

JPMorganChase

CATERING
menu



ELGIN

Catering - 847-488-5300

Craig Degel, Craig.Degel@jpmchase.com, 773-517-1467

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).

BREAKFAST

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

CONTINENTAL BREAKFAST 12.50

per guest, minimum 6, served ambient

Assorted Muffins, Danish, Scones, Croissants (V)

Fruit Preserves, Butter (V)

Fresh Fruit & Berries (VG)

CLASSIC HOT BREAKFAST 17.75

per guest, minimum 10, served hot

Scrambled Eggs, Egg Whites (V)

Breakfast Potatoes (V)

Bacon, Breakfast Sausage

Fresh Fruit & Berries (VG)

House-baked Muffins, Pastries, Croissants (V)

PASTRY BASKET 8.25 (V)

Per guest, Minimum 6, served ambient

Assorted Muffins, Danish, Scones, Croissants

Fruit Preserves



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

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Halal, please reach out to your catering contact.*

BREAKFAST *sandwiches*

Includes infused water, coffee, and hot tea service

MORNING SANDWICH BREAKFAST 13.75

Per guest, minimum 6, served hot

Choice of Three

- Egg & Cheddar, English Muffin
 - Bacon, Egg & Cheddar, Croissant
 - Egg, Sausage & Cheddar, English Muffin
 -  • Egg White, Spinach & Feta, Wrap
 -  • Egg White, Turkey Sausage & Provolone, English Muffin (V)
- Fresh Fruit & Berries (VG)

BREAKFAST ADD ONs

per guest

Fruits and Berries Tray	\$4.25
Yogurt Parfait	\$4.50
Whole Fruit	\$1.50
Assorted Bagels with Cream Cheese	\$3.50
Yogurt Cup	\$3.25
Greek Yogurt Cup	\$3.50
Nutri-grain or Nature Valley Granola Bar	\$2.75
Coffee and Tea Service	\$4.65
Assorted Donuts	\$18.50/dozen



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SANDWICHES *and salads*

Sandwich & Salad Selection on the right.

CLASSIC SANDWICH LUNCH 19.00

per guest, minimum 6

Sandwiches (Choice of Three) & Salads (Choice of Two). Includes Assorted Specialty Chips, Fresh Baked Cookies & Infused Water.

BOXED LUNCH 19.00

per guest, minimum 6

Full-Sized Sandwiches (Choice of Four), Composed Salads (Choice of One). Includes Specialty Chips, Cookie, Whole Fruit & Canned Water. Served in a To-Go Bag.

LUNCH RUSH 11.50

per guest, minimum 6

Petite Sandwiches (Choice of Four), Assorted Specialty Chips & Infused Water.

SANDWICHES

Turkey & Fresh Mozzarella

Ham & Cheddar

 Tuna Salad with White Bean

Chimichurri Turkey

Grilled Chicken Caesar

Classic Italian

VEGETARIAN SANDWICHES (V)

 Hummus and Grilled Veggies

 Beefsteak Tomato Caprese

GREEN SALADS (V)

 Signature Greens Salad

 Seasonal Vegetable Salad

Traditional Caesar Salad

COMPOSED SANDWICHES (V)

 Brussels Sprout Salad

Pasta Salad

 Broccoli Salad

Thai Cabbage Salad

 Gazpacho Salad

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salad buffet

SALAD BAR 18.50
per guest, minimum 6

Mixed Green Base with your selection of toppings, cheeses, and crunchies. Served with Bread Basket, Fresh Fruit & Berries, Local Sweet Bites, and Infused water.

PROTEINS

- All-Natural Herb-Grilled Chicken
- Sustainably Farmed Lemon-Dill Salmon

TOPPINGS (Choose up to 3) (VG)

- Broccoli
- Carrot
- Farro
- Bell Pepper
- Zucchini
- Corn
- Tomato
- Quinoa
- Radish

CHEESE (Choose up to 1) (V)

- Cheddar
- Blue Cheese
- Parmesan
- Pepper Jack
- Cotija
- Mozzarella

CRUNCHIES (Choose 1) (V)

- Croutons
- Sunflower Seeds
- Pumpkin Seeds

DRESSINGS (Choose up to 2) (V)

- Ranch
- Caesar
- Honey-Sesame
- Chipotle Ranch
- Lemon Shallot Vinaigrette
- White Balsamic



