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(SF)- gluten free  (V)- vegetarian  (CN)- contains nuts, nut products

*Chef recommends this item*
MORNING SELECTIONS

The Acorn Express $19.00 per guest
Choice of one of the following breakfast sandwiches:
Sausage, egg and cheese on an English muffin or sundried tomatoes, spinach and egg on a bagel, seasonal sliced fruit, mixed berry yogurt parfait, assorted juices, regular and decaffeinated coffee and hot tea

Arbor Breakfast Buffet $22.00 per guest
Feta, spinach and tomato scrambled eggs, choice of bacon or sausage links, breakfast potatoes, assorted breakfast pastries with whipped butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

The Founder’s Start $26.00 per guest
Crème Brûlée French toast with warm syrup, choice of bacon or sausage links, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

Signature Ginkgo Breakfast $28.00 per guest
Ham and cheese frittata, vegetable frittata, breakfast potatoes, assorted breakfast pastries with butter and preserves, seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

Fast Break Continental $13.00 per guest
Assorted coffee cakes, seasonal sliced fruit platter, regular and decaffeinated coffee and hot tea

The Morning Agenda $15.00 per guest
Freshly baked muffins, scones, and croissants with seasonal sliced fruit platter, assorted juices, regular and decaffeinated coffee and hot tea

*Breakfast buffets are available for a maximum of two hours of service
*House linen included in all above packages

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*Chef recommends this item
# LUNCH BUFFET SELECTIONS

<table>
<thead>
<tr>
<th><strong>Main Sandwich Buffet</strong></th>
<th>$25.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of three gourmet sandwiches; caprese (v), grilled chicken breast, roast beef and cheddar, grilled vegetable wrap (v) and turkey bacon wrap. Served with pasta salad (v), baby greens salad with ranch dressing and balsamic vinaigrette, house made chips, chef’s choice of desserts, assorted canned beverages, iced tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Executive Deli Board</strong></th>
<th>$26.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Build your own sandwich with sliced smoked turkey, ham, roast beef and chicken breast; served with assorted cheeses and breads, pasta salad (v), baby greens salad with ranch dressing and balsamic vinaigrette, house made chips, chef’s choice of desserts, assorted canned beverages and iced tea</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Salad Bar</strong></th>
<th>$26.00 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of two meat selections; grilled chicken, salmon, or shrimp; served with mixed greens, house made croutons, tomatoes, cucumbers, shredded carrots, peppers, onion, parmesan and blue cheese, two dressings, dinner rolls, butter, chef’s choice desserts (cn), assorted canned beverages, iced tea</td>
<td></td>
</tr>
</tbody>
</table>

## All Day Meeting Package  
**$47.00 per guest**
- **Breakfast:** Morning Agenda with a selection of pastries, seasonal fruit platter, assorted juices, coffee and hot tea
- **Lunch:** Executive Deli Board with canned beverages and iced tea
- **Executive Afternoon Break:** Domestic cheese, crackers and flatbreads, trail mix (cn), vegetable crudité with ranch dip and iced tea

## All Seasons Buffet  
**$35.00 per guest**
- Artisan rolls and butter, served with your choice of salad, chef’s seasonal vegetable, choice of entrée and warm side.
- Accompanied by an assorted dessert platter (cn), canned soft drinks and iced tea
- **Choice of One Salad:** fresh spinach and berries salad (v) (gf), baby green salad (v)(gf), pasta salad (v), caesar salad
- **Choice of One Entrée**
  - (Second entrée available at $6.00 per guest)
  - Frenched chicken (gf), baked spinach lasagna (v), baked meat lasagna, roasted turkey breast with sage gravy (gf), chicken saltimbocca (gf), penne rosso (v), pan roasted salmon with citrus chive cream sauce (gf), sliced top round of beef with natural jus and creamed horseradish (gf)
- **Choice of One Warm Side**
  - Butter and herb marble potatoes (gf), wild rice pilaf (gf), garlic whipped potatoes (gf), whipped sweet potatoes with honey butter (gf), vesuvio potatoes, macaroni and cheese

