

# JACKSONVILLE

## CATERING MENU

FALL WINTER 2026 / 2027

# MORNINGS

All Packages Include Coffee, Hot Tea and Infused Water
Minimum 6 Guests



## CONTINENTAL BREAKFAST — 11.75 per guest

Petit Breakfast Pastries, Bagels
Cream Cheese, Butter, Preserves
Seasonal Sliced Fruit

## HOT BREAKFAST — 14.50 per guest

Choice of Two: Scrambled Eggs, Cheesy Eggs, Egg Whites
Bacon, Sausage
Breakfast Potatoes
Seasonal Sliced Fruit
Petit Breakfast Pastries

## WELLNESS BREAKFAST — 16. per guest

Egg White, Spinach, Caramelized Onion Frittata
Egg, Butternut Squash, Kale Frittata
Sweet Potato, Pepper Hash
Greek Yogurt, Berry, Granola Parfaits

## EXPRESS BREAKFAST — 7.25 per guest

Petit Breakfast Pastries
Butter, Preserves

## BREAKFAST SANDWICHES — 13.50 per guest

Choice of Three:
Egg, Cheddar, Biscuit
Egg, Bacon, Cheddar, Biscuit
Egg, Sausage, Cheddar, Biscuit
Egg, Vegetable, Wrap
Egg Whites, Spinach, Feta, Wrap
Egg Whites, Turkey Bacon, Swiss, Wrap
Seasonal Sliced Fruit

## ENHANCEMENTS — priced per guest

| | |
|---|---|
| Bagel Bar | 3.75 |
| Full-Size Bagels | |
| Classic Cream Cheese | |
| Pastries | 5.00 |
| Granola Bars | 4.25 |
| Individual Yogurt | 3.25 |
| Individual Yogurt Parfait | 4.25 |
| Seasonal Sliced Fruit | 5.25 |
| Coffee and Tea | 3.25 |
| Juice | 3.00 |

The Little Green Fork wellness program was designed to encourage healthier eating choices across our dining spaces. To make selecting these options quick and easy, qualifying menu items are marked with the Little Green Fork icon.

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.

# LUNCHEONS

All Packages Include Infused Water

Minimum 6 Guests



## SANDWICH LUNCH

17.50 per guest

Petit Sandwiches (Choice of Four)
Salads (Choice of Two)
Chips, Fresh Baked Cookies

## WELLNESS LUNCH

24.50 per guest

Caesar Tortellini Salad
Seasonal Signature Salad
Seasonal Vegetables
Herb Grilled Chicken
Blackened Shrimp
Croutons, Tortilla Crisps
House Vinaigrette, Caesar Dressing
Seasonal Sliced Fruit
Dinner Rolls and Butter

## TO GO LUNCH

17.50 per guest

*Individually Packaged*

Full-Size Sandwiches (Choice of Four)
Seasonal Fruit Salad, Chips, Fresh Baked Cookie, Bottled Water

## EXPRESS LUNCH

9.25 per guest

Petit Sandwiches (Choice of Four)
Chips

## BEVERAGES

priced per guest

| | |
|---|---|
| Coffee & Tea | 3.25 |
| Bottled Water | 3.00 |
| Cold Beverages<br>Soda, Seltzer, Ice Tea | 2.25 |
| Sustainable Hydration Station<br>Choice of Two:<br>Fresh Brewed Iced Tea<br>Sweet Tea<br>Lemonade<br>Infused Water | 2.50 |

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# SANDWICH & SALAD SELECTION



