

CATERING



Delaware

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OUR COMMITMENT

SUSTAINABILITY PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health of our guests, our neighbor communities and our planet

We strive to source foods that are sustainably and locally raised such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally sourced, Seasonal Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

LITTLE GREEN FORK

The Little Green Fork is a wellness awareness initiative that helps guide better dining choices. We've designated the green fork icon to make your shopping experience a breeze. Spot the green fork, spot the healthier choice!



LOCAL & DIVERSE FOCUS



We are dedicated to collaborating with and uplifting local and minority-owned businesses.

Our culture-crafted snack pack features a curated assortment of products from local and minority-owned small businesses. If there's a local business you would like us to consider for partnership, please connect with your catering contact.



ALLERGENS & DIETARY RESTRICTIONS

We are not an allergen-free facility. Please be aware that products in our kitchens may have come in contact with common food allergens. Food items will be labeled with common allergens included in dishes.

When ordering, please inform your catering contact of any food allergies or dietary restrictions for your group, including Kosher and Halal, and we will do our best to accommodate.

On this menu, vegan and vegetarian options are denoted with the below symbols:

Vegan – **(VG)** | Vegetarian – **(V)**



BREAKFAST

ALL PACKAGES INCLUDE INFUSED WATER, COFFEE & HOT TEA SERVICE

CONTINENTAL BREAKFAST 13.75 (V)

per guest | Minimum 6 | Served Ambient

Assorted Mini Breakfast Pastry

Mini-Bagels

Butter, Fruit Preserves

Classic Cream Cheese

Fresh Fruit and Berries

HOT BREAKFAST 18.50

per guest | Minimum 10 | Served Hot

Scrambled Eggs, Egg Whites (V)

Breakfast Potatoes (VG)

Bacon, Breakfast Sausage

Fresh Fruit and Berries (V)

Assorted Mini Breakfast Pastry (V)

Preserves, Butter

BETTER FOR YOU 16.00 (V)

per guest | Minimum 10 | Served Hot

Egg White, Spinach, Caramelized Onion, Frittata

Egg, Butternut Squash, Kale Frittata

Sweet Potato Pepper Hash

Greek Yogurt, Berry, Granola Parfait

EGGWICHES 15.75

per guest | Minimum 6 | Served Hot

Choice of Three

- Egg & Cheddar on Brioche Bun (V)
- Egg, Bacon & Cheddar on Brioche Bun
- Egg, Sausage & Cheddar on Brioche Bun
- Egg & Veggie Wrap (V)
- Egg Whites, Spinach & Feta Wrap (V)
- Egg Whites, Turkey Bacon & Swiss Wrap

Fresh Fruit and Berries (VG)

PASTRY BASKET 9.00 (V)

per guest | Minimum 6 | Served Ambient

Assorted Mini Breakfast Pastry

Butter, Fruit Preserves



Labor required for all Hot Buffets or Groups of 50+.

For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.

BREAKFAST

ALL PACKAGES INCLUDE INFUSED WATER, COFFEE & HOT TEA SERVICE

BREAKFAST BITES 21.50


per guest | Minimum 15 | Choose Five

SERVED STATIONARY.


RECOMMENDED FOR AM NETWORKING EVENTS.

PASSED HORS D'OEUVRES AVAILABLE FOR GROUPS OF 50+, ADDITIONAL LABOR REQUIRED.

HOT

- Classic Bacon, Egg, Cheese, Brioche
-  Egg White, Roasted Vegetable Frittata (V)
- Mushroom, Goat Cheese Quiche (V)
- Egg Taco, Pico de Gallo, Cotija Cheese (V)
- Warm Seasonal Bread Pudding (V)
- Mini Pancake Stacks (V)

AMBIENT

- Smoked Salmon, Chive Cream Cheese Toast
- Avocado, Pickled Red Onion, Sunflower Seed Toast (V)
-  Greek Yogurt, Berry, Granola Parfait (V)
- Seasonal Overnight Oats (V)

