

Lunch Buffet Menu

Includes two hours of food and beverage lunch service; classic white china, glassware, flatware, and inhouse white linen.

GOURMET SANDWICH BUFFET

\$30 PER GUEST

Choice of three mini gourmet sandwiches below; served with pasta salad, signature Ginkgo salad with ranch and poppyseed dressings, house-made chips, chef's choice of dessert, iced tea, and assorted canned beverages

CHOICE OF THREE MINI SANDWICHES

Portioned at two mini sandwiches per guest

Caprese **V**

Tomato, fresh mozzarella, pesto sauce, balsamic glaze, ciabatta

Chicken Salad

Leaf lettuce, mini croissant

Roast Beef and Cheddar

Horseradish cream, leaf lettuce, tomato, Italian roll

Grilled Vegetable Wrap **V**

Zucchini, yellow squash, peppers, onion, hummus, spinach, tortilla wrap

Roasted Turkey with Gouda

Garlic aioli, leaf lettuce tomato, brioche

EXECUTIVE DELI BOARD

\$30 PER GUEST

Build your own sandwich with sliced roasted turkey, roast beef and chicken breast; served with assorted cheeses and breads, pasta salad, signature Ginkgo salad with ranch and poppyseed dressings, house-made chips, chef's choice of desserts, iced tea, and assorted canned beverages

SALAD BAR

\$38 PER GUEST

Grilled chicken and roasted salmon; served with mixed greens, house-made croutons, tomatoes, cucumbers, shredded carrots, peppers, onion, Parmesan and blue cheese, ranch and poppyseed dressings, dinner rolls, butter, chef's choice of desserts, iced tea, and assorted canned beverages

ALL DAY MEETING PACKAGE

\$55 PER GUEST

Breakfast, The Morning Agenda

Assortment of freshly baked muffins, scones, and mini croissants; served with a seasonal fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea

Lunch, Gourmet Sandwich Buffet

Choice of three mini gourmet sandwiches; served with pasta salad, signature Ginkgo salad, house-made chips, chef's choice of desserts, iced tea, and assorted canned soda

Afternoon Break, Executive Snack

Cheeseboard with crackers and flatbreads, vegetable crudité with ranch dip, assorted bagged chips, iced tea, and lemonade

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

CATERING OFFICE | 630-719-2457

Lunch Buffet Menu

Includes two hours of food and beverage lunch service; classic white china, glassware, flatware, and inhouse white linen.

ALL SEASONS BUFFET

\$40 PER GUEST

Choice of two entrees with vegetable and grain sides, salad course, artisan dinner rolls with butter, chef's choice of dessert, iced tea, and assorted canned beverages

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

Parmesan Chicken **GF**

Sun-dried tomato and Parmesan cream sauce

Herb-Roasted Chicken **GF**

Mushroom and thyme sauce

Roasted Salmon **GF**

Citrus honey glaze

Sliced Roast Beef **GF**

Natural jus, horseradish cream

Roasted Turkey Breast **GF**

Sage gravy

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**

CHOICE OF ONE ROOTS AND GRAINS

Roasted Rosemary Potatoes **GF**

Rice Pilaf **GF**

Truffle Mashed Yukon Potatoes **GF**

TWO HOUR SELF-SERVE SODA AND JUICE BAR

\$8 PER GUEST

Includes Coke products, apple juice, cranberry juice, orange juice

TWO HOUR BEER, WINE, AND SODA PACKAGE

\$20 PER GUEST

Includes Coke products, cranberry juice and orange juice

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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