Morning Buffet Menu

THE MORTON ARBORETUM

Includes two hours of food and beverage service; classic white china, glassware, flatware, and linen in an array of colors for food and beverage tables.

THE MORNING AGENDA (V)

$15 per guest

Assortment of freshly-baked muffins, scones, and mini croissants; served with a seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea.

ARBOR BREAKFAST BUFFET

$25 per guest

Warm breakfast buffet to include feta, spinach, and sundried tomato scrambled eggs, choice of applewood smoked bacon or turkey sausage, and breakfast potatoes; served with assorted breakfast pastries, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea.

THE FOUNDERS START

$27 per guest

Warm breakfast buffet to include crème brûlée French toast with warm syrup, applewood smoked bacon, and breakfast potatoes; served with assorted breakfast pastries, seasonal slice fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea.

ADDITIONS

Arbor Mini Doughnuts (V) — *$7 per guest*
Five mini options, portioned at two per guest.

Yogurt Bar (V) — *$8 per guest*
Vanilla yogurt, granola, dried cranberries, seasonal berries

Oatmeal Bar (V) — *$6 per guest*
Oats, brown sugar, raisins, milk

Avocado Toast Bar — *$10 per guest*
Sliced sourdough and whole grain breads, whipped avocado, hard-boiled egg, red onion, heirloom grape tomatoes, everything seasoning. Portioned at 1.5 slices of bread per guest.

Overnight Oats (V) — *$7 per guest*

Cold-Pressed Juice or Naked Juice (V) — *$8 per guest*

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

Lunch Buffet Menu

THE MORTON ARBORETUM

Includes two hours of food and beverage lunch service, classic white china, glassware, flatware, and white floor-length linen for food and beverage tables.

Gourmet Sandwich Buffet

$32 per guest

Choice of three mini gourmet sandwiches below, served with pasta salad, relish tray, Grand Garden salad with citrus vinaigrette, house-made chips, assorted dessert bars, iced tea, La Croix (assorted flavors), and assorted canned beverages.

CHOICE OF THREE MINI SANDWICHES *(Portioned at two mini sandwiches per guest)*

Caprese (V)
Tomato, fresh mozzarella, pesto sauce, balsamic glaze, ciabatta

Chicken Salad
Leaf lettuce, mini croissant

Roast Beef and Cheddar
Horseradish cream, leaf lettuce, tomato, Italian roll

Grilled Vegetable Wrap (V) (VG)
Marinated artichokes, zucchini, yellow squash, roma tomatoes, red pepper hummus, fresh greens, spinach tortilla wrap

Roasted Turkey with Gouda
Garlic aioli, leaf lettuce, tomato, brioche

Executive Deli Board

$32 per guest

Build your own sandwich with sliced roasted turkey, roast beef, and chicken breast. Served with assorted cheeses and breads, pasta salad, traditional hummus, relish tray, Grand Garden salad with citrus vinaigrette, house-made chips, assorted dessert bars, iced tea, La Croix (assorted flavors), and assorted canned beverages.

Salad Bar

$40 per guest

Grilled chicken and roasted salmon, served with mixed greens, house-made croutons, tomatoes, cucumbers, shredded carrots, peppers, onion, Parmesan and blue cheese, ranch dressing, and citrus vinaigrette, dinner rolls, butter, assorted dessert bars, iced tea, La Croix (assorted flavors), and assorted canned beverages.

All Day Meeting Package

$58 per guest

Breakfast | The Morning Agenda
Assortment of freshly baked muffins and mini croissants served with seasonal fruit platter, assorted juices, regular and decaffeinated coffee, and hot tea.

Lunch | Gourmet Sandwich Buffet
Choice of three mini gourmet sandwiches served with pasta salad, Grand Garden salad with citrus vinaigrette, house-made chips, assorted dessert bars, iced tea, La Croix (assorted flavors), and assorted canned beverages.

Afternoon Break | Executive Snack
Cheese board with crackers and flatbreads, vegetable crudité with ranch dip, assorted bagged chips, iced tea, and lemonade.

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SIGNATURE EVENTS
AT THE MORTON ARBORETUM

Lunch Buffet Menu

THE MORTON ARBORETUM

Includes two hours of food and beverage lunch service. classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

All Seasons Buffet

$42 per guest

Choice of two entrées with vegetable and grain sides, salad course, artisan dinner rolls with butter, assorted dessert bars, iced tea, and assorted canned beverages.

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

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 $6 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 $7 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)

Two Hour Self-Serve Soda and Juice Bar

$10 per guest

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

Two Hour Beer, Wine, and Soda Package

$22 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

Plated Lunch Menu

THE MORTON ARBORETUM

Includes three hours of food and beverage service, artisan dinner rolls with butter, salad course, one entrée selection with vegetable and grains side, choice of plated dessert, iced tea, lemonade, regular and decaffeinated coffee, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

CHOICE OF ONE SALAD

Ginkgo Signature Salad (GF) (V) (CN)
Dried cranberries, goat cheese, cucumber, candied walnuts, poppy seed dressing

Grand Garden Salad (GF) (VG)
Mesclun greens, heirloom tomatoes, carrots, cucumber, micro flowers, citrus vinaigrette

CHOICE OF ONE ENTRÉE

Marry Me Chicken (GF) *$48 per guest*
Sun-dried tomato and Parmesan cream sauce

Frenched Chicken Breast Piccata (GF) *$48 per guest*
Lemon caper sauce

Roasted Salmon (GF) *$52 per guest*
Lemon thyme beurre blanc

Seasonal Vegetable Napoleon (GF) (VG) *$45 per guest*
Roasted red pepper coulis, rice pilaf

Grilled Polenta Cakes (GF) (V) *$45 per guest*
Roasted baby vegetables, peri peri sauce

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

Garlic Roasted Mashed Potatoes (GF)

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake (V)
Graham cracker crust

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

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

Flourless Chocolate Torte (GF) (V)
Berry garnish

Vegan Raw Cake Slice (VG) *$6 per guest*

THREE HOUR SELF-SERVE SODA AND JUICE BAR *$12 per guest*

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

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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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, 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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