

CATERING



Chicago

chicago.catering@jpmchase.com

Catering Department: 312-732-8420

Dorothy Blakely-Rainey

dorothy.blakely-rainey@jpmchase.com

OUR COMMITMENT

SUSTAINABILITY PLEDGE

We are proud of our commitment to using local, seasonal products that are better for the health of our guests, our neighbor communities, and our planet.

We strive to source foods that are sustainably and locally raised 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

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 partners. If there is a local business you would like us to consider for a collaboration, please connect with your catering contact.

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 and vegetarian options are denoted with the below symbols:

Vegan  Vegetarian 



BREAKFAST

ALL PACKAGES INCLUDE INFUSED WATER, COFFEE & HOT TEA SERVICE

CLASSIC BREAKFAST 14.25


per guest | Minimum 6 | Served Ambient

Assorted Muffins, Danish, Scones, Croissants

Mini-Bagels

Fruit Preserves, Sunflower Butter


Cream Cheese, Flavored Cream Cheese

Fresh Fruit and Berries 

HOT BREAKFAST 21.00

per guest | Minimum 10 | Served Hot


Scrambled Eggs 

Scrambled Egg Whites 

Breakfast Potatoes 

Bacon

Breakfast Sausage

Fresh Fruit and Berries 

House-baked Muffins, Pastries, Croissants 

BETTER FOR YOU 16.00

per guest | Minimum 10 | Served Hot

Kale & Sun-Dried Tomatoes Egg White Bite

Curried Cauliflower, & Peas Egg Bite



Sweet Potato Pepper Hash

Greek Yogurt with Clementines & Dark Chocolate

SANDWICHES & WRAPS 16.00

per guest | Minimum 6 | Served Ambient

Choice of Three




- French-Style Egg Salad, Spinach, Croissant 
- Ham, Lettuce, Tomato, Wheat Baguette
- Bacon, Fig Jam, Cornichon, Arugula, Brioche
- Roasted Poblano, Oaxaca Cheese,  Roasted Red Pepper, Pepitas Wrap
- Smoked Salmon, Dill Cream Cheese, Cucumber, Caper, Red Onion, Bagel


Fresh Fruit and Berries

EGGWICHES 16.00

per guest | Minimum 6 | Served Hot

Choice of Three

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

Fresh Fruit and Berries 

PASTRY BASKET 8.75

per guest | Minimum 6 | Served Ambient

Assorted Muffins, Danish, Scones, Croissants

Fruit Preserves



Labor required for all hot food and groups of 50+. For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.






BREAKFAST

ALL PACKAGES INCLUDE INFUSED WATER, COFFEE & HOT TEA SERVICE


BREAKFAST BITES 23.50

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.

- Egg & Chorizo Croquette
- Quiche Florentine
- Greek Yogurt, Berry & Granola Parfait 
- Mexican Hot Chocolate Overnight Oats 
- Winter Citrus (Blood Orange, Grapefruit, Orange)
Chia Pudding 
- Carrot, Apple, Spinach, Orange (C.A.S.O.) Shots 
- Banana Nut Smoothie 

ENERGIZE 10.50

per guest | Minimum 6
House-made Protein Bites
Chef's Choice Parfait
C.A.S.O. Shots 

HEALTHY START 12.75

per guest | Minimum 6
Banana Nut Smoothie
Winter Citrus Chia Pudding
Fresh Fruit & Berries

A LA CARTE ITEMS

per guest | Minimum 6

BEVERAGES

Coffee & Tea Service 5.00
Orange Juice 3.25

SNACKS

per guest
Fruits & Berries Tray 4.75
Assorted Mini Bagels with Cream Cheese 4.00
Assorted Pastries, Scones, Muffins 5.50
Yogurt Cup 3.50
Greek Yogurt Cup 3.75
Granola Bars – Kind, Cliff, Think 3.50
Protein Bites 4.25



Labor required for all groups of 50+. For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.

SANDWICHES & SALADS

CLASSIC 22.50

per guest | Minimum 6

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

GRAB & GO 22.50

per guest | Minimum 6

Full-Sized Sandwich (Choice of Four), Composed Side Salad (Choice of One). Includes Specialty Chips, Cookie, and Canned Water Served To-Go.

