

CATERING MENU



DALLAS CONFERENCE CENTER

PLANO CATERING TEAM
Plano_Catering@jpmorgan.com

CATERING DIRECTOR | MARYELIN ROMAN
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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



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.
\$12.00pp

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.
\$19.00pp

SOUTHWEST TACO BREAKFAST BUFFET

(Minimum 12 Guests, Served Hot Only)
Build Your Own Breakfast Taco with Scrambled Eggs, Chorizo, Salsa Verde, Salsa Roja, Refried Beans, Sour Cream, and Queso Fresco. Served with Flour Tortillas and Breakfast Potatoes.
\$22.00pp

ENHANCEMENTS

HOT OATMEAL BAR 🍴

(Minimum 12 Guests, Served Hot Only)
Local Honey, Cinnamon, Brown Sugar, Dried Fruits, Nuts
\$4.25pp

AVOCADO TOAST BAR 🍴

(Minimum 6 Guests)
Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese
\$7.75pp

CREATE YOUR OWN YOGURT PARFAIT 🍴

(Minimum 6 Guests)
Greek, Low-fat, Granola, Berries, Local Honey
\$6.00pp

PITCHER OF ORANGE JUICE

(Serves 6 Guests)
\$8.00

AMBIENT BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, and Infused Water.

CONTINENTAL BRUNCH BOARD

(Minimum 12 Guests, Served Ambient Only)
Assortment of Mini Pancakes, Petite Croissants, Hard Boiled Eggs, Chicken Sausage Links, Seasonal Fruit and Berries, House Spreads, and House Syrup.
\$16.00pp

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.
\$16.00pp

SMART START BREAKFAST 🍴

(Minimum 12 Guests, Served Ambient Only)
Duo of Whole Egg and Egg White Custless 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
\$11.00pp

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
\$11.00pp

SUNRISE TO SUNSET 🍴

Avocado Toast Crostini, Brioche with Nutella and Strawberry, Toasted Pita Cucumber and Hummus, Fresh Mozzarella, Tomato, & Basil "Napoleon"
\$11.00pp

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.
\$7.50pp

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. Seasonal Greens Salad, Starch and Vegetable, Freshly Baked Rolls, Seasonal Fruit, and Fresh Baked Cookies
\$38.00pp

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. Seasonal Greens Salad, Seasonal Composed Salad, Starch and Vegetable, Fresh Baked Rolls, Seasonal Fruit, and Local Sweet Bites
\$48.00pp

SMOKE HOUSE BBQ

(Served Hot Only)
Smoked Beef Brisket
Grilled Marinated Chicken Breast
BBQ Baked Beans 🍴
Smoke House Mac & Cheese 🍴
Country Potato Salad 🍴
Cheddar Jalapeno Corn Bread 🍴
Banana Pudding 🍴
\$24.00pp

TOSCANA

(Served Hot Only)
Chicken Parmesan with Pomodoro Sauce
Cavatappi Alfredo 🍴
Traditional Caesar 🍴
Sautéed Broccoli Rabe with Garlic, Lemon and Crushed Pepper 🍴
House Made Garlic Bread 🍴
Lemon Zest Cannoli 🍴
\$21.50pp

TAQUERIA

(Served Hot Only)
Chicken Tinga
Pork Carnitas
Charro Beans and Cilantro Lime Rice 🍴
Tortilla Chips & Salsa 🍴
Soft Flour Tortillas, Pico de Gallo, Shredded Lettuce, Sour Cream, Cilantro Onions, and Queso Fresco
Cinnamon Sugar Churros with Dulce de Leche 🍴
*Corn tortilla available upon request
\$21.50pp

FAR EAST

(Served Hot or Ambient)
Five Spice Roasted Salmon with Napa Cabbage Slaw
Ginger Miso Glazed Grilled Chicken
Stir Fry Vegetables 🍴
Kimchi Rice Salad 🍴
Soba Noodle Salad with Soy Vinaigrette 🍴
Assorted Cookies 🍴
\$21.50pp

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 🍴
\$23.00pp

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 🍴
\$23.00pp

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 🍴
\$23.00pp

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 Broccolini 🍴
Kale & Romaine Caesar Salad with Grated Parmesan, House Caesar Dressing, and Crispy Croutons 🍴
Cheesecake Bites with Fresh Berries & Chocolate Sauce 🍴
\$23.00pp

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.

