JPMorganChase

CATERING

Brian Kimble, WCC, 302.282.4283

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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.

BREAKFAST

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

CONTINENTAL BREAKFAST 1375

per guest, minimum 6, served ambient Assorted Mini Breakfast Pastry (V) Mini-Bagels (V) Butter, Fruit Preserves, Classic Cream Cheese Fresh Fruit & Berries (VG)

HOT BREAKFAST 18 50

per guest, minimum 10, served hot Scrambled Eggs, Egg Whites (V) Breakfast Potatoes (VG) Bacon, Breakfast Sausage Fresh Fruit & Berries (VG) Assorted Mini Breakfast Pastry (V) Butter, Fruit Preserves



BETTER FOR YOU 16.00

per guest, minimum 10, served hot Egg White, Spinach, Caramelized Onion, Frittata (V) Egg, Asparagus, Tomato Frittata (V) Sweet Potato Pepper Hash (V) Greek Yogurt, Berry, Granola Parfait (V)

PASTRY BASKET 900

Per guest, Minimum 6, served ambient Assorted Mini Breakfast Pastry (V) Butter, Fruit Preserves



Labor required for all Hot Buffets or Groups 50+. For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.

Healthier Choice

BREAKFAST

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

EGGWICHES 15.75

per guest, minimum 6, served hot

Choice of Three

- Egg & Cheddar on Brioche Bun (V)
- Egg, Bacon & Cheddar on Brioche Bun
- Egg, Sausage & Cheddar on Brioche Bun
- Egg & Veggie Wrap (V)
- Egg Whites, Spinach & Feta Wrap (V)
- Egg Whites, Turkey Bacon & Swiss Wrap (V) Fresh Fruit & Berries (VG)

	per guest	
	Coffee & Tea Service	5.25
	Orange Juice	2.75
	Canned Water	2.25
W Y	Bottled Water (Aluminum, 20oz)	3.05
	Fruits & Berries Tray (VG)	4.75
	Assorted Mini Bagels with Cream Cheese (V)	4.15
	Assorted Pastries, Scones, Muffins (V)	5.25
	Yogurt Cup (V)	3.75
	Greek Yogurt Cup (V)	3.75
III	Granola Bars — Kind, Cliff, Think (V)	4.50
	Protein Bites (VG)	4.50
1	Seasonal Yogurt Parfait (V)	4.65



AKFAST

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

BREAKFAST BITES 2150

per guest, minimum 15, choose five

Served Stationary. Recommended for AM Networking Events. Passed Hors d'Oeuvres Available for Groups of 50+, Additional Labor required.

HOT

- · Classic Bacon, Egg, Cheese, Brioche
- Egg White, Roasted Vegetable Frittata (V)
- Mushroom, Goat Cheese Quiche (V)
- Egg Taco, Pico de Gallo, Cotija Cheese (V)
- Warm Seasonal Bread Pudding
- Mini Pancake Stacks (V)

AMBIENT

- · Smoked Salmon, Chive Cream Cheese Toast
- Avocado, Picked Red Onion, Sunflower Seed Toast (V)
- Greek Yogurt, Berry, Granola Parfait (V)
- Seasonal Overnight Oats (V)



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Healthier Choice

Sandwich & Salad Selection on Pages 7 & 8.

CLASSIC LUNCH 22.00

per guest, minimum 6

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

GRAB & GO 22.00

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.