## SANDWICHES & WRAPS

**Ham & Swiss**
Baby Spring Mix, Sliced Tomato, Dijon Aioli

**Ham & Gouda**
Baby Spinach, Sundried Tomato Mayo

**Italian**
Sliced Ham, Salami, Pepperoni, Provolone, Shredded Lettuce, Tomato, Red Onion, Banana Pepper, Oregano Mayo

**Turkey Club**
Sliced Turkey, Lettuce, Tomato, Applewood Smoked Bacon, Roasted Garlic & Herb Mayo

**Citrus Herb Tuna**
Lemon Basil Vinaigrette Tuna, Baby Arugula, Toasted Grape Tomato, Red Onion, Feta Crumbles

**Napa Valley Chicken Salad**
Dried Cranberries, Apples, Celery, Grapes, Honey Lemon Aioli, Leafy Greens

**Turkey & Pepperjack**
Baby Greens, Sliced Tomato, Chipotle Mayo

**Roast Beef & Sharp Cheddar**
Horseradish Aioli, Lettuce

**Crispy Buffalo Chicken Wrap**
Lettuce, Tomato, Crumbled Gorgonzola, Creamy Buffalo Ranch Dressing

**Grilled Chicken Caesar Wrap**
Lettuce, Croutons, Parmesan Cheese, Caesar Dressing

**Corned Beef Special**
Slaw, Thousand Island Sauce, Swiss Cheese

**Honey Mustard Grilled Chicken**
Sharp Cheddar, Shredded Romaine

**Italiano**
Chicken Cutlet, Provolone Cheese, Roasted Red Peppers, Baby Spinach, Pesto Mayo

**Falafel**
Hummus, Shredded Lettuce, Diced Tomato, Diced Cucumber, Feta Cheese, Tzatziki Sauce

**Crispy Eggplant**
Basil Pesto, Fried Eggplant, Fresh Mozzarella, Baby Arugula, Roasted Red Peppers, Balsamic Glaze

**Caprese**
Basil Pesto (nut free), Sliced Plum Tomato, Fresh Mozzarella, Baby Spring Mix, Balsamic Glaze

## SALADS

**Italian Chopped Salad**
Romaine, Banana Peppers, Garbanzo Beans, Provolone Cheese, Shaved Radish, Roasted Red Peppers, Italian Vinaigrette

**Tomato Mozzarella Salad**
Baby Arugula, Grape Tomato, Fresh Mozzarella, Honey Balsamic Vinaigrette

**Baby Arugula Citrus Salad**
Mandarin Oranges, Fennel, Grape Tomatoes, Toasted Almonds, Goat Cheese, Honey Citrus Vinaigrette

**Greek Salad**
Mixed Greens, Tomato, Cucumbers, Bell Peppers, Shaved Red Onion, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette

**Seasonal Garden Vegetable Salad**

**Caesar Salad**
Romaine Lettuce, Garlic Croutons, Parmesan Cheese

**Santa Fe**
Chopped Romaine, Roasted Corn, Black Bean, Tomato, Monterrey Jack Cheese, Green Onion, Chipotle Ranch Dressing

**Harvest Quinoa Salad**
Quinoa, Roasted Butternut Squash, Pecans, Craisins, Feta Cheese, Balsamic Vinaigrette

**Redskin Potato Salad**
Creamy Dill Dressing

**Broccoli Salad**
Apples, Cranberries, Cheddar, Honey Red Wine Aioli

**Seasonal Pasta Salad**

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# GLOBAL FLAVORS

All Packages Include Infused Water
Minimum 10 guests



## ITALIAN INSPIRED LUNCH

17.50 per guest

Baked Ziti
Fettucini Alfredo, Broccoli, Grilled Chicken
Meatballs Marinara
Caesar Salad
Garlic Knots and Butter
Sambuca Chocolate Cake

## ASIAN INSPIRED LUNCH

17.50 per guest

Beef and Broccoli
Orange Ginger Glazed Chicken
Vegetable Fried Rice
Stir Fry Vegetables
Vegetable Spring Rolls, Sweet Chili Sauce
Sugar Cookies

## MEXICAN INSPIRED LUNCH

17.50. per guest

Chicken Tinga, Radish & Cilantro
Tex-Mex Beef
Cilantro Lime Rice
Adobo Grilled Vegetables
Flour Tortillas, Corn Tri-Color Tortilla Chips
Pickled Jalapeno
Queso Fresco, Pico De Gallo, Sour Cream, Shredded Lettuce
Cinnamon Sugar Churros, Warm Honey

## MEDITERRANEAN INSPIRED LUNCH

17.50 per guest

Chicken Shawarma
Falafel
Saffron Rice
Sumac-Roasted Vegetables
Cous Cous Salad
Hummus, Tzatziki, Dill Cucumber Salad
Pita Bread
Tiramisu

## CHEF'S CRAFTED LUNCH

24.50 per guest

Chef Selected Proteins (2)
Seasonal Vegetable and Starch
Green Salad
Seasonal Sliced Fruit
Dinner Rolls & Butter
Seasonal Dessert

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# BREAKS

All Packages Include Infused Water
Minimum 6 Guests



## SWEET BREAK — 8. per guest

Cookies & Brownies
Seasonal Fruit Salad
Coffee & Tea

## SWEET & SALTY BREAK — 6.75 per guest

Popcorn
M&M's
Seasonal Trail Mix
Cookies

## CHIPS & DIPS BREAK — 9.25 per guest

Corn Tortilla Chips, Sea Salt Crostini, Pita Crisps
Pico De Gallo
Jalapeno Popper Dip
Bacon, Cheddar Dip

## MEDITERRANEAN BREAK — 12.25 per guest

Chickpea Hummus, Olive Oil
Tabouli
Cucumber Yogurt Dip
Marinated Feta
Olive Pepper Tapenade
Grilled Pita, Toasted Baguette, Focaccia

## LOCAL THEMED BREAK — 10.25 per guest

Selection of Snacks from Local, Women, or Minority Owned Businesses

## ENHANCEMENTS — priced per guest

| | |
|---|---|
| Cheese Board<br>Selection of Artisanal Cheeses,<br>Dried & Fresh Fruit, Crackers, Baguette | 8.25 |
| Cheese & Charcuterie Board<br>Selection of Cured Meats & Sausages<br>Cheese & Fruits<br>Grain Mustards, Pickles, Olives, Breads | 12.75 |
| Crudité<br>Selection of Fresh Vegetables, Hummus,<br>Green Goddess Ranch | 6.75 |
| Cookies & Brownies | 3.75 |
| Individual Chips | 2.75 |
| Granola Bars | 4.00 |
| Whole Fruit | 1.40 |

