

JPMorganChase

CATERING
menu

CHICAGO

chicago.catering@jpmchase.com

Catering Department, 312.732.8420

Dorothy Blakely-Rainey, dorothy.blakely-rainey@jpmchase.com

BREAKFAST

CLASSIC BREAKFAST 14.75

per guest, minimum 6

Assorted Muffins, Danish, Scones, Croissants (V)

Seasonal Fruit Tray (VG)

Mini Bagels with Assorted Jams and Cream Cheeses

BREAKFAST TRAY S 80.00 | M 110.00 | L 140.00

small serves 10-12, medium serves 15-18, large serves 20-24

Sourdough Toast (V)

Smashed Avocado (VG), Hard Boiled Eggs (V)

Radish, Tomato, Cucumbers with Dill, Red Onion (VG)

Everything Bagel Seasoning (VG)

ADD-ONS

per guest

- **Chopped Bacon | 4.00**
- **Smoked Salmon | 6.00**
- **Gluten Free Bread (V) | 6.00**

FROM THE BAKERY 48.00

croissants, per dozen

- **Spinach and Ricotta (V)**
- **Ham and Gruyere**
- **Cinnamon and Raisin (V)**
- **Chocolate (V)**



BREAKFAST

INDIVIDUAL QUICHES 6.50

per guest, minimum 10, served ambient

Black Pepper Bacon

- Flaky Butter Crust Filled with Black Pepper Bacon, Gruyere, Fresh Herbs, Egg Custard

Ham and Swiss

- Flaky Butter Crust Filled with Ham, Parmesan Cheese, Swiss, Honey Mustard, Egg Custard

Broccoli and Red Onion (V)

- Flaky Butter Crust Filled with Gruyere, Caramelized Red Onion, Broccoli Florets, Cherry Tomatoes, Egg Custard

ADDITIONAL BREAKFAST ITEMS

per guest

- **PB&J Granola Bites (V) | 24.00 Per Dozen**
- **Seasonal Fruit Tray (VG) | S 60.00 | M 85.00 | L 102.00**



CREATE YOUR OWN salad bar

 SALAD BAR
ONE PROTEIN 22.00 | TWO PROTEINS 24.00
per guest, minimum 10

PROTEINS

- Grilled Chicken
- Grilled Tofu (VG)
- Marinated Steak
- Grilled Shrimp +2.00

CHOICE OF

Two Greens

- Romaine (VG)
- Spinach (VG)
- Mesclun Greens (VG)

Two Dressings

- Oil and Vinegar (VG)
- Balsamic (V)
- Caesar (V)
- Ranch (V)

Two Cheeses

- Blue Cheese (V)
- Cheddar Cheese (V)
- Parmesan (V)
- Feta (V)

ADD-INS (Choose up to 10)

- Hard Boiled Eggs (V)
- Bacon Bits
- Asparagus Tips (VG)
- Cucumbers (VG)
- Croutons (V)
- Corn (VG)
- Roasted Veggies (VG)
- Olives (VG)
- Cherry Tomatoes (VG)
- Celery (VG)
- Black Beans (VG)
- Carrots (VG)
- Chickpeas (VG)
- Mixed Peppers (VG)
- Quinoa (VG)
- Red Onion (VG)
- Giardiniera (VG)
- Radishes (VG)
- Broccoli (VG)
- Cauliflower (VG)
- Artichokes (VG)
- Mushrooms (VG)
- Pumpkin Seeds (VG)
- Sunflower Seeds (VG)
- Nuts (VG)
- Hummus (VG)



CREATE YOUR OWN bowls

 MEDITERRANEAN BOWL
ONE PROTEIN 22.00 | TWO PROTEINS 24.00
per guest, minimum 10 (Served Ambient Only)

PROTEINS

- **Chicken Souvlaki**
- **Za'atar Spiced Falafel (VG)**
- **Marinated Mediterranean Flank Steak**

SERVED WITH

- **Basmati Rice (VG)**
- **Pita Bread (V)**
- **Red Pepper Hummus (VG)**
- **Cherry Tomatoes (VG)**
- **Cucumber (VG)**
- **Shaved Red Onion (VG)**
- **Kalamata Olives (VG)**
- **Napa Cabbage Slaw (VG)**
- **Tzatziki (V)**
- **Feta Cheese (V)**
- **Harissa Vinaigrette (VG)**



CREATE YOUR OWN bowls

 SOUTHWEST FIESTA BOWLS
ONE PROTEIN 22.00 | TWO PROTEINS 24.00
per guest, minimum 10 (Served Ambient Only)

