



CATERING MENU

NEW YORK

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)

Vegan & Vegetarian-Friendly Options Icon Key:



Vegan



Vegetarian

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

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 \$39.00pp
6 Selections \$43.00pp

Stationary Hors d'Oeuvres with a Classic Full Bar

3 Selections \$44.00pp
6 Selections \$50.00pp

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

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

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.