

DELAWARE

CATERING MENU

CONFERENCE CENTER

FALL WINTER 2026 / 2027

MORNINGS

All Packages Include La Colombe Coffee, Hot Tea and Infused Water
Minimum 6 Guests



CONTINENTAL BREAKFAST — 13.75 per guest

Petit Breakfast Pastries, Bagels
Cream Cheese, Butter, Preserves
Seasonal Sliced Fruit

HOT BREAKFAST — 18.50 per guest

Scrambled Eggs
Choice of Two: Bacon, Sausage, Turkey Sausage, Vegetable Sausage
Breakfast Potatoes
Seasonal Sliced Fruit
Petit Croissant

BREAKFAST SANDWICHES — 15.75 per guest

Egg, Cheddar Cheese
Egg, Bacon, American Cheese
Egg Whites, Spinach, Sun-Dried Tomato Wrap
Seasonal Sliced Fruit

WELLNESS BREAKFAST — 16. per guest

Egg Frittata, Spinach, Roasted Red Peppers, Onions, Feta
Quinoa Salad, Kale, Roasted Sweet Potato, Toasted Sunflower Seeds,
Citrus Dressing
Roasted Potato, Pepper Hash
Greek Yogurt, Caramelized Apples, Granola Parfait

ENHANCEMENTS — priced per guest

Bagel Bar	10.00
Full-Size Bagels	
Tomatoes, Capers, Cucumber, Hard Boiled Egg	
Classic and Vegetable Cream Cheese	
Fruit Preserves	
Smoked Salmon	5.00
Seasonal Sliced Fruit	4.75
Seasonal Whole Fruit	1.65
Individual Yogurt Parfait	4.65
Individual Yogurt	3.75
Granola Bars	4.50
Bottled Water	3.00
Juice	2.75
Coffee & Tea	5.25

The Little Green Fork wellness program was designed to encourage healthier eating choices across our dining spaces. To make selecting these options quick and easy, qualifying menu items are marked with the Little Green Fork icon.

VEGETARIAN VEGAN LITTLE GREEN FORK

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a food allergy, please contact us in advance.

LUNCHEONS

All Packages Include Infused Water
Minimum 6 Guests



SANDWICH LUNCH — 22. per guest

Petit Sandwiches (Choice of Four)
Salads (Choice of Two)
Chips, Fresh Baked Cookies

WELLNESS LUNCH — 24.50 per guest

Caesar Salad
Seasonal Signature Salad
Seasonal Vegetables
Herb Grilled Chicken
Lemon Dill Salmon
Croutons, Crispy Chickpeas
House Vinaigrette, Caesar Dressing
Seasonal Sliced Fruit
Dinner Rolls and Butter

EXPRESS LUNCH — 11.95 per guest

Full-Size Sandwiches (Choice of Four)
Chips

TO GO LUNCH — 22. per guest

Individually Packaged

Full-Size Sandwiches (Choice of Four)
Seasonal Fruit Salad, Chips, Fresh Baked Cookie, Bottled Water

PIZZA LUNCH — 15. per guest

Serves 8 to 10

Choice of Two Pizzas
Caesar Salad
Fresh Baked Cookies

PIZZA PIE

8 Slices per Pie

Cheese Pizza	22.00
Topping Pizza	26.50

BEVERAGES — priced per guest

Coffee & Tea	5.25
Bottled Water	3.00
Cold Beverages Soda, Seltzer, Iced Tea	2.50
Sustainable Hydration Station Choice of Two: Fresh Brewed Iced Tea Lemonade Seasonal Mocktail Infused Water	2.25

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SANDWICH & SALAD SELECTION



SANDWICHES

Pesto Grilled Chicken
Fresh Mozzarella, Red Pepper Coulis, Arugula

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

Italian
Sliced Ham, Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato, Red Onion, Banana Pepper, Oregano Mayo

Tuna Salad
Lettuce, Tomato

Napa Valley Chicken Salad
Dried Cranberries, Apples, Celery, Grapes, Honey Lemon Aioli, Leafy Greens

Italiano
Chicken Cutlet, Provolone Cheese, Roasted Peppers, Spinach, Pesto Mayo

Cranberry Turkey
Turkey, Brie, Spinach, Cranberry Aioli

Roast Beef & Sharp Cheddar
Horseradish Aioli, Lettuce

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

Balsamic Chicken
Blue Cheese Spread, Fig Jam

Falafel
Hummus, Shredded Lettuce, Diced Tomato, Diced Cucumber, Feta Cheese, Tzatziki Sauce

