

The background of the entire page is a photograph of fresh Swiss chard. The left half of the image is a dark blue overlay. The right half shows the vibrant green leaves and multi-colored stalks (yellow, pink, and red) of the chard against a dark, textured background.

JP Morgan Chase

CATERING
menu



CHICAGO

chicago.catering@jpmchase.com

Catering Department, 312.732.8420

Dorothy Blakely-Rainey, 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)

PASTRY BASKET 9.00

Per guest, Minimum 6, served ambient

Assorted Muffins, Danish, Scones, Croissants

Fruit Preserves

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, Capers, Red Onion, Bagel

Fresh Fruit & Berries (VG)



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

BREAKFAST

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

SMOKED SALMON BOARD 22.50

per guest, minimum 6, served ambient

- Smoked Salmon
 - Assorted Cream Cheese (V)
 - Assorted Vegetables (VG)
 - Petite Bagels (V)
- Fresh Fruit & Berries (VG)

TOAST BAR 16.50

Per guest, minimum 6, served ambient

- Assorted Toasts (V)
 - Sweet Pea Hummus (VG)
 - Fruity Cream Cheese (V)
- Fresh Fruit & Berries (VG)

BYO PARFAIT BAR 16.50

Per guest, minimum 6, served ambient

- Vanilla Yogurt (V)
- Mixed Berry Yogurt (V)
- Granola (V)
- Two Chef Select Toppings (V)

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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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)
- Watermelon Lemon Shots (VG)



HEALTHY START 13.00

per guest, minimum 6

- Tropical Smoothie (VG)
- Chef's Choice Parfait (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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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.*



- Greek Yogurt, Berry & Granola Parfait (V)
- Orange Raisin Overnight Oats (V)
- Coconut Kiwi Chia Pudding (VG)
- Watermelon Lemon Shots (VG)
- Tropical 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

Spicy Turkey
Ham & Blueberry
Chili Lime Chicken Salad
Summer Tuna Salad
Prosciutto Peach
Grilled Chicken Caesar
Turkey & Bacon




VEGETARIAN SANDWICHES (V)

 **Grilled Lemon Veg. & Hummus**
 **Mediterranean Veggie & Tzatziki**

GREEN SALADS (V)

 **Signature Greens Salad**
 **Seasonal Vegetable Salad**
Traditional Caesar Salad

COMPOSED SALADS (V)

 **Arugula & Peach Salad**
 **Watermelon Salad**
Summer Cabbage
Pasta Salad
 **Cauliflower Chickpea**
Snap Pea Salad

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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)

- Summer Squash
- Bell Pepper
- Corn
- Cucumber
- Peas
- Farro
- Tomato
- Quinoa
- Turnips

CHEESE (Choose up to 1) (V)

- Cheddar
- Parmesan
- Queso Fresco
- Blue Cheese
- Pepper Jack
- Mozzarella

CRUNCHIES (Choose 1) (V)

- Croutons
- Tortilla Strips
- Sunflower Seeds

DRESSINGS (Choose up to 2)

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



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LUNCH *buffets*

All packages include infused water, minimum 10



MIDDLE EAST 29.00

per guest, served ambient

Chicken Sharma
Falafel (VG)
Grape Leaf Rice (VG)
Tabbouleh (VG)
Hummus (VG)
Cucumber + Tomatoes (VG)
Grilled Pita (VG)
Baklava (V)

THE GRILL 31.00

per guest, served ambient

Buffalo Grilled Chicken
Chimichurri Shrimp
Balsamic Root Vegetable Medley (VG)
Chipotle Honey Sesame Broccoli (V)
Three Bean Salad (V)
Antipasti Pasta Salad
Chef Select Tart (V)

NEW AMERICAN 30.00

per guest, served ambient

Tangy Raspberry Glazed Salmon
Mezcal Marinated Steak,
Pineapple Salsa
Cucumber & Fennel Salad
Summer Vegetable Salad
Dry Rubbed Potatoes
Grilled Sriracha Lime Okra
Brown Butter Rice Krispies



LATIN 32.00

per guest, served ambient

Pollo al Cabon
Beef Salpicon
Mexican Street Corn (V)
Cilantro Rice (VG)
Jicama Salad (VG)
Cabbage & Hibiscus Salad (VG)
Roasted Chayote (V)
Churros with Dulce de Leche (V)

CHEF CHOICE 34.00

per guest, served ambient

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

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Halal, please reach out to your catering contact.*

LUNCH

All packages include infused water, minimum 10

PIZZA PARTY 13.25

per guest, served hot

Pizza (Choice of Two)

- Pepperoni
- Italian Sausage
- Traditional Cheese (V)
- 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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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)
- Peach Ginger Tea
- Lemonade
- Hibiscus Lemon 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
Shishito Pepper Pico de Gallo (VG)
Zaalouk (Eggplant/Tomato) (VG)
Pineapple Salsa (VG)

BREADS & SPREADS 12.25

per guest

Chickpea Hummus, Olive Oil, Za'atar (VG)
Harissa Mint Yogurt Dip (V)
Ottolenghi Pea & Horseradish Dip (V)
Chilean Pebre (VG)
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)

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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.

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 | 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.