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*Lunch buffets are available for a maximum of two hours  
*House linen included in all above packages

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(CN)- contains nuts, nut products  
Chef recommends this item*
Plated Lunch Selections

Entrées
- Chicken Asiago (GF)
  Artichokes, black olive tapenade, asiago cream
- Chicken Saltimbocca (GF)
  Provolone, prosciutto, sage cream sauce
- Pan Roasted Salmon (GF)
  Citrus chive cream sauce
  (Additional $2.00 per guest)
- Risotto Stuffed Mushroom (V) (GF)
  Sautéed shiitake mushrooms, sundried tomatoes, spinach, sage béchamel
- House Made Gnudi (V)
  Sautéed shiitake mushrooms, sundried tomatoes, spinach, sage béchamel
- Filet Mignon (GF)
  Roasted shallots, natural jus
  (Additional $3.00 per guest)

Vegetable Selections
- Seasonal vegetable medley (gf), roasted baby carrots (gf), asparagus with garlic roasted red peppers (gf), haricots verts with shallots (gf) roasted cauliflower (gf)

Starch Selections
- Rosemary fingerling potatoes (gf), wild rice pilaf (gf), garlic whipped potatoes (gf), whipped sweet potatoes with honey butter (gf)

Desserts
- Key lime pie (cn), cheesecake with mixed berry compote, carrot cake (cn), caramel crunch cake (cn), chocolate torte (gf), Tiramisu

Plated Lunch
Includes artisan dinner rolls with butter, salad course, one entree selection, vegetable and starch sides, plated dessert, iced tea, lemonade, regular and decaffeinated coffee

Choice of Salad Course
- Baby Greens Salad (V) (GF)
  Mixed greens, tomato, cucumber, shredded carrots, balsamic vinaigrette
- Caesar Salad
  Romaine hearts, shaved parmesan cheese, parmesan crisp, house made croutons, creamy Caesar dressing
- Spinach and Berries Salad (V) (GF)
  Seasonal berries, citrus segments, red onion, raspberry vinaigrette

*When choosing multiple entrees, there will be an additional $3.00 per guest charge.
*Rent floor length linen included

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*Chef recommends this item
Ginkgo Catering
at The Morton Arboretum

Afternoon Breaks and Beverages

| Infused Water                                      | $24.00 per gallon |
| Choice of Cucumber Mint, Strawberry Basil, Pineapple Lime and Ginger Orange |

| Assorted Canned Beverages                         | $2.00 per can |
| Pepsi, Diet Pepsi, Sierra Mist                    |

| Lemonade                                          | $24.00 per gallon |

| Iced or Hot Tea                                   | $24.00 per gallon |
| Served with honey and lemon wedges                |

| Boxed Water                                       | $3.00 per box |

| Gourmet Coffee                                    | $30.00 per gallon |
| Regular and decaffeinated coffee, served with cream and sugar |

| Milk                                              | $12.00 per carafe |
| Choice of skim or 2%                              |

| Assorted Juices                                    | $14.00 per carafe |
| Orange, apple and cranberry                        |

| Spiced Cider (Seasonal)                            | $32.00 per gallon |

| Hot Chocolate (Seasonal)                           | $24.00 per gallon |

The Executive (CN) $13.00 per guest
Domestic cheese, crackers and flatbreads, trail mix (CN), vegetable crudité with ranch dip and iced tea

Mediterranean Trio Break $12.00 per guest
Tomato bruschetta, olive tapenade, red pepper hummus with artisan breads, canned beverages and Iced Tea

Salsa Sampler $10.00 per guest
Tortilla chips with pico de gallo, salsa verde and roja, iced tea and lemonade.
*Add guacamole for an additional $4.00 per guest

7th Inning Stretch (CN) $13.00 per guest
Warm pretzels with cheese sauce, dry roasted peanuts, mini hot dogs served with mustard, relish, onions, assorted canned beverages and iced tea

Sweet Tooth (CN) $11.00 per guest
Chocolate covered pretzels, fudge brownies, rice crispy triangles, chocolate chip cookies, malted milk balls and peanut M&Ms and Twizzlers with coffee

