

The image is a cover for a JP Morgan Chase catering menu. It features a dark blue background on the left with large, detailed green leafy vegetables. On the right, there is a photograph of a bunch of rainbow chard with green leaves and colorful stalks in shades of yellow, orange, and pink. A white banner on the right side contains the word 'CHICAGO'. The JP Morgan Chase logo is in the top left, and the 'RA CATERERS' logo is in the bottom left. Contact information for the Chicago catering department is at the bottom right.

JP Morgan Chase

# CATERING *menu*



CHICAGO

[chicago.catering@jpmchase.com](mailto:chicago.catering@jpmchase.com)

Catering Department, 312.732.8420

Dorothy Blakely-Rainey, [dorothy.blakely-rainey@jpmchase.com](mailto:dorothy.blakely-rainey@jpmchase.com)



# 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*

## CLASSIC BREAKFAST 14.75

*per guest, minimum 6, served ambient*

Assorted Muffins, Danish, Scones, Croissants (V)

Mini-Bagels (V)

Fruit Preserves, Sunflower Butter (V)

Cream Cheese, Flavored Cream Cheese (V)

Fresh Fruit & Berries (VG)

## HOT BREAKFAST 21.75

*per guest, minimum 10, served hot*

Scrambled Eggs, Egg Whites (V)

Breakfast Potatoes (V)

Bacon, Breakfast Sausage

Fresh Fruit & Berries (VG)

House-baked Muffins, Pastries, Croissants (V)



## BETTER FOR YOU 16.50

*per guest, minimum 10, served hot*

Grilled Artichoke, Spinach & Gruyere Egg White Bite(V)

Feta, Pea & Mint Egg Bite (V)

Sweet Potato Pepper Hash (V)

Greek Yogurt with Pineapple & Coconut (V)

## PASTRY BASKET 9.00

*Per guest, Minimum 6, served ambient*

Assorted Muffins, Danish, Scones, Croissants

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 *sandwiches*

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

## SANDWICHES & WRAPS 16.50

*per guest, minimum 6, served ambient*

### Choice of Three

- Carbonara Egg Salad, Spinach, Croissant
- Ham, Lettuce, Tomato, Wheat Baguette
- Bacon, Rhubarb Jam, Sprouts, Brioche
- Ricotta, Tomato, Spinach, Sourdough (V)
- Smoked Salmon, Dill Cream Cheese, Cucumber, Caper, Red Onion, Bagel

Fresh Fruit & Berries (VG)

## EGGWICHES 16.50

*Per guest, minimum 6, served hot*

### Choice of Three

- Egg & Cheddar English Muffin (V)
- Egg, Bacon & Cheddar Croissant
- Egg, Sausage & Cheddar Wheat Muffin
- Egg & Veggie Wrap (V)
- Egg White, Spinach & Feta Wrap (V)
- Egg White, Turkey Sausage, Mushroom & Swiss Wrap

Fresh Fruit & Berries (VG)



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or Groups 50+.  
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Halal, please reach out to your catering contact.*

# BREAKFAST

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



## ENERGIZE 10.75

*per guest, minimum 6*

House-made Protein Bites (V)

Chef's Choice Parfait (V)

Lime, Kiwi, Honeydew & Spinach Shots (VG)



## HEALTHY START 13.00

*per guest, minimum 6*

Blueberry Cashew Smoothie (VG)

Honey Grapefruit Chia Pudding (V)

Fresh Fruit & Berries (VG)

## ADD ON'S

*per guest*

Coffee & Tea Service 5.20

Orange Juice 3.35

Fruits & Berries Tray 4.75

Assorted Mini Bagels with Cream Cheese 4.25

Assorted Pastries, Scones, Muffins 5.50

Yogurt Cup 3.75

Greek Yogurt Cup 4.00

Granola Bars — Kind, Cliff, Think 3.75

Protein Bites 4.25

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your catering contact.*

# BREAKFAST *bites*

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

## BREAKFAST BITES 24.00

*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.*

- Ham & Swiss Pastry
- Quiche Florentine
- Greek Yogurt, Berry & Granola Parfait (V)
- Strawberry Overnight Oats with Cacao Nibs (V)
- Honey Grapefruit Chia Pudding (V)
- Lime, Kiwi, Honeydew & Spinach Shots (VG)
- Blueberry Cashew Smoothie (VG)



