

# CATERING MENU



NEW JERSEY

NEWPORT CATERING TEAM

Newport\_Catering@jpmorgan.com

(201)-595-1301

# 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
- PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
- PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES
- PROUDLY SUPPORTING WOMEN-OWNED BUSINESSES

## Featuring Sustainable, Plant-Based Menus from Evolve



Evolve is JPMorgan's first ever fully plant-based concept, focused on 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

## 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.  
\$16.00pp

### BREAKFAST SANDWICH TRIO

*(Minimum 12 Guests, Served Hot or Ambient)*  
Assortment of Classic and Vegetarian Breakfast Sandwiches.  
\$17.00pp

### 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.  
\$20.00pp

### ENHANCED HOT BREAKFAST BUFFET

*(Minimum 12 Guests, Served Hot Only)*  
Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, Grilled Artisanal Toast, and an Assortment of Fresh Baked Goods and Seasonal Spreads.  
\$26.00pp

## ENHANCEMENTS

### HOT OATMEAL BAR

*(Minimum 12 Guests, Served Hot Only)*  
Local Honey, Cinnamon, Brown Sugar, Dried Fruits, Nuts  
\$4.00pp

### AVOCADO TOAST BAR

*(Minimum 6 Guests)*  
Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese  
\$8.00pp

### CREATE YOUR OWN YOGURT PARFAIT

*(Minimum 6 Guests)*  
Greek, Low-fat, Granola, Berries, Local Honey  
\$7.00pp

### SMOKED SALMON BAR

*(Minimum 6 Guests)*  
Mini Bagels, Sliced Egg, Capers, Red Onion, Greens, Tomatoes, Herbed Cream Cheese  
\$12.00pp

### PITCHER OF ORANGE JUICE

*(Serves 6 Guests)*  
\$8.00

## AMBIENT BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, and Infused Water.

### 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.  
\$19.00pp

### SMART START BREAKFAST

*(Minimum 12 Guests, Served Ambient Only)*  
Duo of Whole Egg and Egg White Crustless Quiche with Seasonal Overnight Oats and Individual Greek Yogurt Cups. Includes Seasonal Fresh Fruit Platter  
\$20.00pp

## 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  
\$13.00pp

### 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  
\$13.00pp

### SUNRISE TO SUNSET

Avocado Toast Crostini, Brioche with Nutella and Strawberry, Toasted Pita Cucumber and Hummus, Fresh Mozzarella, Tomato, & Basil "Napoleon"  
\$13.00pp

### GET UP & GO

*(Minimum 15 Guests)*  
Create Your Own Cold Brew Coffee with Assorted Flavored Syrups, Half & Half, Oat Milk, and Non-Fat Milk, Seasonal Juice Refresher and Lemonade.  
\$8.50pp

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. Gotham Greens Salad, Starch and Vegetable, Freshly Baked Rolls, Seasonal Fruit, and Fresh Baked Cookies  
\$45.00pp

### 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. Gotham Greens Salad, Seasonal Composed Salad, Starch and Vegetable, Freshly Baked Rolls, Seasonal Fruit, and Local Sweet Bites  
\$56.00pp

### 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  
\$32.00pp  
Sub Carne Asada Steak for Ground Beef +\$3.00pp

### SPICE TRAIL

(Served Hot Only)

Chicken Saag Curry  
Lamb Vindaloo  
Biryani Rice with Warm Spices, Yogurt, and Fried Onions  
Red Lentil Dal with Coconut Milk, Chiles, and Fresh Ginger  
Grilled Naan  
Indian Rice Pudding with Cardamom, Rose Water, and Cashews  
\$32.00pp  
Kadai Paneer Available as Substitute for Chicken or Lamb

## 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  
\$33.00pp

### 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  
\$32.00pp

### 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  
\$33.00pp

### 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  
\$33.00pp

### 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 Broccoli  
Kale & Romaine Caesar Salad with Grated Parmesan, House Caesar Dressing, and Crispy Croutons  
Cheesecake Bites with Fresh Berries & Chocolate Sauce  
\$33.00pp

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.

\$16.00pp

### TRADITIONAL PACKAGE

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

Served with Classic Condiments.

\$27.00pp

### BAGGED SANDWICH LUNCH

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

\$27.00pp

*Bagged Salad Lunch also available upon request*

## PIZZA

### 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

\$20.00pp

*Your choice of 2 varieties of pizzas: Pepperoni, Sausage, Veggie, and Plain*

### PIZZA BY THE PIE

Plain

\$15.00

Pepperoni, Sausage, or Veggie

\$17.00

## 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*

### 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.

\$12.00pp

### SOUTHWEST KALE SALAD

Baby Kale, Charred Corn, Black Bean, Blistered Tomato, Avocado, Queso Fresco, and Crispy Tortilla Strips.

