

FLORIDA

CATERING MENU

CONFERENCE CENTER

FALL WINTER 2026/27

MORNINGS

All packages include coffee, tea, infused water and seasonal sliced fruit
Minimum 12 guests



CONTINENTAL BREAKFAST — 13. per guest

Seasonal Mini Pastries with Assorted Jams

Apple Butter and Local Honey

LIGHT BREAKFAST — 15. per guest

Vanilla Greek Yogurt | Cinnamon-Maple Granola | Spiced Apple Compote | Pomegranate Pearls | Dried Cranberries | Fresh Berries | Toasted Pecans | Local Honey | Pure Maple Syrup

Miniature Low-Fat Muffins

BREAKFAST SANDWICHES — 15. per guest

Served Hot or Ambient

Chef's Selection of Three (3) Sandwiches.

HOT BREAKFAST — 15. per guest

Chef's Preparation of Farm Fresh Eggs

Roasted Sweet Potato Hash

Breakfast Sausage and Smoked Applewood Bacon

Autumn Harvest Bread

SPECIALTY BREAKFAST — 17. per guest

CAFÉ CON LECHE

Café con Leche French Toast Crostini –
Cuban Bread with Cinnamon Whipped Cream

Cracked Black Pepper Bacon

Cinnamon and Sea Salt-Dusted Plantains

Mango and Blueberry Medley with Fresh Lime, Honey & Mint

A Little More to Explore

Our menu highlights some of our favorites, but there's more to discover.

Call our Catering Department to learn about seasonal features and personalized menu options for your next event.

ENHANCEMENTS

Minimum 6 guests

LOCAL BREAKFAST — 3. per guest

CHEDDAR & CHIVE BISCUITS

House-Made Biscuits with Honey Butter

SEASONAL SLICED FRUIT — 6. per guest

INDIVIDUAL YOGURT PARFAIT — 6. per guest

Vanilla Yogurt, Cinnamon-Maple Granola, Spiced Apple Compote, Local Honey

BAGEL BAR — 9. per guest

Assorted Bagels, Low-Fat Cream Cheese, Chive Cream Cheese, Chef's Featured Seasonal Cream Cheese

AVOCADO TOAST — 8. per guest

Tomatoes | Feta | Radish | Pickled Shallots | Chili Flakes | Everything Bagel Spice | Sliced Hard Cooked Egg | Artisanal Bread

JUICE PITCHER — 8. per guest

Orange, Apple, Cranberry or Grapefruit

VEGETARIAN VEGAN LITTLE GREEN FORK

While we take steps to minimize the risk of cross contact, this facility handles and serves all allergens, and ingredient cross-contact may occur. If you have a food allergy, please contact us in advance.

BREAKS

All packages include seasonal infused water
Minimum 6 guests



MEDITERRANEAN BREAK — 14. per guest

Roasted Root Vegetable Baba Ghanoush with Crudité

Warm Pita Crisps

White Bean Rosemary Dip

Whipped Feta and Citrus Marinated Olives

SPECIALTY BREAK — 13. per guest

APRES SKI

Toasted Petite Baguettes

Trio of Whipped Compound Butters:
Brown Butter | Chive & Shallot | Black Garlic & Porcini

Prosciutto, Gruyère, & Marcona Almonds with Fig Jam

Warm Baked Brie with Walnuts, Sea Salt, Honey & Cracked Black Pepper

SWEET BREAK — 6. per guest

Fresh Baked Seasonal Cookies:

- Sea Salt Chocolate Chip
- Warm Brown Butter Snickerdoodles
- Ginger Molasses

Milk Bar: Whole, Chocolate, Oat

GRAZE — 15. per guest

Artisan Cheese and Charcuterie Board

Harvest Vegetable Crudité

Mini Apple Cider Donuts

Spiced Cranberry Spritz

Starbucks Coffee

SEASONAL BREAK — 12.50 per guest

FLORIDA FARMSTAND

Banana & Granola Cornbread Muffins

White Chocolate & Greek Yogurt Bark with Mixed Seasonal Fruit

Chili-Lime Mango Cups with Chamoy & Tajín

LOCAL THEMED BREAK — 12. per guest

SUGAR RUSH

A curated collection of four seasonal sweets and assorted confections

BEVERAGES

Coffee & Tea	3.75 per guest
Soda & Seltzer	3.25 per guest
Bottled Water	3. per guest
Infused Water	1.25 per guest

SUSTAINABLE HYDRATION STATION — 3. per guest

Chef's Selection of Seasonal Infused Beverages, Refreshers, and Ice Water

LOCAL SNACKS — 8.50 per guest

A selection of premium packaged snacks from Chase Small Business partners and other local area producers.

