

CATERING

Chicago



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312-336-1571

Catering Department: 312-732-8420

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 Produce
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers

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!



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. If there's a local business you would like us to consider for partnership, 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:



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

Egg White, Spinach & White Cheddar Frittata

Egg, Kale & Mushroom Frittata


Sweet Potato Pepper Hash

Greek Yogurt with Cinnamon Maple Apples, Almonds

SANDWICHES & WRAPS 16.00

per guest | Minimum 6 | Served Ambient

Choice of Three


• Egg Salad, Kale, Swiss, Croissant 

• Ham, Gruyere, Spinach, Brioche

• Bacon, Lettuce, Tomato, Wheat Baguette

• Southwest Bean, Scrambled Tofu, Cotija Cheese, Wrap 

• Smoked Salmon, Cream Cheese, Cucumber, Caper, 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.

- Parmesan Prosciutto Fig Tart with Balsamic Reduction
- Cheese & Bacon Quiche
- Greek Yogurt, Berry & Granola Parfait 
- Pumpkin Spice Overnight Oats 
- Apple Pie Chia Pudding 
- Beet, Strawberry, Ginger Shots 
- Warming Smoothie 

ENERGIZE 10.50

per guest | Minimum 6

House-made Protein Bites

Chef's Choice Parfait

Beet, Strawberry, Ginger Shots 



HEALTHY START 12.75

per guest | Minimum 6

Warming Smoothie

Apple Pie 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

Breakfast Potatoes

4.00



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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.

GREENS & GRAINS BAR 23.50



per guest | Minimum 6 | Served with Bread Basket, Fresh Fruits & Berries, Local Sweet Bites & Infused Water

BASES

- Mixed Greens
- Chef's Grains Selection

PROTEINS



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

TOPPINGS

- Chef's Choice of 6 Toppings (Seasonal Vegetables, Cheeses, and Crunchies)

DRESSINGS

Choice of Two

- Ranch
- Caesar
- Lemon-Mint Vinaigrette 
- Champagne Vinaigrette 
- Honey Sesame
- Orange Yogurt Poppy Seed

ENHANCEMENTS

per guest

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



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SANDWICH SELECTIONS

SANDWICHES

- Smoked Turkey Cranberry
- Ham & Goat Cheese
- Fall Chicken Salad
- Curried Tuna Salad
- California Turkey
- Grilled Chicken Caesar
- Classic Italian

VEGETARIAN SANDWICHES

- Spicy Cheddar and Apple
- Beefsteak Tomato Caprese

GREENS SALADS

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

COMPOSED SALADS

- Broccoli Salad
- Roasted Toasted Salad
- Root Vegetable Salad 
- Pasta Salad
- Grilled Kale Salad 
- Butternut Squash Salad 








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LUNCH BUFFETS

ALL PACKAGES INCLUDE INFUSED WATER | MINIMUM 10






NEW AMERICAN 35.00

per guest | Served Ambient or Hot

Pan Seared Salmon with Grape Sambal
Sirloin with Roasted Figs and Red Onion
Herb Roasted Carrots and Parsnips 
Maple Calabrian Chile Cabbage 
Grilled Kale Caesar Salad 
Barley With Mushrooms 
Assorted Cookies 




FRENCH COUNTRYSIDE 30.00

per guest | Served Hot

Chicken Breast with Grape Sauce
Creole Sausage Stew
Buttered Cabbage and Apples 
Hericot Verts (Green Beans with Almonds) 
Grated Carrot Salad 
French Lentil Salad 
Petit Fours 

CHICAGO'S ITALIAN VILLAGE 32.00

per guest | Served Hot

Chicken Milanese
Eggplant Parmesan
Herb Roasted Radishes and Onion 
Roasted Balsamic Brussels Sprouts 
Bread Basket 
Butternut and Sage Pasta 
Root Vegetable Salad 
Basil and Fig Squares 

TAQUERIA 29.00

per guest | Served Hot

Shredded Chicken Mole
Carnitas
Tomato Oregano Rice 
Refried Beans 
Pickled Red Onions 
Tangy Crema 
Pico De Gallo 
Salsa Verde 
Corn + Flour Tortillas 
Tres Leches Bread Pudding 



