



DELAWARE

STACK CATERING MENU

OUR MEALS ARE SERVED ON
ECO-FRIENDLY DISPOSABLE WARE

MORNINGS

6 Guest Minimum



CONTINENTAL

Petit Croissants, Muffins, Scones

Sliced Fresh Fruit & Berries

EGG SANDWICHES

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg White, Spinach, Sun-dried Tomato Wrap  

Egg, Sausage, Cheddar, Salsa, Spinach Wrap

COFFEE

Boxed Coffee
Serves approximately 10

The Little Green Fork wellness program was designed to encourage healthier eating choices across our dining spaces. To make selecting these options quick and easy, qualifying menu items are marked with the Little Green Fork icon.

7.50 per guest

BOXED Crafted Individual Boxes

CONTINENTAL

10.50 per guest

Petit Croissant & Cinnamon Roll

Fruit & Berries

Individual Water

LITE & FRESH

12.50 per guest

Hard Boiled Eggs

Greek Yogurt Cup

Fruit & Berries

25. Individual Water

 VEGETARIAN

 VEGAN

 LITTLE GREEN FORK

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a food allergy, please contact us in advance.

MORNINGS ADD ONS

6 Guest Minimum



NY BAGEL BAR

4.95 per guest

Variety of NY Bagels

Plain Cream Cheese, Chive Cream Cheese, Sun-Dried Tomato Cream Cheese

Fruit Preserves, Whipped Cinnamon Butter

ENHANCEMENTS

priced per guest

- Fruit & Berry Salad  
- Seasonal Whole Fruit  
- Individual Greek Yogurt 
- Yogurt Granola Parfait 
- Individual Water

4.
1.25
3.75
4.25
3.

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BREAKS

6 Guest Minimum



SWEET & SALTY

Sea Salt Kettle Chips

House Made Seasonal Trail Mix

Brownie Bites

BOXED

Crafted Individual Boxes

SNACK BOX

Pretzels, Salted Peanuts, Chocolate Chip Cookies,
Apple, Individual Water

8. per guest

CHIPS & DIPS

Assorted Chips

Pico de Gallo

Roasted Garlic Hummus

Blue Cheese French Onion Dip

9.25 per guest

ENHANCEMENTS

LOCAL SNACKS

10.75 per guest

A selection of packaged snacks from local & women or
minority-owned businesses. Changes seasonally.

SWEETS

4.25 per guest

Brownies

Blondies

Cookies

BEVERAGES

Individual Water

3. per guest

Canned Soda

2.50 per guest

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AFTERNOONS

6 Guest Minimum



A LA CARTE PIZZA CHOICES

8 slices per pie

priced per pie

Traditional Cheese 	22.
Margherita 	24.50
Pepperoni	24.50
Garden Vegetable 	26.50
Buffalo Chicken Ranch	26.50
Bianco Broccoli Ricotta 	26.50
Philly Cheesesteak	26.50

ENHANCEMENTS

PIZZA PARTY Cookies, Caesar Pasta Salad, Individual Water	7.50 per guest
SEASONAL COMPOSED SALAD	3.65 per guest
BEVERAGES	
Individual Water	3. per guest
Canned Soda	2.50 per guest

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SANDWICHES

Curated Selection of Four
Includes Kettle Chips

13. per guest

SUBS

Chef's Selection of Four
Includes Kettle Chips

11. per guest

BOXED

Crafted Individual Boxes

CLASSIC LUNCH SANDWICH BOX

Chef's Selection of Sandwiches,
Bag of Kettle Chips,
Individual Water

16. per guest

PREMIUM LUNCH SANDWICH BOX

Chef's Selection of Sandwiches,
Bag of Kettle Chips, Fresh Baked Cookie
Individual Water

19. per guest



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SUSTAINABILITY



OUR PLEDGE

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

We strive to source products that are sustainably & locally produced 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
- Compostable & Recyclable materials & packaging



VEGETARIAN



VEGAN



LITTLE GREEN FORK

Use the above icons to identify Little Green Fork, Vegetarian, and Vegan options.

SUSTAINABILITY AT YOUR EVENT

Office catering is provided in compostable boxes.

All single-use disposables are certified compostable.

Shareable bulk condiments are provided as needed.

Refillable aluminum bottled water is served in place of single use plastic.

Local and/or sustainable food, beverage, and bar packages available.

Only fair trade coffees and teas.

No palm oils are used in our culinary program.

Seafood is sourced from sustainable providers whenever possible.

Plant based options available for all menus.

Efforts are made to limit red meat on seasonal menus.

INFORMATION



CATERING & DELIVERY POLICIES

Catering Menu Orders must be placed by 12:00pm the day prior to your meeting. Receptions and Dinners require a minimum of 3 business days' notice or menus will be Chef's choice. Weekend events or those taking place outside standard hours require 2-weeks' notice. Kosher Meals 72-hours' notice required.

STAFFING

A Staffing Fee will be added parties of 50 or greater. Pop Ups For same-day orders, please call our catering department directly.

SPECIALTY CAKE ORDERING

Specialty cake orders must be placed at 3 business days before the day of your event.

ORDERING

Orders to be placed directly at Go/Open Space. Catering department will reach out to the planning contact if any updates or changes are required.

CAFE VOUCHERS

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

POP UP EVENTS

For last minute orders, please call your catering contact.

WCC 302.282.7237
DTC 302.516.4894
NCC/Iron Hill/White Clay 302.634.2054

PAYMENT

Payment method must be arranged when placing an 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.

Credit Card Billing: Please contact Catering Department directly with credit card information (do not send sensitive information via email). All major credit cards are accepted.

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. Will support good health among staff and guests by improving the selection of food and beverages offered in 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.

If you would like to request an exception to use an outside vendor, reach out to your catering contact for options.

CANCELLATION POLICIES

Specialty Menus

72-hours' notice – cancel with no charge.

48-hours' notice – charge for all rentals, nonrecoverable 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 nonrecoverable costs.

Standard Catering Menu

Before 12pm day prior – cancel with no charge.

After 3pm or day-of – cancel with charge for all nonrecoverable food.

Kosher Meals

72-hours-notice