

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

Chicken Limone **GF**

Sauteed garlic, shallots, lemon jus

Herb-Crusted Salmon **GF**

Parsley, oregano, rosemary, thyme, dill cream sauce

Seasonal Vegetable Napoleon **GF VG**

Roasted red pepper coulis, rice pilaf

Zucchini Cakes **V**

Shredded zucchini, garlic, onion, breadcrumbs, lemon vinaigrette, rice pilaf

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

\$47 per guest

\$47 per guest

\$50 per guest

\$45 per guest

\$45 per guest

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

Triple Truffle Chocolate Cake **V**

Truffle frosting, chocolate ganache

Flourless Chocolate Torte **GF V**

Berry garnish

SELF-SERVE SODA AND JUICE BAR

Includes Pepsi products, apple juice, cranberry juice, orange juice

\$10 PER GUEST

BEER, WINE, AND SODA PACKAGE

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

\$24 PER GUEST

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457



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

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457



Lunch Buffet Menu

Includes two hours of food and beverage lunch service; classic white china, glassware, flatware, and inhouse white linen.

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

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457

