

2019 WHITE PINE PAVILION
WEDDING MENU



GINKGO CATERING
at THE MORTON ARBORETUM



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, and Custom Wedding Cake

Classic White China, Glassware, Flatware, and Poly Cotton Full Length Linen in an Array of Colors

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

Catering Office | (630) 719-2457

E mail | ginkgocatering@mortonarb.org



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BUTLER PASSED HORS D'OEUVRES



	Sriracha Lime Ahi Tuna	\$4.00 per piece
	Wonton cup, cilantro aioli	
	Eggplant Caponata (Vegan)	\$3.25 per piece
	Eggplant, olives, capers, onion, garlic	
◆	Sausage Stuffed Mushroom	\$3.50 per piece
	Italian sausage, tomato garlic sauce, shaved parmesan	
◆	Blackberry Beef Tenderloin	\$4.00 per piece
	Blackberry stout glaze, arugula, caramelized onion, crostini	
◆	Mini Chicken Saltimbocca	\$3.75 per piece
	Organic baby spinach, prosciutto and parmesan roulade, sage cream sauce, polenta cake	
◆	Tequila Lime Shrimp (GF)	\$4.00 per piece
	Bacon wrapped shrimp, tomatoes, cilantro, tequila lime butter sauce	
◆	Beet and Goat Cheese Crostini (V)	\$3.25 per piece
	Arugula, balsamic truffle vinaigrette	
	Bacon Wrapped Date (GF)	\$3.50 per piece
	Mint mojito glaze	
	Mini Lump Crab Cake	\$3.75 per piece
	Spicy avocado mousse	
	Chicken Wellington	\$4.00 per piece
	Puff pastry, mushroom duxelle	
◆	Arancini on Mini Fork (V)	\$3.25 per piece
	Parmesan and panko crusted risotto, tomato garlic sauce	
	Ricotta and Honeycomb Crostini	\$3.50 per piece
	Prosciutto, black pepper	
	Smoked Salmon Lollipop	\$3.75 per piece
	Mini bread stick, chives, cream cheese	
	Caprese Skewer (V) (CN) (GF)	\$3.50 per piece
	Cherry tomatoes, fresh mozzarella, basil, pesto sauce	
	Boursin Stuffed Mushroom (V)	\$3.50 per piece
	Horseradish crème, sriracha	
	Kalbi Beef on Petite Spoon (GF)	\$3.75 per piece
	Korean barbecue sauce	
	Tuna Togarashi (GF)	\$4.00 per piece
	Seaweed salad, yuzu vinaigrette	

Menu Specifications: 50 piece minimum order

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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APPETIZER STATIONS



 **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

***Carving Station** \$16.00 per guest
 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)

 **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.
 *\$75 chef fee applies

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SALAD AND SIDE SELECTIONS

Plated Salad Course

Mixed Field Greens (V) (GF) (CN)

Poached pear, honey pecans, blue cheese, champagne vinaigrette

Caesar Salad (V)

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

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

♦ Butter and Herb Marble Potatoes (GF)

Wild Rice Pilaf (GF)

Garlic Whipped Potatoes (GF)

Whipped Sweet Potatoes with Honey Butter (GF)



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ENTRÉE SELECTIONS

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Frenched Chicken Breast (GF) Braised leeks, tomato ragout	\$94.00 per guest	Filet Mignon and Choice of Chicken (GF)	\$103.00 per guest
Chicken Saltimbocca (GF) Provolone, prosciutto, sage cream sauce	\$96.00 per guest	Seared Sea Scallops and Filet Mignon (GF) Roasted shallot, rosemary demi glaze	\$104.00 per guest
Chicken Napoleon (GF) Goat cheese, sundried tomatoes, spinach, white wine butter sauce	\$96.00 per guest	Short Rib and Choice of Chicken (GF)	\$98.00 per guest
Filet Mignon (GF) Roasted shallots, natural jus	\$104.00 per guest	Pan Roasted Salmon and Filet Mignon (GF) Citrus chive sauce and natural jus	\$100.00 per guest
Short Rib (GF) Port wine natural jus	\$99.00 per guest	Children's Meal Seasonal fruit cup (v), breaded chicken tenders with barbecue sauce, macaroni and cheese	\$28.00 per child
Pan Roasted Salmon (GF) Citrus chive cream sauce	\$97.00 per guest	Boxed Vendor Meal Boxed turkey sandwich or grilled vegetable wrap, bagged chips, fruit salad, cookie	\$18.00 per vendor
Seared Sea Scallops (GF) Herb butter sauce	\$106.00 per guest	Plated Vendor Meal Same as guest entrée selection	\$45.00 per vendor
Seasonal Vegetable Napoleon (VEGAN) Roasted red pepper coulis	\$94.00 per guest		
House Made Gnudi (V) Sautéed shitake mushrooms, sundried tomatoes, spinach, sage béchamel	\$94.00 per guest		
Risotto Stuffed Mushroom (V) (GF) Sautéed spinach, sundried tomatoes, parmesan cheese	\$94.00 per guest		



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

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DESSERT

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

Morton's Candy Bar (CN) \$7.00 per guest
Assorted Hersey's Chocolate Bars, M&M's, Gummie Bears, red liquorice, malted milk balls, chocolate covered pretzels and gumballs

Ice Cream Sandwich Station (CN) \$8.00 per guest
Vanilla and chocolate ice cream with the following warm cookies: chocolate chip, sugar and macadamia nut

◆ **Deluxe Coffee Bar (CN)** \$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) \$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)** \$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

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LATE NIGHT SNACKS

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

 **Chicken Nacho Bar** \$8.00 per guest
Shredded chicken, tortilla chips, guacamole, pico de gallo, sour cream, jalapenos, warm cheese sauce

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

Smoked Gouda Macaroni and Cheese Bites \$6.00 per guest
Warm smoked gouda cheese sauce



 **Flatbread Pizzeria** \$8.00 per guest
Seasonal grilled vegetable, barbecue chicken, pepperoni and sausage

Build-Your-Own Sliders \$5.00 per guest
Mini angus beef burgers served with ketchup, mustard, pickles, diced onion, cheese

Warm Pretzel Station \$5.00 per guest
Salted soft pretzel nuggets, whole grain mustard, cinnamon icing, warm cheese sauce

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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, Pinot Noir



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.

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, Merlot, Pinot Noir

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 Rosè or Prosecco for an additional \$3.00 per guest

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