THIS WEDDING PACKAGE INCLUDES:

- Three and a half hours of food and beverage service
- Champagne or sparkling grape juice toast
- Three-hour beer, wine, and soda package
- Three-course meal including a plated salad with artisan bread service, choice of entree with vegetable and grain sides, and a custom wedding cake
- Tableware including classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

BUTLER-PASSED HORS D’OEUVRES

- **Beet and Goat Cheese Crostini (V)**
  Arugula, balsamic truffle vinaigrette
  $3.25 per piece

- **Bacon-Wrapped Date (GF)**
  Mint mojito glaze
  $3.50 per piece

- **Mini Lump Crab Cake**
  Spicy avocado mousse
  $3.75 per piece

- **Arancini on Mini-Fork (V)**
  Parmesan and panko-crusted risotto, tomato garlic sauce
  $3.25 per piece

- **Barbecue Shrimp and Cheddar Grits**
  Barbecue sauce and cheddar cheese
  $4 per piece

- **Chipotle Chicken Bites**
  Cilantro, avocado mousse, radish
  $3.25 per piece

- **Mini BLT Bites**
  Bacon, lettuce, mayonnaise, tomato
  $3.25 per piece

- **Blackberry Beef Tenderloin**
  Blackberry stout glaze, arugula, caramelized onion, crostini
  $4 per piece

- **Tequila Lime Shrimp (GF)**
  Bacon, tomatoes, cilantro, tequila lime butter sauce
  $4 per piece

- **Smoked Salmon**
  Dill, cream cheese mousse, pumpernickel crisp
  $3.75 per piece

- **Caprese Skewer (V) (CN) (GF)**
  Cherry tomatoes, fresh mozzarella, basil, pesto sauce
  $3.50 per piece

- **Boursin Cheese–Stuffed Mushroom (V)**
  Horseradish crème, sriracha
  $3.50 per piece

- **Kalbi Beef (GF)**
  Korean barbecue sauce
  $3.75 per piece
BUTLER-PASSED HORS D’ŒUVRES (continued)

Pear with Baked Brie (V) (CN)
Walnut compote, rosemary and raisin crisp
$4 per piece

Mini Potato Croquettes (V)
Truffle aioli, chives
$3.25 per piece

Bourbon Barbecue Meatballs
Whiskey Acres bourbon sauce
$3.25 per piece

Menu Specifications: 50-piece minimum order.
State tax and 21% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian
Chef recommends this item.

APPETIZER 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.
$10 per guest

Trio of Tapenades (V)
Roma tomato bruschetta, Mediterranean olive tapenade, and red pepper hummus, served with artisan breads.
$9 per guest

Seasonal Fruit Display (V) (GF)
Seasonal sliced fruit
$7 per guest

Chilled Shrimp Cocktail Bar
Poached tail-on gulf shrimp, zesty cocktail sauce, lemon wedges (Pricing estimate is based on 3 pieces per guest.)
$12 per guest

Vegetable Crudités (V) (GF)
Seasonal raw vegetables, red pepper hummus, and ranch dipping sauce
$7 per guest

Menu Specifications: 50-guest minimum per station order.
State tax and 21% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian
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

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

Baked Cauliflower with Cheese (GF)
Roasted Baby Carrots (GF)

Asparagus with Garlic-Roasted Red Peppers (GF)
Haricots Verts with Shallots (GF)

ROOTS AND GRAINS

Rosemary Fingerling Potatoes (GF)
Wild Rice Pilaf (GF)
Whipped Garlic Potatoes (GF)
Whipped Sweet Potatoes with Honey Butter (GF)

