



CATERING — MENU

MIDTOWN NEW YORK

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.
- Wellness icons are used throughout our menu to denote vegan and vegetarian menu items, plus “Little Green Fork” items that are the better-for-you dining options.

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.*

LIVIN' LIGHT

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

CONTINENTAL BREAKFAST

Assortment of Fresh Baked Breakfast Goods and Seasonal Spreads
\$17.00pp

BREAKFAST SANDWICH TRIO

(Served Ambient)

Select Your Choice of Three (3) Sandwiches:

Classic Egg and Cheese on Croissant 
Bacon, Egg and Cheddar Cheese on Brioche
Egg, Turkey Sausage and Swiss Cheese on Multi Grain 
Breakfast Burrito – Egg, Pepperjack Cheese, Refried Black Bean, and Pico de Gallo 
Baked Egg White, Roasted Tomato and Spinach Frittata, Basil Pesto on Ciabatta 
Egg White, Smoked Ham and Whipped Brie on Croissant

\$17.50pp

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

\$15.00pp

THE 5 BOROUGH BAGEL BAR

(Served Ambient Only)

Assorted Local NYC Bagels, Classic Egg Salad, Whipped Cream Cheese, Chive and Green Onion Cream Cheese, Maple Bacon Cream Cheese, Salted Vermont Creamery Butter

\$16.00pp

Smoked Salmon Enhancement - Chef's Selection of Artisanal Smoked Salmon, Arugula, Sliced Tomato, Cucumber, Pickled Onion & Capers, Everything Spice and Lemon +\$9.00pp

MEDITERRANEAN MORNING

(Served Ambient Only)

Chef's Selection of Seasonal Frittatas*, Shredded Kale, Pomegranate and Pear Salad, Harissa Maple Sweet Potatoes, Chickpea Tomato and Feta Salad

**includes one whole egg w/ meat, one vegetarian whole egg, and one egg white option*

\$21.00pp

ENHANCEMENTS & BEVERAGES

AVOCADO TOAST BAR

(Minimum 6 Guests)

Seasonal Toppings, Bacon, Everything Spice, Feta Cheese

\$8.50pp

CREATE YOUR OWN YOGURT PARFAIT

(Minimum 6 Guests)

Greek, Low-fat, Granola, Berries, Local Honey

\$7.25pp

SMOOTHIES

(Minimum 15 Guests)

Chef's Selection of Seasonal Fresh Fruit Smoothies

\$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

\$13.50pp

ANTIPASTI & FLATBREADS 🌱

(Minimum 6 Guests)

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 Citrus & Rosemary Infused Water

\$17.00pp

LA DOLCE VITA 🌱

(Minimum 15 Guests)

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

\$16.00pp

CANTINA CRUNCH 🌱

(Minimum 6 Guests)

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 Pineapple & Mint Infused Water

\$16.00pp

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

\$4.75pp



ASSORTED SODAS & SELTZERS

\$4.00pp

SEASONAL INFUSED WATER 🌱

\$1.25pp

BOTTLED WATER

\$3.25pp

SARATOGA BOTTLED WATER

\$4.25pp

BUNDLE & SAVE

STARBUCKS COFFEE, TEA,
& INFUSED WATER

\$5.25

BREAKS A LA CARTE

(Minimum 6 Guests)

CHEFS SELECTION OF CHIPS AND DIPS DUO 🌱

\$6.25pp

NY/NJ SNACK PACK

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

\$8.50pp

CLASSIC SNACK PACK 🌱

An Assortment of Packaged Chips and Pretzels

\$4.00pp

FRESHLY BAKED COOKIES & BROWNIES 🌱

\$4.50pp

SUSTAINABLE PARTNER SPOTLIGHT

grace farms
TEA & COFFEE

All tea service includes a premium tea selection from a local, Chase Small Business partner.

