



CATERING MENU

TAMPA & ORLANDO FLORIDA

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



JPMorganChase

LIFEWORKS
RESTAURANT GROUP

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



CHASE
SMALL BUSINESS
PARTNERSHIPS
INFINITE POSSIBILITIES

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.*
(All Hot Buffets Require a Dedicated Attendant at an Additional Fee and Fire Guard)

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 SANDWICHTRIO

(Served Hot or Ambient)

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

HOT BREAKFAST BUFFET

(Minimum 12 Guests, Served Hot Only)

Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, and Breakfast Loaf
\$15.00pp

SUNSHINE HOT BREAKFAST

(Minimum 12 Guests, Served Hot Only)

Chefs Preparation of Farm Fresh Scrambled Eggs, Chorizo Sausage, Sweet Plantains, and Buttered Cuban Toast
\$16.00pp

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

SUNSHINE BREAK

(Served Hot Only, Minimum 6 Guests)

Plantain Chips with Guacamole and Mango
Pico, Cilantro Lime Chicken Taquitos with
Mango Lime Aioli, Cuban "Sliders", and House
Made Seasonal Agua Fresca

\$14.50pp

NACHO AVERAGE SNACK BREAK 🌱

(Served Hot Only, Minimum 15 Guests)

Tortilla Chips, Fresh Pico de Gallo, Roasted Corn Salsa, Guacamole,
Olives, Sour Cream, Warm Queso, and Sustainable Beverage
Package

\$13.00pp

MINI MELTS

(Served Hot Only, Minimum 15 Guests)

Assorted Mini Sandwiches:

Four Cheese, Tomato, and Pesto

Four Cheese, Ham, and Pear Compote

Pimento Cheese and Bacon Jam

Includes House Kettle Chips with an Herbed Buttermilk Dip, Carrot
& Celery Sticks, House Pickles, Tomato Bisque, and Infused Water

\$15.00pp

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,

All Hot Buffets Require a Fire Guard at an Additional Fee. Orders over 50 People Require a Dedicated Attendant at an Additional Fee.

PREMIUM CHEF CRAFTED BUFFET

(Served Hot or Ambient)

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

CUBANO

(Served Hot Only)

Manchego Chicken with Sundried Tomato Citrus Sauce and Herb Salad
Cuban Shrimp Creole

Yellow Rice & Peas 🌱

Yucca Fries with Mango Lime Aioli 🌱

Avocado Tomato Salad with Arugula, Cilantro, Slivered Red Onion, Lime Juice, and Olive Oil 🌱

Chilled Cucumber Mango Gazpacho Shooters 🌱

Caramel Flan 🌱

\$24.00pp

AMERICAN STEAKHOUSE

(Served Hot Only)

Garlic & Herb Roasted Hanger Steak topped with Peppercorn

Red Wine Demi

Pretzel Crusted Chicken with Whole Grain Mustard Cream Sauce

Creamed Spinach 🌱

Garlic Boursin Smashed Potatoes 🌱

Sauteed Mushrooms 🌱

Kale & Romaine Caesar Salad with Grated Parmesan, House Caesar Dressing, and Crispy Croutons 🌱

Cheesecake Bites with Fresh Berries 🌱

\$25.00pp

TACOTRUCK

(Served Hot Only)

Braised Chicken Tinga

Cumin Chili Ground Beef

Charro Beans 🌱

Cilantro Lime Rice 🌱

Crunchy Corn and Soft Flour Tortillas, Chopped Romaine, Chips, Salsa, Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce, Cheddar Cheese, and Southwest Dressing 🌱

Cinnamon Sugar Churros with Dulce de Leche 🌱

\$24.00pp

Sub Carne Asada Steak with Fajita Peppers and Onions for Ground Beef +\$3.00pp

SPICE MARKET

(Served Hot Only)

Chicken Tikka Masala

Beef Korma

Vegan Butter Cauliflower 🌱

Ginger Potatoes 🌱

Yellow Rice 🌱

Vegetable Samosas with Mint Chutney 🌱

Gulab Jamun Sweet Rose Water Donuts 🌱

\$24.00pp

FAR EAST

(Served Hot Only)

Yakitori Chicken

Mongolian Beef

Szechuan Bok Choy 🌱

Vegetable Lo Mein Salad 🌱

Fried Rice and Vegetable Egg Rolls 🌱

Assorted Dessert Bars 🌱

\$24.00pp

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

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PIZZA

Available at Highland Oaks and Lake Mary Locations Only

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

BUILD YOUR OWN 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

RECEPTION SERVICES

RECEPTION PACKAGES

Receptions packages are based on two hours in length. An overtime fee will be charged for events that run more than two hours. Minimum 15 Guests (Please inquire about one-hour receptions if needed.) Please inquire about pricing for bar packages. Bars Requested Before 4pm Require Additional Approval. Packages include Assorted Sodas and Water.

Passed Hors d'Oeuvres

3 Selections \$21.00pp
6 Selections \$25.00pp

Stationary Hors d'Oeuvres

3 Selections \$27.00pp
6 Selections \$30.00pp

RECEPTION STATIONS

(All Hot Buffets Require a Fire Guard)

CUCINA ITALIANA

(Served Hot Only, Minimum 15 Guests)

Chef Crafted Hot Pasta, Seasonal Panzanella Salad, and Antipasto including Prosciutto Di Parma, Sopressata, Aged Salami, Provolone, Fresh Mozzarella, Olives, Pepperoncini, Peppadew, Marinated and Pickled Vegetables, and Artisanal Breads
\$23.50pp

LATIN FLAVORS

(Served Hot Only, Minimum 15 Guests)

Southwest Chicken Egg Rolls, Chorizo Meatballs, Elote Croquettes, Baja Fish Tacos
\$25.00pp

PUB GRUB

(Served Hot Only, Minimum 15 Guests)

Fried Chicken Sliders, Honey BBQ Beef Skewers, Crispy Brussels, Macaroni and Cheese Square Bites, Spinach & Artichoke Dip with Tortilla Chips
\$25.00pp

DESSERT STATION 🍰

(Minimum 15 Guests)

Mini Petit Fours and Cupcakes, Assorted Dessert Bars, Traditional and Chocolate Cannoli
\$12.25pp

RECEPTION ENHANCEMENTS

CHEF'S SELECTION OF CHIPS & DIPS DUO

\$6.00pp

SEASONAL BRUSCHETTA DUO WITH GRILLED CROSTINI 🥖

\$7.50pp

ARTISANAL MEATS & CHEESES WITH CRACKERS & CROSTINI

\$9.50pp

MEDITERRANEAN MEZZE DISPLAY 🥗

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki, Marinated Olives, Pita Chips, Crisp Veggies
\$11.00pp

DUO OF SEASONAL FLATBREADS

1 Vegetarian, 1 Meat
\$11.00pp

FRESH VEGETABLE CRUDITÉ 🥬🥒

\$7.00pp

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 hot orders 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, Receptions, Hot & 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.