

CATERING MENU



NEW YORK

MIDTOWN CATERING TEAM
midtown_nyc_catering@jpmorgan.com

MIDTOWN CATERING DIRECTOR | KIMBERLY VILLA
kimberly.villa@jpmchase.com

BROOKLYN CATERING MANAGER | SHARON MEJIA
mejia-sharon@aramark.com

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



Featuring Sustainable, Plant-Based Menus from Evolve



Evolve is JPMorgan's first ever fully plant-based concept, focused on the well-being of our 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:



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.
\$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

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

Sauteed 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 🌱

\$33.00pp

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.

\$16.00pp

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

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 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 Citrus & Rosemary Infused Water.

\$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 Pineapple & Mint Infused Water.

\$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 Melon & Cucumber Infused Water.

\$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

Receptions packages are based on two hours in length. An overtime fee will be charged for events that run more than two hours. Minimum 15 Guests (Please inquire about one-hour receptions if needed.) Bars Requested Before 4pm Require Additional Approval

Passed Hors d'Oeuvres with a Classic Full Bar

3 Selections \$37.00pp

6 Selections \$41.00pp

Stationary Hors d'Oeuvres with a Classic Full Bar

3 Selections \$43.00pp

6 Selections \$48.00pp

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

(Served Hot Only, Minimum 30 Guests)

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

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 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

\$130.00pp

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.
- 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.