



DELAWARE

CATERING MENU

CONFERENCE CENTER

MORNINGS

All packages include La Colombe coffee, hot tea service and infused water



CONTINENTAL

Petit Breakfast Pastry, Bagels

Sliced Fresh Fruit 

CLASSIC HOT BREAKFAST

Scrambled Eggs 

Choice of Two: Bacon, Sausage, Turkey Sausage, Veggie Sausage

Breakfast Potatoes

Sliced Fresh Fruit 

Petit Croissant

EGG SANDWICHES

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg Whites, Spinach, Sun-dried Tomato Wrap  

Fresh Fruit & Berries

13.75 per guest

MORNING BALANCE

16.00 per guest

Mediterranean Egg Frittata, Roasted Red Peppers, Chickpeas, Tomato, Feta 

Quinoa Salad, Kale, Roasted Sweet Potato, Toasted Sunflower Seeds, Citrus Dressing 

Roasted Potato and Pepper Hash

18.50 per guest

Greek Yogurt, Berry, Granola Parfait

15.75 per guest

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.

MORNINGS ADD ONS



NY BAGEL BAR	10. per guest
Variety of Full Size NY Bagels	
Tomatoes, Capers, Cucumber, Hard Boiled Egg	
Chive, Vegetable, Raisin Walnut Cream Cheese	
Fruit Preserves	
SMOKED SALMON ENHANCEMENT: Smoked Salmon	5. per guest

ENHANCEMENTS	priced per guest
Sliced Fresh Fruit	4.75
Seasonal Whole Fruit	1.65
Yogurt Granola Parfait	4.65
Granola Bars	4.50
Individual Water	3.00
Orange Juice	2.75
Greek Yogurt Cup	3.75



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SALAD & SANDWICH BUFFET

All packages include Infused Water



CLASSIC LUNCH

Minimum 6 Guests

22. per guest

Petite Sandwiches (Choice of Four)

Salads (Choice of Two)

Includes Assorted Specialty Chips, Fresh Baked Cookies & Infused Water

GRAB & GO

Minimum 6 Guests

22. per guest

Full-Sized Sandwiches (Choice of Four)

Includes Fresh Fruit & Berries, Specialty Chips, Cookie & Canned Water

Served in a To-Go Bag

SALAD BAR

Served Ambient

24.50 per guest

Classic Caesar Salad 

Seasonal Signature Salad 

Roasted Vegetables 

Herb Grilled Chicken

Lemon Dill Salmon

Croutons, Crispy Chickpeas 

House Vinaigrette, Caesar Dressing

Fresh Sliced Fruit 

Dinner Rolls and Butter

See next page for sandwich & salad selection.



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SANDWICH & SALAD SELECTION



SANDWICHES

Pesto Grilled Chicken
Fresh Mozzarella, Red Pepper Coulis, Arugula

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

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

Classic Tuna Salad
Lettuce, Tomato

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

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

Turkey & Pepperjack
Baby Greens, Sliced Tomato, Chipotle Mayo

Roast Beef & Sharp Cheddar
Horseradish Aioli, Lettuce

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

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

Charred Broccoli 
Hummus, Pickles, Tahini on a Wrap

SALADS

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

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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BUFFETS

All packages include Infused Water
Minimum 10 guests



CHEF'S CHOICE

Served Ambient or Hot

31. per guest

Choice of Two Entrée Proteins
Certified Angus Beef
Sustainably Sourced Seafood
Sustainably Farmed Chicken Breast
Local Organic Extra Firm Tofu
Grilled Seasonal Vegetables

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

Green Salad

Fresh Fruit & Berries Platter

Assorted Dinner Rolls & Butter

Local Sweets Bites

LITTLE ITALY

Served Hot

29. per guest

Chicken Cacciatore

Sausage, Peppers & Onions

Roasted Portobello Mushroom Parmesan with Blistered Tomato

Pasta Primavera

Sauteed Kale with Cannelloni Beans

Antipasti Salad
Romaine, Black Olives, Pepperoncini, Red Onion, Parmesan, Red Wine
Vinaigrette

Garlic Knots & Butter

Mini Cannoli

STREET TACOS

Served Hot

29. per guest

Chicken Tinga, Radish & Cilantro

Tex-Mex Ground Beef

Cilantro Lime Rice

Mexican Bean Salad

Flour Tortillas, Corn Tri-Color Tortilla Chips

Queso Fresco, Pico De Gallo, Sour Cream, Shredded Lettuce

Cinnamon Sugar Churros

MEDITERRANEAN

Served Hot

29. per guest

Chicken Shawarma

Falafel

Saffron Rice

Sumac-Roasted Vegetables

Hummus, Tzatziki, Dill Cucumber Salad

Pita Bread

Lemon Pound Cake

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LUNCH ADD ONS

A LA CARTE PIZZA

Serves four to five

Cheese Pizza	22.00
Topping Pizza	22.25
Specialty Pizza	26.50

PIZZA PARTY ADD ON

7.50 per guest

- Assorted Cookies
- Infused water
- Choose One: Caesar Salad, Garden Salad, Fruit Salad

