



# CATERING MENU

## NEW JERSEY

*Please scan the QR code to visit our online Catering Portal for contact information and additional support.*



# OUR COMMITMENT

## Menus with a Purpose.

Our “Grazing for the Greater Good” catering and events menu was thoughtfully designed with a commitment to diversity, equity, and inclusion. We proudly support small businesses and minority-owned businesses, sourcing ingredients from diverse local suppliers and farms. Each menu reflects the creativity of our chefs, incorporating seasonal and sustainable ingredients that honor the planet and its people.

By focusing on responsible practices and uplifting our community, we create culinary experiences that not only delight but also make a meaningful impact on the world around us.

## GRAZING FOR THE GREATER GOOD

*Stay up-to-date on our latest offerings surrounding Sustainability, Diversity, Equity, and Inclusion, Seasonality, and more!*

*Scan the QR code for more information on how your menu selection can make a difference today!*



Look out for these icons throughout your event:

GO LOCAL



PROUDLY SUPPORTING BLACK-OWNED BUSINESSES  
PROUDLY SUPPORTING WOMAN-OWNED BUSINESSES  
PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES  
PROUDLY SUPPORTING LGBTQ+-OWNED BUSINESSES  
PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES  
PROUDLY SUPPORTING VETERAN-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)

Wellness Icon Key:



Vegan



Vegetarian



Little Green Fork

# BREAKFAST

## BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, Infused Water, and Seasonal Fresh Fruit Platter. *Minimum 12 Guests.*  
*(All Hot Buffets Require a Dedicated Attendant at an Additional Fee and Fire Guard)*

### LIVIN' LIGHT

Assortment of Breakfast Bars and Individual Light Yogurts  
\$13.50pp

### CONTINENTAL BREAKFAST

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads  
\$17.00pp

### BREAKFAST SANDWICH TRIO

*(Served Hot or Ambient)*

Select Your Choice of Three (3) Sandwiches:

Classic Egg and Cheese on Croissant   
Bacon, Egg and Cheddar Cheese on Brioche  
Egg, Turkey Sausage and Swiss Cheese on Multi Grain   
Breakfast Burrito – Egg, Pepperjack Cheese, Refried Black Bean, and Pico de Gallo   
Baked Egg White, Roasted Tomato and Spinach Frittata, Basil Pesto on Ciabatta   
Egg White, Smoked Ham and Whipped Brie on Croissant

\$17.50pp

### HOT BREAKFAST BUFFET

*(Served Hot Only)*

Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, and Grilled Artisanal Toast

\$21.00pp

### SOUTHWEST TAQUERIA

*(Served Hot Only)*

Build Your Own Breakfast Tacos and Tostadas with Scrambled Eggs, Chipotle Black Beans, Mexican Chorizo, Poblano Pepper and Potato Hash, Pico de Gallo, Guacamole, Lime Crema, Shredded Cheese, Pickled Onion, Soft Flour Tortillas and Crisp Corn Tostadas

\$26.00pp

## CHEF INSPIRED BREAKFASTS

Includes Starbucks Coffee, Assorted Teas, and Infused Water.  
*Minimum 12 Guests.*

### WELLNESS WAKE-UP CALL

Overnight Oats, Chia Seed Pudding and Greek Yogurt Served with Granola, Mixed Berries, Pineapple, Toasted Coconut, Apple Cinnamon Compote and Almond Butter

\$15.00pp

### THE 5 BOROUGH BAGEL BAR

*(Served Ambient Only)*

Assorted Local NYC Bagels, Classic Egg Salad, Whipped Cream Cheese, Chive and Green Onion Cream Cheese, Maple Bacon Cream Cheese, Salted Vermont Creamery Butter

\$16.00pp

*Smoked Salmon Enhancement - Chef's Selection of Artisanal Smoked Salmon, Arugula, Sliced Tomato, Cucumber, Pickled Onion & Capers, Everything Spice and Lemon +\$9.00pp*