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SALADS & HANDHELDS

All packages include seasonal infused water



SANDWICH LUNCH — 19.50 per guest

Minimum 6 Guests

Seasonal Chef's Selection of Sandwiches

Mixed Green Side Salad

Seasonal Composed Side Salad

Includes Premium Bagged Chips, Fresh Baked Cookies, and Infused Water

CREATE YOUR OWN SALAD LUNCH — 20. per guest

Served Ambient

Classic Caesar Salad

Harvest Greens

Marinated Roasted Vegetables

Roasted Butternut Squash

Herb Roasted Chicken

Cedar Plank Salmon

Croutons, Pomegranate, Dried Cranberries

Maple Dijon Vinaigrette, Caesar Dressing

Seasonal Fresh Fruit

Sourdough Rolls and Butter

TO GO LUNCH — 19.50. per guest

Minimum 6 Guests

Seasonal Chef's Selection of Sandwiches

Includes Side Salad, Whole Fruit, Premium Bagged Chips, Fresh Baked Cookies, and Canned Water

PIZZA SOCIAL — 18.50 per guest

2 Slices of Pizza Per Person, Assorted Cookies
Choose One: Caesar Salad, Garden Salad, Fruit Salad

PIZZA PIE — 14. per guest

Serves 4-5 Guests

Cheese

PIZZA PIE PREMIUM — 16. per guest

Serves 4-5 Guests

Pepperoni, Vegetable, or White

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BUFFETS

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Minimum 12 guests



MEXICAN INSPIRED LUNCH — 24. per guest

MESA DEL SOL

Served Hot

Cilantro Lime Chicken and Beef Guisado

Slow Cooked Black Beans and Sofrito Rice

Roasted Street Corn Salad

Crunchy Corn and Soft Flour Tortillas, Charred Tomato Salsa, Guacamole and Pico de Gallo

Pumpkin-Spiced Mexican Wedding Cookies

ITALIAN INSPIRED LUNCH — 24. per guest

TAVOLA RUSTICA

Served Hot or Ambient

Herb-Crusted Chicken & Prosciutto Saltimbocca

Butternut Squash Ravioli with Brown Butter & Sage Cream

Oven-Roasted Seasonal Root Vegetables

Baby Arugula, Pear & Shaved Parmesan Salad

Warm Herb Focaccia

Italian Amaretti Cookies

AMERICAN INSPIRED LUNCH — 25. per guest

THE PRIME TABLE

Served Hot

Garlic-Crusted Steak with Roasted Shallot & Red Wine Jus

Hearth-Roasted Chicken Breast with a Wild Mushroom Cream

Whipped Sweet Potato with Roasted Garlic and Herbs

Maple Roasted Brussels Sprouts

Apple Walnut Salad with Dried Cranberries, and Maple Dijon Vinaigrette

Mini Caramel Cheesecake Bites

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LOCAL INSPIRED LUNCH — 24. per guest

HEMMINGWAY

Served Hot

Mango-Glazed Jerk Chicken with Pickled Red Onions & Cilantro Slaw

Chili-Rubbed Short Rib with Ancho-Honey Glaze

Caribbean Confetti Rice with Coconut Milk, Crispy Garlic, Tomato, Onion, Lime & Pigeon Peas

Glazed Sweet Plantains

Warm Cuban Bread with Whipped Honey Butter

Individual Key Lime Pies with Coconut Meringue

CHEF CRAFTED LUNCH — 40. per guest

Served Hot or Ambient

Experience a thoughtfully curated buffet designed by our culinary team, featuring seasonal ingredients, locally sourced products, and premium-quality selections. Each menu is uniquely crafted to showcase the freshest flavors available while supporting sustainable sourcing practices.

