



CATERING MENU

TEXAS

SAN ANTONIO
FORT WORTH

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



JPMorganChase

LIFEWORKS
RESTAURANT GROUP

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



CHASE
SMALL BUSINESS
PARTNERSHIPS
INFINITE POSSIBILITIES

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
\$10.00pp

CONTINENTAL BREAKFAST

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads
\$11.00pp

BREAKFAST SANDWICH TRIO

(Served Hot or Ambient)

Select your Choice of Three (3) Sandwiches:

Bacon, Scrambled Egg & Cheese Croissant
Pork Sausage, Fried Egg & Cheese Biscuit
Egg White, Veggie & Swiss Wheat Muffin 
Ham, Gouda, Fried Egg on Ciabatta
Turkey Chorizo, Scrambled Egg, Cheese, Pico de Gallo Taco 

\$15.00pp

HOT BREAKFAST BUFFET

(Served Hot Only)

Chefs Preparation of Farm Fresh Eggs, Crisp Bacon, Breakfast Sausage, Seasoned Potatoes, and Breakfast Loaf
\$18.00pp

SOUTHWEST TACO BREAKFAST BUFFET

(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

\$17.25pp

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
\$12.00pp

CONTINENTAL BRUNCH BOARD

(Served Ambient Only)

Assortment of Mini Pancakes, Hard Boiled Eggs, Candied Bacon, Grilled Ham, French Toast Crostini, Seasonal Fruit and Berries, House Spreads, and House Syrup
\$16.00pp

ENHANCEMENTS & BEVERAGES

CREATE YOUR OWN YOGURT PARFAIT

(Minimum 6 Guests)

Greek, Low-fat, Granola, Berries, Local Honey
\$6.25pp

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
\$6.50pp

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

\$12.25pp

LA DOLCE VITA

(Minimum 15 Guests)

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

\$16.00pp

MINI MELTS

(Served Hot Only, Minimum 15 Guests)

Assorted Mini Sandwiches:

Four Cheese, Tomato, and Pesto

Four Cheese, Ham, and Pear Compote

Pimento Cheese and Bacon Jam

Includes House Kettle Chips with an Herbed Buttermilk Dip, Carrot & Celery Sticks, House Pickles, Tomato Bisque, and Infused Water

\$15.00pp

SOUTHWESTERN SNACK

(Served Hot or Ambient, Minimum 15 Guests)

Fresh Tortilla Chips, Salsa Verde, and Salsa Roja

Mini Beef, Chicken, and Vegetarian Empanadas with Guacamole Crema

Mini Cinnamon Churros

Assorted Jarritos Soda

\$14.25pp

SMOOTH-IE SAILIN'

(Minimum 12 Guests)

Assorted Donut Bites, Crepes with Lemon Curd and Blueberry

Compote, Carrot, Mango, & Orange Smoothie, Banana & Oat Milk Cold Brew Smoothie

\$12.00pp

ENERGY BOOST

(Minimum 12 Guests)

Assorted Power Balls, Prosciutto, Fig Jam, & Parmesan Pinwheels, Blini with Almond Butter, Strawberry, & Banana Slices, Matcha Latte

\$12.00pp

BREAKS A LA CARTE

(Minimum 6 Guests)

TEXAS SNACK PACK

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

\$6.25pp

CLASSIC SNACK PACK

An Assortment of Packaged Chips and Pretzels

\$3.25pp

CHEF'S SELECTION OF CHIPS & DIPS DUO

\$5.25pp

FRESHLY BAKED COOKIES & BROWNIES

\$3.25pp

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

\$3.25pp

ASSORTED SODAS & SELTZERS

\$3.00pp

SEASONAL INFUSED WATER

\$1.25pp

BOTTLED WATER

\$3.00pp



BUNDLE & SAVE

STARBUCKS COFFEE, TEA,
& INFUSED WATER

\$4.00

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)*

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 🍴
\$22.00pp

TAQUERIA

(Served Hot Only)

Chicken Tinga
Barbacoa
Charro Beans and Cilantro Lime Rice 🍴
Tortilla Chips & Salsa 🍴
Soft Flour Tortillas, Pico de Gallo, Shredded Lettuce, Sour Cream,
Cilantro Onions, and Queso Fresco 🍴
Sopapilla with Hot Honey 🍴
**Corn tortilla available upon request*
\$18.50pp

TOSCANA

(Served Hot Only)

Alfredo Penne with Squash, Zucchini, Carrot, and Tomato Sauté 🍴
Chicken Milanese with Vodka Sauce
Balsamic Roasted Cipollini and Green Beans 🍴
Italian Chopped Salad 🍴
Garlic Parmesan Breadsticks 🍴
Lemon Zest Cannoli 🍴
\$18.50pp

FAR EAST

(Served Hot Only)

Gochujang Glazed Grilled Chicken
Bulgogi Beef with Broccoli
Stir Fry Vegetables 🍴
Lo Mein Noodles 🍴
Garlic Fried Rice 🍴
Asian Salad with Soy-Mirin Vinaigrette 🍴
Assorted Dessert Bars 🍴
\$18.50pp

AMBIENT LUNCH PACKAGES

Requires 48-hour notice. Minimum 12 Guests

MEDITERRANEAN 🌿

Grilled Chicken Shawarma, Lemon & Mint
Kofta Meatballs with Garlic Sauce
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

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

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
\$14.00pp

TRADITIONAL PACKAGE

Chef's Selection of Sandwiches
Includes Premium Bagged Chips, Two Seasonal Side Salads, and Fresh Baked Cookies
Served with Classic Condiments
\$17.00pp

BAGGED SANDWICH LUNCH

Chef's Selection of Sandwiches. Includes Side Salad, Whole Fruit, Freshly Baked Cookies, Premium Bagged Chips, and Bottled Water
\$17.00pp
Bagged Salad Lunch also available upon request

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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
\$17.00pp
Your choice of 2 varieties of pizzas: *Pepperoni, Sausage, Veggie, and Plain*

PIZZA BY THE PIE

Pepperoni, Sausage, or Veggie
\$14.25

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

COBB SALAD 🥬

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 SALAD 🥬

Crisp Romaine, Roasted Corn & Black Bean Salsa, Diced Avocado, Cherry Tomatoes, Sliced Jalapenos, Tortilla Strips, Sliced Black Olives, Diced Peppers, and Cheddar Cheese. Dressings include Chipotle Ranch and Roasted Tomatillo
\$12.00pp

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.