State tax and 21% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian
Chef recommends this item.
## ENTRÉE SELECTIONS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Asiago (GF)</td>
<td>$76 per guest</td>
</tr>
<tr>
<td>Artichokes, black olive tapenade, asiago cream</td>
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<tr>
<td><strong>Chicken Saltimbocca (GF)</strong></td>
<td>$79 per guest</td>
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<tr>
<td>Provolone, prosciutto, sage cream sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Stuffed Chicken Florentine (GF)</strong></td>
<td>$79 per guest</td>
</tr>
<tr>
<td>Goat cheese, sun-dried tomatoes, spinach, natural jus</td>
<td></td>
</tr>
<tr>
<td><strong>Filet Mignon (GF)</strong></td>
<td>$88 per guest</td>
</tr>
<tr>
<td>Roasted shallots, natural jus</td>
<td></td>
</tr>
<tr>
<td><strong>Short Rib (GF)</strong></td>
<td>$82 per guest</td>
</tr>
<tr>
<td>Port wine natural jus</td>
<td></td>
</tr>
<tr>
<td><strong>Pan-Roasted Salmon (GF)</strong></td>
<td>$81 per guest</td>
</tr>
<tr>
<td>Citrus chive cream sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Seared Sea Scallops (GF)</strong></td>
<td>$88 per guest</td>
</tr>
<tr>
<td>Herb butter sauce</td>
<td></td>
</tr>
<tr>
<td><strong>Seasonal Vegetable Napoleon (VG) (GF)</strong></td>
<td>$76 per guest</td>
</tr>
<tr>
<td>Roasted red pepper coulis, wild rice</td>
<td></td>
</tr>
<tr>
<td><strong>House-Made Gnudi (V)</strong></td>
<td>$76 per guest</td>
</tr>
<tr>
<td>Sautéed shiitake mushrooms, sun-dried tomatoes, spinach, sage béchamel</td>
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</tr>
<tr>
<td><strong>Risotto-Stuffed Mushroom (V) (GF)</strong></td>
<td>$76 per guest</td>
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<tr>
<td>Sautéed spinach, sun-dried tomatoes, Parmesan cheese</td>
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</tr>
<tr>
<td><strong>Roasted Zucchini Cakes (V)</strong></td>
<td>$76 per guest</td>
</tr>
<tr>
<td>Shredded zucchini, garlic, onion, bread crumbs, lemon vinaigrette</td>
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</tr>
<tr>
<td><strong>Grilled Cauliflower Steak (Vegan) (CN)</strong></td>
<td>$76 per guest</td>
</tr>
<tr>
<td>Sautéed spinach, almonds, garlic, romesco Sauce</td>
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<tr>
<td><strong>Filet Mignon and Choice of Chicken (GF)</strong></td>
<td>$84 per guest</td>
</tr>
<tr>
<td><strong>Seared Sea Scallops and Filet Mignon (GF)</strong></td>
<td>$89 per guest</td>
</tr>
<tr>
<td>Herb butter sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td><strong>Short Rib and Choice of Chicken (GF)</strong></td>
<td>$80 per guest</td>
</tr>
<tr>
<td><strong>Pan-Roasted Salmon and Filet Mignon (GF)</strong></td>
<td>$84 per guest</td>
</tr>
<tr>
<td>Citrus chive sauce and natural jus</td>
<td></td>
</tr>
<tr>
<td><strong>Children’s Meal</strong></td>
<td>$28 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>
<td><strong>Boxed Vendor Meal</strong></td>
<td>$20 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>
<td><strong>Plated Vendor Meal</strong></td>
<td>$45 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-per-guest fee applies to all guests. State tax and 21% administrative charge apply. (CN) contains nuts, (GF) gluten free, (V) vegetarian   Chef recommends this item.
DESSERT

**Warm Cobbler Station (V)**
Cherry cobbler, cinnamon apple cobbler, vanilla ice cream

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

**Deluxe Coffee Bar (CN) (V)**
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)**
Milk chocolate and blondie brownies with caramel sauce, raspberry sauce, cherries, pecans, whipped cream, and vanilla ice cream

**Gourmet Sweets Buffet (CN) (V)**
Assorted petits fours, fresh fruit mini-tarts, French macarons, dessert bars, chocolate mousse cups, chocolate-dipped strawberries, assorted mini-cheesecakes, seasonal fruit display, mini-biscotti

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

**The Cakery**
937 Oak St., North Aurora, IL 60542
630-892-0771 • www.thecakeryinc.com

**Menu Specifications:** 50-guest minimum.
State tax and 21% administrative charge apply.
(CN) contains nuts, (GF) gluten free, (V) vegetarian
Chef recommends this item.
BEVERAGE SELECTIONS

PREMIUM THREE-HOUR BEER, WINE, AND SODA PACKAGE (included in wedding package)

Choose any four beer selections:
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose two premium wine selections from Canyon Road:
Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM BRANDS LIQUOR PACKAGE (additional $5 per guest)

Amaretto Disaronno, Tito’s Vodka, Beefeater, Bacardi, Jose Cuervo Gold, Dewar’s, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Bailey’s, Kahlúa

Choose any four beer selections:
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer

Choose two premium wine selections from Canyon Road:
Sauvignon Blanc, Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PRESTIGE BRANDS LIQUOR PACKAGE (additional $8 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, Kahlúa

Choose any five beer selections:
Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, White Claw Hard Seltzer (assorted flavors)

Choose two prestige wine selections from Rodney Strong:
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, NEW Upshot Red (blend of Petit Verdot, Merlot, Malbec, and Riesling), NEW Upshot White (blend of Gewürztraminer, Sauvignon Blanc, Viognier, and Chardonnay)

Choose white or red seasonal sangria.

Upgrade the champagne toast to Caposaldo Sparkling Rosé or Torresella Dry Prosecco for an additional $3 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 staff believes is intoxicated.