# SANDWICHES *and salads*

*Sandwich & Salad Selection on the right.*

## CLASSIC SANDWICH LUNCH 23.00

*per guest, minimum 6*

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

## GRAB & GO 23.00

*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 14.25

*per guest, minimum 6*

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

## ENHANCEMENTS

*per guest*

Side Salad (Composed or Greens)	3.75
Protein	6.00

## SANDWICHES

Turkey & Ricotta

Ham & Asparagus

Balsamic Strawberry Chicken Salad

Blackened Tuna Salad

Chicken Pesto

Grilled Chicken Caesar

Bacon, Lettuce & Tomato

## VEGETARIAN SANDWICHES (V)



Hummus & Grilled Veggies



Cucumber & Radish

## GREEN SALADS (V)



Signature Greens Salad



Seasonal Vegetable Salad

Traditional Caesar Salad

## COMPOSED SANDWICHES (V)



Spring Salad



Beet & Carrot Salad

Farro Salad

Pasta Salad



Pea Shoot Salad

Green Goddess Potato Salad

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or Groups 50+.*

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Halal, please reach out to your catering contact.*

# SANDWICHES *and salads*



SALAD BAR 24.25  
per guest, minimum 6

*Mixed Green Base with your selection of toppings, cheeses, and crunchies. Served with Bread Basket, Fresh Fruit & Berries, Local Sweet Bites, and Infused water.*

## PROTEINS

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

## TOPPINGS (Choose up to 3) (VG)

- |            |          |          |
|------------|----------|----------|
| • Broccoli | • Turnip | • Tomato |
| • Carrot   | • Corn   | • Quinoa |
| • Farro    | • Beets  | • Radish |

## CHEESE (Choose up to 1) (V)

- |               |               |              |
|---------------|---------------|--------------|
| • Cheddar     | • Parmesan    | • Cotija     |
| • Blue Cheese | • Pepper Jack | • Mozzarella |

## CRUNCHIES (Choose 1) (V)

- |            |                   |                |
|------------|-------------------|----------------|
| • Croutons | • Tortilla Strips | • Candied Nuts |
|------------|-------------------|----------------|

## DRESSINGS (Choose up to 2)

- |          |                  |                          |
|----------|------------------|--------------------------|
| • Ranch  | • Honey-Sesame   | • Lemon-Mint Vinaigrette |
| • Caesar | • Roasted Garlic | • Champagne Vinaigrette  |



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or Groups 50+.  
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# LUNCH *buffets*

*All packages include infused water, minimum 10*

## TAQUERIA 30.00

*per guest, served hot*

Pollo a la Brasa

Chorizo & Potatoes

Corn & Flour Tortillas (V)

Creamy Salsa Verde (V)

Pickled Red Onion (VG)

Pico de Gallo (VG)

Lime Wedges (VG)

Spanish Brown Rice (VG)

Brazilian Truffles (V)



## INDIAN 29.00

*per guest, served ambient or hot*

Murgh Makhani (Butter Chicken)

Aloo Gobi (Oven-Roasted Cauliflower) (VG)

Bombay Potatoes (VG)

Kakdi Koshimbir (Spicy Cucumber) (VG)

Naan (V)

Jerra (Cumin) Rice (V)

Carrot Halwa (V)



## GREEK 31.00

*per guest, served ambient or hot*

Greek Style Salmon

Chicken Souvlaki

Briam (Roasted Vegetables) (VG)

Potatas Sto Fourni (Greek Potatoes) (VG)

Greek Vegetable Salad (V)

Maroulosalata (Lettuce Salad) (V)

Baklava (V)

## NEW AMERICAN 30.00

*per guest, served ambient or hot*

Fennel & Coriander Sirloin

Grilled Tzatziki Chicken

Almond & Red Onion Orzo (V)

Roasted Red Curry Broccoli (VG)

Orange Soy Glazed Asparagus (VG)

Endive Salad (V)

Spring Mix Salad (VG)

Vanilla Cheesecake, Miso Caramel (V)

## CHEF CHOICE 34.00

*per guest, served ambient or hot*

Your Choice of Two Entrée Proteins

- Certified Angus Beef



- Sustainably Sourced Seafood

- Sustainably Farmed Chicken Breast



- Local Organic Extra Firm Tofu (VG)



- Grilled Seasonal Vegetables (V)

Two Chef's Choice Seasonal Side Dishes

Greens Salad (VG)

Fresh Fruit & Berries (VG)

Local Sweet Bites (V)

