Memorial Menu

THE MORTON ARBORETUM

Hot Buffet Package

$56 per guest

Includes four hours of food and beverage lunch service, choice of two entrées with vegetable and grain sides, salad, artisan dinner rolls with butter, assorted dessert bars, gourmet coffee, hot tea, canned beverages, 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, carrot, cucumber, micro flowers, citrus 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 $6 per guest*
Lemon thyme beurre blanc

Sliced Roast Beef (GF)
Natural jus, horseradish cream

Vegan Pasta (VG)
Roasted red pepper sauce

CHOICE OF ONE VEGETABLE

Fire-Roasted 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)

Saffron Rice (GF)

Garlic Roasted Mashed Potatoes (GF)

Additions

House-made Assorted Cookies (V) *$4 per piece*
Chocolate chip, oatmeal raisin, peanut butter, sugar

Seasonal Fruit Display (VG) *$10 per guest*
Assortment of melons and berries

Beverage Packages

Four Hour Beer, Wine, and Soda Package *$30 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, Cabernet Sauvignon

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

Memorial Menu

THE MORTON ARBORETUM

Chilled Buffet Package

$45 per guest

Includes four hours of food and beverage lunch service, choice of three mini sandwiches served with pasta salad, Grand Garden salad, relish tray, house-made chips, assorted cookies and dessert bars, iced tea, gourmet coffee, canned soda, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

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)
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

Additions

Seasonal Fruit Display (VG) *$10 per guest*
Assortment of melons and berries

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

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

Beverage Packages

Four Hour Beer, Wine, and Soda Package *$30 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, Cabernet Sauvignon

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