

# CATERING MENU



FOUNTAIN SQUARE, FLORIDA

FOOD SERVICE MANAGER | KENNETH COBBING  
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# OUR COMMITMENT

## Menus with a Purpose

We support local, minority-owned, and Chase Small Businesses every day, whenever possible.

Look out for these icons throughout your event:



## Featuring Sustainable, Plant-Based Menus from Evolve



Evolve is JPMorgan's first ever fully plant-based concept, focused the well-being of our planet and our people, without compromising on flavor, taste, and authenticity. Evolve highlights climate friendly foods that are responsibly and locally sourced for a low carbon footprint.

## 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:



All options are customizable. Catering orders may require additional attendants and rentals.

# BREAKFAST

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## BREAKFAST PACKAGES

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

### CONTINENTAL BREAKFAST 🍷

*(Minimum 6 Guests)*  
Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads.  
\$12.00pp

### BREAKFAST SANDWICH TRIO

*(Minimum 12 Guests, Served Hot or Ambient)*  
Assortment of Classic and Vegetarian Breakfast Sandwiches.  
\$15.00pp

### HOT BREAKFAST BUFFET

*(Minimum 12 Guests, Served Hot Only)*  
Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, and Grilled Artisanal Toast.  
\$14.25pp

### SUNSHINE HOT BREAKFAST

*(Minimum 12 Guests, Served Hot Only)*  
Chef's Preparation of Farm Fresh Scrambled Eggs, Chorizo Sausage, Sweet Plantains, and Buttered Cuban Toast  
\$16.00pp

## ENHANCEMENTS

### HOT OATMEAL BAR 🍷

*(Minimum 12 Guests, Served Hot Only)*  
Local Honey, Cinnamon, Brown Sugar, Dried Fruits, Nuts  
\$4.50pp

### AVOCADO TOAST BAR 🍷

*(Minimum 6 Guests)*  
Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese  
\$6.75pp

### CREATE YOUR OWN YOGURT PARFAIT 🍷

*(Minimum 6 Guests)*  
Greek, Low-fat, Granola, Berries, Local Honey  
\$6.00pp

### PITCHER OF ORANGE JUICE

*(Serves 6 Guests)*  
\$8.00

## AMBIENT BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, and Infused Water.

### CONTINENTAL BRUNCH BOARD

*(Minimum 12 Guests, Served Ambient Only)*  
Assortment of Mini Pancakes, Petite Croissants, Hard Boiled Eggs, Chicken Sausage Links, Seasonal Fruit and Berries, House Spreads, and House Syrup.  
\$16.00pp

### GOOD MORNING GRAZING SPREAD

*(Minimum 12 Guests, Served Ambient Only)*  
Avocado Toast Crostini, Buttermilk Biscuit with Turkey Sausage and Cheddar, Quiche Lorraine with Crisp Bacon, Roasted Tomato & Spinach Egg White Frittata, Prosciutto de Parma and Melon, Mixed Berry Salad with Lemon and Mint, Hot Honey Glazed Cheddar Scones.  
\$16.00pp

### SMART START BREAKFAST 🍷

*(Minimum 12 Guests, Served Ambient Only)*  
Duo of Whole Egg and Egg White Custless Quiche with Seasonal Overnight Oats and Individual Greek Yogurt Cups. Includes Seasonal Fresh Fruit Platter  
\$15.50pp

## AM SNACKS & BEVERAGE PACKAGES

*Minimum 12 Guests.*

### SMOOTHIES & SWEETS 🍷

Assorted Donut Bites, Assorted Biscotti, Mixed Berries with Vanilla Mascarpone, Matcha Green Tea & Avocado Smoothie, Banana & Oat Milk Cold Brew Smoothie  
\$11.00pp

### RISE 'N' ENERGIZE 🍷

Individual Mixed Berry & Banana Smoothie Bowls, Vegan Toasted Coconut & Pineapple Chia Seed Pudding, Yogurt Parfait Cups with Granola, Fresh Pressed Juices, Fresh Fruit Salad with Mint  
\$11.00pp

### SUNRISE TO SUNSET 🍷

Avocado Toast Crostini, Brioche with Nutella and Strawberry, Toasted Pita Cucumber and Hummus, Fresh Mozzarella, Tomato, & Basil "Napoleon"  
\$11.00pp

### COLD BREW BAR 🍷

*(Minimum 15 Guests)*  
Create Your Own Cold Brew Coffee with Assorted Flavored Syrups, Half & Half, Oat Milk, and Non-Fat Milk.  
\$6.50pp

All options are customizable. Catering orders may require additional attendants and rentals.

