



RA CATERS

JPMorgan Chase Menu

General Information

Ordering Information

All catering orders must be placed by 3:00pm the day prior to your meeting. For menu items where a minimum applies, orders for a lower guest count will be charged for the minimum. Please note that certain menu items require a 48 hour notice.

Disposables are provided for a standard catering service at no additional cost and includes: cups, plates, napkins and utensils.

Deliveries are available from 7:00am – 5:00pm, anything 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.

Labor

Our catering attendants will deliver and set-up your order at the requested location. Based on the size and the needs of your event, additional staffing labor charges may be required for your meeting/event.

Specialty Meals

Kosher Meals can be provided upon request. Please provide 48 hours notice.

Payment

We accept payment through your cost center as well as all major credit cards. All payments must be arranged when placing your order. Prices are subject to change based on product pricing.

Cancellation

Our orders are made just for you, therefore cancellations within 24 hours will be charged for any non-recoverable food, liquor, labor and rentals.

Last Minute Orders

We ask for 24 hours notice for all catering orders. However, we do understand that last minute needs do arise and although we cannot guarantee menu availability for same day orders, we will make every effort to accommodate them.

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.

Special Events

Special events requests require a minimum of a 72 hours notice, but it is highly recommended that you contact us at least 2 weeks in advance to guarantee the availability of menus and staff. Please note that for all special events, additional staffing and rental equipment charges apply. Please inquire for pricing and know that all rentals must be booked 3 business days prior to the event.

**Don't see what you are looking for?
We can customize your event and menu selections.**



BREAKFAST

BREAKFASTS minimum 6 guests

Light Breakfast \$8.25 per guest

Muffins, Pastries, Croissants, Scones, Preserves, Butter
Coffee & Tea Service, Infused Water

Continental Breakfast \$12.00 per guest

Muffins, Pastries, Croissants, Scones, Preserves, Butter
Fresh Fruit & Berries
Coffee & Tea Service, Infused Water, Fresh Squeezed Orange Juice

Better For You Breakfast \$12.25 per guest

Artisan Whole Grain Bread, Honey
Egg White Frittata with Spinach & Mushroom
Fresh Fruit & Berries
Coffee & Tea Service, Infused Water

Smoked Salmon, Tomato, Onion, Capers, Bagels \$8.75 per guest

Assortment of Donuts \$16.50 per dozen

Bagel Bar \$4.00 per guest

Assorted Mini Bagels, Preserves, Cream Cheese

Breakfast Basket \$4.15 per guest

Muffins, Pastries, Croissants, Scones, Preserves

**Café Vouchers are available for purchase for your meeting.
Please inquire with your planner for details.**

HOT PACKAGES* minimum 10 guests

All Hot Packages include Coffee & Tea Service, Infused Water

Classic Hot Breakfast \$15.50 per guest

Scrambled Eggs and Egg Whites
Cottage Fries, Smoked Bacon, Breakfast Sausage
Fresh Fruit & Berries
Muffins, Pastries, Croissants, Scones, Preserves, Butter

Signature Hot Breakfast \$18.00 per guest

Baked Frittata with Tomato, Basil & Goat Cheese
Egg White Frittata, Spinach & Mushroom
Cottage Fries, Smoked Bacon, Turkey Sausage
Fresh Fruit & Berries
Muffins, Pastries, Croissants, Scones, Preserves, Butter

Executive Hot Breakfast \$17.50 per guest

Brioche French Toast, Maple Syrup
Scrambled Eggs and Egg Whites
Cottage Fries, Smoked Bacon, Breakfast Sausage
Fresh Fruit & Berries

Breakfast Taco Bar \$14.75 per guest

Scrambled Eggs, Scrambled Egg Whites, Tater Tots
Crumbled Bacon, Chopped Chorizo Sausage
Cheddar - Pepper Jack Cheese, Jalapenos, Cilantro , Avocado Crema
Salsa Verde, Corn Tortillas, Flour Tortillas