\$19.00pp

BAGGED SANDWICH LUNCH

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

\$19.00pp

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

\$18.50pp

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

PIZZA BY THE PIE

Plain

\$14.00

Pepperoni, Sausage, or Veggie

\$16.00

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 Portobello

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.

\$12.50pp

SOUTHWESTERN SALAD

Romaine Lettuce, Charred Corn, Black Beans, Cheddar Cheese, Pico de Gallo, Tortilla Strips, and Chipotle Vinaigrette

\$12.50pp

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

\$12.50pp

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
\$13.25pp

LIGHT BREAKFAST 🌱

Assorted Seasonal Whole Fruit and Individual Light Yogurts
\$6.25pp

MIDDAY BREAK 🌱

BYO Trail Mix with Dried Cranberries, Dried Apricots, Cashews, Almonds, Chocolate Covered Pretzels, and Yogurt Raisins
Fresh Baked Cookies
\$13.25pp

AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam
\$13.25pp

SOUTHWESTERN SNACK

(Served Hot or Ambient, Hot Recommended)

Fresh Tortilla Chips, Salsa Verde, Salsa Roja, Mini Beef, Chicken, and Vegetarian Empanadas with Guacamole Crema, Mini Cinnamon Churros and Assorted Jarritos Soda
\$15.25pp

BREAKS A LA CARTE

(Minimum 6 Guests)

CHEFS SELECTION OF CHIPS & DIPS DUO

\$6.00pp

TEXAS SNACK PACK 🌱 GO LOCAL

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

\$9.00pp

CLASSIC SNACK PACK 🌱

An Assortment of Packaged Chips and Pretzels

\$4.00pp

FRESHLY BAKED COOKIES & BROWNIES 🌱

\$4.00pp

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.

\$15.00pp

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.

\$14.00pp

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.

\$16.00pp

BEVERAGES A LA CARTE

(Minimum 6 Guests)

BOTTLED WATER

\$3.00pp

ASSORTED SODAS & SELTZERS

\$3.00pp

STARBUCKS COFFEE & TEA

\$3.25pp

SUSTAINABLE BEVERAGE

Iced Tea, Infused Water, Lemonade, Ice Water

\$3.25pp

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. Beer, Wine, Water, and Soft Drinks Included. Minimum 15 Guests. (Please inquire about one-hour receptions if needed.) Bars Requested Before 4pm Require Additional Approval

Passed Hors d'Oeuvres

3 Selections \$36.00pp

6 Selections \$41.00pp

Stationary Hors d'Oeuvres

3 Selections \$42.00pp

6 Selections \$46.00pp

RECEPTION ENHANCEMENTS

Chef's Selection of Chips & Dips Duo

\$6.00pp

Seasonal Bruschetta Duo with Grilled Crostini

\$7.25pp

Fresh Vegetable Crudité

\$6.00pp

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

\$11.00pp

Artisanal Meats & Cheeses with Crackers & Crostini

\$9.25pp

BAR ENHANCEMENTS

Local Texas Bar

Upgrade your Bar with the Best of Local Texas Beers & Wines

Additional \$4.25pp

RECEPTION STATIONS

(All Hot Buffets Require a Fire Guard)

BACKYARD BBQ

(Served Hot Only, Minimum 15 Guests)

Smoked Brisket and Pulled Pork Sliders, Coleslaw and Loaded Potato Salad. Served with BBQ Kettle Chips, Pickles, Jalapenos, Onions, and Assorted BBQ Sauces.

\$21.50pp

TEX MEX

(Served Hot Only, Minimum 15 Guests)

Warm Flour Tortillas and Crunchy Taco Shells Served with Beef and Ground Turkey Taco Meat, Pico de Gallo, Sour Cream, Shredded Lettuce, and Cheddar Cheese. Includes Salsa and House Made Tortilla Chips.

\$21.50pp

TOUR OF ITALY

(Served Hot Only, Minimum 15 Guests)

Grilled Rosemary Chicken Paillard, Sweet Italian Sausage with Peppers and Onions, Caprese Pasta Salad, Ratatouille, Garlic Knots, and Lemon Zest Cannoli

\$21.50pp

DESSERT STATION

(Minimum 15 Guests)

Mini Petit Fours and Cupcakes, Assorted Dessert Bars, Traditional and Chocolate Cannoli

\$11.50pp

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

\$31.50pp

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

\$70.50pp

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

\$124.50pp

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.
- 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.