



270 PARK

SUMMER 2026 CATERING MENU
EXCHANGE CLIENT CENTER

MORNINGS

All packages include coffee, tea and still & infused water



CONTINENTAL

Petit Croissants, Muffins, Scones, Bagels 

Sliced Fresh Fruit 

CLASSIC HOT BREAKFAST

Scrambled Eggs 

Applewood Smoked Bacon

Fingerling Potato Home Fries 

Sliced Fresh Fruit 

Petit Bagels & Croissant 

EGG SANDWICHES

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg Whites, Broccoli, Mushroom, Spinach Wrap 

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.

23. per guest

MORNING BALANCE

30. per guest

Mediterranean Egg Frittata, Spinach, Edamame, Tomato 

Quinoa Salad, Arugula, Zucchini, Sunflower Seeds, Citrus Dressing 

Whole Grain Avocado Toast, Smoked Salmon, Sliced Egg, Lemon Olive Oil

27. per guest

Almond Strawberry Chia Pudding Parfait, Coconut Granola, Goji Berries 

20. per guest

 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.

MORNINGS ADD ONS



NY BAGEL BAR

12. per guest

- Variety of Mini NY Bagels
- Chive, Vegetable, Raisin Walnut Cream Cheese
- Fruit Preserves

SMOKED SALMON ENHANCEMENT:

- Smoked Salmon
- Pastrami Cured Salmon
- Capers, Cucumber, House Dill Pickle

10. per guest

YOGURT PARFAIT BAR

10. per guest

- Classic Greek Yogurt
- Vanilla Bean Yogurt
- Strawberries, Blueberries, Blackberries, Raspberries
- House Made Granola
- Chia Seeds, Honey, Cinnamon

PARFAIT ENHANCEMENT

5. per guest

- Coconut Yogurt
- Dried Apricots, Cranberries, Black Mission Figs
- Cashews, Candied Walnuts, Crushed Pistachios, Toasted Coconut

TOAST BAR

15. per guest

- Grilled Sourdough, Multi Grain & Naan Breads
- Avocado Mash
- Tomato Roasted Corn, Scallion Cilantro, Jalapeño
- Crunchy Peanut Butter
- Marinated Strawberries
- Pomegranate Seeds

TOAST ENHANCEMENTS

4. per guest

- Lox Spread, Cucumber, Capers
- Ground Garbanzo, Tahini, Toasted Sesame Seeds
- Smoked Paprika Eggplant

ENHANCEMENTS

priced per guest

- Sliced Fresh Fruit 7.00
- Seasonal Whole Fruit 1.50
- Living Juice Shots 3.50
- Blended Smoothies 6.00
- Green Refresh & Berry Chia
- Yogurt Granola Parfait 5.00



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BREAKS

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MORNING TEA

20. per guest

Honey Pistachio Canelé 

Mango Coconut Trifle 

Petit Lemon Scones 

Blueberry & Fig Conserves 

Chilled Hibiscus Ginger Tea

Tahitian Vanilla

Hazelnut Cinnamon Syrup

STRONG START



20. per guest

Banana Yogurt Split with House Granola 

Almond Butter & Jam Crisps 

Dark Chocolate Dipped Fruit Skewers 

Blended Smoothies 
Green Refresh & Berry Chia

GLOBAL CHIPS & DIPS

20. per guest

Parmesan Rosemary Focaccia Crisps 

Za’atar Spiced Sesame Chips 

Plantain Chips 

Tomato, Olive Tapenade

Fresh Lime Mango Red Pepper Salsa 

Spicy Green Chile Schug 

MEDITERRANEAN



20. per guest

Chickpea Hummus, Olive Oil 

Roasted Eggplant Baba Ghanoush 

Cucumber Yogurt Dip 

Marinated Feta 

Olive Pepper Tapenade

Grilled Pita, Toasted Baguette, Focaccia 

REFRESH

20. per guest

Assorted Tea Sandwiches

Earl Grey Financier 

Strawberry Mint Yogurt Parfait, Housemade Granola 

Chocolate, Hazelnut, Berry Tea Sandwiches 

SWEETS

8. per guest

Brownies & Blondies 

Assortment of Cookies 

SIP WITH PURPOSE

5.50 per guest

A selection of Local, W/MBE & Sustainably Crafted Beverages

BEVERAGES

5. per guest

Select One:

Coffee & Tea Service

Orange Juice, Grapefruit Juice, Brewed Iced Coffee

Coca Cola Products, Assortment of Seltzer

SUSTAINABLE HYDRATION

3. per guest

Seasonal Infused Water, Iced Tea

LOCAL SNACKS

8. per guest

A selection of packaged snacks from local & women or minority-owned businesses. Changes seasonally.



