

DELAWARE

HOLIDAY CATERING MENU

CONFERENCE CENTER

NOVEMBER 2026 - JANUARY 2027

HOLIDAY MENU

All Packages Include Infused Water
Minimum 10 Guests
Labor Required for All Hot Buffets or Groups of 50+
For all dietary restrictions, including Kosher & Halal, please reach out to your catering contact.



HOLIDAY SANDWICH LUNCH

25. per guest

Tuscan Kale, Toasted Pumpkin Seeds, Roasted Sweet Potatoes, Cranberries, Maple Dijon Vinaigrette

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

Parmesan Peppercorn Bistro Chips

Holiday Dessert Assortment

HOLIDAY HOT LUNCH

30. per guest

Arugula, Roasted Pears, Goat Cheese, Candied Walnuts, Citrus Vinaigrette

Red Wine Braised Beef Short Ribs

Herb Roasted Chicken, Lemon Thyme Au Jus

Parmesan Whipped Potatoes

Honey Glazed Carrots

Holiday Dessert Assortment

HOLIDAY SWEET BREAK

9. per guest

Mini Apple Crumb Cake

Mini Chocolate Lava Cake

Cheesecake Bites

Seasonal Macarons

Hot Chocolate

HOLIDAY RECEPTION

41. per guest

Cheese and Charcuterie Board
Brie, Aged Cheddar, Salami, Grapes, Figs, Nuts, Olives, Crackers

Hot Honey Chicken Skewer
Smoked Blue Cheese Crema

Petit Crab Cakes
Roasted Red Pepper Remoulade

Wagyu Beef Franks in a Blanket
Whole Grain Maple Dijon Aioli

Crostini
Whipped Ricotta, Fig Jam, Pistachios

Holiday Dessert Assortment

Beer, Wine, Apple Cider Sangria, Soda

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.

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