



CHICAGO

CATERING MENU

CLIENT & CONFERENCE CENTER

MORNINGS

Served with coffee, decaffeinated coffee, tea selection and infused water.

Buffet menu is served for meetings over 8 guests.

An a la carte menu is served for meetings 8 guests and under.
Ask your planner for our current a la carte menu.

Breakfast is served for reservations from 7-10am.



CONTINENTAL BREAKFAST

Assorted Breakfast Pastries 

Selection of Spreads 

Sliced Fresh Fruit (Individual cups for under 10 guests) 

HOT BREAKFAST

Scrambled Eggs 

Egg White Cheddar Frittata 

Nueske's Bacon

Amylu Chicken Sausage

Breakfast Potatoes 

Sliced Fresh Fruit 

Petite Croissants 

BREAKFAST SANDWICHES

Maximum 50 Guests

Egg & Cheddar Cheese 

Egg, Bacon & American Cheese

Egg Whites, Sun-dried Tomato, Spinach Wrap 

Fresh Berries 

30. per guest

WELLNESS BREAKFAST

Maximum 50 Guests

40. per guest

Egg Frittata, Roasted Red Peppers, Feta 

Egg White Frittata, Spinach, Tomato 

Grilled Sourdough, Avocado, Sliced Egg, Applewood Bacon

Coconut Chia Pudding, Granola, Blueberries 

38. per guest

18. per guest

 VEGETARIAN

 VEGAN

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

Beverages not included.
For groups 20 and above, please consult your planner for availability.



CRAFT YOUR OWN YOGURT PARFAIT

12. per guest

Greek Yogurt

Vanilla Bean Yogurt

Toppings: Granola, Chia, Cinnamon, Honey, strawberries, Blueberries, Raspberries Toasted Almonds, Shaved Coconut

TOAST BAR

Maximum 24 Guests

12. per guest

Avocado Toast, Sourdough, Avocado, Egg, Bacon

Grilled Multigrain, Almond Butter, Chopped Almonds, Pomegranate Seeds 

Toasted Pita, Garbanzo Hummus, Olive Tapenade, EVOO 

SLICED FRUIT & MIXED BERRIES

7. per guest

SMOOTHIES & JUICE

Mixed Berries 7. each

Smoothies 10. each

Juice Shot 8. each
Juiced! Cold Pressed Juice

ENHANCEMENTS priced per guest

AVOCADO TOAST  10.00

Sourdough, Peruvian Pepper, Sunflower

INDIVIDUAL YOGURT PARFAIT  7.00

Brûléed Banana, House Granola

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BREAKS

All Breaks packages include coffee, decaffeinated coffee, tea selection and infused water.



MORNING BREAK

20.

- Almond Butter & Jam Crisps
- Chocolate Drizzled Fruit Skewers
- Blended Smoothies

SWEET & SALTY

20.

- Garrett’s Flavored Popcorn Bags
- BYO Trail Mix
- Fresh Baked Mini Cookies

SENSATIONAL SWEETS

20.

- Mini Poppie's Cookies
- Brownie Bites
- Chocolate Drizzled Fruit Skewers

MEDITERRANEAN

20.

Selection of Fresh Vegetables, Marinated Olives, Garbanzo Hummus with EVOO, Baba Ghanoush, Green Goddess Ranch, Assorted Breads

ENHANCE STATIONARY

Beverages not Included

priced per guest

- Cheeseboard  21.
- Artisanal Charcuterie Board 20.

ENHANCE A LA CARTE

Beverages not Included

priced per guest

- Local Snacks 20.
A selection of packaged snacks from local & women or minority-owned businesses. Changes seasonally.
- Assorted Bars  4.
Rx Bar, Kind Bar, IQ Bars, etc
- Skinny Pop Popcorn  5.
- Individual Chia Pudding  7.
Coconut, Fresh Berries
- Fruit Ceviche  8.
- Housemade Valrhona Chocolate Scone  5.
- Juice Shot 8.
Juiced! Cold Pressed 

LOCAL THEMED BEVERAGE

5.50

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

BEVERAGES

5.00

- Select One:
- Coffee & Tea
 - Orange Juice, Grapefruit Juice, Brewed Iced Coffee
 - Coca Cola Products, Assortment of Seltzer

SUSTAINABLE HYDRATION STATION

3.00

Seasonal Infused Water, Iced Tea



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SANDWICH, SALAD & BOWLS

Featuring Local Chicago Bakery Breads.
Lunches include displayed still and infused water.
Menu is served for meetings over 8 guests.

