



270 PARK

SPRING 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, Roasted Red Peppers, Edamame, Tomato, Feta 

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

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

27. per guest

Almond Blueberry 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 
- Blueberry Compote 
- 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

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

All packages include Sliced Fresh Fruit, Still & Infused Water



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 & Cucumber Salad, Mango-Red Pepper Salsa, Pepperpress

Charred Broccoli, Lemon Vinaigrette 

Quinoa, Dried Apricots, 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

Mushroom Bourguignon 

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



VEGETARIAN



VEGAN



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BUFFETS


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LITTLE ITALY

Served Hot

Chicken Marsala

Eggplant Parmesan, Fresh Ricotta 

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 

Margherita 

Pepperoni

Garden Vegetable 

Wild Mushroom 

Sausage & Onion

Bianco Broccoli Ricotta 

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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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

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

25. per guest

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

80. per guest

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

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

Piquillo Pepper Torta Espanola 

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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SPRING 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


Asparagus Bisque, Black Pepper Cream,
Mushroom Chips 

Spicy Cashew Spring Greens Soup 

Gazpacho Blanco, Gulf Poached Shrimp, Hominy,
Smoked Paprika

SALAD

Little Gem Lettuce, Asparagus, Radish, Marinated Feta,
Lemon-Herb Vinaigrette 

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

Radicchio & Chicory, Shaved Rainbow Carrots & Radishes,
Puffed Quinoa

COMPOSED

Ahi Tuna Tartare, Pickled Radish, Sesame Togarashi

Heart of Palm Cake, Citrus 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, Black Currant Jus

Churrasco Steak, Yucca Batons, Purple Cauliflower,
Chimichurri

Grilled Filet Mignon, Potato Parsnip Puree,
King Oyster Mushroom, Broccolini, Sauce Au Poivre

FISH & SEAFOOD


Seared Icelandic Salmon, Horseradish Pea Puree,
Pearl Onion, Dill Radishes, Crème Fraiche

Pan Roasted Diver Scallops, Black Trumpet Mushrooms,
Potato Cauliflower Puree, Lemon Brown Butter

PLANT FORWARD

Mafaldine Pasta, Fresh Peas, Pea Shoot Meyer Lemon Pesto 

Asparagus Risotto, Parmesan, Black Truffle Butter,
Fresh Chervil 

Grilled Maitake Mushroom, Roasted Heirloom Carrots,
Beluga Lentils, Caramelized Cippolini Onion 

DESSERT

Choice of One

Classic Opera Cake

Coconut Panna Cotta, Pistachio Brittle,
Passion Fruit

Raw Honey Greek Yogurt, Black Mission Figs,
Candied Almonds, Kataifi Filo

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

10. per guest

Champagne Toast

20. per guest

Additional Cocktail

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