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LUNCH *buffets*

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TRATTORIA 18.50

per guest, served hot

Baked Penne Marinara

with Mozzarella & Parmesan (V)

Chicken Cacciatore

Roasted Root Vegetables (VG)

Caesar Salad (V)

Garlic Knots (V)

Limoncello Bites (V)

CHICAGO SKYLINE 19.00

per guest, served hot

Chicago-Style Italian Beef

with Sweet Peppers & Giardiniera

Italian Sausage with

Roasted Bell Peppers & Onions

Housemade Potato Chips (V)

Chopped Salad (V)

Assorted Cookies (V)

TAQUERIA 19.50

per guest, served hot

Mojito Lime Chicken

Beef Barbacoa

Cilantro Lime Rice (VG)

Pinto Beans (VG)

Corn & Flour Tortillas (V)

Shredded Lettuce (VG)

Pico De Gallo & Sour Cream

Churros with Chocolate Sauce (V)

BAYOU 19.00

per guest, served ambient or hot

Grilled BBQ Chicken Breast

Collard Greens (V)

Green Beans (VG)

Red Beans and Rice (VG)

Apple Cider Cabbage Slaw (V)

Assorted Cookies (V)

CHEF'S SIGNATURE 28.50

per guest, served ambient or hot

Your Choice of Two Entrée Proteins

- Grilled Certified Angus Beef
- Roasted Chipotle Salmon
- Honey Garlic Chicken Breast
- Grilled Seasonal Vegetables (VG)

Two Chef's Choice Seasonal Side Dishes

Mixed Greens Salad (VG)

Local Sweet Bites (V)

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LUNCH

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PIZZA PARTY 13.50

per guest, served hot

Pizza (Choice of Two)

- Traditional Cheese (V)
- Pepperoni
- Italian Sausage
- Garden Vegetable (V)

Classic Caesar Salad (V)

Assorted Cookies (V)

LUNCH

a la carte

BEVERAGES

per guest

Coffee & Tea Service 4.75

Assorted Canned Soda (120z) 2.15

Assorted Canned Seltzers & Teas (12oz) 2.15

Bottled Water (16oz) 2.15

Infused Water 0.65

Sustainable Beverage Package 2.50

- Infused Water
- Lemonade
- Iced Tea

SNACKS

per guest

Cookies & Brownie Platter 3.95

Assorted Mini Cupcakes 3.65

Frito-Lay Chips 2.10

Housemade Popcorn 1.00

Whole Fruit 1.50



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SNACKS

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AM BREAK 9.00

per guest

Granola Bites, Chef's Choice Parfait,
Coffee and Hot Tea Service



PM BREAK 9.50

per guest

Seasonal Trail Mix
Red Pepper Hummus with Vegetables
Coffee and Hot Tea Service

SNACK ATTACK 7.50 (V)

per guest

Assorted Chips and Pretzels
Fresh Baked Cookies
Seasonal Whole Fruit

CHIPS & DIPS 8.50 (V)

per guest

Housemade Tortilla & Potato Chips
Chef Jorge's Salsa
Caramelized Onion Yogurt Dip

ILLINOIS SNACK PACK 10.50

per guest

An Assortment of Snacks Featuring Local, Minority-owned &
Chase Small Business Products (V)



CHEESE & FRUIT 8.50

per guest

Artisanal Cheeses
Crackers
Seasonal and Dried Fruits

SWEET & SALTY 9.00

per guest

Popcorn
M&Ms
Trail Mix
Assorted Cookies

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GENERAL *information*



CATERING & DELIVERY POLICIES

CATERING MENU | Orders must be placed by 3:00pm the day prior to your meeting. Weekend or outside hours events require 2-weeks' notice.

KOSHER MEALS | 3 business days 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 or Craig Degel 773-517-1467.

CAKE ORDERING INFORMATION | Cake orders must be placed at least 3 business days before the day of your event.

GENERAL ORDERING INFORMATION |

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 [Go/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.

CAPÉ 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, 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.

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 | 2 business days' notice.

SPECIALTY MENUS |

- 3 business days' notice — cancel with no charge
- 2 business days' notice — charge for all rentals, non-recoverable food & custom décor. No charge for labor & beverage.
- 1 business days' notice — charge for non-recoverable food & beverage, rentals, labor, and any non-recoverable costs.