



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

SMOOTHIES 🍴

(Minimum 15 Guests)

Chef's Selection of Seasonal Fresh Fruit Smoothies

\$7.50pp

GET UP & GO

(Minimum 15 Guests)

Create Your Own Cold Brew Coffee with Assorted Flavored Syrups, Half & Half, Oat Milk, and Non-Fat Milk, Seasonal Juice Refresher and Lemonade

\$8.75pp

PITCHER OF JUICE

(Serves 6 guests)

Choice of Orange, Apple, or Cranberry Juice

\$8.00

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

KOREAN BBQ

Bulgogi Grilled Angus Steak
Gochujang Glazed Chicken with a Sesame Scallion Cucumber Relish
Soy Braised Potatoes and Baby Spinach 🥗
Kimchi Fried Quinoa 🥗
Baby Carrot and Pepper Salad with Korean Chili Vinaigrette, Mixed Greens,
Radish, Pear and Pickled Onion with Sesame Ginger Vinaigrette 🥗
Assorted Dessert Bars 🥗
\$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

SPICE MARKET

Tandoori Salmon with a Mint Yogurt Sauce
Chicken Tikka with Mint, Cilantro, and Toasted Naan
Curried Cauliflower and Chickpeas 🥗
Green Bean and Potato Sabzi with Toasted Almonds 🥗
Vegetable Samosas with Tamarind Chutney 🥗
Kachumber Salad 🥗
Gulab Jamun – Indian Honey Marinated Donuts 🥗
\$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

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.
- Orders over 25 people require a dedicated attendant.

Staffing

- All daily catering events requires 1 dedicated attendant per 25 guests (example – 25 guests requires 1 dedicated attendant, 50 guests requires 2 dedicated 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