## ENHANCEMENTS

*per guest*

Side Salad (Composed or Greens) 3.75

Protein 6.00



# LUNCH

*All packages include infused water, minimum 10*

## PIZZA PARTY 13.25

*per guest, served hot*

Pizza (Choice of Two)

- Traditional Cheese (V)
- Pepperoni
- Italian Sausage
- Garden Vegetable (V)

Classic Caesar Salad (V)

Assorted Cookies (V)

## A LA CARTE PIZZA

*serves four*

Cheese Pizza (V) 23.00

Topping Pizza 27.50



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or Groups 50+.*

*For all dietary restrictions, including Kosher &  
Halal, please reach out to your catering contact.*

# LUNCH *a la carte*

## BEVERAGES

*per guest*

Coffee & Tea Service 5.20

Assorted Canned Soda (120z) 2.50

Assorted Canned Seltzers & Teas (12oz) 2.50

Bottled Water (16oz) 2.35

Infused Water 0.65

Sustainable Beverage Package 2.25

Choice of Two

- Infused Water
- Arnold Palmer (Lemonade/Iced Tea)
- Lemonade
- Hibiscus Lemon Tea
- Peach Ginger Tea
- Sparkling Fruit Punch

## SNACKS

*per guest*

Cookies & Brownie Platter 3.75

Assorted Specialty Chips 3.25

Granola Bars — Cliff, Think, Kind 3.75

Whole Fruit 1.50

Assorted Crisps & Crostinis 3.00

# SNACKS

*All packages include infused water, minimum 6*

## FRUIT & CHOCOLATE 8.75

*per guest*

House Cookies & Brownies (V)  
Fresh Fruit Salad (V)

## SWEET & SALTY 8.25

*per guest*

Popcorn (V)  
M&Ms (V)  
House-made Seasonal Trail Mix (V)  
Cookies (V)

## CHIPS & DIPS 9.25

*per guest*

Corn Tortilla Chips  
Sea Salt Pita Chips  
Salsa Negra (VG)  
Sweet Pea Green Goddess Dip (VG)  
Pickle Dip (V)

## BREADS & SPREADS 12.25

*per guest*

Chickpea Hummus, Olive Oil (VG)  
Cheesy Garlic Bread Dip (V)  
Chipotle Romesco Dip (VG)  
Creamy Pesto Dip (V)  
Chef's Choice Compound Butter (V)  
Grilled Pita, Toasted Baguette, Focaccia (V)

## CULTURE CRAFTED 10.75

*per guest*

An Assortment of Snacks Featuring Local, Minority-owned & Chase Small Business Products (V)

## 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 BOARD 8.00

*per guest*

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

*Labor required for all Hot Buffets  
or Groups 50+.*

*For all dietary restrictions, including Kosher &  
Halal, please reach out to your catering contact.*



# RECEPTIONS

*All packages are based on two hours in length and include classic full bar, minimum 15, prices do not include labor or rentals. Alcohol service available beginning at 4:00pm CT. Hors d'Oeuvre Selection on Page 12.*

## MADISON 37.50

*per guest*

Classic Bruschetta with Sea Salt Crostini

Artisanal Cheese Board (V)

Vegetable Crudit , Hummus, Crackers, Pita Chips (V)

## CLARK 54.50

*per guest*

Choice of Four Stationary Hors d'Oeuvres

Loaded Antipasti Board with Assorted Meats

Artisanal Cheese Board (V)

Vegetable Crudit , Hummus, Crackers, Pita Chips (V)

## MONROE 45.00

*per guest*

Roasted Red Pepper Dip (V)

Bagna Cauda

Cheesy Mushroom Strudel (V)

Seasonal Vegetable Crudit  (VG)

Sea Salt Crostini, Breadsticks, Crackers (V)

## DEARBORN 60.50

*per guest*

Choice of Three Stationary Hors d'Oeuvres

Choice of Three Passed Hors d'Oeuvres

Loaded Antipasti Board with Assorted Meats

Artisanal Cheese Board (V)

Vegetable Crudit , Hummus, Crackers, Pita Chips (V)



