

Evening Plated Menu

Includes three hours of food and beverage service; artisan dinner rolls with butter, salad course, one entrée selection with one vegetable and one roots and grain side, plated dessert, regular and decaffeinated coffee, classic white china, glassware, flatware, and classic collection full-length linen in an array of colors.

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

\$56 per guest

Herb-Roasted Chicken **GF**

Mushroom and thyme sauce

\$56 per guest

Roasted Salmon **GF**

Citrus honey glaze

\$62 per guest

Filet Mignon **GF**

Roasted shallots, natural jus

\$64 per guest

Seasonal Vegetable Napoleon **GF VG**

Roasted red pepper coulis, rice pilaf

\$50 per guest

Grilled Polenta Cakes **GF V**

Fire-roasted vegetables, peri peri sauce

\$50 per guest

Combination Entrée of Filet Mignon and Choice of Chicken **GF**

\$63 per guest

Combination Entrée of Filet Mignon and Roasted Salmon **GF**

\$65 per guest

Children's Meal

\$35 per child

Seasonal fruit cup (*in lieu of salad course*), breaded chicken tenders with ketchup, macaroni and cheese

*When choosing multiple entrees, there will be an additional \$5.00 per guest charge

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

THREE-HOUR BEER, WINE, AND SODA PACKAGE

\$24 per guest

Includes Coke products, cranberry juice, and orange juice

Domestic and Imported Beer: Miller Lite, Corona Light, Blue Moon, Seasonal Arboretum Beer

Choice of Two Premium Wines: Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

State tax and 23% administration charge apply.

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

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