

Buffet Shower Menu

THE MORTON ARBORETUM

Hot Buffet Package

Adults \$65 per guest | Children (ages 3-12) \$38

Includes four hours of food and beverage lunch service, butler-passed mimosas and appetizers upon guests' arrival, salad course, artisan dinner rolls with butter, choice of two entrées with vegetable and grain side, dessert station, gourmet coffee, hot tea, classic white china, glassware, flatware, and classic collection 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 ONE SALAD

Ginkgo Signature Salad (GF) (V)

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

Grand Garden Salad (GF) (VG)

Mesclun greens, heirloom tomatoes, carrot, cucumber, micro flowers, citrus 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)

Citrus honey glaze

Spinach and Feta Scrambled Eggs (GF) (V)

Sauteed spinach, sun-dried tomatoes, crumbled feta

Crème Brûlée French Toast (V)

Brioche, caramel sauce, confectioners' sugar

Pesto Pasta (V)

Seasonal roasted vegetables, pesto sauce

CHOICE OF ONE VEGETABLE

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)

GOURMET SWEETS DESSERT STATION

Assorted Petit Fours

French Macarons

Chocolate Mousse Cups (GF)

Mini Fresh Fruit Tarts

Assorted Dessert Bars

Chocolate Dipped Strawberries (GF)

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

**SIGNATURE
EVENTS**

AT THE MORTON ARBORETUM

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

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