2023 RECEPTION MENU

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

MAIN OFFICE (630) 719-2457   EMAIL GINKGOCATERING@MORTONARB.ORG
### 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

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*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

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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
APPETIZER PLATTERS AND RECEPTION STATIONS

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

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

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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

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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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