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

# HORS D'OEUVRES

## *selections*



### STATIONARY

- Fried Mozzarella Ball, Tomato, Basil, Balsamic Glaze (V)
- Crostini, Blue Cheese Mousse, Candied Pear (V)
- Toast, Dates, Goat Cheese, Pistachio (V)
- Pretzel Crostini, Whipped Cream Cheese, Smoked Salmon, Shallot, Fried Capers, Cherry Tomato Slices
- Toast, Steak Carpaccio, Old Style Caramelized Onion, Giardiniera
- Flatbread, Bechamel, Pickles, Red Pepper Flakes (V)
- Flatbread, Ricotta, Confit Tomato Sauce, Basil, Hot Honey (V)
- Focaccia, Confit Leeks, Italian Spices, Parmesan, Jalapeno Gel (V)
- Rye Toast, Cream Cheese, Smoked Salmon, Grain Mustard, Pickled Red Onion
- Crostini, Mascarpone, Pea Puree, Parmesan (V)
- Flatbread, Goat Cheese, Caramelized Shallots, Honey, Saba Vinegar (V)

### PASSED

- Mezcal BBQ Pork Mini Sliders, Jamaica Pickles
- Parmesan Crisp, Chicken Mosaic, Tomato Aioli, Toasted Breadcrumbs
- Cacio e Pepe Bites (V)
- Polenta Cake, Red Curry Shrimp, Cilantro
- Chicken Satay Roulade, Rice Patty, Lime Salt, Cilantro
- Wonton Cup, Shrimp Rangoon Filling, Sweet Chili Jelly
- Pesto Pinwheels (V)
- Truffle Corn Salsa Cups (V)
- Prosciutto Crisps, Asparagus, Balsamic, Candied Cherry Tomato
- Endive, Bacon, Tomato, Apricot Aioli
- Sweet Pea Fritter, Strawberry Sauce (V)

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





# PLATED *dinners*

*All dinners are based on two hours in length, minimum 12. All packages include a classic full bar and coffee & hot tea service. Prices do not include labor or rentals, all options are customizable. Alcohol service available beginning at 4:00pm CT.*

