## 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  
Fifty-piece minimum order per selection

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEET AND GOAT CHEESE CROSTINI</strong> V</td>
<td>$3.25</td>
<td>Arugula, balsamic truffle vinaigrette</td>
</tr>
<tr>
<td><strong>BACON WRAPPED DATE</strong> GF</td>
<td>$3.50</td>
<td>Mint mojito glaze</td>
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<tr>
<td><strong>MINI LUMP CRAB CAKE</strong></td>
<td>$3.75</td>
<td>Spicy avocado mousse</td>
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<tr>
<td><strong>AVOCADO TOAST</strong> VG</td>
<td>$3.25</td>
<td>Herb toasted crostini, avocado, roasted red pepper, sea salt</td>
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<tr>
<td><strong>CHICKEN SPRING ROLL</strong></td>
<td>$3.50</td>
<td>Sweet Thai chili dipping sauce</td>
</tr>
<tr>
<td><strong>TEQUILA LIME SHRIMP</strong> GF</td>
<td>$4.00</td>
<td>Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce</td>
</tr>
<tr>
<td><strong>SMOKED SALMON MOUSSE</strong></td>
<td>$3.75</td>
<td>Dill, lemon, cream cheese, rye crostini</td>
</tr>
<tr>
<td><strong>CAPRESE SKEWER</strong> GF V</td>
<td>$3.50</td>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
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<tr>
<td><strong>RICOTTA PROSCIUTTO HONEYCOMB</strong></td>
<td>$3.50</td>
<td>Peppercorn and honey-infused ricotta, prosciutto, honeycomb</td>
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<tr>
<td><strong>MINI POTATO CROQUETTES</strong> GF V</td>
<td>$3.25</td>
<td>Truffle aioli, chives</td>
</tr>
<tr>
<td><strong>BOURBON BARBECUE PLANT-BASED MEATBALL</strong> GF VG</td>
<td>$3.25</td>
<td>Whiskey Acres bourbon sauce</td>
</tr>
</tbody>
</table>

State tax and 23% administration charge apply.  
**GF** = Gluten Free, **V** = Vegetarian, **VG** = Vegan  
CATERING OFFICE | 630-719-2457
Appetizer Platters

Served during cocktail hour prior to a meal, we recommend 2-3 platters per guest
Fifty-person minimum order per selection

**ARTISAN CHEESE BOARD V**
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

$13 PER GUEST

**ARBOR CHARCUTERIE**
Imported and domestic cheese to include: cheddar, Boursin, smoked gouda, her-crusted goat cheese, and manchego cheese. Served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata

$18 PER GUEST

**TRIO OF TAPENADES V**
Tomato bruschetta, olive tapenade, hummus, served with artisan breads

$12 PER GUEST

**SEASONAL FRUIT DISPLAY GF VG**
Seasonal sliced melons, pineapple, and berries

$8 PER GUEST

**VEGETABLE CRUDITE V**
Seasonal raw vegetables, hummus and ranch dipping sauce

$8 PER GUEST

**CHILLED SHRIMP COCKTAIL GF**
Poached tail-on shrimp, zesty cocktail sauce, lemon wedges

*Pricing estimate is based on three pieces per guest

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Evening Buffet Menu

Includes three hours of food and beverage dinner service; classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

TWO ENTRÉE HOT BUFFET $58 PER GUEST
Choice of two entrees with vegetable and grain sides, salad course, bread service, choice of dessert, regular and decaffeinated coffee

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
Herb Crusted Salmon GF
Parsley, oregano, rosemary, thyme, dill cream sauce
*Additional $5 per guest
Short Rib GF
Port wine natural jus
*Additional $5 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 DESSERT
Salted Caramel Cheesecake V
Graham cracker crust
Lemon Berry Cream Cake V
Lemon butter cake, berry compote, vanilla cream

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

BEER, WINE, AND SODA PACKAGE $24 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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CATERING OFFICE | 630-719-2457
Evening Plated Menu

Includes three hours of food and beverage service; artisan dinner rolls with butter, salad course, one entrée selection with one vegetable and one roots and grain side, plated dessert, 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
Filet Mignon GF
Roasted shallots, natural jus
Seasonal Vegetable Napoleon GF VG
Roasted red pepper coulis, rice pilaf
Zucchini Cakes V
Shredded zucchini, garlic, onion, breadcrumbs, lemon vinaigrette, rice pilaf
Combination Entrée of Filet Mignon and Choice of Chicken GF
Combination Entrée of Filet Mignon and Herb-Crusted Salmon GF
Children’s Meal
Seasonal fruit cup (in lieu of salad course), breaded chicken tenders with ketchup, macaroni and cheese
*When choosing multiple entrees, there will be an additional $5.00 per guest charge

CHOICE OF ONE VEGETABLE SIDE
Choise of One Roots and Grains
Roasted Baby Carrots GF
Asparagus with Garlic-Roasted Red Peppers GF
Haricots Verts with Shallots GF
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

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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GinkgoCatering
at THE MORTON ARBORETUM