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# RECEPTIONS

All Packages are Based on Two Hours in Length and Include Infused Water
Minimum 15 Guests
Prices Not Inclusive of Labor or Rentals



## LOCAL

22.25 per guest

**Bourbon Steak Skewer**
Grilled Beef Tenderloin, Bourbon Maple Glaze, Crispy Onion Straws

**Honey Butter Cornbread Cup**
Roasted Chicken, Apple Fennel Slaw, Spiced Cranberry Gastrique

**Roasted Beet and Goat Cheese Slider**
Whipped Goat Cheese, Candied Pecans, Baby Arugula, Garlic Knot

**Pumpkin Ricotta Dip**
Whipped Ricotta, Roasted Pumpkin, Honey, Sage Pear Slices, Crackers and Toasted Baguette

## AMERICAN

22.25 per guest

**Angus Beef Slider**
Caramelized Onions, Special Sauce, Brioche Bun

**Buffalo Chicken Salad**
Carrots, Celery, Tortilla Chips

**Parmesan Zucchini Fries**
Garlic Aioli

**Soft Pretzel Bites**
Beer Cheese Sauce

**Artisanal Cheese Platter**
Grapes, Jam, Crackers, Crostini, Herb Roasted Mixed Nuts

## MEDITERRANEAN

15. per guest

**Classic Bruschetta**
Sea Salt Crostini

**Seasonal Hummus, Vegetable Crudité, Grilled Pita Wedges**

**Artisanal Cheese Platter**
Olives, Marinated Cucumbers, Whipped Feta, Grapes, Crackers

**Seasonal Sliced Fruit**

## MEXICAN

22.25 per guest

**Vegetable Enchiladas**
Zucchini, Peppers, Onions, Mexican Red Sauce, Cheddar Cheese

**Chicken Enchiladas**
Salsa Verde, Mozzarella Cheese

**Beef Empanadas**
Cilantro Crema

**Street Corn Dip**

**Black Bean Salsa**

**Tri-Color Tortilla Chips, Roasted Yuca**

## STATIONARY BITES

31.50 per guest

Chef Curated Menu to Include an Assortment of Six Seasonal Hor D'oeuvres

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# SUSTAINABILITY



## OUR PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health or our guests, our neighbor communities & our planet

We strive to source products that are sustainably & locally produced such as:

- All-Natural Poultry
- Cage-Free Eggs
- RBGH Free Dairy Products
- Sustainable Seafood
- Locally Sourced, Seasonal, Fruits & Vegetables
- Diverse, Fair Trade & Inclusive Purveyors & Suppliers
- Compostable & Recyclable materials & packaging

VEGETARIAN VEGAN LITTLE GREEN FORK

Use the above icons to identify Little Green Fork, Vegetarian, and Vegan options.

## SUSTAINABILITY AT YOUR EVENT

Menus are offered on reusable plate and glassware. Single-use disposables are minimized in all areas of use. Office catering is provided in compostable boxes.

All single-use disposables are certified compostable.

Condiments are served in reusable dispensers. PC available only upon request.

Refillable water and hydration options are provided to eliminate single use bottles.

Local and/or sustainable food, beverage, and bar packages available.

Only fair trade coffees and teas.

No palm oils are used in our culinary program.

Seafood is sourced from sustainable providers whenever possible.

Plant based options available for all menus.

Efforts are made to limit red meat on seasonal menus.

# INFORMATION



## CATERING & DELIVERY POLICIES

Catering Menu Orders must be placed by 3:00pm the day prior to your meeting. Receptions and Dinners require a minimum of 3 business days' notice or menus will be Chef's choice. Weekend events or those taking place outside standard hours require 2-weeks' notice. Kosher Meals 48-hours' notice required.

## SPECIALTY CAKE ORDERING

Specialty cake orders must be placed at 3 business days before the day of your event.

## DELIVERIES

Deliveries are available starting at 7:00am.

## COMMUNICATION PROCESS

Order to be placed directly at Go/OpenSpace and coordinated with your event planner. Catering Department will reach out to the planning contact if any updates or changes are required.

## SUSTAINABLE BEVERAGE SERVICE

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

## PAYMENT

Payment method must be arranged when placing an order. All services will be charged applicable state and city sales tax. Prices are subject to change based on product pricing.

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

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

## FOOD HALL VOUCHERS

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

## 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.

## 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. Restaurant Associates is the approved vendor.

## CANCELLATION POLICIES

**Specialty Menus**
72-hours' notice – cancel with no charge.

48-hours' notice – charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.

24-hours' notice – charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.

**Standard Catering Menu**
Before 3pm day prior – cancel with no charge.

After 3pm or day-of – cancel with charge for all non-recoverable food.

**Kosher Meals**
48-hours-notice