### MEDITERRANEAN MORNING

*(Served Ambient Only)*

Chef's Selection of Seasonal Frittatas\*, Shredded Kale, Pomegranate and Pear Salad, Harissa Maple Sweet Potatoes, Chickpea Tomato and Feta Salad

*\*includes one whole egg w/ meat, one vegetarian whole egg, and one egg white option*

\$21.00pp

## ENHANCEMENTS & BEVERAGES

### AVOCADO TOAST BAR

*(Minimum 6 Guests)*

Seasonal Toppings, Bacon, Everything Spice, Feta Cheese

\$8.50pp

### CREATE YOUR OWN YOGURT PARFAIT

*(Minimum 6 Guests)*

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

\$7.25pp

### SMOOTHIES

*(Minimum 15 Guests)*

Chef's Selection of Seasonal Fresh Fruit Smoothies

\$7.50pp

### 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

\$8.75pp

### PITCHER OF JUICE

*(Serves 6 guests)*

*Choice of Orange, Apple, or Cranberry Juice*

\$8.00

# SNACKS & BEVERAGES

## CHEF INSPIRED BREAK PACKAGES

### MIDDAY BREAK

(Minimum 6 Guests)

BYO Trail Mix with Assorted Toppings, Dried Fruits, and Nuts, with Fresh Baked Cookies, Starbucks Coffee, Tea, and Infused Water

\$13.50pp

### ANTIPASTI & FLATBREADS

(Minimum 6 Guests)

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 Citrus & Rosemary Infused Water

\$17.00pp

### LA DOLCE VITA

(Minimum 15 Guests)

Assorted Mini Italian Cookies, Zeppole, Cannoli Dip & Chips, Assorted High Brew Coffee, and Starbucks Coffee & Tea

\$16.00pp

### CANTINA CRUNCH

(Minimum 6 Guests)

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 Pineapple & Mint Infused Water

\$16.00pp

### ALL DAY SNACKER

(Minimum 15 Guests)

Build-Your-Own All Day Crostini with Lime and Sea Salt Mashed Avocado, Basil Marinated Fresh Local Mozzarella, Hummus, and Nutella, served with Grape Tomato, Cucumber, Toasted Pita and Crostini

\$13.50pp

## BEVERAGES A LA CARTE

(Minimum 6 Guests)

### SUSTAINABLE BEVERAGE

Chef's Selection of Seasonal Infused Beverages, Refreshers, and Ice Water

\$3.00pp

### STARBUCKS COFFEE & TEA

\$4.75pp



### ASSORTED SODAS & SELTZERS

\$4.00pp

### SEASONAL INFUSED WATER

\$1.25pp

### BOTTLED WATER

\$3.25pp

### SARATOGA BOTTLED WATER

\$4.25pp

## BUNDLE & SAVE

STARBUCKS COFFEE, TEA,  
& INFUSED WATER

\$5.25

## BREAKS A LA CARTE

(Minimum 6 Guests)

### CHEFS SELECTION OF CHIPS AND DIPS DUO

\$6.25pp

### NY/NJ SNACK PACK

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

\$8.50pp

### CLASSIC SNACK PACK

An Assortment of Packaged Chips and Pretzels

\$4.00pp

### FRESHLY BAKED COOKIES & BROWNIES

\$4.50pp

## COFFEE WITH A CAUSE SPOTLIGHT

### CHANGE PLEASE COFFEE

Choose to make a difference at your next meeting or event by selecting our Coffee with a Cause option, at no additional cost.

100% of Change Please profits go to empowering people experiencing homelessness by training them as baristas – giving them the support, job prospects, and self-belief they need to thrive. It all starts with a cup of coffee.

