

JPMorgan Chase Menu

General Information



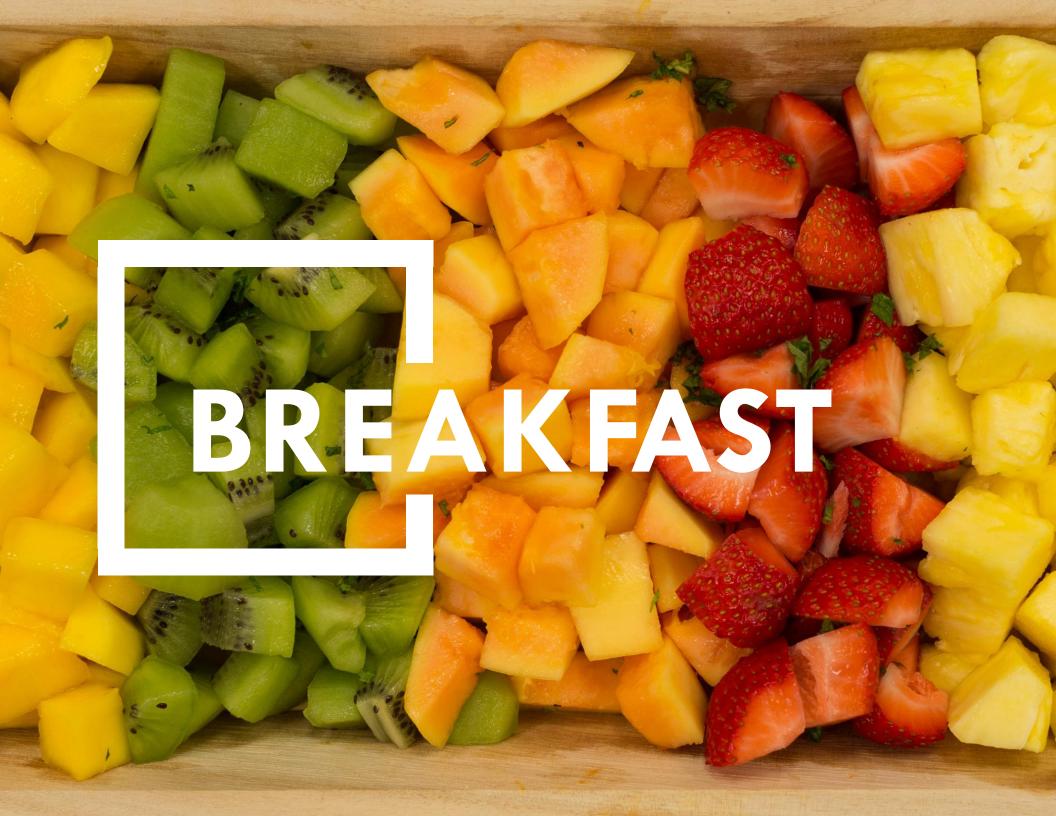
JPMC Marketplace vouchers are available for purchase for your meeting. Please inquire with your planner for details.



Cancellation Policies



Billing & Other Policies



BREAKFASTS minimum 6, unless otherwise noted

Light Breakfast Box \$6.50 each

Breakfast Pastry, Butter

Whole Fruit

Boxed Orange Juice

Continental Breakfast Box \$8.50 each

Breakfast Pastry, Butter

Fresh Fruit & Berries Cup

Boxed Orange Juice

Breakfast Boxes \$10.00 each

Basic Breakfast: Fresh Fruit & Berries, Yogurt Cup, Blueberry Muffin

Vegetable Frittata: Fresh Fruit & Berries

Poached Salmon: Bagel, Cream Cheese, Tomato, Capers, Hard Boiled Egg

Breakfast Bowls \$5.50 each

Blueberry Oatmeal Superfood Protein Bowl: Oatmeal, Blueberries, Slivered Almonds, Granola

Banana Chocolate Blitz: Oatmeal, Chocolate Soy Milk, Banana, Walnuts, Sun-Dried Cherries

White Chocolate Mocha Berry Bowl: Oatmeal, White Chocolate Mocha, Raspberries, Walnuts & Wheat Germ

Breakfast Parfaits \$5.00 each

Blueberry Vanilla Cream: Vanilla Yogurt, Blueberry Compote, Honey Oat Crumble

Lemon Cherry Yogurt: Greek Style Yogurt, Candied Lemon, Preserved Cherry

Peach Praline: Fresh Peaches, Yogurt Blend, Toasted Pecans, Granola

Breakfast Sandwiches* minimum 5 each \$5.75 each

Bacon , Egg & Cheddar Cheese on Croissant
Egg, Turkey Sausage & Cheese on Whole Wheat English Muffin