+Brioche French Toast, Maple Syrup \$2.25 per person

+Whole Wheat Pancakes \$2.25 per person

*Labor Required

ENHANCEMENTS minimum 6 guests unless otherwise noted

Breakfast Sandwiches* minimum 5 each \$5.40 each

Ham, Egg & Swiss Cheese on Croissant

Egg, Sausage Patty & Cheese on Whole Wheat English Muffin

Scrambled Egg Burrito With Peppers, Onion, Jack Cheese & Salsa

*Egg Whites available as an alternative for all breakfast sandwiches

Steel Cut Hot Oatmeal Bar minimum 10 guests \$4.00 per guest

Brown Sugar, Cinnamon, Raisins

+Add Fresh Berries \$2.00 per guest

+ Add Toppings \$0.50 each

Toasted Pecans, Slivered Almonds, Dried Cranberries,

Sliced Bananas, Honey, Maple Syrup, Almond Butter,

Toasted Coconut

BYO Yogurt Parfaits \$4.50 per guest

Choose 1 Yogurt: *Greek Yogurt, Vanilla Yogurt, Strawberry Yogurt,*

Cinnamon Greek Yogurt

Choose 3 Toppings: *Toasted Coconut, Honey, Toasted Almonds,*

Dark Chocolate, Honey Oat Crumble, Sliced Bananas, Walnuts,

Mixed Berries

AM BREAKS

Better For You AM Break \$9.00 per guest

Hard Boiled Eggs

Fresh Fruit & Berries Tray

Yogurt Granola Parfaits

Infused Water

Beverage & Snack Morning Break \$8.00 per guest

Whole Fruit, Granola Bars

Coffee & Tea Service, Infused Water

Protein Box \$5.25 per person

Hard Boiled Egg

Cheese Cubes w/ Crackers

Grapes, Almonds

A LA CARTE

Whole Fresh Fruit \$1.35 each

Hard Boiled Eggs \$1.30 each

Yogurt Cups \$3.60 each

Yogurt Granola Parfaits \$4.00 each

Fresh Fruit Cups \$3.50 each

Cereal Boxes & Milk \$2.80 each

Fresh Fruit & Berries \$4.00 per guest

Cinnamon Coffee Cake \$3.25 per guest

A wooden crate filled with a variety of sandwiches and burritos. On the left, there are several round sandwiches on crusty bread, some with visible fillings like tomatoes and meats. In the center, there are several long sandwiches on baguette-style bread, filled with chicken, lettuce, and other ingredients. On the right, there are more round sandwiches, some with a creamy spread and tomatoes. In the middle-right section, there are several burritos wrapped in flour tortillas, filled with shredded carrots, green onions, lettuce, and cheese. The word "LUNCH" is overlaid in large, white, bold, sans-serif capital letters in the center of the image.

LUNCH

REGIONAL SPECIALTIES minimum 10 guests

PHILLY CLASSIC HOT LUNCH BUFFETS*

Philly Signature Buffet \$20.00 per guest

Choose 1 Bar:

Philly Cheesesteak Bar

Beef Steak, Chicken Steak

Warm Cheese Sauce, Sautéed Onions, Sautéed Mushrooms,

Sautéed Peppers, Rolls

Philly Roast Pork Bar

Broccoli Rabe, Roasted Red Peppers, Provolone Cheese, Rolls

Includes:

Mixed Greens Salad, Tomatoes, Cucumber, Radish, Carrots

Italian Pasta Salad, Potato Wedges

Philly Soft Pretzels

Chocolate Brownies

Cold Beverage Package

+ Additional Signature Bars \$6.00 per guest

PIZZA

Pizza Party serves 5 guests \$50.00 per package

Cheese, Pepperoni or Veggie Pie (1 pizza per 5 Guests)

