

CATERING MENU



LAKE MARY, FLORIDA

FOOD SERVICE MANAGER | JESUS CASTILLO
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GENERAL MANAGER | POLLY ALLEN
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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:

GO LOCAL



**CHASE
SMALL BUSINESS
PARTNERSHIPS**
INFINITE POSSIBILITIES

- PROUDLY SUPPORTING BLACK-OWNED BUSINESSES
- PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES
- PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
- PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES
- PROUDLY SUPPORTING WOMEN-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)

Vegan & Vegetarian-Friendly Options Icon Key:



Vegan



Vegetarian

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

BREAKFAST

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.
\$11.25pp

BREAKFAST SANDWICH TRIO

(Minimum 12 Guests, Served Hot or Ambient)
Assortment of Classic and Vegetarian Breakfast Sandwiches.
\$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.
\$13.25pp

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
\$16.25pp

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

INDIVIDUAL YOGURT PARFAIT 🍴

(Minimum 6 Guests)
Greek, Low-fat, Granola, Berries, Local Honey
\$3.25pp

OVERNIGHT OATS

(Minimum 6 Guests)
Chef's Seasonal Selection
\$3.25pp

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
\$14.25pp

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
\$23.25pp

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
\$30.25pp

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 🌱
\$22.25pp
Sub Carne Asada Steak for Ground Beef +\$3.00pp

CUBANO

(Served Hot Only)

Manchego Chicken and Rice with Sundried Tomato Citrus Sauce and Herb Salad
Yellow Rice & Peas 🌱
Yucca Fries with Mango Lime Aioli 🌱
Avocado Tomato Salad 🌱
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
\$22.25pp

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

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.

\$16.25pp

TRADITIONAL PACKAGE

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

Served with Classic Condiments.

\$18.25pp

BAGGED SANDWICH LUNCH

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

\$18.25pp

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.

\$8.25pp

SOUTHWESTERN SALAD

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

\$8.25pp

GREEK SALAD

Mixed Greens, Cherry Tomato, English Cucumber, Bell Peppers, Red Onion, Feta Cheese, Kalamata Olives, and Crunchy Pita Strips

Dressings Include Greek Dressing, Balsamic Vinaigrette, Oil and Red Wine Vinegar

\$8.25pp

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

SNACKS & BEVERAGES

BREAK PACKAGES

(Minimum 6 Guests)

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

AM BREAK 🍷

Assortment of Awake and Breakfast Bars, Individual Yogurt Parfaits, and Sliced Fruit
\$9.25pp

LIGHT BREAKFAST 🍷

Assorted Seasonal Whole Fruit and Individual Light Yogurts
\$5.75pp

MIDDAY BREAK 🍷

BYO Trail Mix with Dried Cranberries, Dried Apricots, Cashews, Almonds, Chocolate Covered Pretzels, and Yogurt Raisins
Fresh Baked Cookies
\$9.25pp

AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam
\$9.25pp

MEDITERRANEAN MEZZE BREAK

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki, Marinated Olives, Pita Chips, and Vegetable Crudité
\$11.25pp

BREAKS A LA CARTE

(Minimum 6 Guests)

ARTISANAL MEAT & CHEESE DISPLAY WITH CRACKERS & CROSTINI

\$8.25pp

CHEFS SELECTION OF CHIPS & DIPS DUO

\$5.25pp

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
\$2.75pp

FRESHLY BAKED COOKIES & BROWNIES 🍷

\$3.25pp

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

\$2.00pp

ASSORTED SODAS & SELTZERS

\$2.50pp

STARBUCKS COFFEE & TEA

\$3.25pp

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

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.