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

Tri-color Quinoa Cakes (GF) (V)
Tzatziki, pickled red onion

Strawberry Bruschette (V)
Whipped mascarpone, balsamic glaze

Bacon-Wrapped Dates (GF)
Mint mojito glaze

Bourbon Barbecue Meatballs (GF) (DF)
Whisky Acres bourbon sauce

Thai Chicken Salad Tartlet
Sweet chili marinated chicken, scallions, cilantro

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

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

CHOICE OF ONE ENTRÉE

Marry Me Chicken (GF) — *$65 per guest*
Sun-dried tomato and Parmesan cream sauce

Frenched Chicken Breast Piccata (GF) — *$65 per guest*
Lemon caper sauce

Roasted Salmon (GF) — *$69 per guest*
Lemon thyme beurre blanc

Seasonal Vegetable Napoleon (GF) (VG) — *$60 per guest*
Roasted red pepper coulis, rice pilaf

Grilled Polenta Cakes (GF) (V) — *$60 per guest*
Roasted baby vegetables, peri peri sauce

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

CHOICE OF ONE VEGETABLE SIDE

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)

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake (V)
Graham cracker crust

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

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

Flourless Chocolate Torte (GF) (V)
Berry garnish

State tax and 23% administrative charge apply.

(CN) contains nuts (DF) dairy free (GF) gluten free (V) vegetarian (VG) vegan

EVENTS OFFICE | 630-719-2457
EMAIL | events@mortonarb.org

SIGNATURE EVENTS
AT THE MORTON ARBORETUM

Buffet Shower Menu

THE MORTON ARBORETUM

Hot Buffet Package

Adults $68 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

Tri-color Quinoa Cakes (GF) (V)
Tzatziki, pickled red onion

Strawberry Bruschette (V)
Whipped mascarpone, balsamic glaze

Bacon-Wrapped Dates (GF)
Mint mojito glaze

Bourbon Barbecue Meatballs (GF) (DF)
Whiskey Acres Bourbon sauce

Thai Chicken Salad Tartlet
Sweet chili marinated chicken, scallions, cilantro

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

Frenched Chicken Breast Piccata (GF)
Lemon caper sauce

Roasted Salmon (GF)
Lemon thyme beurre blanc

Spinach and Feta Scrambled Eggs (GF) (V)
Sauteed spinach, sun-dried tomatoes, crumbled feta

Pearl Waffles (V)
Fresh berries, whipped 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)

GOURMET SWEETS DESSERT STATION *(portioned at three pieces per person)*

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

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SIGNATURE EVENTS
AT THE MORTON ARBORETUM