*Break stations are available for a maximum of two hours

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*Chef recommends this item
# BUTLER PASSED HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BLT Bites (GF)</strong></td>
<td>$3.25</td>
<td>Bacon, lettuce, mayonnaise, tomato</td>
</tr>
<tr>
<td><strong>Blackberry Beef Tenderloin</strong></td>
<td>$4.00</td>
<td>Blackberry stout glaze, arugula, caramelized onion, crostini</td>
</tr>
<tr>
<td><strong>Tequila Lime Shrimp (GF)</strong></td>
<td>$4.00</td>
<td>Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce</td>
</tr>
<tr>
<td><strong>Smoked Salmon</strong></td>
<td>$3.75</td>
<td>Dill cream cheese mousse, pumpernickel crisp</td>
</tr>
<tr>
<td><strong>Caprese Skewer (V) (CN) (GF)</strong></td>
<td>$3.50</td>
<td>Cherry tomatoes, fresh mozzarella, basil, pesto sauce</td>
</tr>
<tr>
<td><strong>Boursin Stuffed Mushroom (V)</strong></td>
<td>$3.50</td>
<td>Horseradish crème, sriracha</td>
</tr>
<tr>
<td><strong>Kalbi Beef (GF)</strong></td>
<td>$3.75</td>
<td>Korean barbecue sauce</td>
</tr>
<tr>
<td><strong>Baked Brie with Pear (GF)</strong></td>
<td>$4.00</td>
<td>Pear and walnut compote</td>
</tr>
<tr>
<td><strong>Bourbon Barbecue Meatballs</strong></td>
<td>$3.25</td>
<td>Whiskey Acres bourbon sauce</td>
</tr>
<tr>
<td><strong>Mini Potato Croquettes (V)</strong></td>
<td>$3.25</td>
<td>Truffle aioli, chives</td>
</tr>
<tr>
<td><strong>Beet and Goat Cheese Crostini (V)</strong></td>
<td>$3.25</td>
<td>Arugula, balsamic truffle vinaigrette</td>
</tr>
<tr>
<td><strong>Bacon Wrapped Date (GF)</strong></td>
<td>$3.50</td>
<td>Mint mojito dipping sauce</td>
</tr>
<tr>
<td><strong>Mini Lump Crab Cake</strong></td>
<td>$3.75</td>
<td>Spicy avocado mousse</td>
</tr>
<tr>
<td><strong>Arancini on Mini Fork (V)</strong></td>
<td>$3.25</td>
<td>Parmesan and panko crusted risotto, tomato garlic sauce</td>
</tr>
<tr>
<td><strong>Barbecued Shrimp and Cheddar Grits</strong></td>
<td>$4.00</td>
<td>Grilled shrimp, barbecue sauce, cheddar cheese</td>
</tr>
<tr>
<td><strong>Chipotle Chicken Bites</strong></td>
<td>$3.25</td>
<td>Cilantro, avocado mousse, radish</td>
</tr>
</tbody>
</table>

*50 piece minimum for all butler passed hors d’oeuvres
*Served in lieu of a meal, we require approximately 12-14 pieces per guest
*Served during cocktail hour prior to a meal, we recommend 3-5 pieces per guest

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*Chef recommends this item
APPETIZER PLATTERS AND RECEPTION STATIONS

**Artisan Cheese Board (V)**
Imported and domestic cheese to include; cheddar, gruyere, Boursin, smoked gouda, herb crusted goat cheese and brie cheese. Served with dried fruit, preserves, flatbreads and crackers

**Trio of Tapenades (V)**
Tomato bruschetta, olive tapenade, and red pepper hummus, served with artisan breads

**Seasonal Fruit Display (V) (GF)**
Seasonal sliced fruit

**Vegetable Crudité (V) (GF)**
Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

**Chilled Shrimp Cocktail Bar (GF)**
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Based on 3 pieces per guest)

**Reception Stations**

- **Carving Station**
  Beef tenderloin with natural jus and horseradish crème fraiche, sage roasted turkey breast with apricot chutney and dinner rolls (Based on 3-4 ounces per guest)
  **$75.00 chef fee required**

