

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 Stations

Includes two hours of food service; classic white china, flatware, and inhouse white linen.
Served in lieu of a meal, we recommend 5-6 stations per guest
Fifty-person minimum order per selection

CARVING STATION

\$23 PER GUEST

Beef tenderloin with horseradish crème fraiche, sage roasted turkey breast with bearnaise sauce, and dinner rolls

*Pricing estimate is based on four ounces per guest

*\$125 chef fee required per 100 guests

GINKGO PASTA BAR

\$16 PER GUEST

Your choice of two pasta selections: farfalle marinara with Italian sausage, penne chicken alfredo with broccoli, and vegetable farfalle with roasted red pepper cream sauce

*Gluten free pasta available upon request

BUILD YOUR OWN SLIDERS

\$8 PER GUEST

Mini angus beef burgers served with ketchup, mustard, pickles, cheese, house-made chips

*Pricing estimate is based on one and a half pieces per guest

ARBOR STREET TACOS

\$10 PER GUEST

Shredded chipotle chicken, carne asada and fire-roasted vegetable tacos; served with flour tortilla, cotija cheese, sour cream, and salsa verde

*Pricing estimate is based two tacos per guest

MINI CHICAGO HOT DOGS

\$7 PER GUEST

Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport peppers, house-made chips

*Pricing estimate is based on one and a half sliders per guest

WARM PRETZEL STATION **V**

\$6 PER GUEST

Salted soft pretzel nuggets, whole-grain mustard, cinnamon icing, warm cheese sauce

TRADITIONAL CONNIE'S PIZZA

\$9 PER GUEST

Cheese, vegetable, and pepperoni thin crust pizzas

*Pricing estimate is based on three pieces per guest

*Gluten free crust available upon request

ICE CREAM SANDWICH STATION **V**

\$10 PER GUEST

Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar, and macadamia nut

*Pricing estimate is based on one sandwich per guest

GOURMET SWEETS BUFFET **V**

\$13 PER GUEST

Assorted petit fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles

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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

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Beverage Packages

SELF-SERVE SODA AND JUICE BAR

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

2- hour package- \$8 per guest

3- hour package- \$10 per guest

4- hour package- \$12 per guest

MIMOSA AND BLOODY MARY BAR

Includes Tito's Vodka, Wycliff Champagne, orange juice, cranberry juice, traditional bloody mary mix

2- hour package- \$18 per guest

3- hour package- \$20 per guest

4-hour package- \$22 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

2- hour package- \$20 per guest

3- hour package- \$24 per guest

4- hour package- \$28 per guest

PREMIUM BRANDS LIQUOR 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

Liquor selections to include Amaretto Disaronno, Tito's, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

2- hour package- \$25 per guest

3- hour package- \$29 per guest

4- hour package- \$33 per guest

PRESTIGE BRANDS LIQUOR PACKAGE

Choice of Five Domestic and Imported Beers: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Revolution Anti-Hero, White Claw Hard Seltzer (Assorted Flavors)

Choice of Two Prestige Wines: Hess Select Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Liquor selections to include Amaretto Disaronno, Ketel One, Hendrick's, Captain Morgan, Jose Cuervo Gold, Dewar's, Jack Daniels, Maker's Mark, Johnny Walker Black, Korbel Brandy, Baileys

Choice of Red or White Sangria

2- hour package- \$28 per guest

3- hour package- \$34 per guest

4- hour package- \$40 per guest

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