JPMorgan Chase & Co.

RA CATERS

Delaware- NCC
Winter 2022

Catering Contact: Paige Celli Fallers
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Restaurant Associates
HOSPITALITY EXCELLENCE
PREMIER CLIENTS

Breakfast

Breakfast Packages

All packages include Infused Water, Starbucks Coffee & Hot Tea Service

Continental Breakfast

$11.50 per guest | minimum 6

Muffins, Pastries, Croissants, Scones, Preserves, Butter

Fresh Fruit & Berries

Morning Sandwich Breakfast

$13.25 per guest | minimum 6

Selection of Chef's Choice Breakfast Sandwich

Fresh Fruit & Berries

Healthy Smart Start

$14.00 per guest | minimum 10

Build Your Own Avocado Toast

Seasonal Cage-Free Egg White Vegetable Frittata

Fresh Fruit & Berries

Classic Hot Breakfast

$15.50 per guest | minimum 10

Scrambled Eggs & Egg Whites

Breakfast Potatoes

Smoked Bacon, Breakfast Sausage

Fresh Fruit & Berries

Muffins, Pastries, Croissants, Scones, Preserves, Butter

Breakfast Enhancements

Seasonal Yogurt Parfait	$4.00 each
Whole Fruit	$1.35 each
Bagels with Cream Cheese	$4.00 each

All items can be individually packaged (excluding Hot Buffets) for an additional fee.
Labor required for all Hot Buffets.
For all dietary restrictions please reach out to your catering contact.

Lunch

Lunch Packages

All packages include Infused Water

Build Your Own Greens or Grains Salad Buffet

$20.00 each | minimum 8

Includes Fresh Fruit & Healthy Snack

Choice of one (1) Protein

- Certified Angus Beef
- Sustainably Sourced Seafood
- Sustainably Farmed Chicken Breast
- Local Organic Extra Firm Tofu

Grilled Seasonal Vegetables

Choice of one (1) Greens or Grains Salad

Classic Garden Salad:
Mixed Greens, Cherry Tomatoes, Cucumbers, Shaved Carrots, Green Peppers, Shredded Cheddar Cheese, Croutons

Greek Salad:
Romaine Lettuce, Feta Cheese, Cucumber, Cherry Tomatoes, Kalamata Olives

Southwest Bowl:
Cilantro-Lime Rice, Roast Corn, Black Bean, Pepitas

Sushi Bowl:
Seasoned Sticky Rice, Cucumber, Carrot, Soy Roasted Edamame, Green Onion, Nori Chips, Spicy Mayo

Cobb Salad:
Seasonal Greens, Tomatoes, Smoked Bacon, Blue Cheese, Hard-boiled Egg, Sunflower Seeds

Chef's Seasonal Pick:
Local Apples, Cranberries, Walnuts, Spinach, Goat Cheese, Maple Balsamic Vinaigrette

Lunch Buffet

(Available Hot or Ambient)

$26.00 per guest | minimum 10

Choice of one (1) Protein

- Certified Angus Beef
- Sustainably Sourced Seafood
- Sustainably Farmed Chicken Breast
- Local Organic Extra Firm Tofu

Grilled Seasonal Vegetables

One (1) Composed Side Salad

Two (2) Chef's Choice Seasonal Side Dishes

Local Sweet Bites

Classic Sandwich Lunch

$19.00 per guest | minimum 6

Chef selection of Sandwiches

Composed Side Salad

Bagged Chips or Pretzels

Cookies

Boxed Lunch

$21.50 per guest| minimum 6 per

Chef's Choice Sandwich or Salad, Whole Fruit, Bagged Chips or Pretzels, Cookie, Dasani Canned Water

Add on: Composed Side Salad $2.50 per person

Labor required for all Hot Buffets.
For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.