LUNCH A LA CARTE

priced per guest

BEVERAGES

La Colombe Coffee & Hot Tea Service	5.25
Canned Soda (12 oz)	2.50
Assorted Seltzers & Iced Teas	2.50
Individual Water	3.00
Sustainable Beverage Package	2.25
Choice of Two: Fresh Brewed Iced Tea, Iced Green Tea, Iced Herbal Tea, Raspberry Lemonade, Lemonade, Arnold Palmer (Half Lemonade, Half Iced Tea)	



BREAKS

All packages include infused water



SWEET & SALTY 9. per guest

Soft Pretzel Nuggets, Stone Ground Mustard

House Made Seasonal Trail Mix

Brownie Bites

AFTERNOON TEA 20. per guest

Tea Sandwiches:
Smoked Salmon and Cream Cheese
Cucumber and Goat Cheese
Egg Salad and Watercress
Waldorf Chicken Salad

Petit Scones and Croissants, Fruit Preserves

Hot and Iced Tea

CHIPS & DIPS 9.25 per guest

Housemade Bistro and Corn Chips

Mexican Street Corn Dip

Dill Pickle Dip

Mashed Avocado

MEDITERRANEAN 12. per guest

Chickpea Hummus, Olive Oil

Roasted Eggplant Baba Ghanoush

Cucumber Yogurt Dip

Marinated Feta

Olive Pepper Tapenade

Grilled Pita, Toasted Baguette, Focaccia

ENHANCEMENTS priced per guest

Cheese Board 8.95
Selection of Artisanal Cheeses,
Dried & Fresh Fruit, Crackers, Baguette

Charcuterie Board 11.95
Selection of Cured Meats & Sausages,
Cheese & Fruits
Grain Mustards, Pickles, Olives, Breads

Crudite Platter 6.95
Selection of Fresh Vegetables, Hummus,
Green Goddess Ranch

Sliced Fruit and Berry Platter 4.75

Cookies & Brownie Platter 3.65

Cookie Platter 3.25

Brownie Platter 4.25

Assorted Specialty Chips 3.25

Granola Bars  4.50

Whole Fruit  1.65

Sweet Bites (Brownies, Blondies, Cookies) 4.25



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RECEPTIONS

All packages are based on two hours in length, include beer, wine & infused water, minimum 15, prices do not include labor or rentals.



CHEF'S SHOWCASE

47.50 per guest

Chef curated menu to include an assortment of six seasonal hor d'oeuvres

GRAZE

30. per guest

Classic Bruschetta with Sea Salt Crostini

Fresh Sliced Fruits

Seasonal Hummus with Vegetable Crudité & Pita Crisps

Artisanal Cheese Platter with Grapes, Berries & Crackers

PUB FARE

38.25 per guest

Angus Beef Slider, Caramelized Onions, Special Sauce

Buffalo Chicken Dip, Carrot and Celery Batons, Tortilla Chips

Crispy Pickle Spears with Garlic Aioli

Soft Pretzel Bites with Beer Cheese Sauce

Artisanal Cheese Platter with Grapes, Jam, Crackers and Crostini

Herb Roasted Mixed Nuts

HOUSE FAVORITES

38.25 per guest

Cheesesteak Eggrolls, Sriracha Ketchup

Petit Crispy Chicken and Waffles, Hot Honey

Tomato Mozzarella Slider, Fresh Basil, Balsamic Glaze

Mexican Street Corn Dip, Tri Color Tortilla Chips

Roasted Red Pepper Hummus, Vegetable Batons, Grilled Pita



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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



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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 3:00pm 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.

SPECIALTY CAKE ORDERING

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

DELIVERIES

Deliveries are available starting at 7:00am.

COMMUNICATION PROCESS

Order to be placed directly at Go/OpenSpace and coordinated with your event planner. Catering Department will reach out to the planning contact if any updates or changes are required.

SUSTAINABLE BEVERAGE SERVICE

We recommend replacing bottled beverage selections with infused water to promote sustainability and environmental stewardship.

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.

FOOD HALL VOUCHERS

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

HEALTHY DINING STANDARDS

JPMorganChase’s healthy dining standards are seen as a differentiator amongst companies and have become a key element in the firm’s business strategy. We support good health among our employees 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.

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