# **Buffet Shower Menu**

Includes four hours of food and beverage lunch service; butler-passed mimosas and appetizers upon guests' arrival, salad course, artisan dinner rolls with butter, choice of two entrées with vegetable and grain side, dessert station, gourmet coffee, hot tea, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

#### CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES

Beet and Goat Cheese Crostini V Arugula, balsamic truffle vinaigrette Cucumber Bites VG GF Roasted garlic hummus, sumac Bacon-Wrapped Date GF Mint mojito glaze Ricotta Prosciutto Honeycomb Peppercorn and honey-infused ricotta, prosciutto Smoked Salmon Mousse Dill, lemon, cream cheese, rye crostini Mini Potato Croquette V GF Truffle aioli, chives

### CHOICE OF ONE SALAD

Artisan Baby Greens GF V 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

Parmesan Chicken GF Sun-dried tomato and Parmesan cream sauce Herb-Roasted Chicken GF Mushroom and thyme sauce Roasted Salmon GF Citrus honey glaze Spinach and Feta Scrambled Eggs GF V Sauteed spinach, sun-dried tomatoes, crumbled feta Crème Brule French Toast V Brioche, caramel sauce, confectioners' sugar Pesto Pasta V Seasonal roasted vegetables, pesto sauce

#### CHOICE OF ONE VEGETABLE SIDE

Fire-Roasted Vegetables **GF** Asparagus with Garlic-Roasted Red Peppers **GF** Haricots Verts with Shallots **GF** 

#### **GOURMET SWEETS DESSERT STATION**

Assorted Petit Fours French Macarons Chocolate Mousse Cups **GF** 

#### CHOICE OF ONE ROOTS AND GRAINS

Roasted Rosemary Potatoes GF Rice Pilaf GF Truffle Mashed Yukon Potatoes GF

Mini Fresh Fruit Tarts Assorted Dessert Bars Chocolate Dipped Strawberries **GF** 

## Buffet Shower Package \$65 per guest/Children (ages 3-12) \$38

#### State tax and 23% administration charge apply.

**GF** = Gluten Free, **V** = Vegetarian, **VG** = Vegan CATERING OFFICE I 630-719-2457 EMAIL I GINKGOCATERING@MORTONARB.ORG

