

JPMorganChase

HOLIDAY CATERING menu

Available November - December

Craig Degel, Elgin, 773-517-1467

ELGIN



OUR commitment



SUSTAINABILITY PLEDGE

We use local seasonal products that are better for the health of our guests, our communities, and our planet.

We strive to source foods that are sustainably and locally raised.

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.



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!

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 options will be noted with (VG) and vegetarian options will be noted with (V).

HOLIDAY buffets



HOLIDAY CONTINENTAL 14.50

per guest, minimum 6, served ambient

Pumpkin Bread and Cranberry Orange Muffins (V)

Parfaits, Caramelized Cinnamon Apples, Toasted Pecans and Vanilla Greek Yogurt (V)

Classic Devilled Eggs

Mixed Berries (VG)

Coffee and Tea Service, Apple Cinnamon Infused Water

BRUNCH 19.50

per guest, minimum 10, served hot

Brussels and Goat Cheese Frittata (V)

Cranberry White Chocolate Bread Pudding (V)

Turkey Sausage and Sweet Potato Hash

Waldorf Chicken Salad on Mini Croissant

Fresh Fruit Salad (VG)

Regular Coffee, Cranberry Orange Infused Water, Eggnog

HOLIDAY LUNCH 25.00

per guest, minimum 10, served ambient

Tuscan Kale, Toasted Pumpkin Seeds, Cranberries, Maple Dijon Vinaigrette (VG)

Herb Roasted Turkey, Smoked Gouda, Bibb Lettuce, Cranberry Sage Aioli on

Sourdough

Glazed Ham, Brie, Candied Pineapple Marmalade on Pretzel Roll

Roasted Butternut Squash, Caramelized Onions, Pesto on Spinach Wrap (V)

Housemade Bistro Chips

Holiday Butter Cookies (V)

Orange Cranberry Rosemary Infused Water



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

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

HOLIDAY treats

SWEET SHOP 8.50

per guest, minimum 10

Holiday Butter Cookies

S'mores Dip with Graham Crackers

Mini Classic and Chocolate Dipped Cannoli

Cranberry Orange Infused Water

WINTER WARM UP 6.25

per guest, minimum 10

Hot Cocoa

Warm Caramel Apple Cider

Whipped Cream, Marshmallows

HOLIDAY BREAK 7.95

per guest, minimum 10

Peppermint White Chocolate Trail Mix

Holiday Cupcakes

Eggnog, Apple Cinnamon Infused Water



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RECEPTIONS

minimum of 10 guests per package, all packages are based on two hours in length, include cranberry orange rosemary infused water

STANDARD SLIDER BAR 20.00

per guest, served hot

House Made Turkey, Smoked Bacon, Cranberry Orange Chutney and Havarti Cheese on Cranberry Raisin Walnut Bread
Beef Mushroom Burger, French Onion Spread, Smoked Gouda and Swiss on French Rosemary Artisan Roll
Roasted Golden and Red Beets, Arugula, Pea Goat Cheese Pesto and Pickled Carrots on Onion Beet Roll (V)
Housemade Bistro Chips (V)

PREMIUM SLIDER BAR 25.00

per guest, served hot

Sliced Flank Steak, Horseradish Sauce and Crispy Onions on Garlic Knot
Petite Crab Cake, Roasted Red Pepper Remoulade and Arugula on Brioche
Kale Pesto Chicken, Cranberry Goat Cheese Spread, Baby Kale and Shaved Red Onion on Rosemary Roll
Crispy Eggplant, Fresh Mozzarella and Sundried Tomato Spread on Semolina Roll (V)
Housemade Bistro Chips
Tortellini Pasta Salad with Black Kale, Grape Tomatoes, Cranberries, White Balsamic Vinaigrette (V)

HOLIDAY RECEPTION 19.00

per guest, served hot

Whipped Ricotta with Olives and Red Peppers, Pita (V)
Turkey Meatballs, Cranberry Glaze
Date, Blue Cheese and Bacon Tartlets, Spiced Maple Glaze
Blackened Shrimp, Curried Carrot Puree
Holiday Cookie Dough Dip, Graham Crackers (V)

CROSTINI 12.00

per guest, served ambient

Artichoke Bruschetta (VG)
Loaded Deviled Egg Salad, Bacon, Scallions
Harvest Pesto Chicken Salad, Dried Cranberries, Toasted Pecans, Apples
Peppadew Dip (V)
Grilled Pita Wedges, Toasted Crostini, Soft Focaccia

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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 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, 847-488-5300. 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.

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. (Ex. 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.

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 & 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 JPMC Cost Center. Restaurant Associates is the approved vendor. . [Outside Catering Guidelines](#).

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.

SPECIALTY MENUS |

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