

2018 CATERING MENU



GINKGO CATERING

at THE MORTON ARBORETUM



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

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LUNCH BUFFET SELECTIONS

Main Sandwich Buffet \$24.00 per guest
 Choice of three gourmet sandwiches: albacore tuna, grilled chicken breast, roast beef and cheddar, grilled vegetable wrap (V), grilled steak rustica, turkey bacon wrap; served with a grilled vegetable platter, baby greens salad, house made chips, chef's choice of desserts, assorted canned beverages, iced tea and cucumber mint infused water

 **Executive Deli Board** \$25.00 per guest
 Build your own sandwich with smoked turkey, ham, roast beef and chicken breast; Served with assorted cheeses and breads, grilled vegetable platter, baby greens salad, house made chips, chef's choice of desserts, assorted canned beverages, iced tea and cucumber mint infused water

Salad Bar \$26.00 per guest
 Choice of two meat selections; grilled chicken, salmon, flank steak or shrimp; Served with mixed greens, tomatoes, cucumbers, shredded carrots, peppers, onion, cheddar cheese and blue cheese, two dressings, dinner rolls, butter, chef's choice desserts, assorted canned beverages, iced tea and cucumber mint infused water



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, iced tea and cucumber mint infused water

Afternoon Break: Sweet Tooth

All Season's 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, iced tea and cucumber mint infused water

Choice of One Salad
 Fresh spinach and berries salad, baby green salad, couscous salad, pasta salad, Caesar salad

Choice of One Entrée
 (Second entrée available at \$6.00 per guest)
 Frenched chicken (GF), baked spinach lasagna (V), baked meat lasagna, ham and cheese quiche with sauce choron, roasted turkey breast with sage gravy (GF), chicken chasseur (GF), pan roasted salmon with citrus chive cream sauce (GF), chicken limone (GF), sliced top round of beef with natural jus and creamed horseradish (GF)

Choice of One Warm Side
 Wild rice pilaf (GF), penne rosso (V), garlic whipped potatoes (GF), and whipped sweet potatoes with honey butter (GF)

State tax and 21% administration charge apply.
 Published pricing is based on 20 guest minimum unless otherwise noted.
 Unconsumed food cannot be taken off premise.
 (GF)- gluten free (V)- vegetarian (CN)- contains nuts, nut products

 *Chef recommends this item



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PLATED LUNCH SELECTIONS

Plated Lunch \$38.00 per guest

Includes artisan dinner rolls with butter, salad course, one entrée selection, vegetable and starch side, plated dessert, regular and decaffeinated coffee and hot tea

Choice of Salad Course

Baby Greens Salad (V) (GF)

Organic mixed greens, tomatoes, cucumber, shredded carrots, balsamic vinaigrette

Caesar Salad (V)

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

Spinach and Berries Salad (V) (GF)

Seasonal berries, citrus segments, red onion, raspberry vinaigrette

Entrées

Frenched Chicken (GF)

Braised leeks, tomato ragout

Pan Seared Chicken Limone (GF)

White wine lemon cream sauce

Pan Roasted Salmon (GF)

Citrus chive cream sauce
(Additional \$2.00 per guest)

Eggplant Involtini (V)

Roasted garlic whipped ricotta, tomato basil sauce, shaved parmesan

Ham and Cheese Quiche

Sauce choron

Petite 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)

Broccolini (GF)

Roasted Root Vegetables (GF)

Starch Selections

Roasted Red Potatoes with Fennel Seed (GF)

Wild Rice Pilaf (GF)

Garlic Whipped Potatoes (GF)

Israeli Couscous (GF)

Whipped Sweet Potatoes with Honey Butter (GF)

Plated Desserts

Key Lime Pie (CN)

Cheesecake with Mixed Berry Compote

Carrot Cake (CN)

Caramel Crunch Cake

Chocolate Torte (GF)

Tiramisu Cake

Peach Cobbler or Apple Cobbler with Whipped Cream

**When choosing multiple entrees, there will be an additional \$3.00 per guest charge.*

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AFTERNOON BREAKS

Healthy Living \$15.00 per guest
Fruit salad, trail mix, granola bars, iced tea and seasonal infused water

Trio of Tapenade Break \$12.00 per guest
Tomato bruschetta, olive tapenade, red pepper hummus with artisan breads, canned beverages and seasonal infused water

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

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

7th Inning Stretch \$13.00 per guest
Warm pretzels with cheese sauce, Cracker Jack, mini hot dogs served with mustard, relish, onions, assorted canned beverages and iced tea

 **Sweet Tooth** \$11.00 per guest
Chocolate covered pretzels, fudge brownies, rice crispy triangles, chocolate chip cookies, malted milk balls and peanut M&Ms with strawberry infused water and assorted canned beverages



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

Boxed Water \$3.00 per box

Lemonade or Fruit Punch \$24.00 per gallon

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

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 Juice \$14.00 per carafe
Orange, apple and cranberry

Spiced Cider (Seasonal) \$32.00 per gallon

Hot Chocolate (Seasonal) \$24.00 per gallon

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DESSERTS

Dessert Stations

 **Gourmet Sweets Buffet (CN)** \$10.00 per guest
Assorted petite fours, mini fresh fruit tarts, French macaroons, dessert bars, chocolate mousse cups, chocolate dipped strawberries, mini assorted cheesecakes

Warm Cobbler Station \$10.00 per guest
Georgia peach and cinnamon apple cobbler with vanilla ice cream

Taffy Apple (CN) \$8.00 per guest
Create your own; Granny Smith and Red Delicious apples, warm caramel, crushed M&Ms, chopped snickers, sprinkles, chopped nuts and chocolate chips

Chocolate Fondue \$12.00 per guest
Warm gourmet chocolate, sliced pineapple, cantaloupe, strawberries, pound cake, pretzel rods, marshmallow and graham crackers

Ice Cream Sandwich Station (CN) \$7.00 per guest
Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar and macadamia nut(CN)

 **Deluxe Coffee Bar (CN)** \$6.00 per guest
Gourmet coffee and hot tea served with the following: chocolate shavings, sugar sticks, biscotti cookies (CN), caramel syrup, fresh whipped cream, and assorted flavored creamers

A La Carte Dessert Platters

Homemade Assorted Cookies \$3.00 per piece
Chocolate chip, oatmeal raisin, peanut butter (CN), sugar and macadamia nut (CN)

Dessert Bars (CN) \$3.75 per piece

Brownies \$3.75 per piece
Gluten free available upon request

Premium Plated Desserts

Key Lime Pie (CN) \$6.50 per guest
Florida key lime, graham cracker crust

Cheesecake \$6.50 per guest
Traditional creamy cheesecake, mixed berry compote

Carrot Cake (CN) \$6.50 per guest
Raisins, walnuts, pineapple, cream cheese icing

Tiramisu Cake \$6.75 per guest
Yellow cake, espresso mousse, cocoa powder

Chocolate Torte (GF) \$6.50 per guest
Flourless chocolate cake

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