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

Cauliflower “Steak”
Curry Cauliflower “Steak”, Pickled Carrot Cabbage Slaw

Harvest Wrap
Whipped Goat Cheese, Butternut Squash, Arugula, Caramelized Onions

SALADS

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

Seasonal Garden Vegetable Salad

Caesar Salad
Romaine Lettuce, Garlic Croutons, Parmesan Cheese

Harvest Quinoa Salad
Quinoa, Roasted Butternut Squash, Pecans, Craisins, Feta Cheese, Balsamic Vinaigrette

Redskin Potato Salad
Mustard Seed Dressing

Broccoli Salad
Apples, Cranberries, Cheddar, Honey Red Wine Aioli

Seasonal Pasta Salad

Shaved Brussel Salad
Apples, Goat Cheese, Pecans, Citrus Vinaigrette

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GLOBAL FLAVORS

All Packages Include Infused Water
Minimum 10 Guests



MEDITERRANEAN INSPIRED LUNCH

29. per guest

Chicken Shwarma
Falafel
Saffron Rice
Sumac-Roasted Vegetables
Hummus, Tzatziki, Dill Cucumber Salad
Pita Bread
Lemon Pound Cake

SEASONAL INSPIRED LUNCH

29. per guest

Maple Dijon Roasted Chicken Breast
Cider Braised Beef and Caramelized Onion Jus
Brown Butter Sweet Potato Mash
Roasted Brussels Sprouts, Butternut Squash, Cranberries
Autumn Greens, Pear, Goat Cheese, Candied Pepitas,
Maple Cider Vinaigrette
Sage and Cheddar Corn Bread
Salted Caramel Apple Crisp

MEXICAN INSPIRED LUNCH

29. per guest

Chicken Tinga, Radish & Cilantro
Tex-Mex Ground Beef
Cilantro Lime Rice
Mexican Bean Salad
Flour Tortillas, Corn Tri-Color Tortilla Chips
Queso Fresco, Pico De Gallo, Sour Cream, Shredded Lettuce
Cinnamon Sugar Churros

ITALIAN INSPIRED LUNCH

29. per guest

Chicken Cacciatore
Sausage, Peppers, Onions
Roasted Portobello Mushroom Parmesan, Blistered Tomatoes
Pasta Primavera
Fresh Mozzarella, Roasted Tomato, Basil
Garlic Knots and Butter
Mini Cannoli

CHEF'S CRAFTED LUNCH

31. per guest

Chef Selected Proteins (2)
Seasonal Vegetable and Starch
Green Salad
Seasonal Sliced Fruit
Dinner Rolls & Butter
Seasonal Dessert

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BREAKS

All Packages Include Infused Water
Minimum 6 Guests



AFTERNOON TEA — 20. per guest

Tea Sandwiches:
Smoked Salmon and Cream Cheese
Cucumber and Goat Cheese
Egg Salad and Watercress
Waldorf Chicken Salad
Petit Scones and Croissants, Fruit Preserves
Hot and Iced Tea

SEASONAL GRAZE — 14. per guest

Smoked Gouda, Aged Cheddar
Apple Butter, Fig Jam
Fresh Apple and Pear
Candied Pecans
Cranberry Goat Cheese
Seasonal Crackers
Maple Mustard
Sage Crostini

SEASONAL SNACK BREAK — 12. per guest

Apple Cider Donuts
Pumpkin Muffins
Soft Pretzels, Mustard
Hot Apple Cider

LOCAL THEMED BREAK — 10.75 per guest

Selection of Snacks from Local, Women, or Minority Owned Businesses.

MEDITERRANEAN BREAK — 12. per guest

Chickpea Hummus and Olive Oil
Roasted Eggplant Baba Ghanoush
Cucumber Yogurt Dip
Whipped Feta
Olive Pepper Tapenade
Grilled Pita, Toasted Baguette, Focaccia

CHIPS & DIPS BREAK — 9.25 per guest

Bistro and Corn Chips
Mexican Street Corn Dip
Dill Pickle Dip
Mashed Avocado

SWEET BREAK — 9.25 per guest

Cinnamon Sugar Tortilla Chips
Chocolate Sauce, Caramel Sauce, Strawberry Sauce
Cheesecake Mousse, Berries
Cookie Crumbs, Whipped Cream

SWEET & SALTY BREAK — 9. per guest

Popcorn
Seasonal Trail Mix
Cookies & Brownies

ENHANCEMENTS — priced per guest

Cheese Board Selection of Artisanal Cheeses, Dried & Fresh Fruit, Crackers, Baguette	8.95
Cheese & Charcuterie Board Selection of Cured Meats & Sausages Cheese & Fruits Grain Mustards, Pickles, Olives, Breads	11.95
Crudité Selection of Fresh Vegetables, Hummus, Green Goddess Ranch	6.95
Seasonal Sliced Fruit	4.75
Cookies & Brownies	4.25
Individual Chips	3.25
Granola Bars	4.50
Whole Fruit	1.65

