

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:

- Five and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Four-hour premium bar package
- Wine service with dinner
- Gourmet coffee and hot tea
- Three-course dinner including a plated salad with artisan bread service, choice of entrée with vegetable and grain sides, and a custom wedding cake
- Tableware including classic white china, glassware, flatware, and classic collection full-length linen in an array of colors

BUTLER-PASSED HORS D'OEUVRES

• 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 Crabcake Spicy avocado mousse	\$3.75 per piece
Cucumber Bite (VG) (GF) Roasted garlic hummus, sumac	\$3.25 per piece
Chicken Spring Roll Sweet Thai chili dipping sauce	\$3.50 per piece
• Blackened Shrimp (GF) Cajun aioli sauce	\$3.75 per piece
Smoked Salmon Mousse Dill, lemon, cream cheese, rye crostini	\$3.50 per piece
Mini Chicken Tostada Pico de gallo, cilantro crema	\$3.50 per piece
Ricotta Prosciutto Honeycomb Peppercorn and honey-infused ricotta, prosciutto	\$3.50 per piece
Mini Potato Croquettes (V) (GF) Truffle aioli, chives	\$3.25 per piece
• Bourbon Barbecue Meatballs (GF) Whiskey Acres bourbon sauce	\$3.25 per piece

Menu Specifications: 50-piece minimum order.

State tax and 23% administrative charge apply.

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

• Chef recommends this item.

APPETIZER STATIONS

• 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
Arbordale Charcuterie 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	\$18 per guest
Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads	\$12 per guest
• Chilled Shrimp Cocktail Bar Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)	\$16 per guest
Vegetable Crudités (V) (GF) Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce	\$8 per guest

Menu Specifications: 50-guest minimum per station order.

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• Chef recommends this item.

SALAD AND SIDE SELECTIONS

PLATED SALAD COURSE

Mixed Field Greens (V) (GF) (CN)

Poached pear, candied pecans, blue cheese, champagne vinaigrette

Caesar Salad

Romaine hearts, Parmesan cheese crisp, garlic croutons, creamy Caesar dressing

🌿 **Artisan Baby Greens (V) (GF) (CN)**

Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

VEGETABLE SELECTIONS

Fire-Roasted Vegetables (GF)

🌿 **Asparagus with Garlic-Roasted Red Peppers (GF)**

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

Roasted Rosemary Red Potatoes (GF)

Rice Pilaf (GF)

Truffle Mashed Yukon Potatoes (GF)

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🌿 *Chef recommends this item.*

ENTRÉE SELECTIONS

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

\$105 per guest

🌿 **Herb-Roasted Chicken (GF)**

Mushroom and thyme sauce

\$105 per guest

Filet Mignon (GF)

Roasted shallots, natural jus

\$120 per guest

🌿 **Short Rib (GF)**

Port wine natural jus

\$112 per guest

Roasted Salmon (GF)

Citrus honey glaze

\$112 per guest

Seasonal Vegetable Napoleon (Vegan) (GF)

Roasted red pepper coulis, rice pilaf

\$98 per guest

🌿 **Grilled Polenta Cakes (V) (GF)**

Fire-roasted vegetables, peri peri sauce

\$98 per guest

Filet Mignon and Choice of Chicken (GF)

\$115 per guest

🌿 **Short Rib and Choice of Chicken (GF)**

\$110 per guest

Roasted Salmon and Filet Mignon (GF)

\$118 per guest

Children's Meal

Seasonal fruit cup (V), breaded chicken tenders with ketchup, macaroni and cheese

\$35 per child

Boxed Vendor Meal

Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie

\$25 per vendor

Plated Vendor Meal

Same as guest entrée selection

\$60 per vendor

Menu Specifications: When choosing multiple entrees, a \$5-per-guest fee applies to all guests.

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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

\$13 per guest

(Pricing estimate based on 2.5 pieces per guest)

Deluxe Sweets Buffet (CN) (V)

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

\$16 per guest

(Pricing estimate based on 4 pieces per guest)

Wedding Cake

Custom wedding cake included in the package.

Menu Specifications: 50-guest minimum.

State tax and 23% administrative charge apply.

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• Chef recommends this item.

LATE NIGHT SNACKS

Build-Your-Own Sliders

Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips

\$8 per guest

• Arbor Street Tacos

Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cojita cheese, sour cream, salsa verde

\$10 per guest

Warm Pretzel Station (V)

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

\$6 per guest

Traditional Connie's Pizza

Cheese, vegetable, and pepperoni pizzas

\$9 per guest

(Portioned as 3 pieces per guest)

• Mini Chicago Hot Dogs

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

\$7 per guest

Menu Specifications: 50-guest minimum.

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BEVERAGE SELECTIONS

PREMIUM BRANDS LIQUOR PACKAGE *(included in wedding package)*

Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniels, 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 BRAND LIQUOR PACKAGE *(additional \$15 per guest)*

Amaretto Disaronno, Captain Morgan, Milagro Silver, Jack Daniels, 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

Choose white or red seasonal sangria.

Upgrade the champagne toast to Santa Margherita Sparkling Rosé or Torresella Dry Prosecco for an additional \$5 per guest.

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
CHAMPION
of TREES