

DELAWARE

STACK CATERING MENU

FALL WINTER 2026 / 2027

OUR MEALS ARE SERVED ON
ECO-FRIENDLY DISPOSABLE WARE

MORNINGS

Minimum 6 Guests



CONTINENTAL BREAKFAST

7.50 per guest

Petit Breakfast Pastries

Seasonal Sliced Fruit

BREAKFAST SANDWICHES

7.50 per guest

Egg and Cheddar Cheese

Egg, Bacon, American Cheese

Egg White, Spinach, Sun-dried Tomato Wrap

BAGEL BAR

4.95 per guest

Full-Size Bagels

Classic and Vegetable Cream Cheese

Fruit Preserves, Whipped Cinnamon Butter

ENHANCEMENTS

	priced per guest
Seasonal Fruit Salad	4.00
Seasonal Whole Fruit	1.25
Individual Yogurt	3.75
Individual Yogurt Parfait	4.25
Bottled Water	3.00
Boxed Coffee Serves approximately 10	25.00

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.

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.

BREAKS

Minimum 6 Guests



SEASONAL GRAZE

14. per guest

Smoked Gouda, Aged Cheddar, Cranberry Goat Cheese
Tangerine Spread, Fig Jam, Maple Dijon
Fresh Apple and Pear
Candied Pecans
Seasonal Crackers, Sage Crostini
Still and Sparkling Water

SEASONAL SNACK BREAK

12. per guest

Apple Cider Donuts
Pumpkin Muffins
Petit Cranberry Scones
Soft Pretzels, Mustard
Hot Apple Cider

LOCAL THEMED BREAK

10.75 per guest

Selection of Snacks from Local, Women or Minority Owned Businesses
Still and Sparkling Water

CHIPS & DIPS BREAK

9.25 per guest

Tri Color Tortilla Chips
Black Bean and Corn Salsa
Roasted Garlic Hummus
Blue Cheese French Onion Dip

SWEET & SALTY BREAK

8. per guest

Popcorn
Seasonal Trail Mix
Cookies & Brownies

ENHANCEMENTS

Cookies & Brownies	4.25 per guest
Bottled Water	3.00 per guest
Cold Beverages Soda, Seltzers, Iced Tea	2.50 per guest

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.

LUNCHEONS

Minimum 6 Guests



PIZZA PIE

Pizza sourced by DiMeos
Pricing adjusted based on vendor pricing, delivery and service fees
8 slices per pie

Cheese Pizza	24.
Topping Pizza	26.50

SANDWICH LUNCH — 13. per guest

Full-Size Sandwiches (Choice of Four)
Chips

ENHANCED SANDWICH LUNCH — 19.50 per guest

Full-Size Sandwiches (Choice of Four)
Chips
Cookies
Still and Sparkling Water

TO GO LUNCH — 19. per guest

Individually Packaged

Full-Size Sandwiches (Choice of Four)
Chips
Bottled Water
Cookie

SEASONAL INSPIRED LUNCH — 22. per guest

Turkey, Sharp Cheddar, Spinach, Cranberry Aioli, Baguette
Balsamic Grilled Chicken, Blue Cheese Spread, Fig Jam, Pumpernickel
Whipped Goat Cheese, Butternut Squash, Arugula, Caramelized Onions, Focaccia
Ham, Brie, Crisp Apple, Maple Dijon, Brioche
Shaved Brussel Salad, Butternut Squash, Apples, Goat Cheese, Craisins, Pecans, Citrus Vinaigrette
Chips
Cookies
Still and Sparkling Water

