

# CATERING MENU



## TEMPE DISCOVERY

GENERAL MANAGER | DAVID SHULL  
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FOOD SERVICE DIRECTOR | JESSICA JOHNSON  
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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



## 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

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## 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

## 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

### COLD BREW BAR 🍷

*(Minimum 15 Guests)*

Create Your Own Cold Brew Coffee with Assorted Flavored Syrups, Half & Half, Oat Milk, and Non-Fat Milk.

\$6.50pp

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*

## 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

### FAR EAST

Asian-Style Grilled Chicken

Rice Noodle Salad

Sesame Green Beans with Wonton Strips

Vegetable Spring Rolls

Fortune Cookie

\$18.00pp

### WELLNESS

Oven Poached Salmon, Shaved Fennel, Grapefruit and Avocado Grilled Chicken Paillard, Broccoli Carrot Slaw, Poppseed 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

## 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

### BACKYARD BBQ

Grilled Salmon

Roasted Corn Relish

Dijon Potato Salad

Grilled Asparagus with Parmesan Crumble

S'mores Bar

\$18.00pp

### 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

### 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 🍴

\$23.00pp

All options are customizable. Catering orders may require additional attendants and rentals.

# SNACKS & BEVERAGES

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## 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

### MEDITERRANEAN MEZZE BREAK

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki, Marinated Olives, Pita Chips, & Vegetable Crudité

\$12.00pp

## 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.

# GENERAL INFORMATION

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## 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.
- For receptions and/or bar services, please inquire with the on-site manager listed on the document cover. Fees may apply. At least 72 hours notice is required 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.