

Butler-Passed Hors d'Oeuvres

THE MORTON ARBORETUM

Served in lieu of a meal, we require 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.

Sweet Pea Pesto Crostini (VG) Sweet pea purée, heirloom tomatoes	\$3.00 per piece
Bacon-Wrapped Dates (GF) (DF) Mint mojito glaze	\$3.50 per piece
Crab-Stuffed Baby Bellas (GF) (DF) Jumbo lump crab-stuffed baby portabella mushrooms	\$3.50 per piece
Chicken Spring Rolls Sweet Thai chili dipping sauce	\$3.50 per piece
Blackened Shrimp (GF) Cajun aioli sauce	\$4.00 per piece
Mini Chicken Tostadas Pico de gallo, cilantro crema	\$3.50 per piece
Strawberry Bruschette (V) Whipped mascarpone, balsamic glaze	\$3.00 per piece
Prosciutto and Ricotta Crostini Hot honey drizzle	\$3.25 per piece
Mini Potato Croquettes (V) (GF) Truffle aioli, chives	\$3.25 per piece
Bourbon Barbecue Meatballs (GF) (DF) Whiskey Acres bourbon sauce	\$3.25 per piece

State tax and 23% administrative charge apply.

(CN) contains nuts, (DF) dairy free, (GF) gluten-friendly, (V) vegetarian, (VG) vegan

EVENTS OFFICE | 630-719-2457

EMAIL | events@mortonarb.org

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EVENTS**

AT THE MORTON ARBORETUM

Appetizer Platters

THE MORTON ARBORETUM

Served during cocktail hour prior to a meal, we recommend 2-3 pieces per guest.

Includes classic white china, cocktail napkins, and eating utensils.

Linen fee is additional and is determined by final floor diagram.

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, served with dried fruit, preserves, flatbreads, and crackers.

Arbordale Charcuterie

\$18 per guest

Imported and domestic cheese to include: cheddar, Boursin, smoked Gouda, herb-crusted goat cheese, and manchego, served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and soppressata.

Trio of Tapenades (V)

\$12 per guest

Tomato bruschetta, olive tapenade, and carrot hummus, served with artisan breads

Seasonal Fruit Display (GF) (VG)

\$8 per guest

Seasonal sliced melons, pineapple, and berries

Vegetable Crudit  (GF) (V)

\$8 per guest

Seasonal raw vegetables, traditional hummus, and ranch dipping sauce

Chilled Shrimp Cocktail (GF)

\$16 per guest

Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges

**Portioned at three pieces per guest*

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AT THE MORTON ARBORETUM

Appetizer Stations

THE MORTON ARBORETUM

Includes two hours of food service, classic white china, flatware, and in-house white linen.

Served in lieu of a meal, we recommend 5-6 pieces per guest.

Fifty person minimum order per selection.

Carving Station

\$25 per guest

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

**Portioned at four ounces per guest*

***\$125 chef fee required per 100 guests*

Ginkgo Pasta Bar

\$16 per guest

Your choice of two pasta selections: farfalle with Bolognese sauce and shaved Parmesan, 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, pickle chips, cheese, house-made chips

**Portioned at 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 tortillas, cotija cheese, sour cream, and salsa verde

**Portioned at two tacos per guest*

Mini Chicago Hot Dogs

\$8 per guest

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

**Portioned at one and a half pieces per guest*

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AT THE MORTON ARBORETUM

Evening Buffet Menu

THE MORTON ARBORETUM

Includes three hours of food and beverage dinner service. classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

Two Entrée Hot Buffet

\$58 per guest

Choice of two entrées with vegetable and grain sides, salad course, bread service, choice of dessert, regular and decaffeinated coffee
*Add additional entrée for \$8.00 per guest

CHOICE OF ONE SALAD

Grand Garden Salad (GF) (VG)

Mesclun greens, heirloom tomatoes, carrots, cucumber, micro flowers, citrus vinaigrette

Ginkgo Signature Salad (GF) (V) (CN)

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

Mediterranean Salad (GF) (V)

Fresh mixed greens, Kalamata olives, cucumber, feta cheese, shaved red onion, bell pepper, white balsamic vinaigrette

CHOICE OF TWO ENTRÉES

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

Herb-Roasted Chicken (GF)

Mushrooms and thyme jus

Roasted Salmon (GF) (Additional \$5 per guest)

