



# CATERING MENU

TEMPE, ARIZONA  
CONFERENCE CENTER  
DISCOVERY

*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



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)

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)

### CONTINENTAL BREAKFAST 🍷

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads  
\$11.75pp

### LIVIN' LIGHT 🍷

Assortment of Breakfast Bars and Individual Light Yogurts  
\$13.50pp

### 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

\$16.00pp

### 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  
\$22.00pp

## 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  
\$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

### AVOCADO TOAST BAR 🍷

(Minimum 6 Guests)

Seasonal Toppings, Fresh Herbs, Spice Blend, Cheese  
\$8.00pp

### BAGEL & SCHMEAR BAR

(Minimum 6 Guests)

Assorted Local Bagels, Smoked Salmon Cream Cheese, Tomato, Red Onion, Capers, Diced Hard Boiled Egg, Chive and Green Onion Cream Cheese, Plain Whipped Cream Cheese, and Whipped Butter  
\$8.00pp

### CREATE YOUR OWN YOGURT PARFAIT 🍷

(Minimum 6 Guests)

Greek, Low-fat, Granola, Berries, Local Honey  
\$5.75pp

### 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

### 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

\$12.00pp

### LA DOLCE VITA 🕒

(Minimum 15 Guests)

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

\$16.00pp

### 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

\$15.25pp

### 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)

### ARIZONA SNACK PACK

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

\$4.50pp

### CHEF'S SELECTION OF CHIPS & DIPS DUO

\$7.00pp

### 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

\$4.00pp

### ASSORTED SODAS & SELTZERS

\$3.00pp

### INFUSED WATER

\$1.25pp

### BOTTLED WATER

\$3.00pp



## BUNDLE & SAVE

STARBUCKS COFFEE, TEA,  
& INFUSED WATER

\$4.50

## LOCAL PARTNER SPOTLIGHT

Real American Heroes Coffee Company  
is a U.S. Air Force Veteran-owned and  
operated business in Phoenix, AZ.



Their goal is to share their military experiences, discipline, and drive to  
create a respectable brand that provides their customers with not only  
great tasting coffee, but a brand that 'Recognizes the Everyday Hero'.

# 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

**\$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 🍴

**\$25.00pp**

### 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 🍴

**\$23.00pp**

### 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*

**\$22.00pp**

### AMERICAN STEAKHOUSE

*(Served Hot Only)*

Garlic & Herb Roasted Hanger Steak topped with Peppercorn  
Red Wine Demi  
Pretzel Crusted Chicken with Whole Grain Mustard Cream Sauce  
Garlic Boursin Smashed Potatoes 🍴  
Creamed Spinach 🍴  
Sautéed Mushrooms 🍴  
Kale & Romaine Caesar Salad with Grated Parmesan, House Caesar Dressing, and Crispy Croutons 🍴  
Cheesecake Bites with Fresh Berries 🍴

**\$25.00pp**

### 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 🍴

**\$21.00pp**

## 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

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## 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

**\$20.50pp**

### BAGGED SANDWICH LUNCH

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

**\$20.50pp**

*Bagged Salad Lunch also available upon request*

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## 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

**\$12.50pp**

### 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

**\$12.50pp**

### FARMHOUSE SALAD

Romaine Lettuce, Spring Lettuce, Cucumbers, Carrots, Peppers, Broccoli, Cauliflower, Grape Tomato, Dried Fruit, Feta Cheese, Bleu Cheese, Cheddar Cheese, and Croutons. Includes Two Proteins of Your Choice, Dinner Rolls and Dessert

**\$20.00pp**

# 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 \$35.00pp

6 Selections \$38.00pp

### STATIONARY HORS D'OEUVRES

3 Selections \$39.00pp

6 Selections \$43.00pp

## RECEPTION STATIONS

*(All Hot Buffets Require a Fire Guard)*

### BACKYARD BBQ

*(Served Hot Only, Minimum 15 Guests)*

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

\$21.00pp

### TOUR OF ITALY

*(Served Hot Only, Minimum 15 Guests)*

Grilled Rosemary Chicken Paillard, Tri-Blend Meatballs Marinara, Caprese Pasta Salad, Ratatouille, Garlic Bread Sticks, and Lemon Zest Cannoli

\$22.00pp

### TEX MEX

*(Served Hot Only, Minimum 15 Guests)*

Warm Flour and Corn Tortillas with Beef, Chicken Fajitas, Limes, Cilantro & Onions, Pico de Gallo, Sour Cream, Shredded Lettuce, and Cheddar Cheese. Includes Sauteed Peppers and Onions, Salsa, and House Made Tortilla Chips

\$22.00pp

### DESSERT STATION

*(Minimum 15 Guests)*

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

\$12.00pp

## RECEPTION & BAR ENHANCEMENTS

### CHEF'S SELECTION OF CHIPS & DIPS DUO

\$7.00pp

### 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

### ARTISANAL MEATS & CHEESES WITH CRACKERS & CROSTINI

\$10.00pp

### 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.

25-50 People: \$31.00pp

50+ People: \$25.00pp

# GENERAL INFORMATION

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## 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.