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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 Crisps 
Pumpkin Hummus 
Creamy Squash Dip 
Sikil P'ak (Pumpkin Seed Salsa) 

BREADS & SPREADS 12.00

per guest

Chickpea Hummus, Olive Oil
Skordalia (Potato Garlic Dip)
Muhammara
Pumpkin and Honey Whipped Goat Cheese
Caramelized Onion 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



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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 Lemonade, Fresh Brewed Iced Tea and Infused Water	2.50

SNACKS

per guest

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






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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.




MADISON 36.50

per guest

Classic Bruschetta with Sea Salt Crostini
Artisanal Cheese Board 
Vegetable Crudité, Hummus, Crackers, Pita Crisps 
Seasonal Fresh Fruits 

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 Crisps 
Seasonal Fresh Fruits 





HORS D'OEUVRES CHOICES

STATIONARY

- Maple Sugar Salmon Bites
- Steak Carpaccio, Burnt Leek, Lemon Pepper
- Antipasto Skewers
- Grape Prosciutto Crostini
- Caramelized Fig, Goat Cheese, Pickled Jalapeno, Canape 
- Roasted Sweet Potato, Italian Buttercream, Walnut 
- Crystal Bread, Tomato, Sea Salt, Chive 
- Grilled Shrimp, Italian Salsa Verde
- Pita Crisp, Labneh, Moroccan Spiced Pickles 




MONROE 43.50

per guest

Smoked Salmon Herb Dip
Warm Spinach & Artichoke 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 Crisps 
Seasonal Fresh Fruits 

PASSED

- Prosciutto Wrapped Dates
- Wild Mushroom, Goat Cheese, Lemon, Crostini 
- Cider Glazed Celery Root, Walnut Dukkha 
- Roasted Squash Pancake, Spicy Herb Jam 
- Lemongrass Chicken Lollipops, Chili Honey
- Parmesan Crusted Brussels Sprouts, Red Pepper Flakes 
- Stuffed Mushrooms, Cranberry Sauce 
- Blistered Shishito Peppers, Apple Aioli 
- Grilled Marinated Rice Bites, Wasabi Mayo 
- Caramelized Onion and Apple, Grilled Kale 
- Radishes with Beurre Monte 
- Fried Maple Pumpkin Bites 
- Persimmon and Sage Canape 



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

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

- Bibb Lettuce, Cranberries, Toasted Walnuts, Carrot Ribbons, Maple Wasabi Dressing 
- Grilled Kale, Roasted Kombocha Squash, Spiced Pumpkin Seeds, Pickled Grapes, Apple Cider Dressing 
- Classic Caesar Salad, Baby Romaine, Marinated Anchovies, Heirloom Cherry Tomatoes, Caesar Dressing

ENTREES

- Apple and Bourbon Confit Duck Leg, Herbed Parsnip Puree, Roasted Broccolini
- Chicken Thigh Saltimbocca Roulade, Penne alla Vodka, Fried Basil
- Shredded Mediterranean Lamb, Lemon Herb Couscous, Mint Yogurt, Roasted Tricolor Carrots
- Brown Sugar and Mustard Swordfish, Citrus and Lemongrass Scented Basmati Rice, Cabbage Slaw
- Fall Ratatouille, Toasted Sourdough 

DESSERTS

- Black Diamond
- Opera Torte
- Banana Truffle
- 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 three (3) business days' notice. Weekend events or those taking place outside standard hours require 2-weeks' notice.

Kosher Meals Two (2) business days' notice required.

Labor A Labor Fee will be added to all orders with hot food and to orders with parties of 50 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 three (3) business days before the day of your event.

General Ordering Information

Disposable plateware is provided for a standard catering service at no additional cost, including 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 the 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.

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 Two (2) business days' notice required.

Specialty Menus

- 3 Business Days – cancel with no charge.
- 2 Business Days – charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.
- 1 Business Day – charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.