

2018 PICNIC MENU



GINKGO CATERING

at THE MORTON ARBORETUM



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

All packages included disposable plates, napkins, eating utensils and your choice of linen color.

Catering Office | (630) 719-2457

E mail | ginkgocatering@mortonarb.org



GINKGO CATERING

at THE MORTON ARBORETUM

PICNIC PACKAGES

Ginkgo Classic \$34.00 Adult/\$17.00 Child
Includes your choice of two salads, two warm sides, three entrees, one dessert, canned soda, iced tea and lemonade

Choice of Two Salads

Potato salad, caprese salad, pasta salad, coleslaw, spinach and fresh berries salad, garden salad with ranch and balsamic vinaigrette

Choice of Two Warm Sides

Corn on the cob, seasonal roasted vegetables, macaroni and cheese, wild rice pilaf, garlic whipped potatoes, whipped sweet potatoes with honey butter

Choice of Three Main Entrées

Black Angus steak burgers, grilled chicken with whole grain honey mustard, Vienna Beef hot dogs, bratwursts with sauerkraut, baked mostaccioli, Italian sausage with peppers, Italian beef with giardiniera, barbecue pulled pork or chicken

****Add veggie burgers at \$4.00 per guest**

Choice of One Dessert

Cookie tray, brownie tray, sliced watermelon, seasonal fruit salad



 **Founder's Signature** \$27.00 Adult/\$14.00 Child
Black Angus steak burgers and Vienna Beef hot dogs; served with coleslaw, corn on the cob, sliced watermelon, pasta salad, bagged chips, assorted buns, canned soda, iced tea and lemonade

South Farm Tacos \$31.00 Adult/\$15.00 Child
Carne asada and chipotle chicken, corn and flour tortillas, green and red salsa, cilantro, onions, guacamole and sour cream; served with elotes, black beans, Mexican rice, canned soda, iced tea and lemonade

 **Morton's Barbecue** \$32.00 Adult/\$16.00 Child
Barbecue pulled chicken and pork, beef brisket; served with coleslaw, potato salad, macaroni and cheese, sliced watermelon, jalapeno cheddar corn muffins, assorted buns, canned soda, iced tea and lemonade

*State tax and 21% administration charge apply.
All indoor events will be served with china service at \$3.00 per guest.
All outdoor events will be served with disposable ware.
Published pricing is based on 100 guest minimum.
Unconsumed food cannot be taken off premise.*

 **Chef recommends this item*

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MENU ENHANCEMENTS



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. 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, strawberry yogurt dip

Vegetable Crudité (V) (GF) \$6.00 per guest
 Seasonal raw vegetables, red pepper hummus and ranch dipping sauce

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

Ice Cream Cart \$5.00 per guest
 Assorted ice creams, push pops and fruit bars

Taffy Apple Station \$8.00 per guest
 Red and green apples, warm caramel, M&Ms, crushed heath bars, sprinkles, Oreo crumbles, chopped nuts and chocolate chips

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

Ice Cream Sundae Bar \$8.00 per guest
 Vanilla and chocolate ice cream with the following toppings; chocolate sprinkles, chopped peanuts, crushed heath bars, cherries, chocolate sauce, caramel sauce and whipped cream

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BAR PACKAGES

Beer, Wine and Soda Package

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, Merlot

2 hour package	\$17.00 per guest
3 hour package	\$20.00 per guest
4 hour package	\$23.00 per guest
*Each additional hour	\$3.00 per guest

Premium Brands Liquor Package

Amaretto Disaronno, Tito's, Beefeater, Bacardi, Jose Cuervo Gold, Dewar's, Jack Daniels, Whiskey Acres Bourbon, Korbel Brandy, Baileys

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, Merlot

2 hour package	\$20.00 per guest
3 hour package	\$25.00 per guest
4 hour package	\$29.00 per guest
*Each additional hour	\$4.00 per guest



Prestige Brand Liquor Package

Amaretto Disaronno, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Maker's Mark, Johnny Walker Black, Ketel One, Hendricks, Korbel Brandy, Baileys

Choose any Five Beer Selections

Miller Lite, Corona Light, Heineken, Blue Moon, Seasonal Arboretum Beer, Lagunitas Day Time IPA, Two Brothers Domain DuPage, Forbidden Root Sublime Ginger

Choose Two Prestige Wine Selections

Rodney Strong Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir

2 hour package	\$24.00 per guest
3 hour package	\$30.00 per guest
4 hour package	\$33.00 per guest
*Each additional hour	\$5.00 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.

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