Plated Lunch Menu

Includes three hours of food and beverage service; artisan dinner rolls with butter, salad course, one entrée selection with vegetable and grains side, choice of plated dessert, iced tea, lemonade, regular and decaffeinated coffee, classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

CHOICE OF ONE SALAD
Artisan Baby Greens GF V
Dried cranberries, goat cheese, cucumber knot, candied walnuts, poppyseed dressing
Caesar Salad
Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF ONE ENTREE
Chicken Asiago GF
Artichokes, black olive tapenade, asiago cream
$47 per guest
Chicken Limone GF
Sauteed garlic, shallots, lemon jus
$47 per guest
Herb-Crusted Salmon GF
Parsley, oregano, rosemary, thyme, dill cream sauce
$50 per guest
Seasonal Vegetable Napoleon GF VG
Roasted red pepper coulis, rice pilaf
$45 per guest
Zucchini Cakes V
Shredded zucchini, garlic, onion, breadcrumbs, lemon vinaigrette, rice pilaf
$45 per guest

*When choosing multiple entrees, there will be an additional $5.00 per guest charge

CHOICE OF ONE VEGETABLE SIDE
Roasted Baby Carrots GF
Asparagus with Garlic-Roasted Red Peppers GF
Haricots Verts with Shallots GF

CHOICE OF ONE ROOTS AND GRAINS
Roasted Rosemary Potatoes GF
Rice Pilaf GF
Truffle Mashed Yukon Potatoes GF

CHOICE OF ONE DESSERT
Salted Caramel Cheesecake V
Graham cracker crust
Lemon Berry Cream Cake V
Lemon butter cake, berry compote, vanilla cream

Choice of Two Premium Wines: Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

SELF-SERVE SODA AND JUICE BAR
Includes Pepsi products, apple juice, cranberry juice, orange juice

BEER, WINE, AND SODA PACKAGE
Domestic and Imported Beer: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

$24 PER GUEST

State tax and 23% administration charge apply.

GF = Gluten Free, V= Vegetarian, VG = Vegan
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Lunch Buffet Menu
Includes two hours of food and beverage lunch service; classic white china, glassware, flatware, and inhouse white linen.

GOURMET SANDWICH BUFFET $30 PER GUEST
Choice of three mini gourmet sandwiches below; served with pasta salad, signature Ginkgo salad with ranch and poppyseed dressings, house-made chips, chef’s choice of dessert, iced tea, and assorted canned beverages

CHOICE OF THREE SANDWICHES
Caprese V
Tomato, fresh mozzarella, pesto sauce, balsamic glaze, ciabatta
Chicken Salad
Leaf lettuce, mini croissant
Roast Beef and Cheddar
Horseradish cream, leaf lettuce, tomato, Italian roll
Grilled Vegetable Wrap V
Zucchini, yellow squash, peppers, onion, hummus, spinach, tortilla wrap
Roasted Turkey with Gouda
Garlic aioli, leaf lettuce tomato, brioche

EXECUTIVE DELI BOARD $30 PER GUEST
Build your own sandwich with sliced roasted turkey, roast beef and chicken breast; served with assorted cheeses and breads, pasta salad, signature Ginkgo salad with ranch and poppyseed dressings, house-made chips, chef’s choice of desserts, iced tea, and assorted canned beverages

SALAD BAR $38 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 poppyseed dressings, dinner rolls, butter, chef’s choice of desserts, iced tea, and assorted canned beverages

ALL DAY MEETING PACKAGE $55 PER GUEST
Breakfast, The Morning Agenda
Assortment of freshly baked muffins, scones, and mini croissants; served with a seasonal fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea
Lunch, Gourmet Sandwich Buffet
Choice of three mini gourmet sandwiches; served with pasta salad, signature Ginkgo salad, house-made chips, chef’s choice of desserts, iced tea, and assorted canned soda
Afternoon Break, Executive Snack
Cheeseboard with crackers and flatbreads, vegetable crudité with ranch dip, assorted bagged chips, iced tea, and lemonade

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Lunch Buffet Menu
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ALL SEASONS BUFFET $40 PER GUEST
Choice of two entrees with vegetable and grain sides, salad course, bread service, chef’s choice of dessert, iced tea, and assorted canned beverages

CHOICE OF ONE SALAD
Signature Ginkgo Salad GF V
Mixed greens, dried cranberries, goat cheese, cucumber, candied walnuts, poppyseed dressing
Caesar Salad
Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF TWO ENTREES
Chicken Asiago GF
Artichokes, black olive tapenade, asiago cream
Chicken Limone GF
Sauteed garlic, shallots, lemon jus
Herb-Crusted Salmon GF
Parsley, oregano, rosemary, thyme, dill cream sauce
Sliced Roast Beef GF
Natural jus, horseradish cream
Roasted Turkey Breast GF
Sage gravy
Pesto Pasta V
Seasonal roasted vegetables, pesto sauce

CHOICE OF ONE VEGETABLE SIDE
Roasted Baby Carrots GF
Asparagus with Garlic-Roasted Red Peppers GF
Haricots Verts with Shallots GF

CHOICE OF ONE ROOTS AND GRAINS
Roasted Rosemary Potatoes GF
Rice Pilaf GF
Truffle Mashed Yukon Potatoes GF

SELF-SERVE SODA AND JUICE BAR $8 PER GUEST
Includes Pepsi products, apple juice, cranberry juice, orange juice

BEER, WINE, AND SODA PACKAGE $20 PER GUEST
Domestic and Imported Beer: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer
Choice of Two Premium Wines: Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

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