



270 PARK

STACK CATERING MENU

OUR MEALS ARE SERVED ON
ECO-FRIENDLY DISPOSABLE WARE

MORNINGS

6 Guest Minimum



CONTINENTAL

Petit Croissants, Muffins, Scones, Bagels

Sliced Fresh Fruit

EGG SANDWICHES

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg Whites, Sun-dried Tomato, Spinach Wrap  

Egg, Cheddar & Salsa Burrito 

COFFEE

Boxed Coffee
Serves approximately 20

16.50 per guest

BOXED

Crafted Individual Boxes

CONTINENTAL

13.00 per guest

Petit Croissant & Bagel

Fruit & Berries

Individual Water

FRITTATA

15.00 per guest

Potato & Cheddar Frittata 

Petit Croissant

Fruit & Berries

50.

Individual Water

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.

MORNINGS ADD ONS



NY BAGEL BAR

13. per guest

Variety of NY Bagels

Plain Cream Cheese, Chive Cream Cheese, Bacon & Sun-Dried Tomato Cream Cheese

Fruit Preserves Jars

YOGURT PARFAIT BAR

8. per guest

Classic Greek Yogurt

Mixed Berries

House Made Granola

Honey Jars

ENHANCEMENTS

priced per guest

Mixed Berry Salad

7.00

Seasonal Whole Fruit

1.50

Individual Greek Yogurt

3.00

Yogurt Granola Parfait

4.50

Living Juice Shots

3.50



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BREAKS



FRUIT & NUT BAZAAR

13. per guest

Smoked Almonds

Roasted Cashews

Toasted Walnuts

Dried Apricots

Sultana Raisins

Dried Cranberries

BOXED

20. per guest

Crafted Individual Boxes

SNACK BOX

Fruit & Berries, Housemade Oat Bar, Fresh Baked Cookies, Candied Cashews Water

GLOBAL CHIPS & DIPS

20. per guest

Assorted Housemade Chips

Plantain Chips

Roasted Tomato Garlic Fondue

Fresh Lime Mango Red Pepper Salsa

Hummus

ENHANCEMENTS

LOCAL SNACKS

8. per guest

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

SWEETS

8. per guest

Brownies

Blondies

Cookie Assortment

SANDWICHES

30. per guest

Chef's Selection of Four

Includes Kettle Chips, Fresh Baked Cookies

BOXED

27. per guest

Crafted Individual Boxes

CLASSIC LUNCH SANDWICH BOX

Chef's Selection of Sandwich, Bag of Kettle Chips, Fruit & Berries, Fresh Baked Cookie



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SUSHI & PIZZA



DENKI SUSHI

39. per guest

Chef's Selection of Maki Rolls, Nigiri Sushi

A LA CARTE PIZZA CHOICES

Priced per pie

Each pie is 18 inches

Traditional Cheese	26.
Margherita	26.
Pepperoni	26.
Garden Vegetable	26.
Wild Mushroom	32.
Sausage & Onion	32.
Bianco Broccoli Ricotta	32.



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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 12:00pm 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.

STAFFING

A Staffing Fee will be added parties of 50 or greater. Pop Ups For same-day orders, please call our catering department directly.

SPECIALTY CAKE ORDERING

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

ORDERING

Floors 3-10: Use OpenSpace
Floors 20-43: Use Dynamify

COMMUNICATION PROCESS

Order to be placed directly at Go/OpenSpace for Trader Floors 3-10, and Dynamify for floors 20-43. Catering Department will reach out to the planning contact if any updates or changes are required.

FOOD HALL VOUCHERS

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

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.

HEALTHY DINING STANDARDS

Chase's healthy dining standards are seen as a differentiator amongst companies and have become a key element in JPMorgan's business strategy. Will support good health among staff 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, unsweetened iced tea and lemonade to promote sustainability and environmental stewardship.

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