

Brunch Wedding Menu

The Morton Arboretum




GINKGO CATERING
at THE MORTON ARBORETUM

ED PRATSCHER | Executive chef **KENNY BRUCE** | Chef de cuisine **KEITH MOORE** | Sous chef

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THIS WEDDING PACKAGE INCLUDES:

- Four hours of food and beverage service
- Three hours of mimosa and bloody mary bar, assorted fruit juices, and gourmet coffee and hot tea station
- Brunch buffet featuring assorted breakfast breads, seasonal fruit display, Signature Ginkgo Salad, choice of three entrées with accompaniments, Champagne toast, and custom wedding cake
- Tableware including classic white china, glassware, flatware, and classic collection full-length linen in an array of colors
- \$72 per guest



BRUNCH MENU SELECTIONS

CHOICE OF THREE MAIN ENTREES

Cherry Almond Pancakes (CN) (V)

Country-Style Biscuits and Gravy

Traditional sausage gravy

• **Ham and Cheese Frittata (GF)**

Baked eggs, potatoes, cheddar cheese, smoked ham

Spinach and Feta Scrambled Eggs (V) (GF)

Sautéed spinach, sun-dried tomatoes, crumbled feta

Crème Brûlée French Toast (V)

Brioche, caramel sauce, confectioners' sugar

Herb-Roasted Chicken (GF)

Mushroom and thyme jus

Short Ribs (GF)

Port wine natural jus

Roasted Salmon (GF)

Citrus honey glaze

Pesto Pasta (V)

Seasonal roasted vegetables, pesto sauce

CHOICE OF TWO SIDES

Hickory-Smoked Bacon (GF)

Sausage Links (GF)

Breakfast Potatoes (GF)

Truffle Mashed Yukon Potatoes (GF)

Haricots Verts with Shallots (GF)

Fire-Roasted Vegetables (GF)

Rosemary Potatoes (GF)

State tax and 23% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan

• *Chef recommends this item.*

BRUNCH ENHANCEMENTS

- 🌿 **Smoked Salmon Platter** \$17 per guest
Capers, chopped hard-boiled eggs, onion, tomato, mini-bagels, cream cheese
- Yogurt Bar (V)** \$8 per guest
Vanilla yogurt, granola, dried cranberries, seasonal berries
- Arbor Doughnuts (V)** \$6 per guest
Assorted varieties (Based on 1.5 donuts per guest)
- Chilled Shrimp Cocktail Bar (GF)** \$16 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges
- Vegetable Crudité (V) (GF)** \$8 per guest
Seasonal raw vegetables, roasted red pepper hummus, and ranch dipping sauce
- Carving Station*** \$18 per guest
Maple glaze spiral ham with dijonnaise sauce and sage-roasted turkey breast with bearnaise sauce and dinner rolls (Based on 3–4 ounces per guest)
- *\$125 chef fee applies*
- Artisan Cheese Board (V) (CN)** \$13 per guest
Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusteD goat cheese, and manchego. Served with dried fruit, preserves, flatbreads, and crackers
- Trio of Tapenades (V)** \$12 per guest
Roma tomato bruschetta, Mediterranean olive tapenade, and roasted red pepper hummus, served with artisan breads
- Arbordale 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

Menu Specifications: 50-guest minimum per station order.

State tax and 23% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan

🌿 Chef recommends this item.



DESSERT

Ice Cream Sandwich Station (CN) (V)

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

\$10 per guest

Deluxe Coffee Bar (CN) (V)

Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, caramel syrup, whipped cream, and white chocolate syrup.

\$8 per guest

🌿 Gourmet Sweets Buffet (CN) (V)

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

(Pricing estimate based on 2.5 pieces per guest)

\$13 per guest

Deluxe Gourmet Sweets Buffet (CN) (V)

Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes

(Pricing estimate based on 4 pieces per guest)

\$16 per guest

Wedding Cake

Custom wedding cake included in the package

Menu Specifications: 50-guest minimum.

State tax and 23% administrative charge apply.

(CN) contains nuts, (GF) gluten free, (V) vegetarian, (VG) vegan

🌿 Chef recommends this item.

BEVERAGE SELECTIONS

THREE-HOUR BLOODY MARY AND MIMOSA PACKAGE

(included in wedding package)

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE

(additional \$4 per guest)

Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PREMIUM BRANDS LIQUOR PACKAGE *(additional \$6 per guest)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniel's, Whiskey Acres Bourbon, Korbel Brandy, Baileys

Beer selections:

Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

Choose two premium wine selections from Canyon Road:

Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRANDS LIQUOR PACKAGE *(additional \$10 per guest)*

Amaretto Disaronno, Captain Morgan, Milagro Silver, Jack Daniel's, Maker's Mark, Johnny Walker Black, Ketel One, Hendrick's, Korbel Brandy, Baileys

Choose any five beer selections:

Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Revolution Anti-Hero, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from The Hess Collection:

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

Menu Specifications: Ginkgo Catering will not serve liquor to any person under 21 years of age and reserves the right to request identification from any guest before serving an alcoholic beverage. Ginkgo Catering also reserves the right to cease alcohol service to any person whom staff believes is intoxicated.



The
Morton
Arboretum® 

THE
CHAMPION
of TREES

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