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RECEPTIONS

All Packages are Based on Two Hours in Length, Include Beer, Wine, Soda and Infused Water
Minimum 15 Guests
Prices Not Inclusive of Labor or Rentals



LOCAL

38.25 per guest

Bourbon Steak Skewer
Grilled Beef Tenderloin, Bourbon Maple Glaze, Crispy Onion Straws

Honey Butter Cornbread Cup
Roasted Chicken, Apple Fennel Slaw, Spiced Cranberry Gastrique

Roasted Beet and Goat Cheese Slider
Whipped Goat Cheese, Candied Pecans, Baby Arugula, Garlic Knot

Pumpkin Ricotta Dip
Whipped Ricotta, Roasted Pumpkin, Honey, Sage Pear Slices, Crackers and Toasted Baguette

AMERICAN

38.25 per guest

Angus Beef Slider
Caramelized Onions, Special Sauce, Brioche Bun

Buffalo Chicken Salad
Carrots, Celery, Tortilla Chips

Parmesan Zucchini Fries
Garlic Aioli

Soft Pretzel Bites
Beer Cheese Sauce

Artisanal Cheese Platter
Grapes, Jam, Crackers, Crostini, Herb Roasted Mixed Nuts

MEDITERRANEAN

30. per guest

Classic Bruschetta
Sea Salt Crostini

Seasonal Hummus, Vegetable Crudité, Grilled Pita

Artisanal Cheese Platter
Olives, Marinated Cucumbers, Whipped Feta, Grapes, Crackers

Seasonal Sliced Fruit

MEXICAN

38.25 per guest

Vegetable Enchiladas
Zucchini, Peppers, Onions, Mexican Red Sauce, Cheddar Cheese

Chicken Enchiladas
Salsa Verde, Mozzarella Cheese

Beef Empanadas
Cilantro Crema

Street Corn Dip

Black Bean Salsa

Tri-Color Tortilla Chips, Roasted Yuca

STATIONARY BITES

47.50 per guest

Chef Curated Menu to Include an Assortment of Six Seasonal Hor D'oeuvres

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SUSTAINABILITY



OUR PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health or our guests, our neighbor communities & our planet

We strive to source products that are sustainably & locally produced such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally Sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers
- Compostable & Recyclable materials & packaging

VEGETARIAN VEGAN LITTLE GREEN FORK

Use the above icons to identify Little Green Fork, Vegetarian, and Vegan options.

SUSTAINABILITY AT YOUR EVENT

Menus are offered on reusable plate and glassware. Single-use disposables are minimized in all areas of use. Office catering is provided in compostable boxes.

All single-use disposables are certified compostable.

Condiments are served in reusable dispensers. PC available only upon request.

Refillable water and hydration options are provided to eliminate single use bottles.

Local and/or sustainable food, beverage, and bar packages available.

Only fair trade coffees and teas.

No palm oils are used in our culinary program.

Seafood is sourced from sustainable providers whenever possible.

Plant based options available for all menus.

Efforts are made to limit red meat on seasonal menus.

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 3 business days' notice or menus will be Chef's choice. Weekend events or those taking place outside standard hours require 2-weeks' notice. Kosher Meals 48-hours' notice required.

SPECIALTY CAKE ORDERING

Specialty cake orders must be placed at 3 business days before the day of your event.

DELIVERIES

Deliveries are available starting at 7:00am.

COMMUNICATION PROCESS

Order to be placed directly at Go/OpenSpace and coordinated with your event planner. Catering Department will reach out to the planning contact if any updates or changes are required.

SUSTAINABLE BEVERAGE SERVICE

We recommend replacing bottled beverage selections with infused water to promote sustainability and environmental stewardship.

PAYMENT

Payment method must be arranged when placing an 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.

Credit Card Billing: Please contact Catering Department directly with credit card information (do not send sensitive information via email). All major credit cards are accepted.

FOOD HALL VOUCHERS

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

HEALTHY DINING STANDARDS

JPMorganChase's healthy dining standards are seen as a differentiator amongst companies and have become a key element in the firm's business strategy. We support good health among our employees and guests by improving the selection of food and beverages offered in meetings.

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. Restaurant Associates is the approved vendor.

CANCELLATION POLICIES

Specialty Menus
72-hours' notice – cancel with no 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.

Standard Catering Menu
Before 3pm day prior – cancel with no charge.

After 3pm or day-of – cancel with charge for all non-recoverable food.

Kosher Meals
48-hours-notice