QUICK FIX 11.95

per guest, minimum 6

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

ADD ON'S

per guest

Side Salad (Composed or Greens) 3.65 6.25

Additional Protein





SANDWICH

SANDWICHES

Ham & Swiss | Baby Spring Mix, Sliced Tomato, Dijon Aioli
Honey Mustard Grilled Chicken | Sharp Cheddar, Shredded Romaine
Classic Italian | Sliced Ham, Salami, Pepperoni, Provolone, Shredded Lettuce,
Tomato, Red Onion, Banana Pepper, Oregano Mayo

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

- **Citrus Herb Tuna |** Lemon Basil Vinaigrette Tuna, Baby Arugula, Roasted Grape Tomato, Red Onion, Feta Crumbles
- Napa Valley Chicken Salad | Dried Cranberries, Apples, Celery, Grapes, Honey Lemon Aioli, Leafy Greens

Turkey & Pepperjack | Baby Greens, Sliced Tomato, Chipotle Mayo Roast Beef & Sharp Cheddar | Horseradish Aioli, Lettuce Crispy Buffalo Chicken Wrap | Lettuce, Tomato, Crumbled Gorgonzola, Creamy Buffalo Ranch Dressing

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

Corned Beef Special | Slaw, Thousand Island Sauce, Swiss Cheese **Italiano |** Chicken Cutlet, Provolone Cheese Roasted Peppers, Spinach, Pesto Mayo

VEGETARIAN SANDWICHES

Falafel | Hummus, Shredded Lettuce, Diced Tomato, Diced Cucumber, Feta Cheese, Tzatziki Sauce (V)

Crispy Eggplant | Basil Pesto, Fried Eggplant, Fresh Mozzarella, Baby Arugula, Roasted Red Pepper, Balsamic Glaze (V)

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



spections



GREEN SALADS

Italian Chopped Salad | Romaine, Banana Peppers, Garbanzo Beans, Provolone Cheese, Shaved Radish, Artichoke Hearts, Italian Vinaigrette (V) Tomato Mozzarella Salad | Baby Arugula, Grape Tomato, Fresh Mozzarella, Honey Balsamic Vinaigrette (V)

Baby Arugula Citrus Salad | Mandarin Oranges, Fennel, Grape Tomatoes, Toasted Almonds, Goat Cheese, Honey Citrus Vinaigrette (V)

Greek Salad | Mixed Greens, Tomato, Cucumbers, Bell Peppers, Shaved Red Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette (V)

Seasonal Garden Vegetable Salad (V)

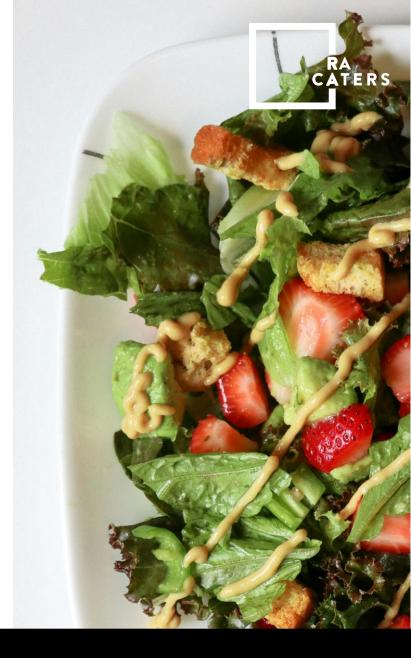
Classic Caesar Salad | Romaine Lettuce, Garlic Croutons, Parmesan Cheese (V)

Sante Fe | Chopped Romaine Roasted Corn, Black Bean, Tomato, Cheddar Cheese, Jalapenos, Chipotle Ranch Dressing (V)

COMPOSED SALADS

Mediterranean Quinoa Salad | Quinoa, Diced Cucumbers, Diced Tomatoes, Baby Kale, Mixed Olives, Feta Cheese, Lemon Vinaigrette (V) **Redskin Potato Salad |** Cream Dill Dressing (V) **Broccoli Salad |** Apples, Cranberries, Cheddar, Honey Red Wine Aioli (V)

Seasonal Pasta Salad (V)



Labor required for all Hot Buffets or Groups 50+. For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.

Healthier Choice

SANDWICHES and salads



GREENS & GRAINS BAR 22.50

per guest, minimum 10

Served with Pita Bread, Fresh Fruit & Berries, Local Sweet Bites & Infused Water.