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BUFFETS

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MEDITERRANEAN COAST

Served Ambient

36. per guest

Lemon Herb-Roasted All-Natural Chicken Breast, Green Beans, Fennel

Seared Salmon, Artichokes, Tomato, Olives, Herb Vinaigrette

Roasted Squash, Sweet 100 Tomatoes, Tarragon Vinaigrette 

Pearl Couscous, Cauliflower, Chickpea Tabbouleh 

Watercress, Arugula, Radicchio, Cucumber, Tomato, Mint, Lemon Oil 

Vanilla Cream Tart 

NEW AMERICAN

Served Ambient

45. per guest

Butcher Pepper Flank Steak, Chimichurri Sauce

Seared Gulf Shrimp, Jicama & Corn Salad, Mango-Red Pepper Salsa, Peppercrest

Charred Broccoli, Lemon Vinaigrette 

Quinoa, Grilled Peaches, Sunflower Seeds, Champagne Dressing 

Baby Romaine Caesar Salad, Shaved Parmesan

Petite New York Style Cheesecakes

FRENCH BISTRO

Served Hot

45. per guest

Herb Chicken Paillard, Fennel Radish Slaw

Grilled Mushroom Vegetable Tian 

Marinated Tuna Salad Niçoise, Hard Boiled Egg, Red Wine Shallot Vinaigrette

French Lentil & Green Bean 

Frisée aux Lardons, Sourdough Croutons, Champagne Vinaigrette

French Macaron 

SANDWICHES

35. per guest

Chef’s Selection of Four Sandwiches, Two Seasonal Sides, Kettle Chips, Fresh Baked Cookies



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LITTLE ITALY

Served Hot

Tuscan Chicken, Rosemary, Lemon

Grilled Eggplant, Balsamic Glaze 

Penne Primavera 

Marinated Artichokes, Sweet Onion, Capers 

Arugula, Radicchio & Endive Salad, Ricotta Salata 

Espresso Cannoli 

TAQUERIA

Served Hot

Chipotle Chicken

Beef Machaca

Black Beans, Cilantro Rice 

Seasonal Greens & Shredded Cabbage, Lime Dressing 

Corn & Flour Tortillas, Corn Chips 

Pico de Gallo, Salsa Verde, Guacamole 

Crema, Cotija Cheese 

Churros, Dulce de Leche 

35. per guest

CHEF’S SEASONALLY-CRAFTED BUFFET

Choice of Hot or Ambient

45. per guest

2 Chef selected proteins 2
Accompanying side dishes 1
Leafy green salad w/ dressing 1
Seasonal dessert

40. per guest

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SUSHI & PIZZA



DENKI SUSHI & SASHIMI

39. per guest

Chef’s Selection of Maki Rolls, Nigiri Sushi, & Sashimi

Vegetable Maki Rolls 

Seaweed Salad

Seasonal Mixed Greens, Avocado, Carrot Ginger Dressing 

Steamed Edamame 

Individual Mochi Cake

Includes Still & Infused Water

DENKI SUSHI

12.50 per guest

Chef’s Selection of Maki Rolls, Nigiri Sushi, & Sashimi

Vegetable Maki Rolls 

AURELIA PIZZA LUNCH

28.50 per guest

Includes Pizza, Classic Caesar Salad or Fresh Mozzarella & Tomato Salad, House Baked Cookies, Still & Infused Water

PIZZA CHOICES

Choice of Two

Traditional Cheese 

Pepperoni

Wild Mushroom 

Bianco Broccoli Ricotta 

Margherita 

Garden Vegetable 

Sausage & Onion

A LA CARTE PIZZA CHOICES

Each pie is 18 inches

Priced per pie

Traditional Cheese 

Margherita 

Pepperoni

Garden Vegetable 

Wild Mushroom 

Sausage & Onion

Bianco Broccoli Ricotta 

26.

26.

26.

26.

32.

32.

32.