PROTEINS

- **Chicken Tinga**
Chicken and Onions Slow Cooked in a Tomato Sauce
- **Upton's Naturals Chorizo Seitan**
Sautéed Chorizo Spiced Seitan
- **Carne Asada**
Thinly Sliced Grilled Marinated Steak
- **Cilantro Lime Fish**
Seasoned with Chili Blend, Cilantro and Fresh Lime Juice

SERVED WITH

- **Cilantro Rice (VG)**
- **Pinto Beans (VG)**
- **Diced Onions and Cilantro (VG)**
- **Lime Wedges (VG)**
- **Queso Cotija (V)**
- **Avocado Crème (V)**
- **Spicy Corn Pico De Gallo (VG)**
- **Salsa Verde (VG)**
- **Tortilla Chips (VG)**



SANDWICHES and wraps

CLASSIC SANDWICH AND WRAPS

18.75 BUFFET 19.75 BOX

per guest, minimum 10

**Choice of Sandwich or Wrap Served with Side Salad, Chips,
House-made Cookie**

SANDWICHES AND WRAPS

Caprese (V)

Ciabatta, Fresh Mozzarella, Tomato, Basil, Pesto Aioli

Little Italy Chicago Style

Ciabatta, Soppressata, Hot Capicola, Genoa Salami, Provolone, Tomato, Shredded Iceberg Lettuce, Giardiniera, Italian Vinaigrette

Black Forest Ham

Pretzel Bun, Sliced Black Forest Ham, Gouda Cheese, Hickory Bacon & Onion Jam, Shredded Iceberg Lettuce, Dijonnaise

Roasted Turkey

Country Sourdough, Sliced Roasted Turkey, Smoked Gouda, Shredded Iceberg Lettuce, Cucumbers, Pesto Aioli

Grilled Chicken

Country Sourdough, Shredded Grilled Chicken Breast, Sharp Cheddar, Pickled Fresno Peppers, Shredded Iceberg Lettuce, Avocado, Calabrian Aioli

Grilled Steak

Country Sourdough, Grilled Marinated Steak, Havarti, Shredded Iceberg Lettuce, Cherry Peppers, Horseradish Cream

Mushroom Reuban (VG)

Vegan Brioche, Four Star Mushrooms, Vegan Cheese, Sauerkraut, Vegan Thousand Island

Harissa Hummus & Peperonata (VG)

Country Sourdough, Sliced Cucumber, Sliced Carrots, Peperonata, Shredded Iceberg Lettuce, Harissa Lemon Hummus

Buffalo Chicken Wrap

Crispy Buffalo Chicken, Crispy Bacon, Avocado, Shredded Iceberg Lettuce, Ranch Dressing

West Coast Wrap (VG)

Vegan Tortilla Wrap, Brown Rice, Roasted Broccoli, Avocado, Carrot And Napa Cabbage Slaw, Aleppo Pepper And Tahini Dressing

SIDE SALADS

Classic Garden (VG)

- Mixed Greens, Cucumber, Red Onion, Cherry Tomatoes, Balsamic Vinaigrette

Chicago Italian Pasta

- Bow Tie Pasta, Salami, Broccoli, Marinated Red Peppers, Garbanzo Beans, Giardiniera, Herbed Italian Dressing

Pesto Orzo (V)

- Marinated Feta, Cucumbers, Cherry Tomatoes, Parsley, Pesto Dressing

Whole-Grain Farro

- Dried Cranberries, Parsley, Dill, Shaved Red Onion, Cucumbers, Lemon Vinaigrette

Seasonal Fresh Fruit (VG)

- Seasonal Sliced Fruits, Melons and Berries

SNACKS

per guest, minimum 10

CHIPS, SALSA AND GUAC (VG) 9.50

Totopos Tortilla Chips With Roasted Tomato Salsa, Guacamole

PINE NUTES AND HERB HUMMUS WITH
PITA CHIPS (V) 7.50

Chickpeas, Tahini, Lemon, Fresh Herbs, Toasted Pine Nuts

CHARCUTERIE GO-BOX 13.00

**Snack Box Filled With Hand-selected Meats, Cheeses, Market Fresh
Fruit, Crackers, Toasted Walnuts**

PROTEIN GO-BOX (V) 13.00

**Snack Box Filled With Hard-boiled Eggs, Cheese, Peanut Butter Cup,
Green Apple Slices**

VEGAN GO-BOX (VG) 13.00

**Snack Box Filled With Cucumber Cherry Tomato Salad, Traditional
Hummus With Za'atar Spice, Falafel Pucks**



SNACKS

per guest, minimum 10, select snacks can be individually packaged for an additional 0.50 per piece

