This Package Includes Three and a Half Hours of Food and Beverage Service
Champagne Toast or Sparkling Grape Juice, Three Hour Beer, Wine and Soda Package
Gourmet Coffee and Tea

Three Course Dinner; Plated Salad with Artisan Bread Service,
Choice of Entrée with Vegetable and Starch, Custom Wedding Cake

Classic White China, Glassware, Flatware, Poly Cotton Full Length Linen in an Array of Colors
State Tax and 21% Administration Charge Apply

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

Catering Office | (630) 719-2457       Email | ginkgocatering@mortonarb.org
## BUTLER PASSED HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sriracha Lime Ahi Tuna (GF)</td>
<td>$4.00</td>
<td>Cucumber cup, cilantro aioli</td>
</tr>
<tr>
<td>Eggplant Caponata (Vegan)</td>
<td>$3.25</td>
<td>Eggplant, olives, capers, onion, garlic</td>
</tr>
<tr>
<td>Blackberry Beef Tenderloin</td>
<td>$4.00</td>
<td>Blackberry stout glaze, arugula, caramelized onion, crostini</td>
</tr>
<tr>
<td>Tequila Lime Shrimp (GF)</td>
<td>$4.00</td>
<td>Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce</td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>$3.75</td>
<td>Dill cream cheese mousse, pumpernickel crisp</td>
</tr>
<tr>
<td>Caprese Skewer (V) (CN) (GF)</td>
<td>$3.50</td>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
</tr>
<tr>
<td>Boursin Stuffed Mushroom (V)</td>
<td>$3.50</td>
<td>Horseradish crème, sriracha</td>
</tr>
<tr>
<td>Kalbi Beef (GF)</td>
<td>$3.75</td>
<td>Korean barbecue sauce</td>
</tr>
<tr>
<td>Tuna Togarashi (GF)</td>
<td>$4.00</td>
<td>Seaweed salad, yuzu vinaigrette</td>
</tr>
<tr>
<td>Mini Potato Croquettes (V)</td>
<td>$3.25</td>
<td>Truffle aioli, chives</td>
</tr>
<tr>
<td>Bourbon Barbecue Meatballs</td>
<td>$3.25</td>
<td>Whiskey Acres bourbon sauce</td>
</tr>
</tbody>
</table>

### Menu Specifications:
- 50 piece minimum per item.

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

Chef recommends this item
ARTISAN CHEESE BOARD (V) $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

SEASONAL FRUIT DISPLAY (V) (GF) $7.00 per guest
Seasonal sliced fruit

CHILLED SHRIMP COCKTAIL BAR $12.00 per guest
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)

VEGETABLE CRUDITÉ (V) (GF) $7.00 per guest
Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

BAKED BRIE EN CROUTE (V) (CN) $8.00 per guest
Pear and walnut compote, puff pastry, raisin crisps, artisan bread
SALAD AND SIDE SELECTIONS

**Plated Salad Course**
Mixed Field Greens (V) (GF) (CN)
Poached pear, honey pecans, blue cheese, champagne vinaigrette

**Caesar Salad**
Romaine hearts, parmesan cheese crisp, garlic croutons, creamy Caesar dressing

**Artisan Baby Greens (V) (GF) (CN)**
Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing

**Hearts of Romaine Salad (V)**
Crispy leeks, slow roasted cherry tomatoes, blue cheese, roasted garlic dressing

**Baby Spinach with Berries (V) (GF)**
Seasonal berries, citrus segments, red onion, raspberry vinaigrette

**Melon Feta Salad (GF) (V)**
Mixed greens, arugula, feta cheese, melon, grapefruit segments, lemon vinaigrette

**Caprese Salad (V) (CN) [Available May-September]**
Vine ripened yellow and red tomatoes, fresh mozzarella, mixed greens, pepita pesto, balsamic glaze

**Vegetable Selections**
Seasonal Vegetable Medley (GF)
Roasted Baby Carrots (GF)
Asparagus with Garlic Roasted Red Peppers (GF)
Haricots Verts with Shallots (GF)
Broccolini (GF)