Dressings include Chipotle Caesar, Balsamic Vinaigrette, Oil and Vinegar

\$12.00pp

### 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

\$12.00pp

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

\$13.00pp

### LIGHT BREAKFAST

Assorted Seasonal Whole Fruit and Individual Light Yogurts

\$7.50pp

### MIDDAY BREAK

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

Fresh Baked Cookies

\$13.00pp

### AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam

\$14.00pp

## BREAKS A LA CARTE

*(Minimum 6 Guests)*

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

\$9.00pp

### CHEFS SELECTION OF CHIPS & DIPS DUO

\$6.00pp

### NY/NJ SNACK PACK GO LOCAL

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

\$8.00pp

### CLASSIC SNACK PACK

An Assortment of Packaged Chips and Pretzels

\$4.00pp

### FRESHLY BAKED COOKIES & BROWNIES

\$4.50pp

## 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.

\$16.50pp

### 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.

\$15.50pp

### 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.

\$17.50pp

## BEVERAGES A LA CARTE

*(Minimum 6 Guests)*

### BOTTLED WATER

\$3.00pp

### ASSORTED SODAS & SELTZERS

\$4.00pp

### STARBUCKS COFFEE & TEA

\$4.75pp

### SUSTAINABLE BEVERAGE

Iced Tea, Infused Water, Lemonade, Ice Water

\$4.00pp

### INFUSED WATER

\$1.25pp

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

# RECEPTION SERVICES

## RECEPTION PACKAGES

Reception 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 \$20.00pp

6 Selections \$24.00pp

### Stationary Hors d'Oeuvres

3 Selections \$26.00pp

6 Selections \$31.00pp

## RECEPTION ENHANCEMENTS

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

\$6.00pp

### Seasonal Bruschetta Duo with Grilled Crostini

\$8.00pp

### Fresh Vegetable Crudité

\$7.00pp

### Artisanal Meats & Cheeses with Crackers & Crostini

\$9.00pp

### 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

\$10.00pp

## 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

### DIM SUM

(Served Hot Only, Minimum 15 Guests)

Assorted Pot Stickers, Dumplings, and Bao Buns with Assorted Sauces

\$21.00pp

### LATIN FLAVORS

(Served Hot Only, Minimum 15 Guests)

Assorted Empanadas with Chicken and Steak Fajitas, Tortilla Chips & Salsas

\$23.00pp

### SUSHI

(Minimum 15 Guests)

Assortment of Hand Rolled Sushi Served with Pickled Ginger and Wasabi

\$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

\$21.00pp

### THE CARVERY

(Minimum 30 Guests, Served Hot Only)

Roasted Turkey Breast and Prime Rib with Seasonal Starch, Vegetable, Sauces, Dinner Rolls, and Whipped Butter

\$25.00pp

### EVOLVE VEGAN MARKET

(Minimum 30 Guests)



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

\$25.00pp

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

# PLATED SERVICES

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## PLATED BREAKFAST

*(Minimum 10 Guests)*

*One attendant required for every 10 guests; a captain is required. All staff at an additional fee. All plated breakfast entrées are served with Seasonal Fruit Salad, Breakfast Baskets with Mini Pastries, Freshly Squeezed Orange Juice, Ice Water, Coffee and Tea Service.*

### HOT OPTIONS:

*Please choose one:*

Farm Fresh Egg Omelet  
Duo of Crustless Quiche  
Brioche French Toast

\$30.00pp

### CONTINENTAL OPTIONS:

Organic Yogurt Parfait Bowl with Local Honey and Fruits

\$7.00pp

## PLATED LUNCH

*(Minimum 10 Guests)*

*One attendant required for every 10 guests; a captain is required. Includes Ambient Salad Entrée and Dessert, Fresh Baked Rolls, Butter. Ice Water and Iced Tea, Soft Beverage, Coffee and Tea Service. All Plated Lunch options come with the choice of Grass Fed Beef, Free Range Chicken, Sustainably Caught Seafood, or a Vegan Offering.*

### LUNCH OPTIONS:

*Please choose one:*

Seasonal Greens  
Ancient Grains Bowl  
Handheld on Freshly Baked Bread  
Chef Crafted Entrée

\$75.00pp

## PLATED DINNER

*(Minimum 10 Guests)*

*One attendant for every 10 guests required, a captain is required. All staff at an additional fee. Includes three chef's selected passed hors d'oeuvres followed by a three-course dinner with Fresh Baked Rolls, Ice Water, Beverages, Wine, Coffee and Tea Service. Dinner Packages are Based on Two Hours in Length.*

### DINNER OPTIONS:

*Please choose one:*

Grass-Fed Beef  
Seared Organic Frenched Chicken  
Sustainable Seafood  
Chefs Vegan Option

\$120.00pp

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.