An a la carte menu is served for meetings of 8 guests and under. Ask your planner for our current a la carte menu.



SANDWICH LUNCH
Maximum 200 Guests

36. per guest

Chef’s choice is default, sandwich menu available upon request.

Chef’s Choice of 3 Petit Sandwiches, 1 Green Salad, 1 Composed Side
Includes Specialty Chips, Fresh Baked Cookies

ENHANCED SANDWICH LUNCH

40. per guest

Enhanced selections featuring premium ingredients are available, with the option to select your menu. Please inquire with our planning team for details.

WELLNESS LUNCH
Build Your own unique bowl using freshly prepared ingredients
Served with Artisan Rolls, Fresh Baked Cookies

45. per guest

Greens & Grains
Local Greens
Tricolor Quinoa

Proteins
All-Natural Herb-Grilled Chicken
Faroe Island Roasted Salmon
Tamari Scallion Grilled Tofu

Market Mix-Ins
Chef’s Choice of 6 Seasonal Market Vegetables & Cheese

Dressings
Avocado Green Goddess
Lemon Chive Vinaigrette
Aged Red Wine Vinegar
Extra Virgin Olive Oil

Toppings
Parmesan
Sunflower Seeds
Dried Cranberries
Housemade Croutons

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PLATED LUNCH

Enjoy our seasonally inspired 3-course menu featuring:
Pre-selected Appetizer, Main and Dessert.
Vegetarian, Vegan and other dietary restrictions available upon request.

Iced water and daily selection of flavored iced tea will be pre-set at each setting.

Lunch is served for reservations 10am on.



PLATED LUNCH

65. per guest

CHOICE OF FIRST COURSE

Summer Squash and Zucchini with Fresh Pasta and Olive Oil 

Local Tender Greens, Shaved Heirloom Carrots, Champagne Vinaigrette,
Toasted Sunflower Seeds 

Strawberry and Tomato Tartare, Burrata, Basil 

CHOICE OF ENTRÉE

Citrus Marinated Amish Chicken Breast, Yukon Potato Puree, Artisanal
Mushrooms, Petite Sorrel

Seared Alaskan Halibut, Red Quinoa Pilaf, Haricot Vert, Lemon Thyme
Emulsion

DESSERT

Tiramisu Cheesecake, Brown Butter Lady Finger Crust,
Luxardo Blackberries 

ENHANCEMENT

1 Additional Appetizer Choice 10. per guest

1 Additional Entree Choice 20. per guest



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LUNCH BUFFETS

All buffet lunches include dispalyed still and infused water.
Buffet menu is served for meetings over 8 guests.

A la carte menu is served for meetings 8 guests and under.
Ask your planner for our current a la carte menu.

Lunch is available for reservations from 10:30am on.



MEDITERRANEAN INSPIRED

45. per guest

Lemon Herb-Roasted All-Natural Chicken Breast, Green Beans
Fennel Seared Branzino, Artichokes, Tomato, Olives, Herb Vinaigrette
Grilled Asparagus, Pickled Red Onion, Orange Sherry Dressing 
Pearl Couscous, Chopped Kale, Chickpeas, Red Bell Pepper, Preserved Lemon 
Watercress, Arugula, Cucumber, Tomato, Mint, Lemon Oil 
Citrus Olive Oil Cake 

AMERICAN INSPIRED

50. per guest

Butcher Pepper Flank Steak, Chimichurri Sauce
Seared Salmon, Jicama & Cucumber Salad, Mango-Avocado Salsa
Charred Cauliflower Steak, Smoked Paprika Vinaigrette 
Broccoli Slaw, Wheat Berry, Dried Cranberries, Sunflower Seeds,
Apple Cider Dressing 
Baby Romaine Caesar Salad, Shaved Parmesan
Petite Cheesecakes 

