



# CATERING MENU

## 5 MANHATTAN WEST

*Please scan the QR code to visit our online Catering Portal for contact information and additional support.*



# BREAKFAST

## BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter. *Minimum 12 Guests.*  
*(All Hot Buffets Require a Dedicated Attendant at an Additional Fee and Fire Guard)*

### LIVIN' LIGHT

Assortment of Breakfast Bars and Individual Light Yogurts  
\$13.50pp

### CONTINENTAL BREAKFAST

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads  
\$17.00pp

## CHEF INSPIRED BREAKFASTS

Includes Starbucks Coffee, Assorted Teas, and Infused Water.  
*Minimum 12 Guests.*

### WELLNESS WAKE-UP CALL

Overnight Oats, Chia Seed Pudding and Greek Yogurt Served with Granola, Mixed Berries, Pineapple, Toasted Coconut, Apple Cinnamon Compote and Almond Butter  
\$15.00pp

### THE 5 BOROUGH BAGEL BAR

*(Served Ambient Only)*

Assorted Local NYC Bagels, Classic Egg Salad, Whipped Cream Cheese, Chive and Green Onion Cream Cheese, Maple Bacon Cream Cheese, Salted Vermont Creamery Butter

\$16.00pp

*Smoked Salmon Enhancement - Chef's Selection of Artisanal Smoked Salmon, Arugula, Sliced Tomato, Cucumber, Pickled Onion & Capers, Everything Spice and Lemon +\$9.00pp*

## ENHANCEMENTS & BEVERAGES

### AVOCADO TOAST BAR

*(Minimum 6 Guests)*

Seasonal Toppings  
\$8.50pp

### CREATE YOUR OWN YOGURT PARFAIT

*(Minimum 6 Guests)*

Greek, Low-fat, Granola, Berries, Local Honey  
\$7.25pp

### PITCHER OF JUICE

*(Serves 6 guests)*

*Choice of Orange, Apple, or Cranberry Juice*  
\$8.00

### FRESH PRESSED JUICES

*(Minimum 15 Guests)*

Selection of seasonal fresh pressed wellness juices  
\$9.00pp

*All 5MW catering orders will incur a \$150 transit fee. All menu items are prepared in our midtown facility and transported across town.*

# SNACKS & BEVERAGES

## CHEF INSPIRED BREAK PACKAGES

### MIDDAY BREAK

(Minimum 6 Guests)

BYO Trail Mix with Assorted Toppings, Dried Fruits, and Nuts, with Fresh Baked Cookies, Starbucks Coffee, Tea, and Infused Water

\$13.50pp

### CANTINA CRUNCH

(Minimum 6 Guests)

Crisp Sea Salt Plantain Chips, Tri Color Tortilla Chips, Chipotle Black Bean Hummus, Pineapple Habanero Salsa, Elote Salad with Roasted Corn, Chipotle Mayo, Cotija Cheese & Tajin Spice

Served with Pineapple & Mint Infused Water

\$16.00pp

## BEVERAGES A LA CARTE

(Minimum 6 Guests)

### STARBUCKS COFFEE & TEA

\$4.75pp



### ASSORTED SODAS & SELTZERS

\$4.00pp

### BOTTLED WATER

\$3.25pp

### SARATOGA BOTTLED WATER

\$4.25pp

## BREAKS A LA CARTE

(Minimum 6 Guests)