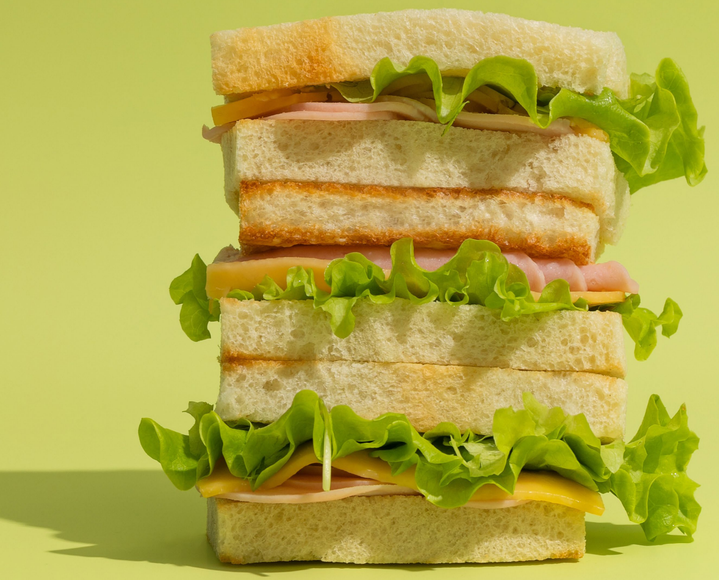
ENHANCEMENTS

Pizza Lunch Add On Cookies, Caesar Salad, Bottled Water	7.50 per guest
Seasonal Composed Salad	3.65 per guest
Bottled Water	3.00 per guest
Cold Beverages Soda, Seltzer, Iced Tea	2.50 per guest

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.

SANDWICH SELECTION



SANDWICHES

Pesto Grilled Chicken
Fresh Mozzarella, Red Pepper Coulis, Arugula

Turkey Club
Sliced Turkey, Lettuce, Tomato, Applewood Smoked Bacon, Roasted Garlic, Herb Mayo

Italian
Sliced Ham, Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato, Red Onion, Banana Pepper, Oregano Mayo

Tuna Salad
Lettuce, Tomato

Napa Valley Chicken Salad
Dried Cranberries, Apples, Celery, Grapes, Honey Lemon Aioli, Leafy Greens

Italiano
Grilled Chicken Cutlet, Provolone Cheese, Roasted Peppers, Spinach, Pesto Mayo

Cranberry Turkey
Turkey, Brie, Spinach, Cranberry Aioli

Roast Beef & Sharp Cheddar
Horseradish Aioli, Lettuce

Grilled Chicken Caesar Wrap
Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

Balsamic Chicken
Blue Cheese Spread, Fig Jam

Falafel
Hummus, Shredded Lettuce, Diced Tomato, Diced Cucumber, Feta Cheese, Tzatziki Sauce

Caprese
Basil Pesto (nut free), Sliced Plum Tomato, Fresh Mozzarella, Baby Spring Mix, Balsamic Glaze

Cauliflower “Steak”
Curry Cauliflower “Steak”, Pickled Carrot Cabbage Slaw

Harvest Wrap
Whipped Goat Cheese, Butternut Squash, Arugula, Caramelized Onions

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.

SUSTAINABILITY



OUR PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health or 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

Menus are offered on reusable plate and glassware. Single-use disposables are minimized in all areas of use. Office catering is provided in compostable boxes.
All single-use disposables are certified compostable.

Condiments are served in reusable dispensers. PC available only upon request.
Refillable water and hydration options are provided to eliminate single use bottles.

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 48-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

Floors 3-10: Use OpenSpace
Floors 20-43: Use Dynamify

COMMUNICATION PROCESS

Order to be placed directly at Go/OpenSpace for Trader Floors 3-10, and Dynamify for floors 20-43. Catering Department will reach out to the planning contact if any updates or changes are required.

FOOD HALL VOUCHERS

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

PAYMENTS

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.

SUSTAINABLE BEVERAGE SERVICE

We recommend replacing bottled beverage selections with infused water, unsweetened iced tea and lemonade to promote sustainability and environmental stewardship.

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.

CANCELLATION POLICIES

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.

Standard Catering Menu
Before 3pm day prior – cancel with no charge.

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

Kosher Meals
48-hours-notice