

# Plated Shower Menu

THE MORTON ARBORETUM

Includes four hours of food and beverage lunch service, butler-passed mimosas and appetizers upon guest arrival, salad course, artisan dinner rolls with butter, choice of one entrée with vegetable and grain side, dessert course, 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

### Sweet Pea and Pesto Crostini (VG)

Sweet pea purée, heirloom tomatoes

### Strawberry Bruschette (V)

Whipped mascarpone, balsamic glaze

### Bacon-Wrapped Dates (GF)

Mint mojito glaze

### Prosciutto and Ricotta Crostini

Hot honey drizzle

### Crab-Stuffed Baby Bellas (GF) (DF)

Jumbo lump crab-stuffed baby portabella mushrooms

### Mini Potato Croquettes (GF) (V)

Truffle aioli, chives

## Choice of Salad

### Ginkgo Signature Salad (GF) (V)

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

\$60 per guest

### Herb-Roasted Chicken (GF)

Mushrooms and thyme jus

\$60 per guest

### Roasted Salmon (GF)

Citrus honey glaze

\$63 per guest

### Seasonal Vegetable Napoleon (GF) (VG)

Roasted red pepper coulis, rice pilaf

\$55 per guest

### Grilled Polenta Cakes (GF) (V)

Roasted baby vegetables, peri peri sauce

\$55 per guest

### Children's Meal (ages 3–12)

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

\$35 per guest

## 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

### 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

State tax and 23% administrative charge apply.

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

EVENTS OFFICE | 630-719-2457

EMAIL | [events@mortonarb.org](mailto:events@mortonarb.org)

**SIGNATURE  
EVENTS**

AT THE MORTON ARBORETUM