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.

Mediterranean Crostini (V) — *$3.00 per piece*
Herbed goat cheese, olive tapenade

Tri-Color Quinoa Cake (V) (GF) — *$3.00 per piece*
Tzatziki, pickled red onions

Bacon-Wrapped Dates (GF) (DF) — *$3.50 per piece*
Mint mojito glaze

Crab-Stuffed Baby Bellas (GF) — *$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

State tax and 23% administrative charge apply. **(CN)** contains nuts **(DF)** dairy free **(GF)** gluten-friendly **(V)** vegetarian **(VG)** vegan

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SIGNATURE 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) *$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 soppresata.

Trio of Tapenades (V) *$12 per guest*
Roma tomato bruschetta, Mediterranean olive tapenade, and carrot hummus, served with artisan breads and crackers.

Seasonal Fruit Display (GF) (VG) *$10 per guest*
Seasonal sliced melons, pineapple, and berries

Vegetable Crudité (GF) (V) *$10 per guest*
Seasonal raw vegetables, traditional hummus, and ranch dipping sauce

Chilled Shrimp Cocktail (GF) *$18 per guest*
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges
**Portioned at three pieces per guest*

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Appetizer Stations

THE MORTON ARBORETUM

Includes two hours of food service, classic white china, flatware, and linen in an array of colors.
Fifty person minimum order per selection.

Prime Rib Carving Station — *$28 per guest*
Horseradish créme fraiche and dinner rolls
**Portioned at four ounces per guest*
***$125 chef fee required per 100 guests*

Roasted Turkey Carving Station — *$18 per guest*
Bearnaise sauce and dinner rolls
***$125 chef fee required per 100 guests*

Ginkgo Pasta Bar — *$16 per guest*
Choice of two pasta selections: farfalle with Bolognese sauce and shaved Parmesan, penne chicken alfredo with broccoli, and vegetable farfalle with vegan roasted red pepper sauce
**Gluten-free pasta available upon request*

Build-Your-Own Sliders — *$10 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 — *$10 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

$60 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

Frenched Chicken Breast Piccata (GF)
Lemon caper sauce

Roasted Salmon (GF) *(Additional $7 per guest)*
Lemon thyme beurre blanc

Sliced Roast Beef (GF)
Natural jus, horseradish cream

Roasted Turkey Breast (GF)
Traditional gravy

Vegan Pasta (VG)
Roasted red pepper sauce

Short Rib (GF) *(Additional $8 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)

Saffron Rice (GF)

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake (V)
Graham cracker crust

Neapolitan Mousse (GF) (V)
Layers of mousse to include dark chocolate, white chocolate, and strawberry

Carrot Cake (CN)
Traditional spice cake, cream cheese frosting, mint sprig

Flourless Chocolate Torte (GF) (V)
Berry garnish

Three Hour Beer, Wine, and Soda Package

$26 per guest

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

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, Carbernet Sauvignon

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SIGNATURE EVENTS
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) *$62 per guest*
Sun-dried tomato and Parmesan cream sauce

Frenched Chicken Breast Piccata (GF) *$62 per guest*
Lemon caper sauce

Roasted Salmon (GF) *$68 per guest*
Lemon thyme beurre blanc

Filet Mignon (GF) *$82 per guest*
Roasted shallots, natural jus

Seasonal Vegetable Napoleon (GF) (VG) *$55 per guest*
Roasted red pepper coulis, rice pilaf

Grilled Polenta Cakes (GF) (V) *$55 per guest*
Roasted baby vegetables, peri peri sauce

Filet Mignon and Choice of Chicken (GF) *$78 per guest*

Filet Mignon and Roasted Salmon (GF) *$82 per guest*

Children's Meal *(ages 3–12)* *$38 per chlild*
Seasonal fruit cup, breaded chicken tenders with ketchup, mac and cheese

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

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)

Saffron Rice (GF)

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake (V)
Graham cracker crust

Neapolitan Mousse (V)
Layers of mousse to include dark chocolate, white chocolate, and strawberry

Carrot Cake (CN)
Traditional spice cake, cream cheese frosting, mint sprig

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, orange juice, and La Croix (assorted flavors)

Two-Hour Package — *$10.00 per guest*
Three-Hour Package — *$12.00 per guest*
Four-Hour Package — *$14.00 per guest*

MIMOSA AND BLOODY MARY BAR

Includes Tito's; Wycliff sparkling; orange, cranberry, and pineapple juices; passionfruit and strawberry purees, traditional bloody mary mix, dd sugar rim

Two-Hour Package — *$20.00 per guest*
Three-Hour Package — *$22.00 per guest*
Four-Hour Package — *$24.00 per guest*

BEER, WINE, AND SODA PACKAGE

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

Beer Selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer
Choose Two Premium Wines: Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

Two-Hour Package — *$22.00 per guest*
Three-Hour Package — *$26.00 per guest*
Four-Hour Package — *$30.00 per guest*

PREMIUM BRANDS LIQUOR PACKAGE

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

Beer Selections: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Heineken 0.0
Choose Two Premium Wines: Canyon Road Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir
Liquor selections: Amaretto Disaronno, Tito's Vodka, Beefeater, Bacardi, Jose Cuervo Silver, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Baileys

Two-Hour Package — *$28.00 per guest*
Three-Hour Package — *$32.00 per guest*
Four-Hour Package — *$36.00 per guest*

PRESTIGE BRANDS LIQUOR PACKAGE

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

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)
Choice of Two Prestige Wines: Hess Select Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, FRE-Alcohol Removed wines (red and white varietals)
Liquor selections to include: 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

Two-Hour Package — *$32.00 per guest*
Three-Hour Package — *$36.00 per guest*
Four-Hour Package — *$42.00 per guest*

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