- **Pasta Bar**
  Your choice of two pasta dishes:
  Farfalle marinara with Italian sausage
  Penne Alfredo with broccoli
  Vegetable farfalle with roasted red pepper cream sauce (Gluten free pasta available upon request)
  **$12.00 per guest**

- **Flatbread Pizzeria**
  Margherita, pepperoni and sausage, barbecue chicken
  (Three portions per guest)
  **$9.00 per guest**

- **Build-Your-Own Sliders**
  Mini angus beef burgers served with ketchup, mustard, pickles, sliced onion, cheese, house made chips (1.5 pieces per guest)
  **$7.00 per guest**

- **Mini Chicago Hot Dogs**
  Served with mustard, relish, tomato, pickle spears, celery salt, onion, sport peppers, house made chips (1.5 pieces per guest)
  **$7.00 per guest**

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

- **Smoked Gouda Macaroni and Cheese Bites**
  Warm smoked gouda cheese sauce (two pieces per guest)
  **$6.00 per guest**

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Ginkgo Catering
at The Morton Arboretum

Evening Buffet Selections

Two Entrée Buffet $53.00 per guest
Artisan rolls and butter, served with your choice of salad, two entrées, vegetable side, starch side, plated dessert, coffee and iced tea

Choice of One Salad
• Caesar Salad
  Romaine hearts, shaved parmesan cheese, parmesan crisp, house made croutons, creamy Caesar dressing

• Baby Green Salad (V) (GF)
  Mixed greens, tomato, cucumber, shredded carrots, and choice of dressing

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

Entrée Selections
(Third entrée available at $6.00 per guest)

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

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

• Pan Roasted Salmon (GF)
  Citrus chive cream sauce

• Sliced Top Round of Beef (GF)
  Thin sliced, natural jus and horseradish cream
  *Upgrade to chef carved prime rib for $5.00 per guest

• Short Rib (GF)
  Port wine natural jus
  *Additional $4.00 per guest

• Penne Rosso (V)
  Garlic, red pepper, cream sauce
  *Dinner Buffets available for a maximum of two hours
  *Rented floor length linen included

Choice of One Vegetable Selection
Seasonal vegetable medley (gf), roasted baby carrots (gf), asparagus with garlic roasted red peppers (gf), haricots verts with shallots (gf), roasted cauliflower (gf)

Choice of One Starch Selection
Rosemary fingerling potatoes (gf), wild rice pilaf (gf), garlic whipped potatoes (gf), whipped sweet potatoes with honey butter (gf), vesuvio potatoes

Choice of Dessert
Key lime pie (cn), cheesecake with mixed berry compote, carrot cake (cn), caramel crunch cake, chocolate torte (gf), tiramisu, apple or peach cobbler with vanilla ice cream

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**EVENING PLATED SELECTIONS**

**Plated Dinner**  $54.00 per guest  
Includes artisan dinner rolls with butter, salad course, one entrée selection, plated dessert, coffee and tea

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

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

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

**Entrées**
**Chicken Florentine (GF)**  
Goat cheese, sundried tomatoes, spinach, white wine butter sauce

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

**Filet Mignon (GF)**  
Roasted shallots, natural jus  
(Additional $5.00 per guest)

**Pan Roasted Salmon (GF)**  
Citrus chive cream sauce  
(Additional $4.00 per guest)

**House Made Gnudi (V)**  
Sautéed spinach, sundried tomatoes, parmesan cheese

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

**Combination Entrées**
**Filet Mignon and Choice of Chicken (GF)**  $58.00 per guest

**Pan Roasted Salmon and Filet Mignon (GF)**  
Citrus chive sauce and natural jus

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

**Choice of One Vegetable Selection**  
Seasonal vegetable medley (gf), roasted baby carrots (gf), asparagus with garlic roasted red peppers (gf), haricots verts with shallots (gf), roasted cauliflower (gf)

