

# CATERING MENU



**FORT WORTH, TEXAS**  
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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:

<b>GO LOCAL</b>	<b>PROUDLY SUPPORTING BLACK-OWNED BUSINESSES</b>
	<b>PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES</b>
<b>CHASE SMALL BUSINESS PARTNERSHIPS</b> INFINITE POSSIBILITIES	<b>PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES</b>
	<b>PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES</b>
	<b>PROUDLY SUPPORTING WOMEN-OWNED BUSINESSES</b>

## 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:

 <b>Vegan</b>	 <b>Vegetarian</b>
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All options are customizable. Catering orders may require additional attendants and rentals.

# BREAKFAST

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## BREAKFAST PACKAGES

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

### LIGHT BREAKFAST

*(Minimum 6 Guests)*

Assorted seasonal whole fruit and Individual Light Yogurts

\$5.75pp

### CONTINENTAL BREAKFAST

*(Minimum 6 Guests)*

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads. Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$10.25pp

### BREAKFAST SANDWICH TRIO

*(Minimum 12 Guests, Served Hot or Ambient)*

Assortment of Classic and Vegetarian Breakfast Sandwiches. Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$14.25pp

### 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. Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$17.25pp

### SOUTHWEST TACO BREAKFAST BUFFET

*(Minimum 12 Guests, Served Hot Only)*

Build Your Own Breakfast Taco with Scrambled Eggs, Chorizo, Salsa Verde, Salsa Roja, Refried Beans, Sour Cream, and Queso Fresco. Served with Flour Tortillas and Breakfast Potatoes. Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$17.25pp

### 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 Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$18.25pp

## ENHANCEMENTS

### HOT OATMEAL BAR

*(Minimum 12 Guests, Served Hot Only)*

Local Honey, Cinnamon, Brown Sugar, Dried Fruits, Nuts

\$4.25pp

### CREATE YOUR OWN YOGURT PARFAIT

*(Minimum 6 Guests)*

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

\$6.25pp

### PITCHER OF ORANGE JUICE

*(Serves 6 guests)*

\$8.00

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

# LUNCH

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## 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 Dinner Rolls, Seasonal Fruit, Cookies and Brownies

\$28.25pp

### SMOKE HOUSE BBQ

*(Served Hot Only)*

Smoked Beef Brisket

Grilled Marinated Chicken Breast

BBQ Baked Beans 🍷

Smoke House Mac & Cheese 🍷

Country Potato Salad 🍷

Cheddar Jalapeno Corn Bread 🍷

Banana Pudding 🍷

\$21.25pp

### TOSCANA

*(Served Hot Only)*

Chicken Parmesan with Pomodoro Sauce

Cavatappi Alfredo 🍷

Traditional Caesar 🍷

Sauteed Broccoli Rabe with Garlic, Lemon and Crushed Pepper 🍷

House Made Garlic Bread 🍷

Lemon Zest Cannoli 🍷

\$17.25pp

### TAQUERIA

*(Served Hot Only)*

Chicken Tinga

Pork Carnitas

Charro Beans and Cilantro Lime Rice 🍷

Tortilla Chips & Salsa 🍷

Soft Flour Tortillas, Pico de Gallo, Shredded Lettuce, Sour Cream, Cilantro Onions, and Queso Fresco 🍷

Cinnamon Sugar Churros with Dulce de Leche 🍷

*\*Corn tortilla available upon request*

\$17.25pp

### FAR EAST

*(Served Hot or Ambient)*

Mongolian Beef

Orange Glazed Chicken

Stir Fry Vegetables 🍷

Kimchi Rice Salad 🍷

Soba Noodle Salad with Soy Vinaigrette 🍷

Assorted Cookies 🍷

\$17.25pp

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.

\$13.25pp

### TRADITIONAL PACKAGE

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

\$16.25pp

### BAGGED SANDWICH LUNCH

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

\$16.25pp

*Bagged Salad Lunch also available upon request*

## PIZZA

### PIZZA SOCIAL

*(Minimum 6 Guests, Ft. Worth Only)*

2 Slices of Cheese Pizza Per Person, Traditional Caesar Salad, Assorted Freshly Baked Cookies and Brownies  
Served with Infused Water, House Made Lemonade, and Freshly Brewed Iced Tea

\$16.25pp

Your choice of 2 varieties of pizzas

*Pepperoni, Sausage, Veggie, and Plain*

### PIZZA BY THE PIE

\$12.25

*Plain*

\$14.25

*Pepperoni, Sausage, or Veggie*

## 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*

### 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.

\$11.25pp

### SOUTHWESTERN SALAD

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

\$11.25pp

### 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

\$11.25pp

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 Local Coffee, Assorted Teas, and Infused Water.*

### AM BREAK

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

\$12.25pp

### MIDDAY BREAK

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

Fresh Baked Cookies

\$12.25pp

### AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam

\$12.25pp

### MEDITERRANEAN MEZZE BREAK

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki, Marinated Olives, Pita Chips, and Vegetable Crudit 

\$12.00pp

### SOUTHWESTERN SNACK

*(Served Hot or Ambient, Hot Recommended)*

Fresh Tortilla Chips, Salsa Verde, Salsa Roja, Mini Beef, Chicken, and Vegetarian Empanadas with Guacamole Crema,

Mini Cinnamon Churros, and Assorted Jarritos Soda

\$14.25pp

## BREAKS A LA CARTE

*(Minimum 6 Guests)*

### ARTISANAL MEAT & CHEESE DISPLAY WITH CRACKERS & CROSTINI

\$8.25pp

### CHEFS SELECTION OF CHIPS & DIPS DUO

\$5.25pp

### TEXAS SNACK PACK

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

\$3.25pp

### FRESHLY BAKED COOKIES & BROWNIES

\$3.25pp

## BEVERAGES A LA CARTE

*(Minimum 6 Guests)*

### BOTTLED WATER

\$2.50pp

### LOCAL COFFEE & ASSORTED TEAS

\$2.75pp

### ASSORTED SODAS & SELTZERS

\$2.50pp

### SUSTAINABLE BEVERAGE

Iced Tea, Infused Water, Lemonade, Ice Water

\$2.50pp

### INFUSED WATER

\$0.50pp

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.
- For receptions and/or bar services, please inquire with the on-site manager listed on the document cover. Fees may apply. At least 72 hours notice is required 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.