### CHEFS SELECTION OF CHIPS AND DIPS DUO

\$6.25pp

### ARTISANAL MEATS & CHEESES WITH CRACKERS & CROSTINI

\$12.00pp

### FRESH VEGETABLE CRUDITÉ

\$7.50pp

### NY/NJ SNACK PACK

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

\$8.50pp

### FRESHLY BAKED COOKIES & BROWNIES

\$4.50pp

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# LUNCH

## AMBIENT LUNCH PACKAGES

*Requires 48-hour notice. Minimum 12 Guests*

### MEDITERRANEAN 🌿

Grilled Chicken Shawarma, Lemon & Mint  
Crisp Chickpea Falafel, Lemon Tahini 🍷  
Rosemary Roasted Eggplant, Plum Tomatoes, Marinated Feta Cheese 🍷  
Spiced Cauliflower Rice "Tabbouleh" 🍷  
Tomato, Cucumber, Red Onion and Romaine, Za'atar Vinaigrette 🍷  
Hummus, Cucumber Yogurt Sauce, Harissa 🍷  
Warm Pita Bread 🍷  
Assorted Baklava 🍷  
**\$34.50pp**

### LITTLE ITALY

Chicken Milanese with Arugula, Fennel, and Citrus Salad  
Grilled Flatbread with Prosciutto de Parma, Figs, Lemon Whipped Goat  
Cheese, Arugula, and Balsamic Glaze  
Orecchiette Pasta Salad with Local, Fresh Mozzarella with Sundried Tomato  
Pesto 🍷  
Grilled Italian Vegetable Platter 🍷  
Mini Italian Pastries 🍷  
**\$33.50pp**

### WELLNESS 🌿

Oven Poached Salmon, Shaved Fennel, Citrus and Avocado  
Grilled Chicken Paillard, Broccoli Slaw, Poppyseed Tahini Dressing  
Harissa and Maple Spiced Baby Carrots, Toasted Walnuts, Pomegranate 🍷  
Green Beans, Roasted Radishes and Whole Grain Mustard Vinaigrette 🍷  
Quinoa, Garbanzo Beans, Sweet Potato, Dried Cherry and Kale 🍷  
Organic Mixed Greens, Tomato, Cucumber and Carrot, Balsamic Vinaigrette 🍷  
Mixed Berry Trifle 🍷  
**\$34.00pp**

### PREMIUM CHEF CRAFTED BUFFET

Selections Created by the Chef. Includes Two Entrée Proteins, Seasonal Salad,  
Seasonal Composed Salad, Starch, and Vegetable, Freshly Baked Rolls, and Local  
Sweet Treat

Choice of Protein: Grass-fed Beef, Free-Range Chicken, Sustainably-Caught  
Seafood, or Vegan Option  
**\$58.00pp**

## FROM THE DELI

*(Minimum 6 Guests)*

### TRADITIONAL PACKAGE

Chef's Selection of Sandwiches. Includes Premium Bagged Chips, Two  
Seasonal Side Salads, and Fresh Baked Cookies  
Served with Classic Condiments  
**\$28.00pp**

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# GENERAL INFORMATION

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## Ordering

- Orders must be placed two (2) weeks prior to the event, unless otherwise noted on the menu, or may be subject to chef's choice menu and first available delivery time.

## Staffing

- All orders require a dedicated attendant. Larger events will be subject to additional attendants.

## Cancellations

- 48 hours prior – Charged all non-recoverable food or product
- 24 hours prior – Charged for all food, rentals, staffing and any other non-recoverable costs

## Billing

- All cost centers must be US Based.
- The cost center(s) that will be charged must be provided at the time the order is placed. Cost centers can not be adjusted once the event is billed.
- We do accept Visa, Mastercard and Amex. Please reach out to your on-site catering manager directly with credit card information.

## External Catering

- Locations that have a preferred vendor on site must use the preferred vendor for events paid for by JPMC or a JPMC Cost Center. Refer to [Outside Catering Guidelines](#) for more information.

## Allergens

- We are not an “allergen free” facility. Please be advised that products prepared in our kitchen may have come into contact with common food allergens.
- When ordering, please inform your local catering manager of any food allergies or dietary restrictions within your group, including Kosher & Halal.
- Any menu item prepared without a common allergen, will be noted in the event signage. (Ex. Made without Gluten, Vegetarian, Vegan)

Vegan & Vegetarian-Friendly Options Icon Key:



**Vegan**



**Vegetarian**