*See Salad, Entrée, and Dessert options on page 14.*

## THREE-COURSE PLATED DINNER 106.00

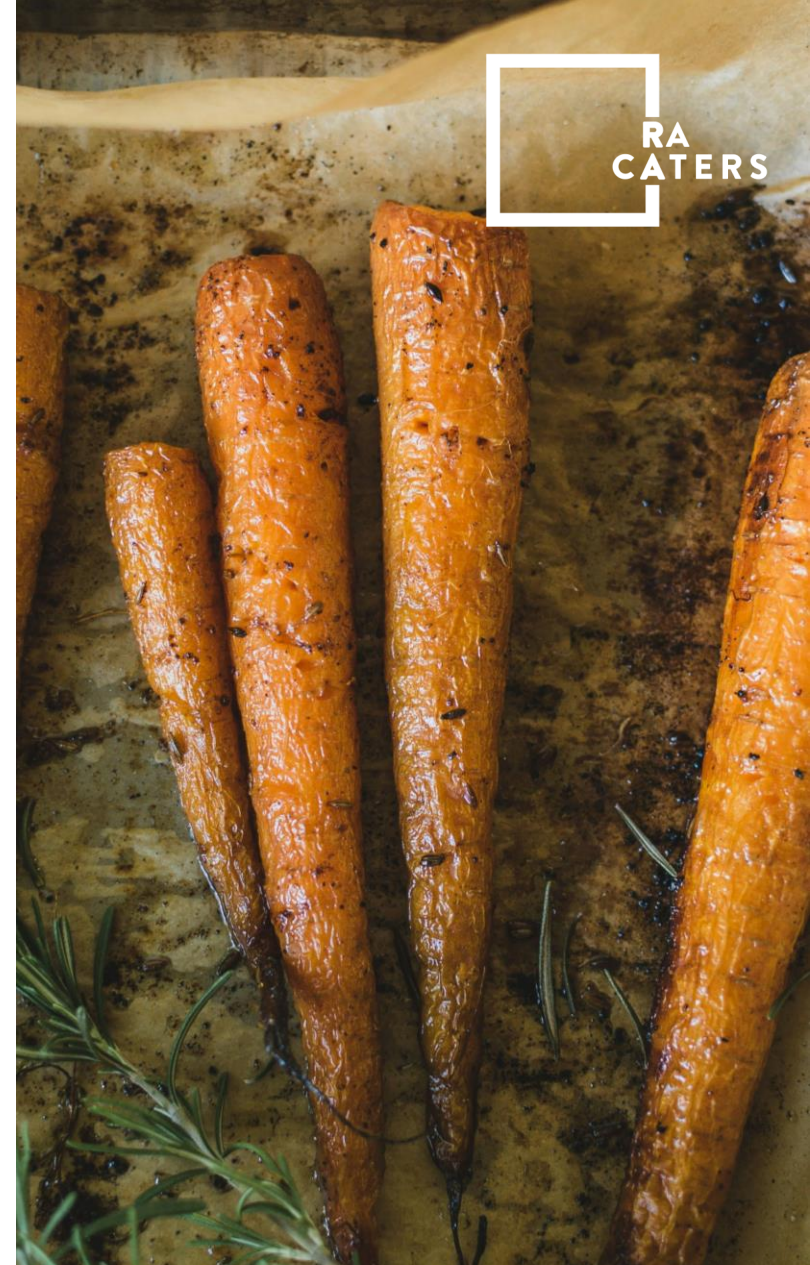
*per guest*

Half Hour Reception with (3) Chef's Choice Passed Hors d'Oeuvres.  
Choose One Salad, Two Entrées, One Dessert, Dinner Rolls.

## DINNER BUFFET 81.50

*per guest*


Choice of One First Course, Two Entrees with Paired Sides and One Dessert, Dinner Rolls.




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

# PLATED *dinners*

## SALADS (Choose 1)

- Swiss Chard, Candied Lemon, Sourdough Breadcrumbs, Grana Pandano (V)
-  Butter Lettuce, Radicchio, Castelvetro Olives, Kalamata Olives, Brown Butter Panko, Manchego, Black Pepper Apple Dressing (V)
- Classic Caesar Salad, Baby Romaine, Marinated Anchovies, Heirloom Cherry Tomatoes, Caesar Dressing

## ENTREES (Choose 2)

- Pineapple Marinated Bone-in Pork Chop, Toasted Rice Crust, Roasted Sweet Potato & Onion
- Rosemary & Thyme Chicken Adobo, Garlic Rice, Hibiscus Pickled Apples
- Guajillo Spiced Strip, Apricot Bearnaise, Frites, Grilled Asparagus
-  Seared Tilapia, Tamarind Escabeche Sauce, Dressed Chilis, Wild Rice
-  Chili Crisp Eggplant, Crispy Shallot & Garlic, Cilantro & Mint, Persian Couscous (VG)

## DESSERTS (Choose 1) (V)

- Chocolate Tart w/ Candied Lime
- Vanilla Cheesecake w/ Miso Caramel
- Cardamom Panna Cotta w/ Orange Sauce
- Fresh Fruit Tart



*All options are customizable.  
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# LOCAL partners

We make a conscious effort to highlight our local and diverse suppliers to serve a taste of Chicago. Our local, approved restaurant partners are available below. If your party has specific requests for catering needs, we would be delighted to do our best to accommodate.

External vendor orders are subject to management fee. Please see outside catering guidelines for details.

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



## LOU MALNATI'S

**Chicago Deep Dish Pizza** | Lou Malnati started in the 1940's working in Chicago's first deep dish pizzeria.



## PORTILLO'S

**Chicago Street Food** | In 1963, Dick Portillo opened the first Portillo's hot dog stand in Villa Park serving famous street food.



## GIORDANO'S

**Stuffed Deep Dish Pizza** | The Giordano family started this creation in Italy. In 1974, on the southside of Chicago, two brothers opened the first Giordano's.



## GARRETT POPCORN

**Chicago-Style Gourmet Popcorn** | Garrett Popcorn opened their first shop in 1946.



## STAN'S DONUTS & COFFEE

**Doughnuts** | Rich Labriola partnered with Stan Berman in 2014 and opened the first Stan's Donuts & Coffee in Chicago. It quickly became a local favorite.

# 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 3 business days' notice. Weekend or outside hours events require 2-weeks' notice.

**KOSHER MEALS** | 3 business days 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 312.732.8420 or Dorothy Blakely-Rainey 312.336.1571.

**CAKE ORDERING INFORMATION** | Cake orders must be placed at least 3 business days before the day of your event.

**GENERAL ORDERING INFORMATION** | 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 [Go/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.

**CAPÉ 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 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.

## 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** | 2 business days' notice.

**SPECIALTY MENUS** |

- 3 business days' notice — cancel with no charge
- 2 business days' notice — charge for all rentals, non-recoverable food & custom décor. No charge for labor & beverage.
- 1 business days' notice — charge for non-recoverable food & beverage, rentals, labor, and any non-recoverable costs.