QUICK FIX 13.75

per guest | Minimum 6

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

SALAD BAR 23.50

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

TOPPING (choose up to 3)

- Broccoli
- Bell Pepper
- Tomato
- Carrot
- Corn
- Quinoa
- Farro
- Zucchini
- Radish

CHEESE (choose up to 2)

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

CRUNCHIES (choose 1)

- Croutons
- Tortilla Strips
- Spiced Pepitas

DRESSINGS (choose up to 2)

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

ENHANCEMENTS

per guest

- Side Salad (Composed or Greens) 3.50
- Protein 6.00



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SANDWICH SELECTIONS

SANDWICHES

- Turkey & Mozzarella
- Ham & Swiss
- Red Curry Chicken Salad
- Tuna Salad with White Bean
- Chimichurri Turkey
- Grilled Chicken Caesar
- Classic Italian

VEGETARIAN SANDWICHES

- Hummus and Grilled Veggies
- Beefsteak Tomato Caprese

GREENS SALADS

- Signature Greens Salad
- Seasonal Vegetable Salad
- Traditional Caesar Salad

COMPOSED SALADS

- Broccoli Salad
- Thai Cabbage Salad
- Brussels Sprout Salad
- Pasta Salad
- Carrot Salad
- Winter Salad



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LUNCH BUFFETS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

NEW AMERICAN 30.00

per guest | Served Ambient or Hot

Black Pepper and Citrus Beef

Honey Garlic Chicken

Cayenne Roasted Parsnips 

Braised Leeks with Parmesan 

Winter Green Salad 

Spinach Salad 

Assorted Cookies 


ITALIAN 29.00

per guest | Served Hot

Chicken Cacciatore

Sausage & Zucchini Bake (Zucchini Ripieni)

Roasted Root Vegetable Medley 

Kale Salad with Mixed Grains & Butternut Squash 

Orange and Fennel Salad 

Kale Pesto Pasta 

Cannoli 

SOUTHERN 32.00

per guest | Served Ambient or Hot


Blackened Shrimp

Grilled BBQ Chicken Breast

Collard Greens

Green Beans

Vegetarian Hoppin' John 

Apple Cider Cabbage Slaw 

Banana Pudding 

TAQUERIA 29.00


per guest | Served Hot

Chicken Fajitas

Ropa Vieja


Queso Fresco 

Salsa Roja 

Mexican Rice 

Corn + Flour Tortillas 

Sweet Potato and Pepitas Salad 

Chili Lime Roasted Onion and Zucchini 

Arroz con Leche 



Labor required for all hot food and groups of 50+. For all dietary restrictions, including Kosher and Halal, please reach out to your catering contact.



LUNCH BUFFETS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10

CHEF CHOICE 33.50

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 
- Grilled Seasonal Vegetables 

Two Chef's Choice Seasonal Side Dishes

Greens Salad

Fresh Fruit and Berries

Local Sweet Bites

ENHANCEMENTS



per guest

- Side Salad (Composed or Greens) 3.50
- Protein 6.00

PIZZA PARTY 13.00

per guest | Served Hot

Pizza (Choice of Two)

- Traditional Cheese 
- Pepperoni
- Italian Sausage
- Garden Vegetable 

Classic Caesar Salad

Assorted Cookies

A LA CARTE PIZZA

serves four

Cheese Pizza	25.00
Topping Pizza	27.50



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SNACKS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 6

FRUIT & CHOCOLATE 8.50

per guest

House Cookies & Brownies
Fresh Fruit & Berries

SWEET & SALTY 7.95

per guest

Popcorn
M&M's
House-made Seasonal Trail Mix
Cookies






CHIPS & DIPS 9.00

per guest

Corn Tortilla Chips 
Sea Salt Pita Chips 
Caramelized Leek Yogurt Dip 
Garlic Salsa 
Turmeric-Ginger Tahini Dip 

BREADS & SPREADS 12.00

per guest

Chickpea Hummus, Olive Oil 
Italian Red Pepper Spread 
Truffle Chimichurri 
Shawarma Spread 
Chef's Choice Compound Butter 
Grilled Pita, Toasted Baguette, Focaccia

CULTURE CRAFTED 10.50

per guest

An Assortment of Snacks Featuring Local,
Minority-Owned and Chase Small Business Products

CHEESE BOARD 9.50

per guest

Selection of Artisanal Cheeses,
Dried & Fresh Fruit, Crackers, Baguette

CHARCUTERIE BOARD 12.50

per guest

Selection of Cured Meats and Sausages,
Cheeses & Fruits, Grain Mustards, Pickles,
Olives, Breads

CRUDITÉ BOARD 7.75

per guest

Selection of Fresh Vegetables, Hummus,
Green Goddess Ranch



Labor required for all groups of 50+.
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A LA CARTE

BEVERAGES

per guest

Coffee Tea & Service	5.00
Assorted Canned Soda (12oz)	2.25
Assorted Canned Seltzers & Teas (12oz)	2.25
Bottled Water (16oz)	2.25
Infused Water	0.65
Sustainable Beverage Package	2.25
Choice of Two:	
• Peach Ginger Tea	
• Hibiscus Lemon Tea	
• Lemonade	
• Arnold Palmer (Lemonade/Iced Tea)	
• Sparkling Fruit Punch	
• Infused Water	

SNACKS

per guest

Cookies and Brownies	3.65
Assorted Specialty Chips	3.25
Granola Bars (Cliff, Think, Kind)	4.50
Whole Fruit	1.65
Assorted Crisps and Crostini	3.00



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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.

