

# Morning Buffet Menu

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

## THE MORNING AGENDA

**\$15.00 PER GUEST**

Assortment of freshly baked muffins, scones, and mini croissants; served with a seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea

## THE ACORN EXPRESS

**\$20.00 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; served with a seasonal sliced fruit platter, mixed berry yogurt parfaits, assorted juices, regular and decaffeinated coffee, and hot tea

## ARBOR BREAKFAST BUFFET

**\$25.00 PER GUEST**

Warm breakfast buffet to include feta, spinach and sundried tomato scrambled eggs, choice of bacon or sausage links, and breakfast potatoes; served with assorted breakfast pastries, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea

## THE FOUNDERS START

**\$27.00 PER GUEST**

Warm breakfast buffet to include crème brûlée French toast with warm syrup, choice of bacon or sausage links, and breakfast potatoes; served with assorted breakfast pastries, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea

## ADD ARBOR DOUGHNUTS

**\$6.00 PER GUEST**

Assorted varieties

\*Pricing estimate is based on 1.5 doughnuts per guest

## ADD YOGURT BAR

**\$8.00 PER GUEST**

Vanilla yogurt, granola, dried cranberries, seasonal berries

## ADD SMOKED SALMON PLATTER

**\$17.00 PER GUEST**

Capers, chopped hard-boiled eggs, onion, tomato, mini-bagels, cream cheese

## ADD OATMEAL BAR

**\$6.00 PER GUEST**

Oats, brown sugar, raisins, milk

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

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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.

## 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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# 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**

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