ADD-ON'S

per guest

Coffee and Tea Service	5.25
Orange Juice	2.75
Fruits and Berries Tray	4.75
Assorted Mini Bagels with Cream Cheese	4.15
Assorted Pastries, Scones, Muffins	5.25
Yogurt Cup	3.75
Greek Yogurt Cup	3.75
Granola Bars – Kind, Cliff, Think	4.50
Protein Bites	4.50
Seasonal Yogurt Parfait	4.65



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SANDWICHES & SALADS

CLASSIC LUNCH 22.00

per guest | Minimum 6

Petite Sandwiches (Choice of Four) and Salads (Choice of Two). Includes Assorted Specialty Chips, Fresh Baked Cookies, and Infused Water.

GRAB & GO 22.00

per guest | Minimum 6

Full-Sized Sandwiches (Choice of Four), Composed Salad (Choice of One). Includes Specialty Chips, Cookie, Whole Fruit and Canned Water. Served in a To-Go Bag.

QUICK FIX 11.95

per guest | Minimum 6

Petite Sandwiches (Choice of Four), Assorted Specialty Chips, and Infused Water.

ADD-ON'S

per guest

- Side Salad 3.65
 - Composed or Greens
- Additional Protein 6.25



GREENS & GRAINS BAR 22.50

per guest | Minimum 10 | Served with Pita Bread, Fresh Fruit & Berries, Local Sweet Bites & Infused Water

BASES

- Mixed Greens
- Chef's Grains Selection

PROTEINS

- All-Natural Herb-Grilled Chicken
- Sustainably Farmed Lemon-Dill Salmon

TOPPINGS

- Chef's Choice of 6 Seasonal Vegetables, Cheeses, and Crunchies

DRESSINGS

Choice of Two

- Ranch
- Caesar
- Honey Sesame
- Orange Yogurt Poppy Seed
- Lemon Shallot Vinaigrette
- White Balsamic



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SANDWICH SELECTIONS

SANDWICHES

- **Ham and Swiss** Baby Spring Mix, Sliced Tomato, Dijon Aioli
- **Ham and Brie** Baby Spinach, Apple Butter
- **Classic Italian** Sliced Ham, Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato, Red Onion, Banana Pepper, Oregano Mayo
- **Turkey Club** Sliced Turkey, Lettuce, Tomato, Applewood Smoked Bacon, Roasted Garlic & Herb Mayo
- **Citrus Herb Tuna** Lemon Basil Vinaigrette Tuna, Baby Arugula, Roasted Grape Tomato, Red Onion, Feta Crumbles
- **Napa Valley Chicken Salad** Dried Cranberries, Apples, Celery, Grapes, Honey Lemon Aioli, Leafy Greens
- **Turkey and Pepperjack** Baby Greens, Sliced Tomato, Chipotle Mayo
- **Roast Beef & Sharp Cheddar** Horseradish Aioli, Lettuce
- **Crispy Buffalo Chicken Wrap** Lettuce, Tomato, Crumbled Gorgonzola, Creamy Buffalo Ranch Dressing
- **Grilled Chicken Caesar Wrap** Lettuce, Croutons, Parmesan Cheese, Caesar Dressing
- **Corned Beef Special** Slaw, Thousand Island Sauce, Swiss Cheese
- **Honey Mustard Grilled Chicken** Sharp Cheddar, Shredded Romaine
- **Italiano** Chicken Cutlet, Provolone Cheese, Roasted Red Peppers, Baby Spinach, Pesto Mayo

VEGETARIAN SANDWICHES

- **Falafel** Hummus, Shredded Lettuce, Diced Tomato, Diced Cucumber, Feta Cheese, Tzatziki Sauce
- **Crispy Eggplant** Basil Pesto, Fried Eggplant, Fresh Mozzarella, Baby Arugula, Roasted Red Peppers, Balsamic Glaze
- **Caprese** Basil Pesto (nut free), Sliced Plum Tomato, Fresh Mozzarella, Baby Spring Mix, Balsamic Glaze
- **Cauliflower "Steak"** Curry Cauliflower "Steak", Pickled Carrot Cabbage Slaw