ITALIAN INSPIRED

45. per guest

Chicken Milanese, Arugula, Tomato, Lemon, Shaved Parmesan
Eggplant Parmesan, Fresh Ricotta 
Lemon Orecchiette, Broccolini, Heirloom Tomatoes, Marinated Artichokes,
Sweet Onion, Capers 
Arugula, Radicchio & Endive Salad, Ricotta Salata 
Tiramisu 

MEXICAN INSPIRED

45. per guest

Chipotle Chicken
Beef Machaca 
Black Beans 
Cilantro Rice 
Seasonal Greens 
Shredded Cabbage, Lime Dressing 
Corn & Flour Tortillas
Pico de Gallo, Salsa Verde, Guacamole 
Churros, Dulce de Leche 

ENHANCEMENT

Chef’s Seasonally Crafted Buffet

65. per guest

2 Chef Selected Proteins
2 Accompanying Side Dishes
1 Leafy Green Salad with Dressing
1 Seasonal Dessert

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RECEPTIONS

Minimum 20 Guest.

Receptions are two hours in length.

PASSED SMALL BITES

Includes Two-Hour Full Bar

Choice of Five Small Bites (See Appendix for full list)

85. per guest

MEAT

Pepper Crusted Beef Tenderloin, Crisp Ficelle, Tomato Marmalade

Shawarma Spiced Lamb Kofta, Pickled Red Onion, Tzatziki

Hoisin Glazed Duck & Scallion Pancake

Mini Wagyu Chicago Dog, Poppyseed Bun

Crispy Chicken, Cayenne Pepper Butter

Filet Mignon Carpaccio, EVOO, Maldon Salt

Petit Wagyu Burger, Onion Jam Aioli

SEAFOOD

Crab Cakes, Sport Pepper Remoulade

Poached Shrimp, Cocktail Sauce

Lobster & Roasted Corn Cake, Romesco Sauce

VEGETARIAN

Eggplant Caponata, Goat Cheese, Crisp

Artisanal Mushroom Tartlets

Widmers 4yr Aged Cheddar Mac Croquette

Corn Rib Elote, Finger Lime Aioli, Queso Fresco

RECEPTION STATIONS

MEDITTERANEAN

22. per guest

Selection of Fresh Vegetables, Marinated Olives, Garbanzo Hummus with EVOO, Baba Ganoush, Green Goddess Ranch, Assorted Breads

CHEESE & CHARCUTERIE BOARD

30. per guest

Selection of Artisanal Cheese, Cured Meats, Fresh & Dried Fruit, Assorted Breads and Crackers

SWEETS

22. per guest

Selection of Chef's Choice Mini Desserts

ENHANCE

PASSED SWEET BITES

4. per guest

Enhancement to small bites only | Passed during last 20 minutes | Chef's Choice of 2

Petite Tiramisu

Chocolate Ganache Tart

French Macaron

Fruit Tart Vanilla Crème

Key Lime Tart

Graham Cracker Cheesecake



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SPRING/SUMMER THREE COURSE DINNER

Includes a 30-minute cocktail reception with a choice of three passed small bites, full bar, and tableside house wine service during dinner.

Bread and water service included.

Plated Dinner Menu is served for meetings over 12 guests.

Vegetarian, Vegan, and other dietary restrictions available upon request.



THREE COURSE DINNER 140. per guest

FIRST COURSE Choice of One

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

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

Smoked Paprika Crab Cake, Romesco Sauce, Petite Greens

Beet Carpaccio, Goat Cheese Croutons, Hand-Cut Baby Chicory 

ENTRÉE Choice of One

MEAT & POULTRY
Seared Organic Chicken, Fregola, Spinach, Artichokes, Parmesan Crisp

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

FISH & SEAFOOD
Seared Faroe Island Salmon, Horseradish Pea Puree, Pearl Onion, Dill Radishes, Crème Fraiche

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

PLANT FORWARD
Asparagus Risotto, Parmesan, Black Truffle Butter, Fresh Chervil 

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

DESSERT Choice of One

Coconut Panna Cotta, Toasted Cashew Brittle, Passion Fruit

Raw Honey Greek Yogurt, Black Mission Figs, Candied Pistachios

Classic Opera Cake

Mixed Berries (always available)

ENHANCEMENT

1 Additional Appetizer Choice 10. per guest

1 Additional Entree Choice 20. per guest



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FALL/WINTER THREE COURSE DINNER

Includes a 30-minute cocktail reception with a choice of three passed small bites, full bar, and tableside house wine service during dinner.