# 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

### PREMIUM CHEF CRAFTED BUFFET

(Served Hot or Ambient)

Selections Created by the Chef. Includes Two Entrée Proteins, Seasonal Salad, Seasonal Composed Salad, Starch, and Vegetable, Freshly Baked Rolls, and Local Sweet Treat

Choice of Protein: Grass-fed Beef, Free-Range Chicken, Sustainably-Caught Seafood, or Vegan Option

\$58.00pp

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### AMERICAN STEAKHOUSE

(Served Hot Only)

Herb Roasted NY Strip Loin with a Chive Horseradish Creme Fraiche  
Amish French Cut Chicken Breast with a Wild Mushroom Demi Glace  
Rosemary Roasted Fingerling Potatoes with Shallot and Garlic Confit 🍴  
Sautéed Haricot Verts with Dill and Lemon 🍴  
Kale Caesar Salad with Shaved Parmigiano Croutons, Toasted Panko, and House Caesar Dressing 🍴  
Mini Assorted Cheesecake Bites 🍴  
\$34.00pp

### 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 🍴  
\$33.50pp

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

## 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 🍴  
\$34.50pp

### 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 Local, Fresh Mozzarella with Sundried Tomato Pesto 🍴  
Grilled Italian Vegetable Platter 🍴  
Mini Italian Pastries 🍴  
\$33.50pp

### KOREAN BBQ

Bulgogi Grilled Angus Steak  
Gochujang Glazed Chicken with a Sesame Scallion Cucumber Relish  
Soy Braised Potatoes and Baby Spinach 🍴  
Kimchi Fried Quinoa 🍴  
Baby Carrot and Pepper Salad with Korean Chili Vinaigrette, Mixed Greens, Radish, Pear and Pickled Onion with Sesame Ginger Vinaigrette 🍴  
Assorted Dessert Bars 🍴  
\$33.50pp

### WELLNESS 🌿

Oven Poached Salmon, Shaved Fennel, Citrus and Avocado  
Grilled Chicken Paillard, Broccoli Slaw, Poppyseed Tahini Dressing  
Harissa and Maple Spiced Baby Carrots, Toasted Walnuts, Pomegranate 🍴  
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 🍴  
\$34.00pp

### SPICE MARKET

Tandoori Salmon with a Mint Yogurt Sauce  
Chicken Tikka with Mint, Cilantro, and Toasted Naan  
Curried Cauliflower and Chickpeas 🍴  
Green Bean and Potato Sabzi with Toasted Almonds 🍴  
Vegetable Samosas with Tamarind Chutney 🍴  
Kachumber Salad 🍴  
Gulab Jamun – Indian Honey Marinated Donuts 🍴  
\$34.00pp

# 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

\$16.50pp

### TRADITIONAL PACKAGE

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

Served with Classic Condiments

\$28.00pp

### BAGGED SANDWICH LUNCH

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

\$28.00pp

*Bagged Salad Lunch also available upon request*

### AFTERNOON TEA

Select Your Choice of Three (3) Sandwiches. Served with Savory Pastries, Jam, Petits Fours, and Assorted Grace Farms Tea Selections

Cucumber, Brie and Watercress 🌿  
Curried Chicken Salad with Grapes and Almond  
Smoked Salmon, Lemon Dill Cream Cheese and Crisp Capers  
Shrimp with Avocado Mayonnaise 🌿  
Black Forest Ham, Gruyere and Maple Mustard  
Deviled Egg Salad Crisp Shallot

\$14.00pp

## 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

\$21.00pp

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

## SUSTAINABLE PARTNER SPOTLIGHT

grace farms  
TEA & COFFEE

*All tea service includes a premium tea selection from a local, Chase Small Business partner.*

*Grace Farms specializes in ethically and sustainably sourced tea & coffee, giving back 100% of profits to support Design For Freedom - a movement to end forced and child labor worldwide.*

## BUILD YOUR OWN GREENS & GRAINS BOWL 🌿

(Minimum 10 Guests)

\$18.00pp

### STEP 1

#### CHOOSE YOUR BASE (SELECT 2)

- Organic Mixed Greens
- Chopped Romaine Lettuce
- Baby Arugula and Spinach
- Cauliflower Rice Tabbouleh
- Quinoa and Black Bean Salad, Lime and Cilantro