Scrambled Egg Burrito With Tomato, Green Onion, Cilantro & Pepper-Jack

*Egg Whites available as an alternative for all breakfast sandwiches



DELI LUNCH* minimum 6 guests unless otherwise noted

Classic Boxed Lunch

\$10.50 per box

3 Selections of Sandwiches, Bag of Pretzels, Chocolate Chip Cookie, Whole Seasonal Fruit, Canned Water, Condiments

Executive Boxed Lunch

\$13.50 per box

3 Selections of Sandwiches, Side Salad, Bag of Pretzels, Brownie, Whole Seasonal Fruit, Canned Water, Condiments

Classic Sandwich Options

Signature House Roasted Turkey, Smashed Avocado, Tomato, Lime Mojo Mayonnaise

Smoked Turkey, Provolone, Lettuce & Tomato

Ham, Swiss, Grain Mustard, Lettuce & Tomato

Beefsteak Tomato, Fresh Mozzarella, Basil Pesto, Arugula

Traditional Albacore Tuna Salad, Lettuce & Tomato

Classic Chicken Salad, Lettuce & Tomato

Featured Sandwich Options

Chicken Poblano Torta, Monterrey Jack, Romaine, Tomato, Cilantro Yogurt Antipasto Mozzarella, Salami, Pepperoni, Ham, Pepper Rings, Tomato, Greens Grilled Balsamic Steak, Gremolata, Mustard Sauce Classic Club, Turkey, Ham, Bacon, Cheddar, Tomato, Lettuce Vegetarian Green Goddess Wrap, Edamame, Cucumber, Spinach, Celery Ham, Provolone, Red Onion, Lettuce, Honey Mustard Mediterranean Tuna Wrap, Olives, Scallion, Spinach, Roasted Red Peppers Napa Chicken Salad Wrap, Green Onion, Grapes, Walnuts, Celery Bavarian Turkey, Cranberry Cream Cheese, Mixed Greens, Shaved Red Onion Roasted Garbanzo Wrap, Minted Cabbage, Marinated Tomato, Cucumber Sauce

+Side Salad Options

\$3.00 each

Signature Chopped Salad: Romaine, Shredded Carrot, Diced Cucumber, Diced Tomato, Garbanzo Beans, Roasted Red Pepper, Scallion

Tabbouleh Salad, Cracked Wheat, Parsley, Mint, Lime, Tomato, Cucumber

Apple Slaw: Cabbage, Apples, Parsley, Celery, Shredded Carrot, White **Balsamic Vinaigrette**

Elote Salad, Roast Corn, Cotija Cheese, Mayonnaise, Cilantro, Lime, Dry Chili

Seasonal Fresh Fruit Salad

Chef's Choice Seasonal Pasta Salad

AMBIENT LUNCHES* minimum 10 guests

Individual Entree Lunch Bowl

\$14.50 per guest

Includes: Individually Portioned Entrée, Rice Krispie Treat, Fresh Fruit Cup, Canned Water

Grain Bowls

Mixed Grains, Roasted Vegetables, Herbs, Lemon Dressing (Pan Roast Chicken Breast, Salmon, Tofu)

Hummus Bowls

Hummus, Pita Chips, Grilled Vegetables, Garlic Sauce (Chicken Shawarma, Gyro, Veggie)

Roasted Potato Bowls

Seasoned Roasted Potatoes, Broccoli, Cauliflower, Parmesan Dressing (Chicken, Beef, Veggie)

Burrito Bowls

Spanish Rice, Black Beans, Lettuce, Shredded Cheddar-Pepper jack Cheese, Pico de Gallo (Chipotle Chicken, Braised Beef, Grilled Vegetables)

Southwest Bowls

Cilantro Lime Rice, Roast Corn, Black Bean, Baja Cabbage (Blackened Chicken, Spicy Shrimp)

Asian Noodle Bowls

Ginger Soy Lo Mein Noodles, Edamame, Shredded Carrot, Water Chestnuts (Garlic-Sesame Chicken, Tofu)

Mediterranean Bowls

Lemon-Oregano Brown Rice, Charred Broccoli, Cucumber Yogurt Salad (Herbed Chicken, Falafel)

Individual Entree Salad Luncheon minimum 6 \$13.50 per guest Includes: Individually Portioned Salads, Roll, Fresh Fruit Cup, Brownie,

Canned Water

Sun Dried Tomato and Almond Couscous Salad

Grilled Sliced Steak, Moroccan Couscous, Sun Dried Tomato, Cucumber, Baby Spinach, Toasted Almond, Lemon Vinaigrette

Seared Salmon, Watercress and Potato Salad

Seared Flaked Salmon, New Potatoes, Green Beans, Hard Boiled Egg, Lettuce, Watercress, Radish, Olive - Parsley Dressing

Tuscan Chicken Salad

Grilled Chicken Breast, Mixed Greens, Artichoke, Roasted Red Peppers, Green Olives, Feta Cheese, Cucumber, Tomato Red Wine-Herb Dressing

Classic Chicken Caesar

Grilled Chicken, Romaine Lettuce, Shaved Parmesan, Roasted Plum Tomatoes, Cucumbers, Crouton

ENHANCEMENTS* minimum 6

A LA CARTE

Whole Fresh Fruit	\$1.60 each
Hard Boiled Eggs (2)	\$1.25 each
Yogurt Cups	\$3.25 each
Greek Yogurt Cups	\$3.50 each
Yogurt Granola Parfaits	\$4.50 each
Fresh Fruit Cups	\$3.35 each
Cereal & Milk	\$2.75 each
Breakfast Pastries	\$2.50 each
Chocolate Chip Cookie	\$2.00 each
Lemon Bars	\$2.00 each
Brownie	\$2.25 each
Trail Mix	\$3.25 each
Assorted Bagged Chips & Pretzels	\$2.05 each
Assorted Granola Bars	\$2.55 each
Boxed Orange Juice	\$2.50 each
Canned Deja Blue Water	\$2.25 each
Coffee & Tea Service	\$4.65 per guest

Vegetable Crudité Cups \$4.25 per guest
Seasonal Crudités Batons
Red Pepper Hummus or Ranch Dip

Snack Box \$9.75 per guest
Bagged Chips
Whole Fruit
Mini Candy Bars
Granola Bar

Canned Water