Package includes:
2 Protein Entrees
2 Composed Salads
2 Vegetable/Starch Side Dishes
Artisan Breads and Pastries

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RECEPTIONS

All packages are based on two hours in length
Includes seasonal infused water
Minimum 15 guests
Prices do not include labor or rentals



PASSED BITES RECEPTION PACKAGE

3 Selections	21. per guest
6 Selections	25. per guest

STATIONARY BITES RECEPTION PACKAGE

3 Selections	27. per guest
6 Selections	30. per guest

ENHANCEMENTS

Harvest Crudité	7. per guest
Mediterranean Board	11. per guest
Cheese & Charcuterie Board	9.50 per guest
Cheese Board	7. per guest
Sweets	10. per guest
Beer & Wine Bar	17. per guest

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RECEPTION STATIONS

AMERICAN — 23. per guest

PUB GRUB

Hot Honey-Glazed Chicken Sliders
Teriyaki-Glazed Beef Meatballs with Scallion-Ginger Sauce
Crispy Battered Cauliflower with Sriracha Aioli
Baked Macaroni & Cheese Muffins
Creamy Spinach & Artichoke Dip with Tortilla Chips

MEXICAN — 23. per guest

FIESTA CANTINA

Southwest Chicken Egg Rolls
Beef Empanadas
Black Bean and Cheese Quesadilla Bites
Elote Salad
Shrimp Ceviche served with Tortilla Chips, Salsa and Avocado Ranch

ITALIAN — 24. per guest

BELLA SERATA

Sauteed Chicken Cacciatore Satay
Spinach Artichoke Zucchini Cicchetti
Saltimbocca Arancini's Stuffed with Fontina
Heirloom Caprese
Asst. Bread Display with Rosemary, Black Pepper Infused Oil and Pesto Compound Butter
Pistachio Profiteroles

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INFORMATION



CATERING & DELIVERY POLICIES

Cold Breakfast, Cold Lunch & Snack Packages
Orders must be placed by 3:00 PM on the preceding business day.
Hot Breakfast, Hot Lunch & Buffet Packages
48 hours' advance notice required. Orders placed with less notice will be subject to Chef's Choice selections.
Weekend & After-Hours Events
A minimum of two weeks' advance notice is required.

CANCELLATION POLICIES

All cancellations must be communicated directly to the Catering Department. Requests submitted outside of business hours will be considered received on the next business day.

Changes to guest counts within 48 hours of an event may result in additional charges.

Special Events, Receptions, Hot & Ambient Buffets, and Events Over 50 Guests

- **72+ Hours' Notice:** No cancellation charges.
- **48 Hours' Notice (by 3:00 PM):** Charges apply to all rentals, non-recoverable food costs, and custom décor. Labor and beverages will not be charged.
- **24 Hours' Notice:** Charges apply to non-recoverable food and beverage costs, rentals, labor, and any other non-recoverable expenses.

Cold Breakfast, Cold Lunch, Beverages & Snacks for Fewer Than 50 Guests

- **Before 3:00 PM on the Prior Business Day:** No cancellation charges.
- **After 3:00 PM on the Prior Business Day or Day of Event:** Charges apply to all non-recoverable food costs.

PAYMENT

Payment method must be confirmed at the time of ordering. All catering services are subject to applicable state and local sales taxes. Pricing is subject to change based on fluctuations in product costs.

EMS Billing: All reservations must include a US-based cost center for billing purposes.

Credit Card Billing: Please contact the Catering Department directly with credit card information (do not send sensitive information via email). All major credit cards are accepted.

COMMUNICATION PROCESS

Orders must be placed directly through Go/OpenSpace in coordination with your event planner. The Catering Department will contact the designated planning contact if any updates or changes are needed.

EXTERNAL VENDOR POLICY

Locations that have a preferred vendor on site must use the preferred vendor for events paid for by JPMC or a JPMC Cost Center. Lifeworks is the approved vendor.

DELIVERIES

Deliveries are available starting at 7:00am.

HEALTHY DINING STANDARDS

JPMorganChase's healthy dining standards are seen as a differentiator amongst companies and have become a key element in the firm's business strategy. We support good health among our employees and guests by improving the selection of food and beverages offered in meetings.

SUSTAINABLE BEVERAGE SERVICE

We recommend replacing bottled beverage selections with infused water to promote sustainability and environmental stewardship.

FOOD HALL VOUCHERS

Vouchers are available to purchase for your meeting. Please inquire with your catering contact for details.

SPECIALTY CAKE ORDERING

Orders must be placed at least three business days prior to your event.