CHURRO CHEX MIX (V) 4.00

Rice Chex™, Cinnamon Toast Crunch™ Drizzled with White Chocolate

COCONUT ALMOND CHEX MIX (V) 4.00

Rice And Corn Chex™ Tossed with Oats, Toasted Almonds, Coconut, Honey

PLAIN OL' POPCORN (VG) 3.50

COOKIES AND CREAM POPCORN (V) 4.50

White Popcorn Tossed with Crushed Oreos™, White Chocolate Drizzle

BLOODY MARY POPCORN (VG) 4.50

White Popcorn Topped With House-made Bloody Mary Powder

VANILLA ALMIND BARS (V) 5.00

Chewy Granola Bar Mixed With Vanilla Bean, Sliced Almonds

CHOCOLATE PEANUT BUTTER BARS (V) 5.00

Chewy Granola Bar Mixed With Peanut Butter, Drizzled With Dark Chocolate

HAPPY HEART TRAIL MIX (V) 5.50

Peanuts, Pumpkin Seeds, Almonds, Walnuts, Raisins, Chopped Granola

ROCKY MOUNTAIN TRAIL MIX (V) 5.50

Chocolate M&M's™, Dried Apricots, Dried Cherries, Peanuts, Sunflower Seeds

TRUFFLE CHIPS (VG) 4.50

House-made Kettle Chips Dusted With Truffle Salt

FRENCH ONION CHIPS (VG) 4.50

House-made Kettle Chips Dusted with French Onion Seasoning

GREEK CHIPS (VG) 4.50

House-made Kettle Chips Dusted With Mediterranean Seasoning

KETTLE CHIPS (VG) 4.00

House-made Kettle Chips Dusted With Kosher Salt



SWEET BITES

per guest, minimum 12, select sweets can be individually packaged for an additional 0.50

MARBLE BROWNIE BITE (V) 3.50

Dark Chocolate Swirl, Cream Cheese Custard

HOUSE-MADE COOKIES (V) 3.50

Chocolate Chip, Oatmeal Raisin, Double Chocolate, Sugar

VEGAN CAKE BITES (VG) 3.50

Vegan Sponge Cake, Apricot Jam, Fresh Berries, Mint

FOURLESS CHOCOLATE CAKE (V) 4.00

MINI TARTS (V) 3.50

Seasonal Fresh Berry, Lemon Meringue

Gluten-free Berry +\$0.50

CHEF'S CHOICE SWEET BITES (V)

