This Package includes Three Hours of Food and Beverage Service, Plated Meal or Buffet Service
Butler Passed Mimosas upon Guest Arrival, Appetizers, Salad Course with Artisan Rolls,
Main Entrée with Vegetable and Starch, Dessert, Gourmet Coffee and Tea

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

Catering Office | (630) 719-2457 | E mail | ginkgocatering@mortonarb.org
State tax and 21% administration charge apply.
Menu includes two hours of service.
Published pricing is based on 20 guest minimum.
Unconsumed food cannot be taken off premise.
(GF) - gluten free   (V) - vegetarian   (CN) - contains nuts, nut products

PLATED SHOWER MENU

Plated Lunch Package
Includes the following: butler passed mimosas upon guest arrival, three hors d’oeuvres, artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and hot tea

Choice of Three Butler Passed Hors d’Oeuvres
Boursin Stuffed Mushrooms (V), Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Crostini, Mini Lump Crab Cake, Chipotle Chicken Bites

Choice of Salad Course
Artisan Baby Greens Salad (V) (GF) (CN) Dried cranberries, goat cheese, cucumber knot, candied spiced walnuts, poppy seed dressing
Caesar Salad (V) Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing
Spinach and Berries Salad (V) (GF) Seasonal berries, citrus segment, red onion, raspberry vinaigrette
Mixed Field Greens (V) (GF) Poached pear, honey pecans, blue cheese, champagne vinaigrette

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
Chicken Asiago (GF) Artichokes, black olive tapenade, asiago cream $48.00 per guest
Stuffed Chicken Florentine (GF) Goat cheese, sundried tomatoes, spinach, natural jus $48.00 per guest
Pan Roasted Salmon (GF) Citrus chive cream sauce $50.00 per guest
Roasted Zucchini Cakes (V) Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette $48.00 per guest
Risotto Stuffed Mushroom (V) (GF) Sautéed spinach, sundried tomatoes, parmesan cheese $48.00 per guest

Additional Specialty Meals
Plated Children’s Meal Seasonal fruit cup (V), breaded chicken tenders with barbecue sauce, macaroni and cheese (V) $28.00 per child

Plated Desserts
Chocolate Raspberry Bomb Mini Cake (V) Flourless chocolate cake, raspberry mousse, chocolate ganache
Carrot Cake (CN) Raisins, walnuts, pineapple, cream cheese icing
Red Velvet Mini Cake (V) Cream cheese frosting, chocolate garnish
Apple Crumb Tart (V) 3” inch individual tart, whipped cream

*Chef recommends this item

*When choosing multiple entrees, a $3.00 per guest fee applies to all guests.
BUFFET SHOWER MENU

**Buffet Lunch Package** $53.00 per guest
Includes the following: butler passed mimosas upon guest arrival, three hors d'oeuvres, artisan dinner rolls with butter, salad, two entrée selections, vegetable side, starch side, gourmet sweets dessert station with coffee and hot tea

**Choice of Three Butler Passed Hors d’Oeuvres**
Boursin Stuffed Mushrooms (V), Beet and Goat Cheese Crostini (V), Caprese Skewer (V) (GF), Smoked Salmon Crostini, Mini Lump Crab Cake, Chipotle Chicken Bites

**Choice of Salad Course**
Baby Greens Salad (V)
Mixed greens, cherry tomatoes, shredded carrots, cucumber, ranch dressing and balsamic vinaigrette

Caesar Salad (V)
Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

Spinach and Berries Salad (V)
Seasonal berries, citrus segments, red onion, raspberry vinaigrette

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

**Starch Selection**
Rosemary Fingerling Potatoes (GF), Wild Rice Pilaf (GF), Garlic Whipped Potatoes (GF), Whipped Sweet Potatoes with Honey Butter (GF)

**Choice of Two Entrées**

*Chef recommends this item*

**Chicken Asiago (GF)**
Artichokes, black olive tapenade, asiago cream

**Stuffed Chicken Florentine (GF)**
Goat cheese, sundried tomatoes, spinach, natural jus

**Chicken Saltimbocca (GF)**
Provolone, prosciutto, sage cream sauce

**Pan Roasted Salmon (GF)**
Citrus chive cream sauce

**Risotto Stuffed Mushroom (V) (GF)**
Sautéed spinach, sundried tomatoes, parmesan cheese

**Penne Rosso (V)**
Seasonal vegetables, red pepper cream

**Additional Specialty Meals**

Plated Children’s Meal $28.00 per child
Seasonal fruit cup (V), breaded chicken tenders with barbecue sauce, macaroni and cheese (V)

**Gourmet Sweets Dessert Station (V) (CN)**
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

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SHOWER 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

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

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

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

Baked Brie en Croute (V) (CN) $8.00 per guest
Pear and walnut compote, puff pastry, raisin crisps, artisan bread

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*Chef recommends this item
# BAR PACKAGES

## Mimosa and Bloody Mary Package
Includes Absolut, Wycliff Champagne, Orange Juice, Bloody Mary Mix

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Guest</th>
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<tbody>
<tr>
<td>2 hour</td>
<td>$12.00</td>
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<tr>
<td>3 hour</td>
<td>$15.00</td>
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<tr>
<td>*Each additional hour</td>
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## Beer, Wine and Soda Package

### Domestic and Imported Beers
Please select four beer options from the below list: Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

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<thead>
<tr>
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<tr>
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<tr>
<td>3 hour</td>
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<tr>
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### Premium Wines
Please select two wine options from the list below; Canyon Road Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

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## Premium Brands Liquor Package
Amaretto Disaronno, Tito’s, Beefeater, Bacardi, Jose Cuervo Gold, Dewar’s, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Bailey’s

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

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## Choose Two Premium Wine Selections
Rodney Strong Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir

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## Prestige Brand Liquor Package
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker’s Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Bailey’s

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

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