Cheese Crostini (V)	\$3.25 per piece
	Arugula, balsamic truffle vinaigrette	
	Bacon Wrapped Date (GF)	\$3.50 per piece
	Mint mojito glaze	
	Mini Lump Crab Cake	\$3.75 per piece
	Spicy avocado mousse	
🌿	Shrimp Mousse Tartlet	\$3.50 per piece
	Avocado, Boursin cheese, micro-cilantro	
	Chipotle Chicken Bites	\$3.25 per piece
	Cilantro, avocado mousse, radish	
	Bourbon Barbecue Meatballs	\$3.25 per piece
	Whiskey Acres bourbon sauce	

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

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

*Served during cocktail hour prior to a meal, we recommend 3-5 pieces per guest

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

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APPETIZER PLATTERS AND RECEPTION STATIONS



Appetizer Platters

◆ **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)

Reception Stations

***Carving Station** \$18.00 per guest
Beef tenderloin with horseradish crème fraiche, 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

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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

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 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

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 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

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

** 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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