

Wedding Menu

THE MORTON ARBORETUM



SIGNATURE EVENTS

AT THE MORTON ARBORETUM

ED PRATSCHER | Executive chef

KEITH MOORE | Sous chef **RILEY BARTELT** | 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

 Tri-Color Quinoa Cake (GF) (V)	\$3.00 per piece
Tzatziki and pickled red onion	
Mediterranean Crostini (V)	\$3.00 per piece
Herb goat cheese, olive tapenade	
Bacon-Wrapped Dates (GF) (DF)	\$3.50 per piece
Mint mojito glaze	
Crab-Stuffed Baby Bellas (GF) (DF)	\$3.50 per piece
Jumbo lump crab-stuffed baby portabella mushrooms, Creole remoulade sauce	
Chicken Spring Rolls	\$3.50 per piece
Sweet Thai chili dipping sauce	
 Blackened Shrimp (GF)	\$4.00 per piece
Cajun aioli sauce	
Thai Chicken Salad Tartlet	\$3.25 per piece
Sweet chili marinated chicken, scallions, cilantro	
Strawberry Bruschette (V)	\$3.00 per piece
Whipped mascarpone, balsamic glaze	
Crispy Prosciutto Cup	\$3.25 per piece
Orange mascarpone, zest	
Mini Potato Croquettes (V) (GF)	\$3.25 per piece
Truffle aioli, chives	
 Bourbon Barbecue Meatballs (GF) (DF)	\$3.25 per piece
Whiskey Acres bourbon sauce	

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)	\$15 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	\$20 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
Roma tomato bruschetta, Mediterranean olive tapenade, and carrot hummus, served with artisan breads	
 Chilled Shrimp Cocktail	\$18 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)	
Vegetable Crudités	\$10 per guest
Seasonal raw vegetables, traditional hummus, and ranch dipping sauce	

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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

Fire Roasted Vegetables (GF)

Asparagus with Garlic-Roasted Red Peppers (GF)

Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

Tri-Colored Fingerling Potatoes (GF)

Saffron Rice (GF)

Garlic Roasted Mashed Potatoes (GF)

Entrée Selections

Marry Me Chicken (GF)

Sun-dried tomato and Parmesan cream sauce

🍷 Frenched Chicken Breast Piccata (GF)

Bone-in chicken, lemon caper sauce

🍷 Filet Mignon (GF)

Roasted shallots, natural jus

Short Rib (GF)

Port wine natural jus

Roasted Salmon (GF)

Lemon thyme beurre blanc

Seasonal Vegetable Napoleon (GF) (VG)

Roasted red pepper coulis, rice pilaf

🍷 Grilled Polenta Cakes (GF) (V)

Roasted baby vegetables, peri peri sauce

Filet Mignon and Choice of Chicken (GF)

Short Rib and Choice of Chicken (GF)

Roasted Salmon and Filet Mignon (GF)

Children's Meal

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

Boxed Vendor Meal

Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie

Plated Vendor Meal

Same as guest meal selection

\$108 per guest

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\$132 per guest

\$118 per guest

\$115 per guest

\$98 per guest

\$98 per guest

\$122 per guest

\$115 per guest

\$128 per guest

\$38 per child

\$28 per vendor

\$65 per vendor

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Menu Specifications: When choosing multiple entrées, a \$5-per-guest fee applies to all guests.

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Dessert

Ice Cream Sundae Bar (CN) (V) Vanilla and chocolate ice cream with chocolate sauce, caramel sauce, whipped cream, sprinkles, crushed Oreos and maraschino cherries	\$12 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 <i>(Based on 2.5 pieces per guest)</i>	\$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 <i>(Based on 4 pieces per guest)</i>	\$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
Traditional Connie's Pizza Cheese, vegetable, and pepperoni pizza <i>(Portioned as 3 pieces per guest)</i>	\$10 per guest
Mini Chicago Hot Dogs Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house-made chips	\$10 per guest
Wings Station Boneless wings, barbecue, lemon pepper dry rub, and buffalo sauce. Served with ranch, bleu cheese, carrots, and celery <i>*Cauliflower bites available upon request (V)</i>	\$10 per guest

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Beverage Selections

PREMIUM BRANDS LIQUOR PACKAGE *(Included in wedding package)*

Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)

Liquor Selections: Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Baileys

Beer selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Heineken 0.0

Choose two premium wines: Canyon Roads Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRANDS LIQUOR PACKAGE *(Additional \$18 per guest)*

Includes Coke products, cranberry juice, orange juice, and La Croix (assorted flavors)

Liquor selections: Amaretto Disaronno, Captain Morgan, Milagro Silver, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendrick's, Baileys, Kahlua, Journeyman's Oak Rye Bourbon

Choose up to five beer selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Leinenkugel Seasonal Beer, Noon Whistle Gummylicious Hazy IPA, Heineken 0.0, and Carbliss (assorted flavors)

Choose two prestige wines: The Hess Collection Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, or FRE Alcohol-Removed Wines (red or white varietals)

Choose one: Red or white 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.



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