**Starch Selections**
Rosemary Fingerling Potatoes (GF)
Wild Rice Pilaf (GF)
Garlic Whipped Potatoes (GF)
Whipped Sweet Potatoes with Honey Butter (GF)
## Entrée Selections

<table>
<thead>
<tr>
<th>Entrée Selection</th>
<th>Price (per guest)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago (GF)</td>
<td>$76.00 per guest</td>
</tr>
<tr>
<td>Artichokes, black olive tapenade, asiago cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Saltimbocca (GF)</td>
<td>$76.00 per guest</td>
</tr>
<tr>
<td>Provolone, prosciutto, sage cream sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Chicken Florentine (GF)</td>
<td>$78.00 per guest</td>
</tr>
<tr>
<td>Goat cheese, sundried tomatoes, spinach, natural jus</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon (GF)</td>
<td>$82.00 per guest</td>
</tr>
<tr>
<td>Roasted shallots, natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib (GF)</td>
<td>$80.00 per guest</td>
</tr>
<tr>
<td>Port wine natural jus</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Salmon (GF)</td>
<td>$80.00 per guest</td>
</tr>
<tr>
<td>Citrus chive cream sauce</td>
<td></td>
</tr>
<tr>
<td>Blackened Halibut (GF)</td>
<td>$80.00 per guest</td>
</tr>
<tr>
<td>Lemon buerre blanc</td>
<td></td>
</tr>
<tr>
<td>Seared Sea Scallops (GF)</td>
<td>$84.00 per guest</td>
</tr>
<tr>
<td>Herb butter sauce</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Napoleon (VEGAN)</td>
<td>$76.00 per guest</td>
</tr>
<tr>
<td>Roasted red pepper coulis</td>
<td></td>
</tr>
<tr>
<td>House Made Gnudi (V)</td>
<td>$76.00 per guest</td>
</tr>
<tr>
<td>Sautéed shiitake mushrooms, sundried tomatoes, spinach, sage béchamel</td>
<td></td>
</tr>
<tr>
<td>Risotto Stuffed Mushroom (V) (GF)</td>
<td>$76.00 per guest</td>
</tr>
<tr>
<td>Sautéed spinach, sundried tomatoes, parmesan cheese</td>
<td></td>
</tr>
<tr>
<td>Roasted Zucchini Cakes (V)</td>
<td>$96.00 per guest</td>
</tr>
<tr>
<td>Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

### Chef Recommendations

*Filet Mignon and Choice of Chicken (GF)*  
Filet Mignon and Choice of Chicken (GF)  
Seared Sea Scallops and Filet Mignon (GF)  
Short Rib and Choice of Chicken (GF)  
Roasted Salmon and Filet Mignon (GF)  
Children’s Meal  
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Short Rib and Choice of Chicken (GF)  
Roasted Salmon and Filet Mignon (GF)  
Children’s Meal

### Menu Specifications

State tax and 21% administration charge apply.

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

*Chef recommends this item*
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

Menu Specifications: 50 guest minimum.

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

*Chef recommends this item
BEVERAGE SELECTIONS

Premium Brands Liquor Package
(Additional $5.00 per guest)
Amaretto Disaronno, Tito’s, Beefeater, Bacardi, Jose Cuervo Gold, Dewar’s, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

Choose any Four
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose Two Premium Wine Selections
Canyon Road; Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Pinot Noir

Prestige Brand Liquor Package
(Additional $8.00 per guest)
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker’s Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Baileys

Choose any Five Beer Selections
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, Vander Mill Totally Roasted Cider

Choose Two Prestige Wine Selections
Rodney Strong; Chardonnay, Sauvignon Blanc, Cabernet Sauvignon and Pinot Noir

Premium Three Hour Beer, Wine and Soda Package
(Included in wedding package)

Domestic and Imported Beer Selections
Miller Lite, Amstel Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose Two Premium Wines Selections
Canyon Road; Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon and Pinot Noir

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.
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*Chef recommends this item