Caesar Salad

Cookie Tray

Cold Beverage Package

*Labor Required

**Café Vouchers are available for purchase for your meeting.
Please inquire with your planner for details.**

DELI LUNCH *minimum 6 guests unless otherwise noted*

Conference Sandwich Luncheon \$18.00 per guest

3 Selections of Sandwiches, Signature Chopped Salad,
Chips & Pretzels, Dessert Tray

Classic Sandwich Options

Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo Mayonnaise

Smoked Turkey, Provolone, Lettuce & Tomato

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula

Traditional Albacore Tuna Salad, Lettuce & Tomato

Classic Chicken Salad, Lettuce & Tomato

Featured Sandwich Options

Southwest Turkey, Black Bean Spread, Jalapeno, Cotija Cheese

Grilled Chicken, Goat Cheese, Roasted Red Pepper, Arugula

Teriyaki Chicken Wrap, Shredded Carrot, Sesame Mayonnaise, Watercress

Buffalo Grilled Chicken Breast, Shaved Carrot, Blue Cheese, Celery Seed Aioli

Traditional Corned Beef, 1000 Island Dressing

Peppered Roast Beef, Hot Pepper Relish, Horseradish Mayonnaise

Ham, Sopressata, Prosciutto, Mozzarella, Olive Relish, Arugula

Roasted Root Vegetable Wrap, Toasted Walnuts, Vegan Kale Pesto, Baby Kale

Crispy Eggplant Parmesan, Sundried Tomato Spread, Arugula

Roasted Portobello Mushroom, Goat Cheese, Roasted Red Pepper, Spinach

Baked Falafel Wrap, Cucumber, Pickled Turnip, Lemon Tahini Sauce

Boxed Lunch \$18.50 per box

3 Selections of Sandwiches, Bag of Pretzels, Chocolate Chip Cookie,
Whole Seasonal Fruit, Condiments, Aluminum Bottled Water

Deli Board Luncheon \$21.00 per guest

Selection of Premium Deli Meats, Tuna Salad, Cheeses, Breads,
Spreads & Garnishes, Signature Chopped Salad, Chips & Pretzels,
Dessert Tray

Sandwich Tray \$11.00 per guest

3 Selections of Sandwiches, Chips & Pretzels

+Side Salad Options \$2.50 per guest

Signature Chopped Salad: Romaine, Radicchio, Diced Cucumber, Diced Tomato,
Garbanzo Beans, Roasted Corn, Scallion

Roasted Root Vegetable Salad, Brussel Sprout Leaves, Apple Cider Dressing

Baby Kale and Frisée Salad, Granny Smith Apple, Roquefort Cheese, Champagne
Vinaigrette

Marinated Broccoli Salad, Red Pepper, Sweet Onion, Pine Nuts

Roasted Beets and Apples, Goat Cheese, Pecans, Endive, Tarragon Vinaigrette

Roasted and Grilled Vegetables

Wild Rice and Quinoa Salad, Raisin, Celery Hearts, Almonds, Parsley

Red Bliss Potato Salad, Grain Mustard Dressing

Chef's Choice Seasonal Pasta Salad

+Soup *minimum 12 guests* \$4.00 per guest

Add daily soup or chili with accompaniments to any luncheon

Gluten Free wrap available upon request

AMBIENT LUNCH BUFFETS minimum 10 guests

All Ambient Packages include Cold Beverage Package & Dessert Tray

Mediterranean \$28.00 per guest

Lemon & Herb Roasted All Natural Chicken Breast, Green Beans, Romesco Sauce, Almonds
Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette
Roast Potato Salad, Kalamata Olive, Red Onion, Arugula, Parsley
Grilled Zucchini & Squash, Roasted Pepper, Candied Lemon
Cucumber Salad, Cherry Tomato, Red Onion, Mint, Feta

Eastern \$28.00 per guest

Grilled Sumac Shrimp, Farro, Mint
Chicken Schwarma, Warm Pita, Yogurt Sauce
Cous Cous, Golden Raisins, Herbs, Carrot, Caramelized Onion, Olive Oil
Israeli Salad: Tomato, Cucumber, Parsley, Onion, Lemon Vinaigrette
Chick Pea Salad, Bell Pepper, Scallion, Mint Dressing