BASES

- Mixed Greens
- · Chef's Grains Selection

PROTEINS

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

TOPPINGS

Chef's Choice of 6 Seasonal Vegetables, Cheeses & Croutons

DRESSINGS

Choice of Two

- Ranch
- Caesar
- · Honey Sesame
- Orange Yogurt Poppy Seed
- Lemon Shallot Vinaigrette
- · White Balsamic



or Groups 50+.
For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.

LUNCH

All packages include infused water, minimum 10



CHEE'S CHOICE 31.00

per guest, served ambient or hot

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 29.00

per guest, served hot

Chicken Cacciatore

Sausage, Peppers & Onions

Roasted Portobello Mushroom Parmesan with

Blistered Tomato (V)

Pasta Primavera (V)

Sauteed Kale with Cannelloni Beans (V)

Antipasti Salad (Romaine, Black Olives,

Pepperoncini, Red Onion, Parmesan, Red Wine

Vinaigrette) (V)

Garlic Knots & Butter (V)

Mini Cannoli

STIR FRY 31.00

per guest, served hot

Chicken & Broccoli

Thai Shrimp Curry

Vegetable Lo Mein (V)

Mirin White Rice (V)

Vegetable Egg Rolls, Sweet Chili Sauce (V)

Mango Passion Fruit Dessert Bars (V)

STREET TACOS 29.00

per guest, served hot

Chicken Tinga, Radish & Cilantro

Tex-Mex Beef

Cilantro Lime Rice (V)

Mexican Bean Salad (VG)

Flour Tortillas, Corn Tri-Color, Tortilla Chips

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

Cinnamon Sugar Churros, Warm Honey Drizzle (V)



MEDITERRANEAN 29.00

per guest, served ambient or hot

Chicken Shawarma

Falafel (V)

Saffron Rice (V)

Sumac-Roasted Vegetables (VG)

Hummus, Tzatziki, Dill Cucumber Salad (V)

Pita Bread (V)

Lemon Mousse Dessert Shooters with Fresh Blueberries (V)

LUNCH

All packages include infused water, minimum 10



PIZZA PARTY 13.00

per guest, choice of two Pizza

- Traditional Cheese
- Pepperoni
- Italian Sausage
- Garden Vegetable Classic Caesar Salad **Assorted Cookies**

A LA CARTE PIZZA

serves four

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Cheese Pizza	22.00
Topping Pizza	22.25
Specialty Pizza	26.50



Labor required for all Hot Buffets or Groups 50+. For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.



BEVER AGES

per guest	
Coffee & Tea Service	5.25
Canned Soda (12oz)	2.50
Assorted Seltzers & Iced Teas	2.50
Canned Water	2.25
Bottled Water (Aluminum, 20oz)	3.05
Infused Water	0.65
Sustainable Beverage Package	2.25

 Choice of 2: Fresh Brewed Iced Tea, Iced Green Tea, Iced Herbal Tea, Raspberry Lemonade, Lemonade, Arnold Palmer (half Lemonade, half Iced Tea)

SNACKS

	per guest	
	Cookies & Brownie Platter	3.65
	Cookie Platter	3.25
	Brownie Platter	4.25
	Assorted Specialty Chips	3.25
4	Granola Bars — Cliff, Think, Kind	4.50
4	Whole Fruit	1.65
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SNACKS

All packages include infused water, minimum 6

FRUIT & CHOCOLATE 8.75

per guest

House Cookies & Brownies (V)

Fresh Fruit Salad (V)

Coffee & Tea Service (V)

SWEET & SALTY 8.25

per guest

Popcorn (V)

M&Ms (V)

House-made Seasonal Trail Mix (V)

Cookies (V)

CHIPS & DIP 9.25

per guest

Corn Tortilla Chips, Sea Salt Crostini, Pita Crisps

Pico de Gallo

Jalapeno Popper Dip (V)

Bacon, Cheddar Dip

BREADS & SPREADS 12.25

per guest

Chickpea Hummus, Olive Oil (V)

