This Package Includes Four Hours of Food and Beverage Service
Three Hour Mimosa and Bloody Mary Bar, Butler Passed Mini Doughnuts,
Assorted Fruit Juices, Gourmet Coffee and Hot Tea Station

Three Entrée Brunch Buffet; Assorted Breakfast Breads with Sweet Butter and Preserves,
Seasonal Fruit Display, Tossed Green Salad, Choice of Three Entrées with Accompaniments,
Custom Wedding Cake

Classic White China, Glassware, Flatware, and Poly Cotton Floor Length Linen in an Array of Colors

$65.00 per guest

Olegario Soto | Executive Chef  Matt DuBois | Chef de Cuisine  Luis Alvarado | Sous Chef

Catering Office | (630) 719-2457  Email | ginkgocatering@mortonarb.org
**BRUNCH MENU SELECTIONS**

### Choice of Three Main Entrees

<table>
<thead>
<tr>
<th>Entree</th>
<th>Specialties</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buttermilk Pancakes (V)</td>
<td></td>
<td>Warm syrup, whipped butter</td>
</tr>
<tr>
<td>Belgium Waffle (V)</td>
<td></td>
<td>Mixed berry compote, warm syrup, whipped cream</td>
</tr>
<tr>
<td>Country Style Biscuits and Gravy</td>
<td></td>
<td>Traditional sausage gravy</td>
</tr>
<tr>
<td>Ham and Cheese Frittata</td>
<td></td>
<td>Scrambled egg, potatoes, cheddar cheese, smoked ham</td>
</tr>
<tr>
<td>Spinach and Feta Scrambled Eggs (V)</td>
<td></td>
<td>Sautéed spinach, tomatoes, onions, crumbled feta</td>
</tr>
<tr>
<td>Crème Brulee French Toast (V)</td>
<td></td>
<td>Brioche, caramel sauce, confectionary sugar</td>
</tr>
<tr>
<td>Chicken Asiago (GF)</td>
<td>(GF)</td>
<td>Artichokes, black olive tapenade, asiago cream</td>
</tr>
<tr>
<td>Chicken Saltimbocca (GF)</td>
<td>(GF)</td>
<td>Provolone, sage, prosciutto, sage cream sauce</td>
</tr>
<tr>
<td>Short Ribs GF</td>
<td></td>
<td>Port wine natural jus</td>
</tr>
<tr>
<td>Pan Roasted Salmon (GF)</td>
<td>(GF)</td>
<td>Citrus chive cream sauce</td>
</tr>
<tr>
<td>Penne Rosso (V)</td>
<td></td>
<td>Seasonal vegetables, red pepper cream</td>
</tr>
<tr>
<td>Risotto Stuffed Mushroom (V) (GF)</td>
<td>(GF)</td>
<td>Sautéed spinach, sundried tomatoes, parmesan cheese</td>
</tr>
</tbody>
</table>

### Choice of Two Sides

<table>
<thead>
<tr>
<th>Side</th>
<th>Specialties</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Fingerling Potatoes (GF)</td>
<td>(GF)</td>
<td></td>
</tr>
<tr>
<td>Hickory Smoked Bacon (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sausage Links (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potato O’Brien (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turkey Sausage Patties (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garlic Whipped Potatoes (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted Seasonal Vegetables (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Haricots Verts with Shallots (GF)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whipped Sweet Potatoes with Honey Butter (GF)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*State tax and 21% administration charge apply. (GF) - gluten free  (V) - vegetarian  (CN) - contains peanuts or tree nuts
*Chef recommends this item
BRUNCH ENHANCEMENTS

Smoked Salmon Platter $12.00 per guest
Capers, chopped hard boiled eggs, onion, tomato, mini bagels, cream cheese

Yogurt Bar $6.00 per guest
Organic yogurt, granola, dried cranberries, seasonal berries

Arbor Doughnuts $4.00 per guest
Vanilla with chocolate frosting, original glazed, vanilla long john, jelly filled and sprinkled (Based on 1.5 donuts per guest)

Chilled Shrimp Cocktail Bar $12.00 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges

Vegetable Crudité (V) (GF) $6.00 per guest
Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

*Carving Station $16.00 per guest
Beef tenderloin with horseradish crème fraiche and sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)

Artisan Cheese Board (V) (CN) $10.00 per guest
Imported and domestic cheese to include; cheddar, gruyere, Boursin, smoked Gouda, herb crusted goat cheese and blue cheese mousse. Served with dried fruit, preserves, flatbreads and crackers

Trio of Tapenades (V) $9.00 per guest
Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads

*Chef recommends this item

Menu Specifications: 50 guest minimum per station order.
*$75 chef fee applies

State tax and 21% administration charge apply.
(GF) -gluten free  (V) -vegetarian  (CN) - contains peanuts or tree nuts
DESSERT

- **Warm Cobbler Station (V)** $10.00 per guest
  Cherry cobbler, cinnamon apple cobbler, vanilla ice cream

- **Ice Cream Sandwich Station (CN) (V)** $8.00 per guest
  Vanilla and chocolate ice cream with the following warm cookies:
  chocolate chip, sugar and macadamia nut

- **Deluxe Coffee Bar (CN) (V)** $6.00 per guest
  Gourmet coffee and hot tea served with the following: chocolate
  shavings, sugar sticks, biscotti cookies, caramel syrup, fresh
  whipped cream, and assorted flavored creamers

- **Ginkgo Brownie Bar (CN) (V)** $10.00 per guest
  Milk chocolate and blondie brownies with caramel sauce,
  raspberry sauce, cherries, pecans, whipped cream and vanilla ice
  cream

- **Gourmet Sweets Buffet (CN) (V)** $13.00 per guest
  Assorted petite fours, mini fresh fruit tarts, French macaroons,
  dessert bars, chocolate mousse cups, chocolate dipped
  strawberries, mini assorted cheesecakes, seasonal fruit display,
  mini biscotti with café au lait crème

**Wedding Cake**
Included in package. To discuss cake options or to schedule a
Cake tasting, please contact our exclusive bakery:

The Cakery
937 Oak Street, North Aurora, IL 60542
(630) 892-0771- www.thecakeryinc.com

---

*State tax and 21% administration charge apply.
(GF) - gluten free  (V) - vegetarian  (CN) - contains peanuts or tree nuts
* Chef recommends this item
BEVERAGE SELECTIONS

**Menu Specifications:**

*Ginkgo Catering 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.*

*Ginkgo Catering also reserves the right to cease alcohol service to any person whom they believe is intoxicated.*

---

State tax and 21% administration charge apply.

(GF) - gluten free  (V) - vegetarian  (CN) - contains peanuts or tree nuts

* *Chef recommends this item*