# LUNCH

## GLOBAL FARE BUFFETS

Requires 48-hour notice. Minimum 12 Guests,  
All Hot Buffets Require a Dedicated Attendant at an Additional Fee and Fire Guard)

### CHEF CRAFTED BUFFET

Hot or Ambient Selections Created Daily by the Chef. Choice of One Entrée Protein: Grass Fed Beef, Free-Range Chicken, Sustainably Caught Seafood, or a Vegan Option. Seasonal Greens Salad, Starch and Vegetable, Freshly Baked Rolls, Seasonal Fruit, and Fresh Baked Cookies  
\$25.25pp

### PREMIUM CHEF CRAFTED BUFFET

Hot or Ambient Selections Created Daily by the Chef. Choice of Two Entrée Proteins: Grass Fed Beef, Free-Range Chicken, Sustainably Caught Seafood, or a Vegan Option. Seasonal Greens Salad, Seasonal Composed Salad, Starch and Vegetable, Freshly Baked Rolls, Seasonal Fruit, and Local Sweet Bites  
\$31.00pp

### SPICE MARKET

(Served Hot Only)

Chicken Tikka Masala  
Beef Vindaloo  
Channa Masala Chickpea Curry 🌱  
Red Lentil Dahl 🌱  
Biryani Rice 🌱  
Kachumber Salad 🌱  
Raita 🌱  
Gulab Jamun Sweet Rosewater Donuts 🌱  
\$23.00pp

### TACOTRUCK

(Served Hot Only)

Cilantro Lime Chicken  
Cumin Chili Ground Beef  
Slow Cooked Seasoned Black Beans 🌱  
Sofrito Rice 🌱  
Crunchy Corn and Soft Flour Tortillas, Chips, Salsa, Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce, and Cheddar Cheese 🌱  
Cinnamon Sugar Churros with Dulce de Leche 🌱  
\$23.00pp  
Sub Carne Asada Steak for Ground Beef +\$3.00pp

### CUBANO

(Served Hot Only)

Manchego Chicken with Sundried Tomato Citrus Sauce and Herb Salad  
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 🌱  
\$23.00pp

## 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 🌱  
\$23.00pp

### 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 🌱  
Fresh Filled Cannoli  
\$23.00pp

### CARIBBEAN

Mojo Grilled Chicken, Pickled Onion and Cilantro  
Jerk Pork Tenderloin, Pineapple Cabbage Slaw  
Roasted Chayote, Peppers, Onion and Garlic 🌱  
Roasted Sweet Potatoes, Chile Spiced Honey 🌱  
Tostones - Crisp Plantains, Orange Garlic Mojo Sauce 🌱  
Avocado, Tomato, Cucumber and Romaine Salad, Red Wine Vinaigrette 🌱  
Toasted Coconut & Mango Bread Pudding with Rum Caramel Sauce 🌱  
\$23.00pp

### 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 🌱  
\$23.00pp

### AMERICAN STEAKHOUSE

Garlic & Herb Roasted Hanger Steak topped with Mushroom Burgundy Compound Butter  
Sautéed Haricot Verts with Almonds & Dill 🌱  
Rosemary Fingerling Potatoes, Baby Spinach, and Shallots 🌱  
Roasted Garlic and Lemon Broccolini 🌱  
Kale & Romaine Caesar Salad with Grated Parmesan, House Caesar Dressing, and Crispy Croutons 🌱  
Cheesecake Bites with Fresh Berries & Chocolate Sauce 🌱  
\$23.00pp

All options are customizable. Catering orders may require additional attendants and rentals.

# LUNCH

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## 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.

\$17.00pp

### 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, Fruit Cup, Freshly Baked Cookies, Premium Bagged Chips, and Bottled Water.

\$19.00pp

*Bagged Salad Lunch also available upon request*

## 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 Portobello*

*Additional Protein: \$4.00pp*

### COBBSALAD

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

Dressings include Avocado Ranch, Balsamic Vinaigrette, Oil and Vinegar.

\$12.75pp

### SOUTHWESTERN SALAD

Romaine Lettuce, Charred Corn, Black Beans, Cheddar Cheese, Pico de Gallo, Tortilla Strips, and Chipotle Vinaigrette

\$12.75pp

### POWER GRAIN BOWL

Quinoa, Barley, Arugula, Edamame, Citrus, Cherry Tomato, Sunflower Kernels, Dried Fruits, and Feta Cheese.

Dressings include Balsamic and Italian Vinaigrette, Oil and Vinegar

\$12.75pp

All options are customizable. Catering orders may require additional attendants and rentals.