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

Short Rib (GF) (Additional \$5 per guest)

Port wine natural jus

CHOICE OF ONE VEGETABLE SIDE

Asparagus with Garlic-Roasted Red Peppers (GF)

Haricots Verts with Shallots (GF)

CHOICE OF ONE ROOTS AND GRAINS

Tri-Colored Fingerling Potatoes (GF)

Rice Pilaf (GF)

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake (V)

Graham cracker crust

Lemon Berry Cream Cake (V)

Lemon butter cake, berry compote, vanilla cream

Triple Truffle Chocolate Cake (V)

Truffle frosting, chocolate ganache

Flourless Chocolate Torte (GF) (V)

Berry garnish

Three Hour Beer, Wine, and Soda Package

\$24 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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AT THE MORTON ARBORETUM

Evening Plated Menu

THE MORTON ARBORETUM

Includes three hours of food and beverage service; artisan dinner rolls with butter, salad course, one entrée selection with one vegetable and one roots and grain side, plated dessert, regular and decaffeinated coffee, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

Choice of One Salad

Grand Garden Salad (GF) (VG)

Mesclun greens, heirloom tomatoes, carrots, cucumber, micro flowers, citrus vinaigrette

Ginkgo Signature Salad (GF) (V) (CN)

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

Mediterranean Salad (GF) (V)

Fresh mixed greens, Kalamata olives, cucumber, feta cheese, shaved red onion, bell pepper, white balsamic vinaigrette

Choice of One Entrée

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

\$58 per guest

Grilled Polenta Cakes (GF) (V)

Roasted baby vegetables, peri peri sauce

\$50 per guest

Herb-Roasted Chicken (GF)

Mushrooms and thyme sauce

\$58 per guest

Filet Mignon and Choice of Chicken (GF)

\$65 per guest

Roasted Salmon (GF)

Citrus honey glaze

\$65 per guest

Filet Mignon and Roasted Salmon (GF)

\$67 per guest

Filet Mignon (GF)

Roasted shallots, natural jus

\$68 per guest

Children's Meal (ages 3–12)

\$35 per child

Seasonal fruit cup, breaded chicken tenders with ketchup, mac and cheese

Seasonal Vegetable Napoleon (GF) (VG)

Roasted red pepper coulis, rice pilaf

\$50 per guest

*When choosing multiple entrées, there will be an additional \$5.00 per guest charge

Choice of One Vegetable Side

Roasted Baby Vegetables (GF)

Asparagus with Garlic-Roasted Red Peppers (GF)

Haricots Verts with Shallots (GF)

Choice of One Roots and Grains

Tri-Colored Fingerling Potatoes (GF)

Rice Pilaf (GF)

Garlic Roasted Mashed Potatoes (GF)

Choice of One Dessert

Salted Caramel Cheesecake (V)

Graham cracker crust

Triple Truffle Chocolate Cake (V)

Truffle frosting, chocolate ganache

Lemon Berry Cream Cake (V)

Lemon butter cake, berry compote, vanilla cream

Flourless Chocolate Torte (GF) (V)

Berry garnish

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Beverage Packages

THE MORTON ARBORETUM

Self-serve Soda and Juice Bar

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

Two-Hour Package	\$8.00 per guest
Three-Hour Package	\$10.00 per guest
Four-Hour Package	\$12.00 per guest

Mimosa and Bloody Mary Bar

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

Two-Hour Package	\$18.00 per guest
Three-Hour Package	\$20.00 per guest
Four-Hour Package	\$22.00 per guest

Beer, Wine, and Soda Package

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

Two-Hour Package	\$20.00 per guest
Three-Hour Package	\$24.00 per guest
Four-Hour Package	\$28.00 per guest

Premium Brands Liquor Package

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

Liquor selections to include: Amaretto Disaronno, Tito's Beefeater, Bacardi, Jose Cuervo Silver, Dewar's,

Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

Two-Hour Package	\$25.00 per guest
Three-Hour Package	\$29.00 per guest
Four-Hour Package	\$33.00 per guest

Prestige Brands Liquor Package

Includes Coke products, cranberry juice, and orange juice

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, Milagro Silver, Dewar's,

Jack Daniels, Maker's Mark, Johnny Walker, Korbel Brandy, Baileys

Two-Hour Package	\$28.00 per guest
Three-Hour Package	\$33.00 per guest
Four-Hour Package	\$38.00 per guest

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