S 55.00 | M 110.00 | L 165.00



BEVERAGES

per guest, one gallon serves 12-16, 3 gallons serves 36-48

COFFEE

One Gallon 30.00, Three Gallons 90.00

Brewpoint Blend Coffee Includes Cream, Sugar, Sweetener

HOT TEA

One Gallon 15.00, Three Gallons 45.00

Includes Sugar, Sweetener, Lemon Wedges

BREWED ICED TEA, UNSWEETENED

One Gallon 15.00, Three Gallons 45.00

Includes Sugar, Sweetener, Lemon Wedges

FRESHLY SQUEEZED LEMONADE

One Gallon 25.00

INDIVIDUAL BEVERAGES

Cucumber Lemonade 2.50

Cold Pressed Lemon Juice & English Cucumber

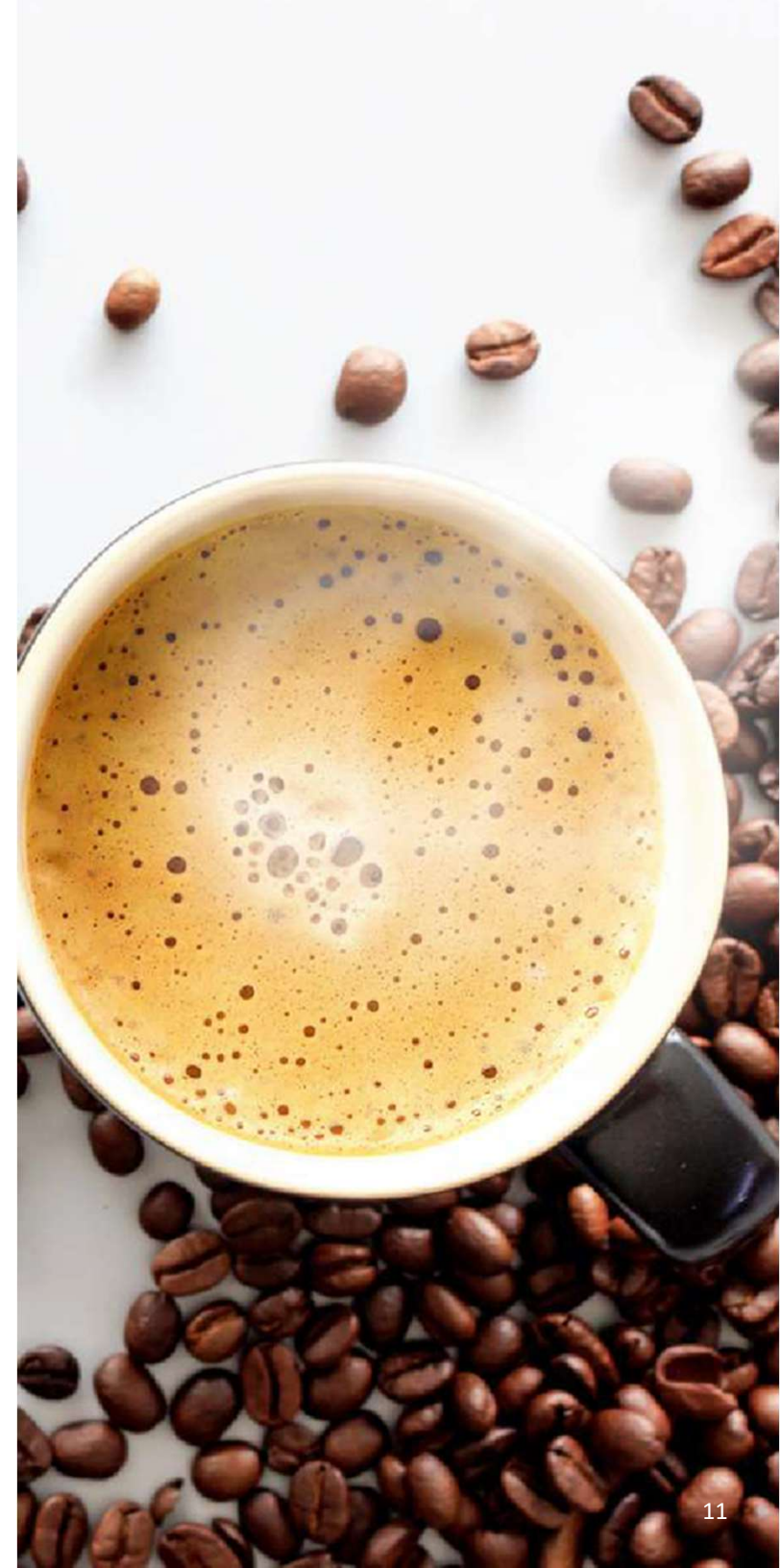
Assorted Juices 12oz 4.00

Soft Drinks 12oz 2.75

Bottled Water 500ML 3.00

LaCroix, Unflavored 12oz 3.00

LaCroix, Assorted Flavors 12oz 3.00



GENERAL information

TEMPORARY SERVICE UPDATE

During our renovation period, the kitchens will be temporarily closed. To ensure that catering services remain available, we have partnered with Black Plate Catering to provide food throughout the building. Please take a moment to review the information page, as several policies have been adjusted during this time. All catering orders will be served in fully disposable packaging.

CANCELLATION POLICIES

We understand that plans can change. If you need to update or cancel your order our process is simple.

Decreases in orders require 72 hours notice.

Additions in orders require 72 hours notice. Additions in orders less than 72 hours notice are subject to rush fees and order minimums.

Cancellations of orders require 72 hours notice. Orders cancelled with 72+ hours notice will have no additional charge. Orders cancelled with 72 hours or less notice will have a 75% charge, and orders cancelled with less than 24 hours notice will be charged the full order amount.

TO PLACE AN ORDER

Email Dorothy Blakely-Rainey at chicago.catering@jpmchase.com
Call 312.377.0927 Monday-Friday (9am - 5pm)

ORDER REQUIREMENTS

- A minimum order of 10 guests, unless otherwise noted.
- **Orders must be confirmed with payment by 5pm three business days (72 hours) prior to delivery.**
- Custom menu requests require advanced notice - inquire for more information.

LABOR | A Labor Fee will be added to all orders of 50 people or greater.

CAKE ORDERING INFORMATION | Cake orders must be placed at least three business days (72 hours) before the day of your event.

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.

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.