

JPMorganChase

CATERING
menu

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DELAWARE



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 13.75

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)

Choose Two: Bacon, Sausage, Turkey Sausage, Veggie Sausage

Fresh Fruit & Berries (VG)

Mini Cinnamon Buns(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 9.00

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.*



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)



ADD ON'S

per guest

Coffee & Tea Service	5.25
Orange Juice	2.75
Canned Water	2.25
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
Granola Bars — Kind, Cliff, Think (V)	4.50
 Seasonal Yogurt Parfait (V)	4.65



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BREAKFAST *bites*

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

BREAKFAST BITES 21.50
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 Crispy Chicken and Waffle, Hot Honey

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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SANDWICHES *and salads*

Sandwich & Salad Selection on Pages 7 & 8.

CLASSIC LUNCH 22.00

per guest, minimum 6

Petite Sandwiches (Choice of Four).

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). Includes Fresh Fruit & Berries, Specialty Chips, Cookie & 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	3.65
Additional Protein	6.25



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or Groups 50+.*

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SANDWICH *selections*

SANDWICHES

Pesto Grilled Chicken | Fresh Mozzarella, Red Pepper Coulis, Arugula

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

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

Classic 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

Turkey & Pepperjack | Baby Greens, Sliced Tomato, Chipotle Mayo

Roast Beef & Sharp Cheddar | Horseradish Aioli, Lettuce

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

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

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

Cauliflower "Steak" | Curry Cauliflower "Streak", Pickled Carrot Cabbage Slaw (VG)

Charred Broccoli | Hummus, Pickles, Tahini on a Wrap (VG)



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SALAD *selections*



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)

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LUNCH

All packages include infused water, minimum 10



CHEF'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 (V)

Fresh Fruit & Berries Platter (VG)

Assorted Dinner Rolls & Butter (V)

Local Sweets Bites (V)

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 (V)

STREET TACOS 29.00

per guest, served hot

Chicken Tinga, Radish & Cilantro

Tex-Mex Ground 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 (V)

Cinnamon Sugar Churros (V)



MEDITERRANEAN 29.00

per guest, served hot

Chicken Shawarma

Falafel (V)

Saffron Rice (V)

Sumac-Roasted Vegetables (VG)

Hummus, Tzatziki, Dill Cucumber Salad (V)

Pita Bread (V)

Lemon Pound Cake (V)

SALAD BAR 24.50

per guest, served ambient

Classic Caesar Salad (V)

Seasonal Signature Green Salad (VG)

Roasted Vegetables (VG)

Herb Grilled Chicken

Lemon Dill Salmon

Croutons, Crispy Chickpeas (V)

House Vinaigrette, Caesar Dressing

Fresh Sliced Fruit (VG)

Dinner Rolls and Butter



LUNCH

A LA CARTE PIZZA

serves four to five

Cheese Pizza	22.00
Topping Pizza	22.25
Specialty Pizza	26.50

ADD ON PIZZA PARTY 7.50

per guest

Assorted Cookies
Assorted Canned Soda, Sparkling &
Still Water
Choose One: Caesar Salad, Garden
Salad, Fruit Salad



LUNCH *a la carte*

BEVERAGES

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)

ADD ONS

per guest

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

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or Groups 50+.*

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SNACKS

Per guest, minimum 6

FRUIT & CHOCOLATE 8.75

per guest

House Cookies & Brownies (V)

Fresh Fruit Salad (V)

Coffee & Tea Service (V)

Infused Water

SWEET & SALTY 8.00

per guest

Sea Salt Bistro Chips (V)

House-made Seasonal Trail Mix (V)

Brownie Bites (V)

Infused Water

CHIPS & DIP 9.25

per guest

Parmesan Bistro Chips, Pita Chips, Churro Chips

Tomato Bruschetta (VG)

Roasted Garlic Hummus (V)

Cannoli Dip (V)

Infused Water

CULTURE CRAFTED 10.75

per guest

An Assortment of Snacks Featuring Local, Minority-owned

Infused Water

CHEESE BOARD 8.95

per guest

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

CHARCUTERIE 11.95

per guest

Selection of Cured Meats & Sausages, Cheese & Fruits

Grain Mustards, Pickles, Olives, Breads



CRUDITÉ 6.95

per guest

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

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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 guest

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

ODESSA 35.25

per guest

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

LEWES 38.25

per guest

Loaded Antipasti 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

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, Sriracha 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
- Mexican Street Corn Dip, Tortilla Chips (V)
-  • Caprese Salad Cups, Garlic Crostini (V)
- Wild Mushroom Tartlets (V)
- Sweet Cannoli Dip with Cinnamon Pita Crisps (V)



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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 | 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 [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.

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 (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. . [Outside Catering Guidelines](#).

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 | 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.