

Wedding Menu

THE MORTON ARBORETUM



SIGNATURE EVENTS

AT THE MORTON ARBORETUM

ED PRATSCHER | Executive chef **NEIL WHITE** | Chef de cuisine
KEITH MOORE | Sous chef **RILEY BARTLET** | Sous chef

EVENTS OFFICE | 630-719-2457 **EMAIL** | events@mortonarb.org

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

 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

Menu Specifications: 50-piece minimum order.

State tax and 23% administrative charge apply.

(CN) contains nuts, (DF) dairy free, (GF) gluten-friendly, (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, 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, served with dried fruit, preserves, flatbreads, crackers, Genoa salami, mortadella, prosciutto, and sopresata	\$18 per guest
Trio of Tapenades (V) Roma tomato bruschetta, Mediterranean olive tapenade, and carrot hummus, served with artisan breads	\$12 per guest
 Chilled Shrimp Cocktail Bar Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)	\$16 per guest
Vegetable Crudités Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	\$8 per guest

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Salad and Side Selections

PLATED SALAD COURSE

- Mediterranean Salad (GF) (V)**
Fresh mixed greens, Kalamata olives, cucumber, feta cheese, shaved red onion, bell pepper, white balsamic vinaigrette
- Grand Garden Salad (GF) (VG)**
Mesclun greens, heirloom tomatoes, carrot, cucumber, micro flowers, citrus vinaigrette
- Ginkgo Signature Salad (GF) (V) (CN)**
Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing
- Caprese Salad (GF) (V)** *(Available May–August only)*
Spring mix, fresh mozzarella, heirloom cherry tomatoes, pesto vinaigrette, balsamic glaze
- Fall Salad (GF) (V) (CN)** *(Available September–November only)*
Arugula, butternut squash, bleu cheese, candied walnuts, apple cider vinaigrette

VEGETABLE SELECTIONS

- Roasted Baby Vegetables (GF)**
- Asparagus with Garlic-Roasted Red Peppers (GF)**
- Haricots Verts with Shallots (GF)**

ROOTS AND GRAINS

- Tri-Colored Fingerling Potatoes (GF)**
- Rice Pilaf (GF)**
- Garlic Roasted Mashed Potatoes (GF)**

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Entrée Selections

- Marry Me Chicken (GF)** \$105 per guest
Sun-dried tomato and Parmesan cream sauce
- Herb-Roasted Chicken (GF)** \$105 per guest
Mushroom and thyme jus
- Filet Mignon (GF)** \$125 per guest
Roasted shallots, natural jus
- Short Rib (GF)** \$115 per guest
Port wine natural jus
- Roasted Salmon (GF)** \$112 per guest
Citrus honey glaze
- Seasonal Vegetable Napoleon (GF) (VG)** \$98 per guest
Roasted red pepper coulis, rice pilaf
- Grilled Polenta Cakes (V)** \$98 per guest
Roasted baby vegetables, peri peri sauce
- Filet Mignon and Choice of Chicken (GF)** \$118 per guest
- Short Rib and Choice of Chicken (GF)** \$113 per guest
- Roasted Salmon and Filet Mignon (GF)** \$122 per guest
- Children’s Meal** \$35 per child
Seasonal fruit cup, breaded chicken tenders with ketchup, macaroni and cheese
- Boxed Vendor Meal** \$25 per vendor
Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie
- Plated Vendor Meal** \$60 per vendor
Same as guest meal selection

Menu Specifications: When choosing multiple entrées, 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 Additional toppings: rainbow sprinkles, Oreo cookie crumbs, and chocolate chips	\$12 per guest
Deluxe Coffee Bar (CN) (V) Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies, whipped cream, and caramel, vanilla, and hazelnut syrups	\$8 per guest
 Gourmet Sweets Buffet (CN) (V) Assorted petit fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, and truffles (Based on 2.5 pieces per guest)	\$13 per guest
Deluxe Gourmet Sweets Buffet (CN) (V) Includes all the gourmet sweets buffet options plus cream puffs, mini-eclairs, cannoli, and mini-cupcakes (Based on 4 pieces per guest)	\$16 per guest
Morton's Churros Station (VG) (DF) House-made cinnamon-sugar churros with dipping sauces: caramel, strawberry, and chocolate	\$8 per guest
Wedding Cake Custom wedding cake included in the package	



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Late Night Snacks

Build-Your-Own Sliders Mini Angus beef burgers served with ketchup, mustard, pickle chips, cheese, house-made chips	\$10 per guest
 Arbor Street Tacos Shredded chipotle chicken, carne asada, and fire-roasted vegetable tacos, flour tortilla, cotija cheese, sour cream, salsa verde	\$10 per guest
Warm Pretzel Station (V) Salted soft pretzel sticks, whole-grain mustard, warm beer cheese sauce, and cinnamon icing	\$8 per guest
Traditional Connie's Pizza Cheese, vegetable, and pepperoni pizza (Portioned as 3 pieces per guest)	\$9 per guest
 Mini Chicago Hot Dogs Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	\$8 per guest
Wings Station Boneless wings, barbecue, lemon pepper dry rub, and buffalo sauce. Served with ranch, bleu cheese, carrots, and celery *Cauliflower bites available upon request (V)	\$10 per guest

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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 BRANDS 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 \$7 per guest.

Menu Specifications: Signature Events 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. Signature Events also reserves the right to cease alcohol service to any person whom staff believes is intoxicated.

