

Plated Shower Menu

Includes four hours of food and beverage lunch service; butler-passed mimosas and appetizers upon guests arrival, salad, course, artisan dinner rolls with butter, choice of one entrée with vegetable and grain side, dessert course, gourmet coffee, hot tea, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

CHOICE OF THREE BUTLER-PASSED HORS D'OEUVRES

Beet and Goat Cheese Crostini **V**

Arugula, balsamic truffle vinaigrette

Cucumber Bite **VG GF**

Roasted garlic, hummus, sumac

Bacon-Wrapped Date **GF**

Mint mojito glaze

Ricotta Prosciutto Honeycomb

Peppercorn and honey-infused ricotta, prosciutto

Smoked Salmon Mousse

Dill, lemon, cream cheese, rye crostini

Mini Potato Croquette **V GF**

Truffle aioli, chives

CHOICE OF ONE SALAD

Artisan Baby Greens **GF V**

Dried cranberries, goat cheese, cucumber knot, candied walnuts, poppyseed dressing

Caesar Salad

Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF ONE ENTREE

Parmesan Chicken **GF**

Sun-dried tomato and Parmesan cream sauce

\$60 per guest

Herb-Roasted Chicken **GF**

Mushrooms and thyme sauce

\$60 per guest

Roasted Salmon **GF**

Citrus honey glaze

\$63 per guest

Seasonal Vegetable Napoleon **GF VG**

Roasted red pepper coulis, rice pilaf

\$55 per guest

Grilled Polenta Cakes **GF V**

Fire-roasted vegetables, peri peri sauce

\$55 per guest

Children's Meal (ages 3-12)

Seasonal fruit cup, breaded chicken tenders with ketchup, mac and cheese

\$35 per guest

CHOICE OF ONE VEGETABLE SIDE

Fire-Roasted Vegetables **GF**

Asparagus with Garlic-Roasted Red Peppers **GF**

Haricots Verts with Shallots **GF**

CHOICE OF ONE ROOTS AND GRAINS

Roasted Rosemary Potatoes **GF**

Rice Pilaf **GF**

Truffle Mashed Yukon Potatoes **GF**

CHOICE OF ONE DESSERT

Salted Caramel Cheesecake **V**

Graham cracker crust

Lemon Berry Cream Cake **V**

Lemon butter cake, berry compote, vanilla cream

Triple Truffle Chocolate Cake **V**

Truffle frosting, chocolate ganache

Flourless Chocolate Torte **GF V**

Berry garnish

State tax and 23% administration charge apply.

GF = Gluten Free, **V** = Vegetarian, **VG** = Vegan

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