### STEP 2

#### CHOOSE YOUR PROTEIN (SELECT 1)

- Lemon Rosemary Roasted Amish Chicken Breast
- Grilled Angus Hanger Steak
- Slow Roasted Sustainably Sourced Salmon
- Miso Glazed Crisp Tofu

*Additional Protein Options Available: Chicken or Tofu - \$4.00pp / Steak or Salmon - \$6.00pp*

### TOP IT OFF

Served with grape tomatoes, shaved carrots, cucumber, cheddar cheese, garbanzo beans and chef's selection of three seasonal market vegetables. Finish with balsamic vinaigrette, avocado ranch dressing, house croutons and toasted sunflower seeds.

# 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 \$21.00pp  
6 Selections \$26.00pp

### Stationary Hors d'Oeuvres

3 Selections \$28.00pp  
6 Selections \$33.00pp

## RECEPTION STATIONS

(All Hot Buffets Require a Fire Guard)

### MINI MELTS

(Served Hot Only, Minimum 15 Guests)

Assorted Mini Sandwiches:  
Four Cheese Grilled Cheese, Roasted Tomato  
NY Pastrami Melt, Swiss and Slaw  
Classic Tuna Melt  
Includes House Kettle Chips with an Herbed Buttermilk Dip, Carrot & Celery  
Sticks, House Pickles, and Tomato Bisque  
\$19.00pp

### ASIAN STREET FOOD

(Served Hot Only, Minimum 15 Guests)

Shiitake Mushroom & Leek Spring Rolls with a Truffle Miso Aioli, Chicken and  
Lemongrass Dumplings, Maitake Tempura with hoisin Sauce and Chili  
Crunch Bao Bun, Sesame Noodle Salad with Tofu, Edamame, and Carrot  
Ginger Dressing, Baby Bok Choy, Radish, and Carrot Crudites and Togarashi  
Wonton Chips with Edamame Hummus  
\$24.00pp

### LATIN FLAVORS

(Served Hot Only, Minimum 15 Guests)

Grilled Angus Steak Chimichurri with Garlic Crostini, Cheese Arepas with  
Avocado Salsa Verde, Shrimp Ceviche with Tostones, Chicken Empanadas  
with Salsa Fresca, Tortilla Chips with Housemade Guacamole  
\$25.00pp

### SUSHI

(Minimum 15 Guests)

Assortment of Hand Rolled Sushi Served with Pickled Ginger and Wasabi  
\$23.00pp

### 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  
\$22.50pp

### THE CARVERY

(Served Hot Only, Minimum 30 Guests)

Roasted Turkey Breast and Prime Rib with Seasonal Starch,  
Vegetable, Sauces, Dinner Rolls, and Whipped Butter  
\$26.00pp

### DESSERT STATION

(Minimum 15 Guests)

Petit Fours, Macarons, Mini Desserts and Pastries with Artisanal  
Local Cheese and Sliced Seasonal Fruit  
\$31.00pp

### 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  
\$23.00pp

## RECEPTION ENHANCEMENTS

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

\$6.25pp

### Seasonal Bruschetta Duo with Grilled Crostini

\$8.50pp

### Fresh Vegetable Crudité

\$7.50pp

### Artisanal Meats & Cheeses with Crackers & Crostini

\$12.00pp

### Mediterranean Mezze Display

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki,  
Marinated Olives, Pita Chips, Crisp Veggies  
\$10.00pp

### Duo of Seasonal Flatbreads

1 Vegetarian, 1 Meat  
\$10.50pp

# 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.*

### BREAKFAST OPTIONS:

*Please choose one:*

Farm Fresh Egg Omelet

Duo of Crustless Quiche

Brioche French Toast

\$31.00pp

## 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

\$80.00pp

## PLATED DINNER

*(Minimum 10 Guests)*

*One attendant for every 10 guests required, a captain is required. All staff at an additional fee. Includes 30-minute full bar reception with 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

\$135.00pp

# GENERAL INFORMATION

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## Ordering

- Orders must be placed before 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.

## Cancellations

### 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 before 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.