

CATERING MENU



MONROE LOUISIANA & SPRINGFIELD MISSOURI

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SPRINGFIELD FOOD SERVICE DIRECTOR | JOE ODE
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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	PROUDLY SUPPORTING BLACK-OWNED BUSINESSES
	PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES
CHASE SMALL BUSINESS PARTNERSHIPS	PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
INFINITE POSSIBILITIES	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
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All options are customizable. Catering orders may require additional attendants and rentals.

BREAKFAST

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 House Brewed 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 House Brewed Coffee and Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$14.25pp

HOT BREAKFAST BUFFET

(Minimum 12 Guests, Served Hot)

Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, and Grilled Artisanal Toast. Includes House Brewed Coffee and Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter

\$17.25pp

ENHANCEMENTS

CREATE YOUR OWN YOGURT PARFAIT

(Minimum 6 Guests)

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

\$6.25pp

INDIVIDUAL LIGHT YOGURT

(Minimum 6 Guests)

\$2.75

INDIVIDUAL YOGURT PARFAIT

(Minimum 6 Guests)

\$3.75pp

PITCHER OF ORANGE JUICE

(Serves 6 Guests)

\$8.00

SLICED FRUIT PLATTER

(Minimum 6 Guests)

Seasonal Sliced Fruits and Berries

\$6.00pp

INDIVIDUAL GREEK YOGURT

(Minimum 6 guests)

\$2.75

HOUSE BREWED COFFEE & ASSORTED TEAS

(Minimum 6 Guests)

\$2.00pp

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LUNCH

FROM THE DELI

(Minimum 6 Guests)

CLASSIC PACKAGE

Chef's Selection of Sandwiches. Includes Whole Fruit, Premium Bagged Chips, Greens Salad and Fresh Baked Cookies.

Served with Classic Condiments

\$13.25pp

BAGGED SANDWICH LUNCH

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

Served with Classic Condiments.

\$15.25pp

Bagged Salad Lunch also available upon request

PIZZA

PIZZA SOCIAL

(Minimum 6 Guests)

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

ENTRÉE SALADS

(Minimum 6 Guests)

Your choice of Grass Fed Beef Flank Steak, Free-Range Herb Grilled Chicken, Seasoned Shrimp, or Grilled Portobello.

All Salads Come with Whole Fruit, Freshly Baked Cookies, and Bottled Water

COBBSALAD

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

\$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, Feta Cheese, and Balsamic Vinaigrette

\$11.25pp

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SNACKS & BEVERAGES

A LA CARTE

(Minimum 6 Guests)

CLASSIC SNACK PACK

An Assortment of Packaged Chips and Pretzels

\$3.25pp

SLICED FRUIT PLATTER

Seasonal Sliced Fruits and Berries

\$6.25pp

FRESHLY BAKED COOKIES & BROWNIES

\$3.25pp

INDIVIDUAL BAGGED TRAIL MIX

\$2.75pp

BEVERAGES A LA CARTE

(Minimum 6 Guests)

BOTTLED WATER

\$2.00pp

HOUSE BREWED COFFEE & ASSORTED TEAS

\$2.75pp

ASSORTED SODAS & SELTZERSINFUSED WATER

\$2.00pp

SUSTAINABLE BEVERAGE

Iced Tea, Infused Water, Lemonade, Ice Water

\$2.50pp

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.

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