MADISON 36.50

per guest

Classic Bruschetta with Sea Salt Crostini

Artisanal Cheese Board 

Vegetable Crudité, Hummus, Crackers, Pita Chips 




CLARK 53.00

per guest

Choice of Four Stationary Hors D'oeuvres

Loaded Antipasti Board with Assorted Meats


Artisanal Cheese Board 

Vegetable Crudité, Hummus, Crackers, Pita Chips 



HORS D'OEUVRES CHOICES

STATIONARY

- Steak Carpaccio, Caramelized Onion & Leek, Chives
- Shrimp, Creamy Horseradish
- Flatbread, Mascarpone Cheese, Grilled Radicchio, Roasted Radish,  Reconstituted Cherries
- Steak Carpaccio, Cured Egg Yolk, Garlic Spread
- Potato Chip, Fennel Onion Leek Confit, Crème Fraiche, Trout Roe
- Banana Chip, Sunflower Butter, Reconstituted Grape 
- Dried Tomato, Mozzarella, Fried Basil 
- Antipasti Skewer
- Seared Kohlrabi with Spiced Hazelnuts 
- Roasted Grapes, Almond Butter, Almond Slivers, Crustini 
- Cranberry, Endive, Blue Cheese, Chopped Walnuts 

MONROE 43.50


per guest

Giardiniera Dip 

Warm Cheesy Corn Dip 

Mushroom and Goat Cheese Strudel 

Seasonal Vegetable Crudité 

Sea Salt Crostini, Breadsticks, Crackers 


DEARBORN 58.50

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 

Vegetable Crudité, Hummus, Crackers, Pita Chips 



PASSED

- Vegetable Shiu Mai, House-made Chili Crisp 
- Tonkatsu Sandos
- Parmesan Crusted Brussels Sprouts, Balsamic Glaze 
- Potatas Bravas, Chipotle Aioli 
- Blistered Shishito Peppers, Lemon Aioli 
- Crispy Rice Bites, Marinated Tomatoes, Spicy Mayo 
- Sweet Potato Arepas, Pickled Red Onion, Cilantro, Onion,  Jalapeno
- Endive, Caesar Grilled Chicken, Sundried Tomatoes, Toasted Breadcrumbs, Parmesan
- Radish & Herbed Butter Tea Sandwich 
- Smoked Salmon, Honey Dijon Aioli, Dill, Canape
- Cucumber & Herbed Cream Cheese Tea Sandwich 



For all dietary restrictions, including Kosher and 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.

THREE-COURSE PLATED DINNER 102.00

per guest

Half Hour Reception with Three Chef's Choice Seasonal Passed Hors D'oeuvres
Choose One Salad, One Entrée, One Dessert, Dinner Rolls

DINNER BUFFET 79.00


per guest

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

SALADS (choose 1)

- Brussels Sprouts, Toasted Almonds, Shaved Manchego, Cranberries, Mustard & Champagne Vinaigrette 
- Winter Greek Salad, Cucumber, Shallot, Fuyu Persimmon, Feta, Olives 
- Classic Caesar Salad, Baby Romaine, Marinated Anchovies, Heirloom Cherry Tomatoes, Caesar Dressing

ENTREES (choose 2)

- Chipotle Pork Shank, Roasted Celeriac with Pepita Dukkha, Pistachio Creme
- Glazed Chicken Mosaic, Carrot Ginger Puree, Sesame Spinach Salad, Soy Braised Potatoes
- Braised Bone-in Short Rib, Pommies Puree, Red Wine Reduction, Roasted Carrots
- Pan-Seared Chilean Sea Bass, Winter Citrus Beurre Rouge, Wild Rice, Tomato Confit
- Seared King Oyster Mushroom, Caramelized Leek & Onion Risotto, Orange Molasses 

DESSERTS (choose 1)

- Triple Chocolate Chiffon Cake
- Assorted Petit Four
- Raspberry Mouse
- Fresh Fruit Tart



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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.



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 in downtown Chicago, by a female entrepreneur who brought her secret family recipes.



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.



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

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

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 day's notice. Weekend events or those taking place outside standard hours require minimum 2-weeks' notice.

Kosher Meals 2 business days' notice required.

Labor A Labor Fee will be added to all hot food orders and to orders with parties of 50 or greater.

Pop Ups For same-day orders, call: Catering department (312-732-8420) or Dorothy Blakely-Rainey (312-336-1571)

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, please contact us, we will do our best to accommodate your event.

Communication Process

Order to be placed directly at [Go/ScheduleNow](#). Catering Department will reach out to the planning contact if any updates or changes are required.

BILLING & OTHER POLICIES

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. (Example 123456-B-0802)

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.

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

To promote sustainability and environmental stewardship, bottled beverage selections are to be replaced with bulk options (Infused Water, Unsweetened Iced Tea and Lemonade) for all internal 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.

Cake Ordering Information

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

CANCELLATION POLICIES

Specialty Menus

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