



CATERING MENU

NEW JERSEY TEMPORARY SERVICE MENU
EFFECTIVE MARCH 31, 2025

*Please scan the QR code to visit our online Catering Portal
for contact information and additional support.*



BREAKFAST

BREAKFAST PACKAGES

Includes Starbucks Coffee, Assorted Teas, and Infused Water.
Minimum 12 Guests..

CONTINENTAL BREAKFAST 🍷

Assortment of Fresh Baked Breakfast Goods, Seasonal Spreads, and Seasonal Fruit Platter.
\$17.00pp

LIVIN' LIGHT 🍷

Assortment of Breakfast Bars, Individual Light Yogurts, and Seasonal Fruit Platter.
\$13.50pp

WELLNESS WAKE-UP CALL 🍷

Overnight Oats, Chia Seed Pudding & Greek Yogurt Served with Seasonal Toppings
\$15.00pp

SNACKS

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

BREAKS A LA CARTE

(Minimum 6 Guests)

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 🍷

\$4.50pp

FRESH FRUIT 🍷

\$5.00pp

YOGURT PARFAIT 🍷

\$5.50pp

CHIA SEED PUDDING 🍷

\$5.00pp

OVERNIGHT OATS 🍷

\$5.00pp

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.
\$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

PIZZA

PIZZA SOCIAL *Provided by Lievito Pizza*

(Minimum 6 Guests)
2 Slices of Pizza Per Person, Traditional Caesar Salad, and Assorted Freshly Baked Cookies
Served with Infused Water, House Made Lemonade, and Freshly Brewed Iced Tea
\$21.00pp
Your choice of 2 varieties of pizzas: *Pepperoni, Sausage, Veggie, and Plain*

BEVERAGES

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

PITCHER OF JUICE

(Serves 6 guests)

Choice of Orange, Apple, or Cranberry Juice

\$8.00

BUNDLE & SAVE

STARBUCKS COFFEE, TEA,
& INFUSED WATER

\$5.25

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

GENERAL INFORMATION

Ordering

- Orders must be placed 72-hour 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.