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OUR PARTNERS

Daily Provisions

sweetgreen



DAILY PROVISIONS

BREAKFAST

Crullers by the Dozen 72. per dozen Choice of Crullers. Maple, Cinnamon or Featured Flavor

Joe for a Crowd 4.50 per guest
Hot Coffee OR Jug of Joe (Cold Brew)
Includes Whole Milk, Half & Half, Sugar in the Raw, Stevia

Egg Sandwiches for a Crowd 11. per guest
Bacon, Sausage or No Meat
Includes bottle of Wake-Up Sauce

Granola for a Crowd 6.50 per guest
Our Housemade Granola,
Side of Strawberries served with Milk & Vanilla Bean Yogurt

LUNCH

Sandwiches for a Crowd 19. per guest
Herb Chicken Salad, Tuna Salad, Broccoli Melt,
North Fork Potato Chips

Family-Style Salads 11.50 per guest
Choice of one:
Kale Caesar, Garden Quinoa, or Seasonal
North Fork Potato Chips

Sweets Selection 4.50 per guest
Assortment of Caramel Chocolate Chunk Cookie,
Oatmeal Cherry Cookie, Molasses Spice Cookie, Salted Fudge
Brownie

SWEETGREEN

FAMILY-STYLE

25. per guest

Served with Bread, Plant-based Options Available Upon Request
Choice of Two, Each Offering is for 10 Guests

Harvest Bowl
Roasted Chicken, Roasted Sweet Potato, Apple, Goat Cheese, Roasted Almond, Wild Rice, Shredded Kale, Balsamic Vinaigrette

Kale Caesar Salad
Roasted Chicken, Tomato, Parmesan Crisps, Shaved Parmesan, Shredded Kale, Chopped Romaine, Lime Squeeze, Caesar

Chicken Pesto Parm
Roasted Chicken, Spicy Broccoli, Tomato, Shaved Parmesan, Za'atar Breadcrumbs, Herbed Quinoa, Baby Spinach, Sweetgreen Hot Sauce, Pesto Vinaigrette

Super Green Goddess 
Shredded Kale, Baby Spinach, Roasted Sweet Potato, Shredded Cabbage, Spicy Broccoli, Roasted Almond, Chickpea, Raw Carrot, Green Goddess Ranch

Guacamole Greens
Roasted Chicken, Avocado, Tomato, Pickled Onion, Shredded Cabbage, Tortilla Chips, Spring Mix, Chopped Romaine, Lime Squeeze, Lime, Cilantro Jalapeno Vinaigrette

Shroomami Bowl 
Roasted Tofu, Warm Portobello Mix, Cucumber, Basil, Shredded Cabbage, Roasted Almond, Wild Rice, Shredded Kale, Miso Sesame Ginger

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RECEPTIONS

PASSED SMALL BITES

Two Hour Full Bar

Chef's Choice of Five Small Bites

Chef's Choice of Two Sweet Bites
Served for last 20 minutes of reception

80. per guest

4. per guest



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RECEPTION TABLES

Enhance your reception with unique, seasonal dishes designed to be eaten with a few bites.



ITALIAN ANTIPASTI

25. per guest

Fresh Mozzarella, Roasted Tomato & Basil 

Marinated Calamari & Shrimp Salad,

Rosemary Roasted Peppers 

Balsamic Marinated Mushrooms 

Eggplant Caponata 

Prosciutto, Salami, Soppressata

Italian Breads, Grilled Herb Focaccia 

DIM SUM TABLE

25. per guest

Vegetable Spring Rolls 

Crispy Chicken Wings, Honey Garlic

General Tso Chicken Steamed Bun

Edamame Dumplings, Dipping Sauce 

Shrimp Shumai, Dipping Sauce

Asian Vegetable Crudités, Sweet & Sour Dip 

Spicy Tuna & Cucumber-Avocado Maki Rolls

TAPAS

25. per guest

Chicken Pinchos

Garlic Shrimp, Toasted Bread

Meatballs in Spicy Tomato Sauce

Grilled Octopus, Potato & Chickpeas

Spanish Cheeses & Chorizo Selection

Roasted Chickpea Salad, Smoked Paprika 

Grilled Tomato Bread 

Roasted Almonds & Marinated Olives 

CHEF’S CURATED MEATS & CHEESES

15. per guest

Black Forest Ham, Genoa Salami, Pepperoni, Aged Provolone, Smoked Cheddar, Brie, Dried Fruit, Honey, Crisps