Roasted Eggplant Baba Ghanouj (V)

Cucumber Yogurt Dip (V)

Marinated Feta (V)

Olive Pepper Tapenade (V)

Grilled Pita, Toasted Baguette, Focaccia (V)

CULTURE CRAFTED 10.75

per guest

An Assortment of Snacks Featuring Local, Minorityowned & Chase Small Business Products

CHEESE BOARD 9.50

per guest

Selection of Artisanal Cheeses, Dried & Fresh Fruit, Crackers, Baguette (V)

CHARCUTERIE 12.50

per guest

Selection of Cured Meats & Sausages, Cheese &

Fruits

Grain Mustards, Pickles, Olives, Breads



CRUDITÉ 7.75

per guest

Selection of Fresh Vegetables, Hummus, Green Goddess Ranch (V)



RECEPTIONS

All packages are based on two hours in length, include beer, wine & infused water, minimum 15, prices do not include labor or rentals. Hor d'Oeuvre Selection on Page 14.



MAGNOLIA 30.00

per quest

Classic Bruschetta with Sea Salt Crostini Seasonal Fresh Fruits Seasonal Hummus with Vegetables Crudité & Pita Crisps Artisanal Cheese Platter with Grapes, Berries & Crackers

ODESSA 3525

per guest

Warm Maryland Blue Crab Dip Ancho Chili Cheese Fondu (V) Local Mushroom Tartlet (V) Seasonal Vegetable Crudité Sea Salt Crostini, Breadsticks, Crackers

LEWES 38.25

per quest

Loaded Anitpasti Board with Assorted Meats, Artisan Cheese, Vegetable Crudité, Hummus, Crackers & Pita Chips Seasonal Fresh Fruit Choice of Four Stationary Hor d'Oeuvres

GREENVILLE 47.50

per guest

Healthier Choice

Loaded Antipasti Board with Assorted Meats, Artisan Cheese, Vegetable Crudité, Hummus, Crackers & Pita Crisps Seasonal Fresh Fruits Choice of Three Stationary & Three Passed Hors d'Oeuvres



All options are customizable. For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.

HORS D'OEUVRES selections

HOT

- Barbequed Pulled Pork Slider, Slaw
- Angus Beef Slider, Spicy Tomato Sauce
- Sesame Crusted Chicken, Sweet Soy Sauce
- · Cheese Steak, Eggroll, Siraracha Ketchup
- Buffalo Chicken Dip, Tortilla Chips, Carrots Sticks
- · Coconut Crusted Shrimp, Mango Aioli
- Mini Maryland Crab Cakes, Lemon Chili Remoulade
- Spinach & Artichoke Dip, Crostini (V)
- 🖣 Grilled Veggie Skewers (VG)
 - Vegetable Egg Rolls, Sweet Chili Sauce (V)
 - Potato Samosa, Mango Chutney (V)
- 🕴 Black Bean Slider, Avocado Crema (V)

AMBIENT

- Waldorf Chicken Salad Cup
 - · Shrimp Cocktail, Citrus Cocktail Sauce
 - Shaved Tenderloin with Horseradish Aioli, Herb Crostini (V)
 - Mexican Street Corn Dip, Tortilla Chips (V)
 - Caprese Salad Cups, Garlic Crostini (V)
 - Wild Mushroom Tartlets (V)
 - Sweet Cannoli Dip with Cinnamon Pita Crisps





All options are customizable. For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.

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.

 $LABOR \mid$ 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, WCC 302.282.7237, DTC 302.516.4894, NCC/Iron Hill/White Clay 302.634.2054. 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 <u>ScheduleNow</u>. 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 (nonclient) 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. . <u>Outside Catering Guidelines</u>.

CANCELLATION POLICIES

STANDARD CATERING MENU

- Before 3pm day prior cancel without charge
- After 3pm or day-of cancel with charge for all nonrecoverable 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.