Bread and water service included.

Plated Dinner Menu is served for meetings over 12 guests.

Vegetarian, Vegan, and other dietary restrictions available upon request.



THREE COURSE DINNER 140. per guest

FIRST COURSE

Choice of One

Wild Mushroom Bisque, Black Pepper Cream, Shiitake Chips

Baby Red Watercress, Blue Cheese, Roasted Pear, Candied Walnut, Buttermilk Dressing

Burrata, Prosciutto De Parma, Focaccia Tuscan Tomato, Roasted Red Pepper Pesto

Fresh Pasta, Roasted Pumpkin Buerre Noisette, Crispy Sage, Spiced Pepitas

ENTRÉE

Choice of One

MEAT & POULTRY
Warm-Spice Roasted Chicken Breast, Jeweled Saffron Rice, Braised Winter Greens

Short Ribs, Potato Parsnip Puree, King Oyster Mushroom, Broccolini, Sauce Au Poivre

FISH & SEAFOOD
Roasted Branzino, Farro-Edamame Risotto, Butternut Squash, Tomato Fennel Broth

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

PLANT FORWARD 
Fresh Pasta, Arugula Walnut Pesto, Broccoli Rabe, Fresh Ricotta

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

DESSERT

Choice of One

Chocolate Ganache Tart, Hazelnuts, Cocoa Mascarpone, Raspberry

Apple Tarte Tatin, Salted Caramel Gelato

Vanilla Genoise, Poached Stone Fruit, Citrus Syrup, Almond Cremieux

Mixed Berries (always available)

ENHANCEMENT

1 Additional Appetizer Choice 10. per guest

1 Additional Entree Choice 20. per guest



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VEGAN

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THE BAR

All Bar Packages are two hours in length.
Bar extensions require prior approval.



BEER & WINE20. per guest

- Wine (one White, one Red)
- Seasonal Beer
- Non-Alcoholic Beverages

FULL BAR EXPERIENCE43. per guest

- Wine (one White, one Red)
- Premium Spirits
- Specialty Cocktail
- Seasonal Beer
- Non-Alcoholic Beverages

BEVERAGE ENHANCEMENTS

Enhancement to Bar Packages

Additional Cocktail10. per guest

- WINE ENHANCEMENTS
- Charged per bottle on consumption
- Chateau d'Esclans "Whispering Angel" Rose
 - Veuve Clicquot Brut "Yellow Label" Champagne

Special requests will be available per bottle on consumption.

SPIRITS

- VODKA
 - Grey Goose
- GIN
 - Hendrick's Gin
 - Bombay Sapphire
- WHISKEY/BOURBON
 - Basil Hayden Rye
 - Woodford Reserve
- SCOTCH
 - Glenlivet 12
 - Macallan 12
- TEQUILA
 - Casamigos Blanco
 - Espolon Blanco
- RUM
 - Diplimatico Rum
 - Bacardi Light
- COGNAC
 - Hennessy
- CORDIALS
 - Sweet Vermouth
 - Dry Vermouth
 - Cointreau

BEER

- Heineken
- Heineken Zero
- 2 LOCAL SELECTIONS
 - Revolution Antihero
 - Goose Island 312 Wheat Ale

WINE

- Vignobles Berthier Sauvignon Blanc
- Didier Delgrange Chardonnay
- Oberon Cabernet Sauvignon
- Evesham Wood Pinot Noir

FREE-SPIRITED BAR

- Non-Alcoholic Beer
- Non-Alcoholic Beverages
- Skyline Cucumber Spritz
- Millennial Park Citrus Cooler
- Lakeview Fizz

SIGNATURE COCKTAILS

- Lake Shore Vodka Martini
- The South Side - Gin
- Garrett's Old Fashioned- Bourbon
- 312 Paloma- Tequila



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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. 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