**Choice of One Starch Selection**  
Rosemary fingerling potatoes (gf), wild rice pilaf (gf), garlic whipped potatoes (gf), whipped sweet potatoes with honey butter (gf)

**Choice of Plated Dessert**  
Caramel crunch cake, key lime pie (cn), cheesecake with mixed berry compote, chocolate torte (gf), carrot cake (cn), tiramisu

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*Chef recommends this item*
# DESSERTS

<table>
<thead>
<tr>
<th>Dessert Station</th>
<th>Price per guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ice Cream Sandwich Station (CN)</td>
<td>$7.00</td>
<td>Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar and macadamia nut (CN)</td>
</tr>
<tr>
<td>Deluxe Coffee Bar (CN)</td>
<td>$6.00</td>
<td>Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies (CN), caramel syrup, fresh whipped cream, French vanilla and hazelnut creamers</td>
</tr>
<tr>
<td>A La Carte Dessert Platters</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Homemade Assorted Cookies</td>
<td>$3.00</td>
<td>Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)</td>
</tr>
<tr>
<td>Dessert Bars (CN)</td>
<td>$3.75</td>
<td>-</td>
</tr>
<tr>
<td>Brownies</td>
<td>$3.75</td>
<td>Gluten free available upon request</td>
</tr>
<tr>
<td>Premium Plated Desserts</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Key Lime Pie (CN)</td>
<td>$6.50</td>
<td>Florida key lime, graham cracker crust</td>
</tr>
<tr>
<td>Cheesecake</td>
<td>$6.50</td>
<td>Traditional creamy cheesecake, mixed berry compote</td>
</tr>
<tr>
<td>Carrot Cake (CN)</td>
<td>$6.50</td>
<td>Raisins, walnuts, pineapple, cream cheese icing</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>-</td>
<td>Ladyfingers, coffee, cocoa, mascarpone $6.50 per guest</td>
</tr>
<tr>
<td>Chocolate Torte (GF)</td>
<td>$6.50</td>
<td>Flourless chocolate cake, strawberries</td>
</tr>
</tbody>
</table>

**Dessert Stations**

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

- **Warm Cobbler Station** $10.00 per guest
  - Cherry and cinnamon apple cobbler with vanilla ice cream

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*Chef recommends this item*
# Ginkgo Catering

## Bar Selections

### Beer, Wine and Soda Package
**Domestic and Imported Beers**
Please select four beer options from the below list; Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

### Premium Wines
Please select two wine options from the list below;
Canyon Road Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 hour package</td>
<td>$17.00</td>
</tr>
<tr>
<td>3 hour package</td>
<td>$20.00</td>
</tr>
<tr>
<td>4 hour package</td>
<td>$23.00</td>
</tr>
<tr>
<td>*Each additional hour</td>
<td>$3.00 per guest</td>
</tr>
</tbody>
</table>

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

### Choose any Five Beer Selections
Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, White Claw Hard Seltzer (Assorted Flavors)

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

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 hour package</td>
<td>$24.00</td>
</tr>
<tr>
<td>3 hour package</td>
<td>$30.00</td>
</tr>
<tr>
<td>4 hour package</td>
<td>$33.00</td>
</tr>
<tr>
<td>*Each additional hour</td>
<td>$5.00 per guest</td>
</tr>
</tbody>
</table>

### Premium Bar Package
Includes beer, wine and soda package along with premium brand liquors; Amaretto Disaronno, Tito’s, Beefeater, Bacardi, Jose Cuervo Gold, Dewar’s, Jack Daniel’s, Whiskey Acres Bourbon, Korbel Brandy, Baileys, Kahlua

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

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

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 hour package</td>
<td>$20.00</td>
</tr>
<tr>
<td>3 hour package</td>
<td>$25.00</td>
</tr>
<tr>
<td>4 hour package</td>
<td>$29.00</td>
</tr>
<tr>
<td>*Each additional hour</td>
<td>$4.00 per guest</td>
</tr>
</tbody>
</table>

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* 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.

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*Chef recommends this item*