This Package Includes Five and a Half Hours of Food and Beverage Service, Champagne Toast or Sparkling Grape Juice, Wine Service with Dinner, Four Hour Premium Bar Package, Gourmet Coffee and Tea

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

Classic White China, Glassware, Flatware, and Poly Cotton Full Length Linen in an Array of Colors
BUTLER PASSED HORS D’OEUVRES

State tax and 21% administration charge apply.

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

*Chef recommends this item

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**Menu Specifications:** 50 piece minimum order.

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**Sriracha Lime Ahi Tuna (GF)**
Cucumber cup, cilantro aioli

**Eggplant Caponata (Vegan)**
Eggplant, olives, capers, onion, garlic

**Blackberry Beef Tenderloin**
Blackberry stout glaze, arugula, caramelized onion, crostini

**Tequila Lime Shrimp (GF)**
Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce

**Smoked Salmon**
Dill cream cheese mousse, pumpernickel crisp

**Caprese Skewer (V) (CN) (GF)**
Cherry tomatoes, fresh mozzarella, basil, pesto sauce

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**Beet and Goat Cheese Crostini (V)**
Arugula, balsamic truffle vinaigrette

**Bacon Wrapped Date (GF)**
Mint mojito glaze

**Mini Lump Crab Cake**
Spicy avocado mousse

**Arancini on Mini Fork (V)**
Parmesan and panko crusted risotto, tomato garlic sauce

**Barbecue Shrimp and Cheddar Grits**
Grilled shrimp, barbeque sauce, cheddar cheese

**Chipotle Chicken Bites**
Cilantro, avocado mousse, radish

**Boursin Stuffed Mushroom (V)**
Horseradish crème, sriracha

**Kalbi Beef (GF)**
Korean barbecue sauce

**Tuna Togarashi (GF)**
Seaweed salad, yuzu vinaigrette

**Mini Potato Croquettes (V)**
Truffle aioli, chives

**Bourbon Barbecue Meatballs**
Whiskey Acres bourbon sauce

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**1 BUTLER PASSED HORS D’OEUVRES**
APPETIZER STATIONS

*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

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

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

*Chef recommends this item
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 Selections</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago (GF)</td>
<td>$96.00 per guest</td>
</tr>
<tr>
<td>Artichokes, black olive tapenade, asiago cream</td>
<td></td>
</tr>
<tr>
<td>Chicken Saltimbocca (GF)</td>
<td>$98.00 per guest</td>
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<tr>
<td>Provolone, prosciutto, sage cream sauce</td>
<td></td>
</tr>
<tr>
<td>Stuffed Chicken Florentine (GF)</td>
<td>$98.00 per guest</td>
</tr>
<tr>
<td>Goat cheese, sundried tomatoes, spinach, natural jus</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon (GF)</td>
<td>$106.00 per guest</td>
</tr>
<tr>
<td>Roasted shallots, natural jus</td>
<td></td>
</tr>
<tr>
<td>Short Rib (GF)</td>
<td>$101.00 per guest</td>
</tr>
<tr>
<td>Port wine natural jus</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Salmon (GF)</td>
<td>$99.00 per guest</td>
</tr>
<tr>
<td>Citrus chive cream sauce</td>
<td></td>
</tr>
<tr>
<td>Blackened Halibut (GF)</td>
<td>$99.00 per guest</td>
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<tr>
<td>Lemon buerre blanc</td>
<td></td>
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<tr>
<td>Seared Sea Scallops (GF)</td>
<td>$108.00 per guest</td>
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<tr>
<td>Herb butter sauce</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Napoleon (VG) (GF)</td>
<td>$96.00 per guest</td>
</tr>
<tr>
<td>Roasted red pepper coulis, wild rice</td>
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</tr>
<tr>
<td>House Made Gnudi (V)</td>
<td>$96.00 per guest</td>
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<tr>
<td>Sautéed shiitake mushrooms, sundried tomatoes, spinach, sage béchamel</td>
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<tr>
<td>Risotto Stuffed Mushroom (V) (GF)</td>
<td>$96.00 per guest</td>
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<tr>
<td>Sautéed spinach, sundried tomatoes, parmesan cheese</td>
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</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>
<tr>
<td>Filet Mignon and Choice of Chicken (GF)</td>
<td>$103.00 per guest</td>
</tr>
<tr>
<td>Seared Sea Scallops and Filet Mignon (GF)</td>
<td>$104.00 per guest</td>
</tr>
<tr>
<td>Roasted shallot, rosemary demi glaze</td>
<td></td>
</tr>
<tr>
<td>Short Rib and Choice of Chicken (GF)</td>
<td>$98.00 per guest</td>
</tr>
<tr>
<td>Pan Roasted Salmon and Filet Mignon (GF)</td>
<td>$100.00 per guest</td>
</tr>
<tr>
<td>Citrus chive sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td>Children's Meal</td>
<td>$28.00 per child</td>
</tr>
<tr>
<td>Seasonal fruit cup (v), breaded chicken tenders with barbecue sauce, macaroni and cheese</td>
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</tr>
<tr>
<td>Boxed Vendor Meal</td>
<td>$18.00 per vendor</td>
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<tr>
<td>Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie</td>
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</tr>
<tr>
<td>Plated Vendor Meal</td>
<td>$45.00 per vendor</td>
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<tr>
<td>Same as guest entrée selection</td>
<td></td>
</tr>
</tbody>
</table>