GREENS SALADS (V)



- **Italian Chopped Salad** Romaine, Banana Peppers, Garbanzo Beans, Provolone Cheese, Shaved Radish, Artichoke Hearts, Italian Vinaigrette
- **Tomato Mozzarella Salad** Baby Arugula, Grape Tomato, Fresh Mozzarella, Honey Balsamic Vinaigrette
- **Baby Arugula Citrus Salad** Mandarin Oranges, Fennel, Grape Tomatoes, Toasted Almonds, Goat Cheese, Honey Citrus Vinaigrette
- **Greek Salad** Mixed Greens, Tomato, Cucumbers, Bell Peppers, Shaved Red Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette
- **Seasonal Garden Vegetable Salad**
- **Classic Caesar Salad** Romaine Lettuce, Garlic Croutons, Parmesan Cheese
- **Sante Fe** Chopped Romaine Roasted Corn, Black Bean, Tomato, Cheddar Cheese, Jalapenos, Chipotle Ranch Dressing

COMPOSED SALADS (V)



- **Mediterranean Quinoa Salad** Quinoa, Diced Cucumbers, Diced Tomatoes, Baby Kale, Mixed Olives, Feta Cheese, Lemon Vinaigrette
- **Redskin Potato Salad** Creamy Dill Dressing
- **Broccoli Salad** Apples, Cranberries, Cheddar, Honey Red Wine Aioli
- **Seasonal Pasta Salad**



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LUNCH

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

CHEF CHOICE 31.00

per guest | Served Ambient or Hot

Your Choice of Two Entrée Proteins

Certified Angus Beef

Sustainably Sourced Seafood

Sustainably Farmed Chicken Breast

Local Organic Extra Firm Tofu (VG)

Grilled Seasonal Vegetables (VG)

Two Chef's Choice Seasonal Side Dishes (1 Starch, 1 Vegetable)

Green Salad (VG)

Fresh Fruit and Berries Platter (VG)

Assorted Dinner Rolls & Butter (V)

Local Sweet Bites (V)

LITTLE ITALY 29.00

per guest | Served Hot

Chicken Cacciatore

Sausage, Peppers, Onions and Butternut Squash Bake

Roasted Portobello Mushroom Parmesan with

Blistered Tomatoes (V)

Pasta Primavera (V)

Sauteed Kale with Cannelloni Beans (V)

Fresh Mozzarella, Roasted Beets, Toasted Walnuts,

Arugula Salad with Citrus Vinaigrette (V)

Garlic Knots and Butter (V)

Mini Cannoli (V)

STIR FRY 31.00

per guest | Served Hot

Chicken and Broccoli

Thai Shrimp Curry

Vegetable Lo Mein (V)

Mirin White Rice (V)

Vegetable Egg Rolls, Sweet Chili Sauce (V)

Mango Passion Fruit Dessert Bars (V)

STREET TACOS 29.00

per guest | Served Hot

Chicken Tinga, Radish and Cilantro

Tex-Mex Beef

Cilantro Lime Rice (V)

Mexican Bean Salad (VG)

Flour Tortillas, Corn Tri-Color Tortilla Chips (V)

Queso Fresco, Pico De Gallo, Sour Cream, Shredded Lettuce (VG)

Cinnamon Sugar Churros, Warm Honey Drizzle (V)

MEDITERRANEAN 29.00

per guest | Served Ambient or Hot

Chicken Shawarma

Falafel (V)

Saffron Rice (V)

Sumac-Roasted Vegetables (VG)

Cous Cous Salad (VG)

Hummus, Tzatziki, Dill Cucumber Salad (V)

Pita Bread (V)

Baklava (V)



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LUNCH

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

PIZZA PARTY 13.00

per guest

One pizza for every 4 guests

Pizza

- Traditional Cheese
- Pepperoni
- Italian Sausage
- Garden Vegetable

Classic Caesar Salad

Assorted Cookies

A LA CARTE

BEVERAGES

per guest

Coffee Tea & Service	5.25
Canned Soda (12oz)	2.50
Assorted Seltzers and Iced Teas	2.50
Canned Water	2.25
Bottled Water (Aluminum, 20oz)	3.05
Infused Water	0.65
Sustainable Beverage Package	2.25

