

JPMorganChase

CONFERENCE CENTER
CATERING
menu

CHICAGO



BREAKFAST

CLASSIC BREAKFAST 14.75pp

6 order minimum

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)

INDIVIDUAL QUICHES 6.50pp

minimum 10 per selection, served ambient

Black Pepper Bacon

Flaky Butter Crust Filled with Black Pepper Bacon, Gruyère, 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

PB&J Granola Bites (V) | 24.00 Per Dozen

Seasonal Fruit Tray (VG) | S 60.00 | M 85.00 | L 102.00

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



CREATE YOUR OWN bowls

 MEDITERRANEAN BOWL
ONE PROTEIN 22.00 | TWO PROTEINS 24.00
per guest, minimum 10, served ambient only

PROTEINS

Chicken Souvlaki

Grilled Chicken Breast, Fresh Lemon,
Oregano, Garlic, Parsley (GF, DF)

Za'atar Spiced Falafel (VG)

Chickpea Patties with Za'atar Spices
(VG, V, DF, CS)

Marinated Mediterranean Beef Kafta

Grilled Beef Kafta, Fresh Lemon, Garlic,
Oregano, Parsley (GF, DF)

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

Sauteed 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 SANDWICHES AND WRAPS

18.75 BUFFET 19.75 BOXED

per guest, minimum 10

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

SANDWICHES AND WRAPS

up to 50 guests two selections, above 50 guests three selections, all sandwiches and wraps can be made without gluten +\$5

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 Reuben (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 & Tahini Dressing

SIDE SALADS

up to 50 guests two selections, above 50 guests three selections

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, Melon, and Berries

BREAKS

AFTERNOON BITES

minimum 10 per selection

Chips, Salsa & Guac (VG) 9.50pp

Totopos Tortilla Chips with Roasted Tomato Salsa, Guacamole

Pine Nuts & Herb Hummus with Pita Chips (V) 7.50pp

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

Charcuterie Go-Box 13.00pp

Snack Box filled with Hand-selected Meats, Cheeses, Market Fresh Fruit, Crackers, Toasted Walnuts

PROTEIN GO-BOX (V) 13.00pp

Snack Box filled with Hard-boiled Eggs, Cheese, Peanut Butter Cup, Green Apple Slices

VEGAN GO-BOX (VG) 13.00pp

Snack Box filled with Cucumber Cherry Tomato Salad, Traditional Hummus with Za'atar Spice, Falafel Pucks

SWEET BITES

priced per dozen, individual packaging +6 per dozen

Marble Brownie Bites (V) 3.50pp

Dark Chocolate Swirl, Cream Cheese Custard

House-made Cookies (V) 3.50pp

Chocolate Chip, Oatmeal Raisin, Double Chocolate, Sugar



BEVERAGES

priced per gallon, one gallon serves 12-16

COFFEE

One Gallon 30.00

Brewpoint Blend Coffee includes Cream, Sugar, Sweetener

HOT TEA

One Gallon 15.00

Includes Sugar, Sweetener, Lemon Wedges

BREWED ICED TEA, UNSWEETENED

One Gallon 15.00

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

Cranberry and Orange

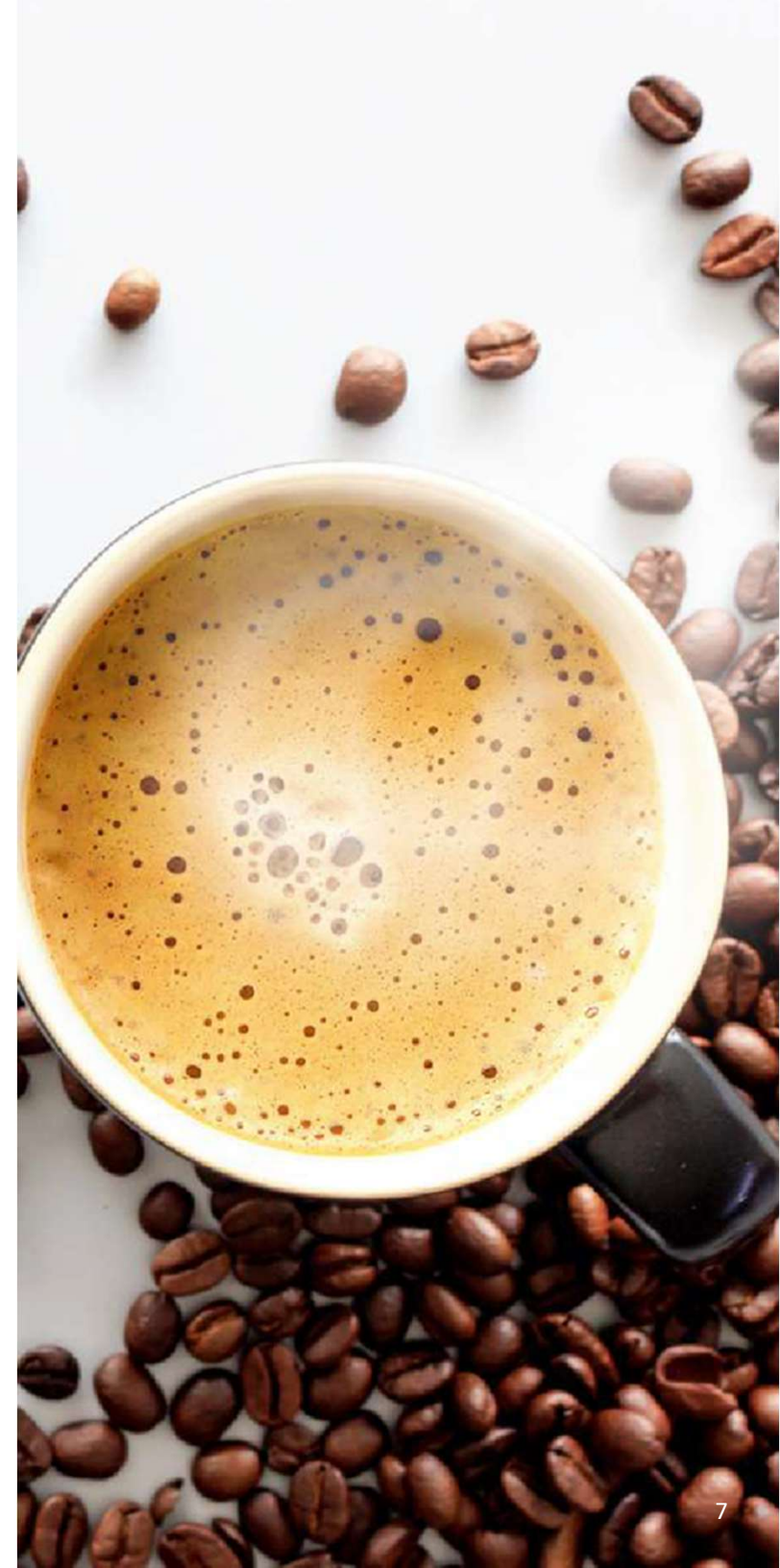
Soft Drinks 12oz 2.75

Coke, Diet Coke, Sprite

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 Blue 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, please reach out to your planner directly 72 hours in advance of your event to avoid incurring charges.

COMMUNICATION PROCESS

Order to be placed in Go/OpenSpace and coordinated with your event planner.

LABOR & DELIVERY

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

DELIVERY | A Delivery Fee of \$40 will be added to all orders.

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.

COST CENTER 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.