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PUB FARE

25. per guest

Pat LaFrieda Beef Sliders, Caramelized Onions, Secret Sauce

BBQ Wings

Tomato Mozzarella Flatbread 

French Onion Dip, Potato Chips 

Soft Pretzel Stick, Honey Mustard Dipping Sauce 

Roasted Red Pepper Hummus, Carrot & Celery Sticks 

Mixed Nuts 

Cheesy Popcorn 

EAST MEDITERRANEAN

25. per guest

Smokey Baba Ghanoush with Pomegranate Molasses 

Labneh Dip with Mint & Olive Oil 

Hummus Tahini, Crispy Chickpeas 

Olive & Caper Tapenade

Marinated Feta Bites, Oregano 

Seasonal Crudités, Tzatziki 

Citrus Marinated Olives 

Flatbreads, Seeded Crackers, Fresh & Toasted Pita 

SENSATIONAL SWEETS

16. per guest

House-Baked Mini Cookies 

Brownie & Blondie Bites 

French Macarons 

Seasonal Cheesecake Squares

Lemon Meringue Tart

Chocolate Dipped Strawberries 

Mini Cannolis 

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SUMMER THREE COURSE DINNER

3 Passed Small Bites for 30 minutes.
Choice of one first course, one entrée, & one dessert.
2-Hour Full Bar.
160. per person
30. per person | Additional Entrée



FIRST COURSE

Choice of One

SOUP

Summer Corn Potato Chowder 

Roasted Tomato Bisque 

Gazpacho Blanco, Gulf Poached Shrimp, Hominy,
Smoked Paprika

SALAD

Little Gem Lettuce, Heirloom Tomatoes, Marinated Feta,
Fresh Dill, Green Goddess Dressing 

Arugula, Heirloom Tomatoes, Persian Cucumber,
Ricotta Salata, Fresh Mozzarella, Aged Balsamic 

Frisee, Shaved Rainbow Carrots & Radishes, Puffed
Quinoa 

COMPOSED

Ahi Tuna Tartare, Pickled Cucumber, Sesame
Togarashi

Heart of Palm Cake, Radish Fennel Slaw, Grain Mustard 

ENTRÉE

Choice of One

MEAT & POULTRY

Seared Organic Chicken, Fregola, Spinach, Artichokes,
Parmesan Crisp

Magret Duck Breast, Roasted Baby Carrots,
Fingerling Potatoes

Grilled Flat Iron Steak, Cauliflower Rice, Purple
Potato Puree

Grilled Filet Mignon, Roasted Fingerling
Potatoes, Haricot Verts, Sauce Au Poivre

FISH & SEAFOOD

Seared Icelandic Salmon, Edamame Puree,
Caramelized Onions, Dill Radishes, Crème Fraiche

Pan Roasted Diver Scallops, Lemon Asparagus, Potato
Cauliflower Puree, Lemon Brown Butter

PLANT FORWARD

Mafaldine Pasta, Summer Squash, Peas, Chive Butter 

Asparagus Risotto, Parmesan, Black Truffle Butter,
Fresh Chervil 

Grilled Maitake Mushroom, Spinach 

DESSERT

Choice of One

Chocolate Caramel Tart 

Passion Fruit Panna Cotta, Coconut Tuile,
Pomegranate

Strawberry Vanilla Pavlova 

Seasonally Inspired Cheesecake



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THE BAR



BEER & WINE

Wine (one White, one Red, one Sparkling)

Seasonal Beer

Non-Alcoholic Beverages

25. per guest for two hours

FULL BAR

Wine (one White, one Red, one Sparkling)

Premium Spirits

Seasonal Beer

Non-Alcoholic Beverages

Featured Hand-Crafted Cocktail

40. per guest for two hours

FREE-SPIRITED BAR

Non-Alcoholic Beer

Non-Alcoholic Beverages

Two Signature Mocktails

18. per guest for two hours

LOCAL BEER & WINE

Local Wine (one White, one Red, one Sparkling)

Seasonal Local Beers & Ciders

Non-Alcoholic Beverages

30. per guest for two hours

BEVERAGE ENHANCEMENTS

Enhancement to Bar Packages

Prosecco Toast

Champagne Toast

Additional Cocktail

10. per guest

20. per guest

10. per guest for two hours



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SUSTAINABILITY

OUR PLEDGE

We are proud of our commitment to using local seasonal products that are better for the health of 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.

GENERAL ORDERING

China is provided for a standard catering service at no additional cost and include: cups, plates, napkins and utensils.

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, nonrecoverable 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 nonrecoverable costs.

Standard Catering Menu

Before 3pm day prior – cancel with no charge.

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

Kosher Meals

48-hours-notice