Americas \$30.00 per guest

Peppercorn Crusted Flank Steak, Chimichurri Sauce
Seared Gulf Shrimp Salad, Zucchini Ribbons, Peppers, Black Eye Peas, Crispy Onions
Southwest Corn and Black Bean Salad
Kale, Cranberry, Cucumber, Grape Tomato, Creamy Balsamic
Shaved Brussel Sprout Slaw, Carrot, Fennel, Sweet Herb Dressing
Hoop House Greens, Fall Radish, Cucumber, Cheddar Cheese, Peppercorn Ranch Dressing

Entree Salad Luncheon minimum 6 \$18.00 per guest

Includes: Individually Portioned Salads, Roll, Fresh Fruit Salad, Dessert Tray

Chimichurri Skirt Steak Salad

Grilled Sliced Steak, Tomato, Red Onion, Cotija Cheese, Black Beans, Roast Corn, Garlic Dressing

Chipotle Shrimp Caesar

Blackened Shrimp, Romaine Lettuce, Shaved Parmesan, Grape Tomato, Paprika Crouton, Chipotle Caesar Dressing

Fall Chicken Harvest Salad

Herb Grilled Chicken, Roasted Squash, Cucumber, Wheat Berry, Candied Walnuts, Craisins, Apple Cider Dressing

Vegetarian Cobb Salad

Seasonal Greens, Carrot, Cucumber, Corn, Radish, Garbanzo Bean, Garlic Sesame Tofu, Avocado Dressing

NY Steak Salad

Grilled Sliced Steak, Tomato, Red Onion, Crumbled Blue Cheese, Garbanzo Beans, Cucumber, Red Wine Vinaigrette

Classic Chicken Caesar

Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Roasted Plum Tomatoes, Cucumbers, Crouton

+Entrée Salad Luncheon as a Bagged Lunch \$2.50 per guest

Includes Aluminum Bottled Water

HOT LUNCH BUFFETS* minimum 10 guests

All Hot Packages include Cold Beverage Package & Dessert Tray

Southern \$28.00 per guest

Cajun Spice & Buttermilk Fried Chicken Breast, Grain Mustard Remoulade

Green Chili Mac & Cheese, Toasted Breadcrumbs

Salads:

Grape Tomato Salad, Cucumber, Avocado, Mushrooms, Spring Onion,

Fresh Lime Sugar Snap Peas

Chili Roasted Cauliflower, Pecan Gremolata

Southwest Cole Slaw, Cabbage, Red Pepper, Creole Dressing

Cornbread

Taqueria \$28.00 per guest

Chipotle Chicken, Pork Carnitas

Roasted Zucchini, Poblano & Onion

Accompaniments:

Corn Tortillas, Flour Tortillas

Pico de Gallo, Salsa Verde, Guacamole

Frijoles de la Ola

Cilantro Lime Rice

Tomato, Sour Cream, Shredded Cheddar & Jack Cheese

Shredded Lettuce

Italian \$29.00 per guest

Chicken Milanese, Arugula, Lemon, Tomato, Shaved Parmesan

Eggplant, Roasted Pepper, Spinach, Ricotta & 3-Cheese Bechamel Napolean

Salads:

Baked Zucchini, Bell Pepper, Mozzarella, Balsamic Dressing

Gemeli Pasta Salad, Basil, Olives, Salami, Parmesan, Oregano Dressing

Mixed Young Greens, Radicchio, Red Onion, Tomato, Cucumber, Pecorino

Dressing

Assorted Dinner Rolls

Thai \$30.00 per guest

Maple Mustard Salmon, Sriracha Slaw

Cashew Chicken, Jasmine Rice

Salads:

Edamame Salad, Bell Pepper, Cucumber, Mint, Thai Chile Dressing

Carrot, Cilantro, Bok Choy, Daikon, Creamy Soy-Sesame Dressing

Rice Noodles, Basil, Radish, Sesame-Ginger Tofu, Ginger-Garlic Dressing

*Labor Required

The EXECUTIVE PACKAGES minimum of 12, requires 48-hours notice, no substitutions

Ambient One \$25.00 per guest

Choice of 1 protein entrée and 1 side. Includes Mixed Greens Salad, Dessert Tray and Cold Beverage Package

Ambient Two \$32.00 per guest

Choice of 2 protein entrées and 2 sides. Includes Mixed Greens Salad, Dessert Tray and Cold Beverage Package

Protein Options:

Lemon & Herb Roasted All Natural Chicken Breast with Seasoned Potatoes

Peppercorn Crusted Flank Steak, Chimichurri Sauce with Vegetable Quinoa

Seared Salmon with Sautéed Garlic Spinach

Lemon Herb Grilled Shrimp with Cous Cous Salad

Balsamic Chicken Breast with Roasted Asparagus

Maple Glazed Pork Loin with Cinnamon Roasted Sweet Potatoes

Crispy Teriyaki Tofu with Vegetable Fried Rice

Side Options:

Beets, Chevre, Radish, Citrus, Frisee, Toasted Walnuts

Roasted Fall Vegetables

Cilantro Lime Rice, Corn, Pinto Bean, Bell Pepper

Broccoli & Roasted Red Peppers

Cous Cous, Golden Raisins, Herbs, Carrot, Caramelized Onion, Olive Oil

Shaved Brussel Sprout Slaw, Carrot, Fennel, Sweet Herb Dressing

Hoop House Greens, Fall Radish, Cucumber, Cheddar Cheese, Peppercorn Ranch Dressing

Hot Buffet One* \$28.00 per guest

Choice of 1 protein entrée and 1 side. Includes Mixed Greens Salad, Rolls, Dessert Tray and Cold Beverage Package

Hot Buffet Two* \$37.00 per guest

Choice of 2 protein entrées and 2 sides. Includes Mixed Greens Salad, Rolls, Dessert Tray and Cold Beverage Package

Protein Options:

Chicken Milanese, Arugula, Lemon, Tomato, Shaved Parmesan

Herb Crusted Salmon with Wild Rice Pilaf

Maple Cider Glazed Chicken with Herb Roasted Potatoes

Herb Flank Steak with Wild Rice Pilaf

Smokey BBQ Chicken Breast with Mashed Potatoes

Chicken Parmesan with Garlic & Herb Pasta

Crispy Teriyaki Tofu with Vegetable Lo Mein

Balsamic Infused Portobello Steak with Broccoli & Roasted Red Peppers

Cheesy Spinach & Artichoke Stuffed Portobello Mushrooms with Pesto Pasta

Side Options:

Wild Rice and Quinoa Salad, Raisin, Celery Hearts, Almonds, Parsley

Roasted Root Vegetable Salad, Brussel Sprout Leaves, Apple Cider Dressing

Warm Potato Salad, Pepper Bacon, Celery

Horseradish Mashed Potatoes

Sweet Potato Hash, Mushroom, Onion

Cantonese Noodle Salad, Green Onion, Napa Cabbage, Cilantro Dressing

Spaghetti Squash Ratatouille

*Labor Required

PICK-UP MENU minimum 10 guests

This menu is available for pick-up service only. All disposable service ware is provided. All items are picked up at the specified location without attendant set-up or breakdown.

No Substitutions are available for this menu.