Snacks & Beverages

Snack Packages

All packages include Infused Water

AM Break

$8.50 each | minimum 6
Protein Bite, Chef's Choice Parfait, Starbucks Coffee & Hot Tea Service

PM Break

$9.00 each | minimum 6
Seasonal Trail Mix, Red Pepper Hummus with Vegetables,
Starbucks Coffee & Hot Tea Service

Cheese & Fruits

$8.50 each | minimum 6
Cheese Selection, Crackers, Grapes, Seasonal Fruit & Nuts

Mediterranean

$6.50 each | minimum 6
Hummus, Pita, Cucumber, Cherry Tomatoes, Falafel, Olives

Garden Pack

$5.50 each | minimum 6
Hard Boiled Egg, Cucumber, Sweet Peppers, Cherry Tomatoes, Ranch or Yogurt Dip

Sweet & Salty

$8.00 each | minimum 6
Popcorn, M&M's, Trail Mix, Cookie

A La Carte Snacks

Cookie & Brownie Platter	$3.50 per person
Yogurt Cup	$3.25 each
Greek Yogurt Cup	$3.50 each
Whole Fruit	$1.35 each
Popcorn	$2.00 each
Lay's Baked Chips or Rold Gold Pretzels	$2.05 each
Nutri-grain or Nature Valley Granola Bars	$2.55 each

A La Carte Beverages

Starbuck's Coffee & Tea Service	$3.75 per person
Soda (Can)	$2.25 each
Dasani Canned Water	$2.00 each
Orange Juice	$2.50 each
Lemonade	$2.00 per person
Fresh Brewed Iced Tea	$2.00 per person
Infused Water	$0.65 per person
Sustainable Beverage Package	$2.50 per person
(Lemonade, Fresh Brewed Iced Tea & Infused Water)	

All items can be individually packaged for an additional fee.
For all dietary restrictions please reach out to your catering contact.

General Information

Ordering & Delivery Policies

Catering Menu Orders must be placed by 3:00pm the day prior to your meeting.
Kosher Meals 48-hours-notice required.
Labor A Labor Fee will be added to orders greater than 50 people.
Pop Ups For same day orders, please call catering department. Orders will be subject to chef's choice based on availability of product.
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 includes: cups, plates, napkins and utensils.
Deliveries are available from 7:00am –5:00pm, 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.
Event Set-Up / Breakdown
Food and beverage service to be set 15-30 minutes in advance of reservation start time.
All food to be uncovered after completing set up.
Room is to be cleared within 30 minutes of reservation end time.
Events ending after 5pm will incur an overtime staffing fee if pick-up is required.
Perishable food and beverage must be removed two hours after event start time, at the latest.
Communication Process
Order to be placed directly in ScheduleNow.
An email confirmation will be sent from ScheduleNow.
Catering Department will reach out to the planning contact if any updates or changes are required for the order.

Cancellation Policies

Catering Menu
Before 3pm day prior –cancel without charge.
After 3pm or day of –cancel with charge for all non-recoverable food. Beverages will not be charged.
Specialty Menus
72-hours-notice –cancel without 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.
Kosher Meals 48-hours-notice.
General Cancellation Information
All menu and staff changes within 48 hours of event must be discussed with the catering manager. These changes can be accommodated but may incur additional charges.
Cancellations due to force majeure (or any event that cannot be reasonably anticipated or controlled such as weather or other forces of nature) –100% charge for all non-recoverable costs.

Billing & Other Policies

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. (Example 123456-B-0802)
Credit Card Billing: Please contact Catering directly with credit card information and do not send in an email.
We accept all major credit cards.
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 and Lemonade) for all internal (non client) meetings.
Menus and Pricing
Any variation made to current menu to be discussed directly with the catering department and may be subject to pricing adjustments.
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.
Compass Group (Eurest or Restaurant Associates) is the approved vendor.
Process
Contact Catering Department.
Provide vendor information (name, contact and menu selection).
Catering Department will verify outside vendor has passed the most recent Health Inspection.
Catering Department will contact outside vendor for COI.
Catering Department will send COI requirements for building approval.
Catering Department will add order to EMS w/ 10% (pre-tax) service fee added. A confirmation email will be sent to guest contact.
Catering Department will pay outside vendor.

Vouchers

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