

CATERING MENU

TAMPA, FLORIDA

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



OUR COMMITMENT

Menus with a Purpose.

Our “Grazing for the Greater Good” catering and events menu was thoughtfully designed with a commitment to diversity, equity, and inclusion. We proudly support small businesses and minority-owned businesses, sourcing ingredients from diverse local suppliers and farms. Each menu reflects the creativity of our chefs, incorporating seasonal and sustainable ingredients that honor the planet and its people.

By focusing on responsible practices and uplifting our community, we create culinary experiences that not only delight but also make a meaningful impact on the world around us.

GRAZING FOR THE GREATER GOOD

Stay up-to-date on our latest offerings surrounding Sustainability, Diversity, Equity, and Inclusion, Seasonality, and more!

Scan the QR code for more information on how your menu selection can make a difference today!



Look out for these icons throughout your event:

GO LOCAL



PROUDLY SUPPORTING BLACK-OWNED BUSINESSES
PROUDLY SUPPORTING WOMAN-OWNED BUSINESSES
PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES
PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES
PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
PROUDLY SUPPORTING VETERAN-OWNED BUSINESSES

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)

Wellness Icon Key:



Vegan



Vegetarian



Little Green Fork

BREAKFAST

BREAKFAST PACKAGES

Includes Starbucks Coffee, Tea, Infused Water, and Seasonal Fresh Fruit Platter. *Minimum 12 Guests.*

LIVIN' LIGHT

Assortment of Breakfast Bars and Individual Light Yogurts

\$12.00pp

CONTINENTAL BREAKFAST



Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads

\$13.00pp

BREAKFAST SANDWICH TRIO

(Served Ambient Only)

Select your Choice of Three (3) Sandwiches:

Bacon, Scrambled Egg & Cheese Croissant
Pork Sausage, Fried Egg & Cheese Biscuit
Egg White, Veggie & Swiss Wheat Muffin  
Ham, Gouda, Fried Egg on Ciabatta
Turkey Chorizo, Scrambled Egg, Cheese, Pico de Gallo Taco 

\$15.00pp

CHEF INSPIRED BREAKFASTS

Includes Starbucks Coffee, Tea, 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

\$12.00pp

CONTINENTAL BRUNCH BOARD

(Served Ambient Only)

Assortment of Mini Pancakes, Hard Boiled Eggs, Candied Bacon, Grilled Ham, French Toast Crostini, Seasonal Fruit and Berries, House Spreads, and House Syrup

\$16.00pp

ENHANCEMENTS & BEVERAGES

AVOCADO TOAST BAR

(Minimum 6 Guests)

Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese

\$8.00pp

BAGEL & SCHMEAR BAR

(Minimum 6 Guests)

Assorted Local Bagels, Smoked Salmon Cream Cheese, Tomato, Red Onion, Capers, Diced Hard Boiled Egg, Chive and Green Onion Cream Cheese, Plain Whipped Cream Cheese, and Whipped Butter

\$9.00pp

CREATE YOUR OWN YOGURT PARFAIT

(Minimum 6 Guests)

Greek, Low-fat, Granola, Berries, Local Honey

\$6.00pp

GET UP & GO

(Minimum 15 Guests)

Create Your Own Cold Brew Coffee with Assorted Flavored Syrups and Milk Offerings, including a Non-Dairy Alternative, Seasonal Juice Refresher and Lemonade

\$7.50pp

PITCHER OF JUICE

(Serves 6 Guests)

Choice of Orange, Apple, or Cranberry Juice

\$8.00

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

\$12.00pp

LA DOLCE VITA 🍷

(Minimum 15 Guests)

Assorted Mini Italian Cookies, Zeppole, Cannoli Dip & Chips, Assorted High Brew Coffee, and Starbucks Coffee & Tea

\$16.00pp

SMOOTH-IE SAILIN' 🍷

(Minimum 12 Guests)

Assorted Donut Bites, Crepes with Lemon Curd and Blueberry Compote, Carrot, Mango, & Orange Smoothie, Banana & Oat Milk Cold Brew Smoothie

\$12.00pp

ENERGY BOOST 🌱

(Minimum 12 Guests)

Assorted Power Balls, Prosciutto, Fig Jam, & Parmesan Pinwheels, Blini with Almond Butter, Strawberry, & Banana Slices, Matcha Latte

\$12.00pp

BREAKS A LA CARTE

(Minimum 6 Guests)

FLORIDA SNACK PACK

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

\$7.00pp

CLASSIC SNACK PACK 🍷

An Assortment of Packaged Chips and Pretzels

\$3.00pp

CHEFS SELECTION OF CHIPS & DIPS DUO

\$6.00pp

FRESHLY BAKED COOKIES & BROWNIES 🍷

\$4.00pp

BEVERAGES A LA CARTE

(Minimum 6 Guests)