Continental Breakfast \$10.75 per guest

Muffins, Pastries, Croissants, Scones, Preserves, Butter, Cream Cheese

Fresh Fruit Salad

Coffee & Tea Service

Assorted Pastry Basket \$24.00 dozen

Scones, Muffins, Danish, Butter

Bagels & Cream Cheese \$27.00 dozen

Assorted Mini Bagels, Cream Cheese, Preserves, Butter

Fresh Fruit & Berries Platter \$37.50 serves 10

Assorted Donuts \$16.50 dozen

Breakfast Box \$6.50 each

Scone, Whole Fruit, Box of Orange Juice

Cheese, Grapes & Nut Tray \$60.00 serves 10

Sandwich Tray \$11.00 per guest

Selection of Classic Sandwiches, Bag of Chips

Petite Sandwich Tray (2 per person) \$63.00 serves 10

Smoked Turkey, Chipotle Aioli, Pepper Jack Cheese

Shaved Ham, Gruyere, Dijonnaise

Classic Tuna Salad

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto

Entrée Salad \$9.50 each

Choose 1 Salad Option, served with Dinner Roll:

Greek Salad with Grilled Chicken

NY Steak Salad

Classic Chicken Caesar

Pizza

Cheese \$16.50 each

Pepperoni, Sausage or Veggie Pie \$18.00 each

Brownie Tray \$21.00 dozen

Cookie Tray \$15.00 dozen



**BEVERAGES
& SNACKS**

BEVERAGES minimum 6 guests

Cold Beverage Service *\$2.50 per guest*

- Fresh Lemonade
- Starbucks Unsweetened Iced Tea
- Infused Water

Continuous Beverage Service* *\$18.50 per guest*

- Fresh Lemonade
- Starbucks Unsweetened Iced Tea
- Infused Water
- Fresh Orange Juice (am only)
- Starbucks Cold Brew Coffee
- Coffee & Tea Service

AM Beverage Service *\$6.50 per guest*

- Coffee & Tea Service
- Fresh Orange Juice
- Infused Water

PM Beverage Service *\$6.15 per guest*

- Coffee & Tea Service
- Fresh Lemonade
- Starbucks Unsweetened Iced Tea
- Infused Water

A LA CARTE

- Infused Water *\$0.65 per guest*
- Coffee & Tea Service *\$3.75 per guest*
- Fresh Squeezed Orange Juice *\$2.55 per guest*
- Bottled Water (aluminum bottle) *\$2.75 each*

*Labor required for entirety of service

SNACK BREAKS minimum 6 guests unless otherwise noted

Beverage & Snack Afternoon Break

\$10.50 per guest

Dessert Tray

Fresh Fruit & Berries Tray

Coffee & Tea Service, Infused Water

Graze

\$4.25 per guest

Kettle Potato Chips, White Cheddar Popcorn, Pretzels

Sweet & Salty

\$8.00 per guest

Trail Mix, M&M's, Mixed Nuts

Vegetable Crudités

\$4.35 per guest

Seasonal Crudités Batons & Cherry Tomato Skewers

Basil Dressing, Ranch Dip

Sweater Weather Dessert Tray (minimum of 12)

\$4.95 per guest

Pumpkin Spice Rice Krispie Treats, Brownie Bites,

Seasonal Cookies

Cheese Board

\$7.45 per guest

With Crackers, Flatbreads & Grapes

Snack Box

\$8.50 per guest

Potato Chips, Whole Fruit, Mini Candy Bars,

Granola Bars, Canned Water

South of the Border

\$7.25 per guest

Tex-Mex 7 Layer Dip, Guacamole & Salsa, Tortilla Chips

Asian minimum 10 guests

\$11.00 per guest

Chicken Egg Rolls, Sweet Chili Sauce

Gochujang Tofu Bites

Pork Pot Stickers, Plum Sauce

Pub minimum 10 guests

\$11.00 per guest

Jalapeno Poppers, Ranch Dipping Sauce

Pulled Chicken Sliders, Cheddar & Chipotle BBQ

Southern Style Buttermilk Wings, Sweet Pickle Remoulade

Petite Sandwich Tray

\$7.15 per guest

Smoked Turkey, Chipotle Aioli, Pepper Jack Cheese

Shaved Ham, Gruyere, Dijonnaise

Classic Tuna Salad

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto

A LA CARTE

Cookie Tray

\$3.75 per guest

Dessert Tray (cookies & bars)

\$3.75 per guest

A top-down view of a grid of white takeout containers. Each container is filled with a meal consisting of a piece of cooked salmon, a portion of white rice, and a variety of fresh vegetables including green leafy greens, red bell peppers, orange carrots, and green onions. The containers are arranged in a pattern, with some partially visible at the edges of the frame.

