

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

BEET AND GOAT CHEESE CROSTINI **V**

Arugula, balsamic truffle vinaigrette

\$3.25 PER PIECE

BACON WRAPPED DATE **GF**

Mint mojito glaze

\$3.50 PER PIECE

MINI LUMP CRAB CAKE

Spicy avocado mousse

\$3.75 PER PIECE

AVOCADO TOAST **VG**

Herb toasted crostini, avocado, roasted red pepper, sea salt

\$3.25 PER PIECE

CHICKEN SPRING ROLL

Sweet Thai chili dipping sauce

\$3.50 PER PIECE

TEQUILA LIME SHRIMP **GF**

Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce

\$4.00 PER PIECE

SMOKED SALMON MOUSSE

Dill, lemon, cream cheese, rye crostini

\$3.75 PER PIECE

CAPRESE SKEWER **GF V**

Cherry tomatoes, fresh mozzarella, basil, pesto sauce

\$3.50 PER PIECE

RICOTTA PROSCIUTTO HONEYCOMB

Peppercorn and honey-infused ricotta, prosciutto, honeycomb

\$3.50 PER PIECE

MINI POTATO CROQUETTES **GF V**

Truffle aioli, chives

\$3.25 PER PIECE

BOURBON BARBECUE PLANT-BASED MEATBALL **GF VG**

Whiskey Acres bourbon sauce

\$3.25 PER PIECE

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**

\$13 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

\$18 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**

\$12 PER GUEST

Tomato bruschetta, olive tapenade, hummus, served with artisan breads

SEASONAL FRUIT DISPLAY **GF VG**

\$8 PER GUEST

Seasonal sliced melons, pineapple, and berries

VEGETABLE CRUDITE **V**

\$8 PER GUEST

Seasonal raw vegetables, hummus and ranch dipping sauce

CHILLED SHRIMP COCKTAIL **GF**

\$15 PER GUEST

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

Triple Truffle Chocolate Cake V

Truffle frosting, chocolate ganache

Flourless Chocolate Torte GF V

Berry garnish

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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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**

\$56 per guest

Artichokes, black olive tapenade, asiago cream

Chicken Limone **GF**

\$56 per guest

Sauteed garlic, shallots, lemon jus

Herb-Crusted Salmon **GF**

\$62 per guest

Parsley, oregano, rosemary, thyme, dill cream sauce

Filet Mignon **GF**

\$64 per guest

Roasted shallots, natural jus

Seasonal Vegetable Napoleon **GF VG**

\$50 per guest

Roasted red pepper coulis, rice pilaf

Zucchini Cakes **V**

\$50 per guest

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

Combination Entrée of Filet Mignon and Choice of Chicken **GF**

\$63 per guest

Combination Entrée of Filet Mignon and Herb-Crusted Salmon **GF**

\$65 per guest

Children's Meal

\$30 per child

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

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

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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