- Choice of 2:

- Fresh Brewed Iced Tea
- Iced Green Tea
- Iced Herbal Tea
- Raspberry Lemonade
- Lemonade
- Arnold Palmer (half Lemonade, half Iced Tea)



A LA CARTE PIZZA

serves four

Cheese Pizza	20.00
Topping Pizza	22.25
Specialty Pizza	26.50

SNACKS

per guest

Cookies and Brownie Platter	3.65
Cookie Platter	3.25
Brownie Platter	4.25
Assorted Specialty Chips	3.25
 Granola Bars (Cliff, Think, Kind)	4.50
 Whole Fruit	1.25



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SNACKS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 6

FRUIT & CHOCOLATE 8.75 (V)

per guest

House Cookies & Brownies
Fresh Fruit Salad
Coffee & Tea Service

SWEET & SALTY 8.25 (V)

per guest

Popcorn
M&M's
House-made Seasonal Trail Mix
Cookies

CHIPS & DIPS 9.25

per guest

Corn Tortilla Chips, Sea Salt Crostini, Pita Crisps (V)
Pico De Gallo (VG)
Jalapeño Popper Dip (V)
Bacon, Cheddar Dip

BREADS & SPREADS 12.25 (V)

per guest

Chickpea Hummus, Olive Oil
Roasted Eggplant Baba Ghanouj
Cucumber Yogurt Dip
Marinated Feta
Olive Pepper Tapenade
Grilled Pita, Toasted Baguette, Focaccia

CULTURE CRAFTED 10.75 (V)

per guest

An Assortment of Snacks Featuring Local,
Minority Owned and Chase Small Business Products



CHEESE BOARD 9.50 (V)

per guest

Selection of Artisanal Cheeses, Dried & Fresh Fruit,
Crackers, Baguette

CHARCUTERIE 12.50

per guest

Selection of Cured Meats and Sausages, Cheese &
Fruits
Grain Mustards, Pickles, Olives, Breads

CRUDITÉ 7.75 (V)

per guest

Selection of Fresh Vegetables, Hummus,
Green Goddess Ranch



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Hot Buffets or Groups
of 50+.
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restrictions, including
Kosher and Halal,
please reach out to
your catering contact.

RECEPTIONS

ALL PACKAGES ARE BASED ON TWO HOURS IN LENGTH, INCLUDE BEER & WINE BAR AND INFUSED WATER | MINIMUM 15
PRICES DO NOT INCLUDE LABOR OR RENTALS.

MAGNOLIA 30.00 (V)

per guest

Classic Bruschetta with Sea Salt Crostini
Seasonal Fresh Fruits
Seasonal Hummus with Vegetable Crudité and Pita Crisps
Artisanal Cheese Platter with Grapes, Berries and Crackers

ODESSA 35.25

per guest

Warm Maryland Blue Crab Dip
Ancho Chili Cheese Fondue (V)
Local Mushroom Tartlet (V)
Seasonal Vegetable Crudité
Sea Salt Crostini, Breadsticks, Crackers

HORS D'OEUVRES

Hot

- Barbequed Pulled Pork Slider, Slaw
- Angus Beef Slider, Spicy Tomato Sauce
-  • Sesame Crusted Chicken, Sweet Soy Sauce
- Cheese Steak Eggroll, Sriracha Ketchup
- Buffalo Chicken Dip, Tortilla Chips, Carrots Sticks
- Coconut Crusted Shrimp, Mango Aioli
- Mini Maryland Crab Cakes, Lemon Chili Remoulade
- Spinach & Artichoke Dip, Crostini (V)
-  • Grilled Veggie Skewers (VG)
- Vegetable Egg Rolls, Sweet Chili Sauce (V)
- Potato Samosa, Mango Chutney (V)
-  • Black Bean Slider, Avocado Crema (V)