RECEPTIONS

RECEPTIONS minimum 10 guests

Includes: 2 hours of Food, Beer & Wine Bar and Cold Beverage Package

Package #1

\$20.00 *per guest*

Pita Crisp with Hummus
Cherry Tomato Skewers, Basil Dressing
Cheddar & Swiss Cheese Cubes

Package #2

\$27.50 *per guest*

Vegetable Crudité, Ranch Dip
Memphis BBQ Chicken Wings
Tortilla Chips & Spicy Salsa

Package #3

\$42.00 *per guest*

Vegetable Crudité, Ranch Dip
Artisan Cheese Table
Selection of 6 Passed Hors D'oeuvres

Passed Hors d'oeuvres Options

Shrimp & Grit Cake
Black Pepper Bacon Wrapped Brussel Sprout
Raspberry Brie En Croute
Butternut Squash Arancini
Harvest Fruit & Brie Crostata
Truffle Mac & Cheese Bite, Garlic Aioli
Ricotta, Smoked Apple Chutney & Candied Bacon
Pineapple Carnitas, Cotija & Cilantro
Belgium Endive, Honey Roasted Pear and Squash, Blue Cheese
Cheesesteak Eggroll, Sriracha Ketchup
Seasonal Mushroom Duxelle, Fried Sage, Toasted Focaccia
Sweet Potato & Coconut Chicken
Smokehouse Chicken and Peach Skewer, Chipotle-Apricot BBQ Sauce
Vegetable Spring Rolls, Sweet Chili Sauce

**Custom catering event menus are available.
Please consult with your event planner for details.**

STATIONARY BUFFETS minimum 10 guests

Tapas \$24.00 per guest

Chicken Pinchos with Rosemary
Garlic Shrimp Tapas on Toasted Bread, Green Sauce
Mini Torta Espanola
Spicy Potato & Chickpeas
Pa Amb Tomaquet – *Grilled Tomato Bread*
Meatballs in Spicy Tomato Sauce
Selection of Spanish Cheeses & Roasted Almonds

Dim Sum \$19.50 per guest

Vegetable Spring Rolls
Spicy Sesame Chicken Wings
General Tso Chicken in Steamed Bun, Scallion
Vegetable & Tofu Lo Mein in Asian Takeout Boxes

Artisan Cheese Table \$11.25 per guest

Imported & Domestic Artisan Cheeses
Grapes, Dried Fruits, Nuts, Honey, Jams
Sliced Baguettes, Flatbreads, Lavash

Italian Antipasti Table \$19.25 per guest

Prosciutto, Salami, Sopressata
Fresh Mozzarella, Roasted Tomato & Basil
Marinated Calamari, Fennel & Shrimp Salad, Zucchini, Parsley
Roasted Peppers, Marinated Mushrooms, Eggplant Caponata

Crostini Table \$13.50 per guest

Grilled Focaccia, Toasted Baguette, Toasted Pita
Flat Bread – *Asparagus, Kale, Ricotta*
Carrot Hummus, Baba Ganoush, Olive Tapenade, Tomato Basil Relish
Spiced Nuts

Mezze Platter \$8.50 per guest

Red Pepper Hummus
Roasted Garlic Hummus
Baba Ghanouj
Spicy Pita Chips
Vegetable Crudité
Marinated Olives

Holiday Hot Beverage Service \$5.00 per guest

Hot Chocolate
Hot Apple Cider
Starbucks Regular Coffee
Whipped Cream | Mini Chocolate Chips | Mini Marshmallows
Peppermint Syrup
Cinnamon Sticks | Sugars | Half & Half