

CATERING MENU



TEMPE CONFERENCE CENTER

GENERAL MANAGER | DAVID SHULL
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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	PROUDLY SUPPORTING BLACK-OWNED BUSINESSES
	PROUDLY SUPPORTING ASIAN-OWNED BUSINESSES
CHASE SMALL BUSINESS PARTNERSHIPS	PROUDLY SUPPORTING HISPANIC-OWNED BUSINESSES
INFINITE POSSIBILITIES	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
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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.
\$11.25pp

BREAKFAST SANDWICH TRIO

(Minimum 12 Guests, Served Hot or Ambient)
Assortment of Classic and Vegetarian Breakfast Sandwiches.
\$15.25pp

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.
\$18.00pp

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

AVOCADO TOAST BAR 🍷

Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese
\$6.25pp

CREATE YOUR OWN YOGURT PARFAIT 🍷

Greek, Low-fat, Granola, Berries, Local Honey
\$5.50pp

INDIVIDUAL YOGURT CUPS

\$4.00pp

INDIVIDUAL YOGURT PARFAIT

Greek or Low-fat, Granola, Berries, Local Honey
\$5.00pp

SLICED FRUIT PLATTER

\$5.50pp

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

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, Freshly Baked Rolls, Seasonal Fruit, and Local Sweet Bites
\$48.00pp

TAQUERIA

(Served Hot Only)

Chicken Tinga
Beef Barbacoa
Refried Pinto Beans 🌱
Cilantro Lime Rice 🌱
Tortilla Chips & Salsa 🌱
Soft Flour Tortillas, Pico de Gallo, Shredded Cabbage, Lime Wedges,
Chopped Onion and Cilantro, and Queso Fresco 🌱
Arroz Con Leche 🌱

*Corn tortilla available upon request

\$21.00pp

TOSCANA

(Served Hot Only)

Chicken Parmesan with Pomodoro Sauce
Grilled Flatbread with Garlic and Parmesan 🌱
Creamy Pesto Radiatore 🌱
Ciliegine Mozzarella with Heirloom Tomatoes, Fresh Basil, Olive Oil, and
Balsamic Drizzle 🌱
Sautéed Broccolini with Garlic, Olive Oil, Chili Flake, and Lemon Zest 🌱
Tiramisu Cups 🌱

\$21.00pp

FAR EAST

(Served Hot or Ambient)

Grilled Misoyaki Salmon with Sunomono Cucumber Salad
Sesame Ginger Glazed Chicken
Ginger Scallion Lo Mein Salad with Snap Peas, Bell Peppers, and Water
Chestnuts 🌱
Napa Cabbage Salad with Carrots, Edamame, and Mandarin Oranges 🌱
Assorted Cookies & Fortune Cookies 🌱

\$21.00pp

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 🌱
\$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.

\$15.00pp

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

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
Additional Protein \$4.00*

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.

\$12.25pp

SOUTHWESTERN SALAD

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

\$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 Granola and Breakfast Bars, Individual Yogurt Parfaits, and Sliced Fruit

\$12.25pp

LIGHT BREAKFAST

Assorted Seasonal Whole Fruit and Individual Light Yogurts

\$6.00pp

MIDDAY BREAK

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

\$12.00pp

AFTERNOON TEA

Assorted Tea Sandwiches, Petit Fours, and Scones with Jam

\$12.25pp

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 Mexican Coke Products

\$15.25pp

BREAKS A LA CARTE

(Minimum 6 Guests)

ARTISANAL MEAT & CHEESE DISPLAY WITH CRACKERS AND CROSTINI

\$9.50pp

CHEFS SELECTION OF CHIPS & DIPS

\$6.25pp

ARIZONA SNACK PACK GO LOCAL

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

\$8.25pp

CLASSIC SNACK PACK

An Assortment of Packaged Chips and Pretzels

\$4.00pp

FRESHLY BAKED COOKIES & BROWNIES

\$3.25pp

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

\$4.00pp

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

Reception 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

3 Selections \$16.00pp

6 Selections \$20.00pp

Stationary Hors d'Oeuvres

3 Selections \$22.00pp

6 Selections \$26.00pp

RECEPTION ENHANCEMENTS

Chef's Selection of Chips & Dips Duo

\$6.00pp

Seasonal Bruschetta Duo with Grilled Crostini

\$7.00pp

Fresh Vegetable Crudité

\$7.00pp

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

\$11.00pp

BAR PACKAGE

Traditional Beer & Wine

Domestic Canned Beer, Choice of 2: Bud, Bud Light, Coors, Coors Light, Miller Lite, and MGD. Chardonnay and Cabernet Sauvignon. Canned Sodas & Water.

Parties 25-50 People: \$31.00pp

Parties over 50 People: \$25.00pp

Artisanal Meats & Cheeses with Crackers & Crostini

\$9.50pp

RECEPTION STATIONS

(All Hot Buffets Require a Fire Guard)

SMOKEHOUSE

(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.

\$21.00pp

DESSERT STATION

(Minimum 15 Guests)

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

\$11.00pp

TASTE OF THE SOUTHWEST

(Served Hot Only, Minimum 15 Guests)

Local Corn and Flour Tortillas. Served with Beef Chorizo and Al Pastor, Pico de Gallo, Sour Cream, Shredded Cabbage, Lime Wedges, and Cotija. Includes Salsa and House Made Tortilla Chips.

\$21.00pp

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

\$26.00pp

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

\$21.00pp

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.