SUSTAINABLE BEVERAGE

Chef's Selection of Seasonal Infused Beverages, Refreshers, and Ice Water

\$3.00pp

STARBUCKS COFFEE & TEA

\$4.00pp



ASSORTED SODAS & SELTZERS

\$3.25pp

SEASONAL INFUSED WATER 🌱

\$1.25pp

BOTTLED WATER

\$3.00pp

BUNDLE & SAVE

STARBUCKS COFFEE, TEA,
& INFUSED WATER

\$4.50

LUNCH

GLOBAL FARE BUFFETS

*Requires 48-hour notice. Minimum 12 Guests,
Orders over 50 People Require a Dedicated Attendant at an Additional Fee.*

PREMIUM CHEF CRAFTED BUFFET

(Served Ambient Only)

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

\$32.00pp

AMBIENT LUNCH PACKAGES

Requires 48-hour notice. Minimum 12 Guests

MEDITERRANEAN 🌿

Grilled Chicken Shawarma, Lemon & Mint
Kofta Meatballs with Garlic Sauce
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 🌿

\$24.00pp

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 Ciliegine Mozzarella with Sundried Tomato Pesto 🌿
Grilled Italian Vegetable Platter 🌿
Mini Italian Pastries 🌿

\$24.00pp

WELLNESS 🌿

Oven Poached Salmon, Shaved Fennel, Grapefruit and Avocado
Grilled Chicken Paillard, Broccoli Carrot Slaw, Poppyseed Tahini Dressing
Harissa and Maple Spiced Baby Carrots, Toasted Walnuts 🌿
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 🌿

\$24.00pp

LUNCH

FROM THE DELI

(Minimum 6 Guests)

CLASSIC PACKAGE

Chef's Selection of Sandwiches. Includes Premium Bagged Chips and Fresh Baked Cookies

Served with Classic Condiments

\$18.00pp

TRADITIONAL PACKAGE

Chef's Selection of Sandwiches. Includes Premium Bagged Chips, Two Seasonal Side Salads, and Fresh Baked Cookies

Served with Classic Condiments

\$19.50pp

BAGGED SANDWICH LUNCH

Chef's Selection of Sandwiches. Includes Side Salad, Whole Fruit, Freshly Baked Cookies, Premium Bagged Chips, and Bottled Water

\$19.50pp

Bagged Salad Lunch also available upon request

GRAZING FOR THE GREATER GOOD

Stay up-to-date on our latest offerings surrounding Sustainability, Diversity, Equity, and Inclusion, Seasonality, and more!

Scan the QR code for more information on how your menu selection can make a difference today!



PIZZA

PIZZA SOCIAL

(Minimum 6 Guests)

2 Slices of Pizza Per Person, Traditional Caesar Salad, Assorted Freshly Baked Cookies and Brownies

Served with Infused Water, House Made Lemonade, and Freshly Brewed Iced Tea

\$18.50pp

Your choice of 2 varieties of pizzas: Pepperoni, Sausage, Veggie, and Plain

PIZZA BY THE PIE

Plain 🍕

\$14.00

Pepperoni, Sausage, or Veggie

\$16.00

FRESH GREENS

(Minimum 6 Guests)

Your choice of Grass Fed Beef Flank Steak, Free-Range Herb Grilled Chicken, Sustainably Caught Salmon, Seasoned Shrimp, or Grilled Tofu

COBB SALAD 🌱

Romaine Lettuce, Crisp Applewood Smoked Bacon, Bleu Cheese, Avocado, Heirloom Grape Tomato, and Chopped Egg.

Dressings include Avocado Ranch, Balsamic Vinaigrette, Oil and Vinegar

\$13.25pp

SOUTHWEST SALAD 🌱

Crisp Romaine, Roasted Corn & Black Bean Salsa, Diced Avocado, Cherry Tomatoes, Sliced Jalapenos, Tortilla Strips, Sliced Black Olives, Diced Peppers, and Cheddar Cheese. Dressings include Chipotle Ranch and Roasted Tomatillo

\$13.25pp

FARMHOUSE SALAD 🌱

Romaine Lettuce, Spring Lettuce, Cucumbers, Carrots, Peppers, Broccoli, Cauliflower, Grape Tomato, Dried Fruit, Feta Cheese, Bleu Cheese, Cheddar Cheese, and Croutons. Includes Two Proteins of Your Choice, Dinner Rolls and Dessert

\$19.50pp

GENERAL INFORMATION

Ordering

- Orders must be placed before 3pm the day 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 50 people require a dedicated attendant.
- All receptions and special event orders must be placed 72 business hours prior to the event or may be subject to chef's choice menu.

Cancellations

Special Events, Ambient Buffets, All Events Over 50 people

- 72 hours prior – Cancel without charge for food, beverages, and staffing. Rentals and special ordered items are subject to non-recoverable fees
- 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

Cold Breakfast, Cold Lunch, Beverage & Snacks (under 50 people)

- Must be canceled before 3pm the business day prior to the meeting or the client will be charged all non recoverable food or product.

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.