# SNACKS & BEVERAGES

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## BREAK PACKAGES

*(Minimum 6 Guests)*

*All packages include Starbucks Coffee, Assorted Teas, and Infused Water.*

### AM BREAK 🍷

Assortment of Granola and Breakfast Bars, Individual Yogurt Parfaits, and Sliced Fruit

\$12.00pp

### LIGHT BREAKFAST 🍷

Assorted Seasonal Whole Fruit and Individual Light Yogurts

\$6.50pp

### MIDDAY BREAK 🍷

BYO Trail Mix with Dried Cranberries, Dried Apricots, Cashews, Almonds, Chocolate Covered Pretzels, and Yogurt Raisins

Fresh Baked Cookies

\$12.00pp

### AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam

\$12.75pp

### SUNSHINE BREAK

*(Served Warm Only)*

Fresh Taro Chips with Guacamole and Mango Pico, Cilantro Lime Chicken Taquitos with Mango Lime Aioli, Cuban "Sliders", and House Made

Seasonal Agua Fresca

\$14.00pp

## BREAKS A LA CARTE

*(Minimum 6 Guests)*

### CHEFS SELECTION OF CHIPS & DIPS DUO

\$5.50pp

### FLORIDA SNACK PACK 🍷 GO LOCAL

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

\$6.25pp

### CLASSIC SNACK PACK 🍷

An Assortment of Packaged Chips and Pretzels

\$3.00pp

### FRESHLY BAKED COOKIES & BROWNIES 🍷

\$4.00pp

## CHEF INSPIRED BREAKS

*(Minimum 15 Guests)*

### ANTIPASTI & FLATBREADS 🍷

Toasted Flatbread & Crostini, White Bean Salad with Tomato & Cucumber, Roasted Peppers, Grilled Zucchini & Artichokes, Marinated Fresh Mozzarella, Lemon Chili Whipped Ricotta, Baby Arugula Salad with Shaved Fennel, Lemon & Olive Oil. Served with a Themed Infused Water to Compliment the Menu Offerings.

\$15.00pp

### CANTINA CRUNCH 🍷

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 a Themed Infused Water to Compliment the Menu Offerings.

\$14.00pp

### TAPAS BREAK 🍷

Tortilla Espanola, Grilled Market Vegetables with Almond Romesco Sauce, Potato Croquettes with Truffle Aioli, Citrus Chili Marinated Olives, Pan Tomato. Served with a Themed Infused Water to Compliment the Menu Offerings.

\$16.00pp

## BEVERAGES A LA CARTE

*(Minimum 6 Guests)*

### BOTTLED WATER

\$3.00pp

### ASSORTED SODAS & SELTZERS

\$3.00pp

### STARBUCKS COFFEE & TEA

\$4.00pp

### SUSTAINABLE BEVERAGE

Iced Tea, Infused Water, Lemonade, Ice Water

\$3.00pp

### INFUSED WATER

\$1.25pp

All options are customizable. Catering orders may require additional attendants and rentals.

# 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. Assorted Sodas and Water Included. Please inquire about pricing for bar packages. Minimum 15 Guests (Please inquire about one-hour receptions if needed.) Bars Requested Before 4pm Require Additional Approval

### Passed Hors d'Oeuvres

3 Selections \$19.00pp

6 Selections \$23.00pp

### Stationary Hors d'Oeuvres

3 Selections \$25.25pp

6 Selections \$29.50pp

## RECEPTION ENHANCEMENTS

### Chef's Selection of Chips & Dips Duo

\$5.50pp

### Seasonal Bruschetta Duo with Grilled Crostini

\$7.50pp

### Fresh Vegetable Crudité

\$7.00pp

### Artisanal Meats & Cheeses with Crackers & Crostini

\$8.50pp

### 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

## RECEPTION STATIONS

(All Hot Buffets Require a Fire Guard)

### PUB GRUB

(Served Hot Only, Minimum 15 Guests)

Franks in Blankets, Cheeseburger Sliders, Buffalo Cauliflower with Herbed Ranch, Crispy Chicken Tenders and Soft Baked Pretzels with Ale Cheese

\$22.00pp

### LATIN FLAVORS

(Served Hot Only, Minimum 15 Guests)

Warm Flour Tortillas and Crunchy Taco Shells Served with Beef and Ground Turkey Taco Meat, Pico de Gallo, Sour Cream, Shredded Lettuce, and Cheddar Cheese. Includes Salsa and House Made Tortilla Chips.

\$22.00pp

### 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

\$22.00pp

### DESSERT STATION

(Minimum 15 Guests)

Mini Petit Fours and Cupcakes, Assorted Dessert Bars, Traditional and Chocolate Cannoli

\$11.50pp

### EVOLVE VEGAN MARKET

(Minimum 30 Guests)



EVOLVE

Chef Carved Sweet, Salty, Smoky, and Umami Seasonal Vegetable Churrasco. Served with Accompanying Sauces, Heirloom Bean & Vegetable Salad, and Greens & Grains

\$26.00pp

All options are customizable. Catering orders may require additional attendants and rentals.

# GENERAL INFORMATION

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## Ordering

- Orders must be placed by 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.

## Cancelations

### 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 by 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.

All options are customizable. Catering orders may require additional attendants and rentals.