LEWES 38.25

per guest

Loaded Antipasti Board with Assorted Meats, Artisan
Cheese, Vegetable Crudité, Hummus, Crackers and
Pita Crisps
Seasonal Fresh Fruits
Choice of Four Stationary Hors D'oeuvres

GREENVILLE 47.50

per guest

Loaded Antipasti Board with Assorted Meats,
Artisan Cheese, Vegetable Crudité, Hummus,
Crackers and Pita Crisps
Seasonal Fresh Fruits
Choice of Three Stationary & Three Passed Hors
D'oeuvres

Ambient

-  • Waldorf Chicken Salad Cup
- Shrimp Cocktail, Citrus Cocktail Sauce
- Shaved Tenderloin with Horseradish Aioli, Herb Crostini
- Mexican Street Corn Dip, Tortilla Chips (V)
-  • Caprese Salad Cups, Garlic Crostini (V)
- Wild Mushroom Tartlets (V)
- Curried Deviled Egg (V)
- Sweet Cannoli Dip with Cinnamon Pita Crisps (V)
- Seasonal Dessert Shooters (V)
- Brownie Bites (V)
- French Macaroons (V)

Healthier Choice



Vegan – (VG) | Vegetarian – (V)



All options are
customizable.
For all dietary
restrictions, including
Kosher and Halal,
please reach out to
your catering contact.

GENERAL INFORMATION

CATERING & DELIVERY POLICIES

Catering Menu Orders must be placed by 3:00pm the day prior to your meeting. Receptions and Dinners require a minimum of 72-hours-notice. Weekend or outside hours events require 2-weeks notice.

Kosher Meals 72-hours-notice required.

Labor A Labor Fee will be added to all hot food orders and to orders of 50 people or greater.

Pop Ups For same day orders, please call our catering department, WCC (302) 282-7237, DTC (302) 516-4894, NCC/Iron Hill/White Clay (302) 634-2054. Orders will be subject to chef's choice based on availability of product.

Cake Ordering Information

Cake orders must be placed at least 72 business hours before the day of your event.

CANCELLATION POLICIES

Standard Catering Menu

- Before 3pm day prior – cancel without charge
- After 3pm or day-of – cancel with charge for all non-recoverable food.

Kosher Meals 72-hours-notice.

General Ordering Information

For menu items where a minimum applies, orders with a lower guest count will be charged for the minimum. Disposables are provided for a standard catering service at no additional cost and include: cups, plates, napkins and utensils. Deliveries are available from 7:00am –3:00pm, any orders outside of this window may incur additional charges. If your needs are outside this time period, please contact us, we will do our best to accommodate your event.

Communication Process

Order to be placed directly in [ScheduleNow](#). Catering Department will reach out to the planning contact if any updates or changes are required for the order.

BILLING & OTHER POLICIES

Payment: Payment must be arranged when placing your order. All services will be charged applicable state and city sales tax. Prices are subject to change based on product pricing.

EMS Billing: All reservations must include a US based cost center for billing purposes. (Example 123456-B-0802)

Credit Card Billing: Please contact Catering Manager directly with credit card information and do not send in an email. We accept all major credit cards.

Café Vouchers

Vouchers are available to purchase for your meeting. Please inquire with your catering contact for details.

Specialty Menus

- 72-hours' notice – cancel with no charge.
- 48-hours' notice – charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.
- 24-hours' notice – charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.

Healthy Dining Standards

Chase's healthy dining standards are seen as a differentiator amongst companies and have become a key element in JPMorgan's business strategy. "Healthy Choices" will support good health among staff and guests by improving the selection of food and beverages offered in meetings.

JPMC's Sustainable Beverage Service

In order to promote sustainability and environmental stewardship, bottled beverage selections are to be replaced with bulk options (Infused Water, Starbucks Unsweetened Iced Tea and Lemonade) for all internal (non client) meetings.

External Vendor Policy

Locations that have a preferred vendor on site must use the preferred vendor for events paid for by JPMC or a JPMC Cost Center. Restaurant Associates is the approved vendor. [Outside Catering Guidelines](#)