Menu Specifications: When choosing multiple entrees, a $3.00 per guest fee applies to all guests.

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
Gourmet Popcorn Station (V) $6.00 per guest
Classic butter, cheddar, caramel flavored popcorn

Build-Your-Own Sliders $7.00 per guest
Mini Angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese, house made chips

Arbor Street Tacos (GF) $8.00 per guest
Shredded chipotle chicken, carne asada and fire roasted vegetable tacos, corn tortilla, cojita cheese, sour cream, salsa verde

Warm Pretzel Station (V) $6.00 per guest
Salted soft pretzel nuggets, whole grain mustard, cinnamon icing, warm cheese sauce

Flatbread Pizzeria $9.00 per guest
Seasonal grilled vegetable, barbecue chicken, pepperoni and sausage

Mini Chicago Hot Dogs $7.00 per guest
Served with mustard, relish, tomato, pickle spear, celery salt, onion, sport pepper, house made chips

Italian Beef Station $7.00 per guest
Hot Italian beef, giardiniera, sweet peppers, onions, au jus

Smoked Gouda Macaroni and Cheese Bites (V) $6.00 per guest
Warm smoked gouda cheese sauce

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**  
(Included in wedding package)  
Amaretto Disaronno, Tito’s, Beefeater, Bacardi, Jose Cuervo Gold, Dewar’s, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Bailey’s, Kahlua

**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 $10.00 per guest)  
Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker’s Mark, Johnny Walker Black, Ketel One, Hendrick’s, Korbel Brandy, Bailey’s, Kahlua

**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

Rodney Strong **NEW** Upshot Red  
(Blend of Petit Verdot, Merlot, Malbec and Riesling)

Rodney Strong **NEW** Upshot White  
(Blend of Gewürztraminer, Sauvignon Blanc, Viognier and Chardonnay)

**Choice of White or Red Seasonal Sangria**

**Two Butler Passed Couples Specialty Drink during Cocktail Hour**

**Beverage List Below:**
- Moscow Mule
- French 75
- Cucumber Mint Mojito
- Elder Flower Gin and Tonic
- Morton’s Old Fashion
- Citron Berry Lemonade
- Arbordale Spiked Cider

**Upgrade your toast to Caposaldo Sparkling Rosè or Torresella Dry Prosecco for an additional $3.00 per guest**

*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*