Grace Farms specializes in ethically and sustainably sourced tea & coffee, giving back 100% of profits to support Design For Freedom - a movement to end forced and child labor worldwide.

LUNCH

AMBIENT LUNCH BUFFETS

Requires 48-hour notice. Minimum 12 Guests.

PREMIUM CHEF CRAFTED BUFFET

(Served 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

\$58.00pp

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 🍷

\$34.50pp

LITTLE ITALY

Chicken Milanese with Arugula, Fennel, and Citrus Salad

Grilled Flatbread with Prosciutto de Parma, Figs, Lemon Whipped Goat Cheese, Arugula, and Balsamic Glaze

Orecchiette Pasta Salad with Local, Fresh Mozzarella with Sundried Tomato Pesto 🍷

Grilled Italian Vegetable Platter 🍷

Mini Italian Pastries 🍷

\$33.50pp

WELLNESS 🌿

Oven Poached Salmon, Shaved Fennel, Citrus and Avocado

Grilled Chicken Paillard, Broccoli Slaw, Poppyseed Tahini Dressing

Harissa and Maple Spiced Baby Carrots, Toasted Walnuts, Pomegranate 🍷

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 🍷

\$34.00pp

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

\$28.00pp

BAGGED SANDWICH LUNCH

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

\$28.00pp

Bagged Salad Lunch also available upon request

BUILD YOUR OWN GREENS & GRAINS BOWL

(Minimum 10 Guests)

\$18.00pp

STEP 1

CHOOSE YOUR BASE *(SELECT 2)*

- Organic Mixed Greens
- Chopped Romaine Lettuce
- Baby Arugula and Spinach
- Cauliflower Rice Tabbouleh
- Quinoa and Black Bean Salad, Lime and Cilantro

STEP 2

CHOOSE YOUR PROTEIN *(SELECT 1)*

- Lemon Rosemary Roasted Amish Chicken Breast
- Grilled Angus Hanger Steak
- Slow Roasted Sustainably Sourced Salmon
- Miso Glazed Crisp Tofu

Additional Protein Options Available: Chicken or Tofu - \$4.00pp / Steak or Salmon - \$6.00pp

TOP IT OFF

Served with grape tomatoes, shaved carrots, cucumber, cheddar cheese, garbanzo beans and chef's selection of three seasonal market vegetables. Finish with balsamic vinaigrette, avocado ranch dressing, house croutons and toasted sunflower seeds.

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. Minimum 15 Guests (Please inquire about one-hour receptions if needed.) Bars Requested Before 4pm Require Additional Approval

Passed Hors d'Oeuvres (Ambient) with a Classic Full Bar

3 Selections \$39.00pp

6 Selections \$43.00pp

Stationary Hors d'Oeuvres (Ambient) with a Classic Full Bar

3 Selections \$44.00pp

6 Selections \$50.00pp

RECEPTION ENHANCEMENTS

Chef's Selection of Chips & Dips Duo

\$6.25pp

Seasonal Bruschetta Duo with Grilled Crostini

\$8.50pp

Fresh Vegetable Crudit 

\$7.50pp

Artisanal Meats & Cheeses with Crackers & Crostini

\$12.00pp

Mediterranean Mezze Display

Roasted Garlic Hummus, Red Pepper Hummus, Whipped Feta, Tzatziki, Marinated Olives, Pita Chips, Crisp Veggies

\$10.00pp

RECEPTION STATIONS

SUSHI

(Minimum 15 Guests)

Assortment of Hand Rolled Sushi Served with Pickled Ginger and Wasabi

\$23.00pp

DESSERT STATION

(Minimum 15 Guests)

Petit Fours, Macarons, Mini Desserts and Pastries with Artisanal

Local Cheese and Sliced Seasonal Fruit

\$31.00pp

GENERAL INFORMATION

Ordering

- Orders must be placed before 2pm 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.

Cancellations

Special Events, Receptions, 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 12pm (noon) 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.