

ORDER DEADLINE IS WEDNESDAY, DECEMBER 17TH AT 4PM
TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION



Christmas Eve Holiday Catering

WEDNESDAY, DECEMBER 24TH

PACKAGES

(See page 5 for package details)

☒	INDIVIDUAL OVERSTUFFED CHRISTMAS MEAL	49.99 ea
☐	DINNER PACKAGE FOR 6	390.00 ea
☐	DINNER PACKAGE FOR 12	745.00 ea

STARTERS

☐	MINI CRAB CAKES with Cayenne Rémolade, Serves 3-4	41.00 doz
☐	ALL BEEF PIGS IN BLANKETS with Deli Mustard, Serves 3-4.	32.00 doz
☐	JUMBO SHRIMP COCKTAIL with House Cocktail Sauce, Serves 4	50.00 doz
☐	TRUFFLE MUSHROOM RISOTTO BALLS Serves 3-4	38.00 doz
☐	FRIED COCONUT SHRIMP with Sweet Chili Sauce, Serves 4	54.00 doz
☐	BAKED BRIE EN CROUTE with Apple Compote & Water Crackers, Serves 6-8	38.00 ea
☐	CUBED CHEESE CRATE with Fruit & Savory Crisps, Serves 6-10	95.00 ea
☐	VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-12	75.00 ea
☐	BUTTERNUT SQUASH BISQUE with Crème Fraîche & Toasted Pumpkin Seeds	22.00 qt
☐	CITRUS MIXED GREENS SALAD Serves 6-8, Gluten-Free	45.00 ea
	with Sliced Oranges, Dried Cranberries, Candied Pecans, & Citrus Vinaigrette	

MAIN COURSE

☐	CLASSIC BEEF BURGUNDY Serves 2-3.	67.00 qt
☐	FILET OF BEEF TENDERLOIN with Horseradish Cream, Serves 10, Gluten-Free	277.00 ea
☐	CEDAR PLANK ROASTED SALMON Gluten-Free.	97.00 Half / 185.00 Full
	with Dill Sauce, Half Serves 5, Full Serves 10	
☐	GLAZED SPIRAL HAM Serves 10-12, Gluten-Free	145.00 ea
☐	ROASTED FREE RANGE TURKEY 14-16 lbs, Serves 8-10, Gluten-Free.	145.00 ea
☐	"THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten-Free	32.00 lb
☐	CLASSIC TURKEY GRAVY Serves 4-8, Gluten-Free	14.00 pt
☐	HERB ROASTED CHICKEN Garnished with Roasted Carrots & Garlic, Serves 2-4, Gluten-Free	25.00 ea
☐	PAN CHICKEN GRAVY Serves 2-3.	14.00 pt
☐	FRENCH COUNTRY HAM (SLICED THICK) Serves 2-3, Gluten-Free	32.00 lb

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SIDES

☐	SCALLOPED POTATOES IN CREAM SAUCE Small Tray Serves 4-6, Large Tray Serves 10. Gluten-Free 30.00 sm / 65.00 lg
☐	ROASTED CAULIFLOWER WITH PARMESAN Serves 3-4, Gluten-Free 19.00 lb
☐	SAUTÉED HARICOTS VERTS with Sliced Almonds, Serves 3-4, Gluten-Free, Vegan 20.00 lb
☐	GRILLED ASPARAGUS with Lemon Rounds, Serves 3-4, Gluten-Free, Vegan 20.00 lb
☐	CREAMED SPINACH Serves 3-4, Gluten-Free 19.00 lb
☐	WILD & JASMINE RICE with Cranberries & Pignoli Nuts, Serves 2-3, Gluten-Free, Vegan 18.00 lb
☐	PRALINE SWEET POTATOES Small Tray Serves 4-6, Large Tray Serves 10, Gluten-Free 28.00 sm / 94.00 lg Puréed Sweet Potatoes with Candied Praline: Small in Aluminum Tray. Large in Glass Baking Dish
☐	MARSHMALLOW SWEET POTATOES Small Tray Serves 4-6, Large Tray Serves 10, Gluten-Free 28.00 sm / 94.00 lg Puréed sweet potatoes with Mini Marshmallows: Small in Aluminum Tray. Large in Glass Baking Dish
☐	CLASSIC MASHED POTATOES Serves 2, Gluten-Free 15.00 pt
☐	TRADITIONAL STUFFING with Fresh Herbs, Serves 2-3. 16.00 lb
☐	CORN BREAD STUFFING with Mushrooms & Pecans, Serves 2-3 19.00 lb
☐	CRANBERRY SAUCE with Orange Zest, Serves 4-8, Gluten-Free, Vegan. 16.00 pt
☐	FRESH APPLE SAUCE Serves 4-6, Gluten-Free, Vegan. 16.00 pt

BREADS

☐	TRADITIONAL BUTTERMILK BISCUITS Serves 6 20.00 half-doz
☐	COUNTRY CORN BREAD Serves 8-12 20.00 loaf
☐	7-GRAIN ROLLS 18.00 doz
☐	1LB CRANBERRY PECAN LOAF Serves 6-8 18.00 loaf

DESSERT (CONT'D ON NEXT PAGE)

☐	BÛCHE DE NOËL with Strawberry Cream, Vanilla, Fresh Whipped Cream, Serves 8. 60.00 ea
☐	BÛCHE DE NOËL with Chocolate Ganache, Fresh Whipped Cream, Serves 8, Gluten-Free 60.00 ea
☐	CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream, Serves 6, Gluten-Free 46.00 ea

BUTTERFIELD
CATERING

1915

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Christmas Eve Holiday Catering

WEDNESDAY, DECEMBER 24TH

DESSERT (CONT'D)

- | | | |
|--------------------------|--|-----------|
| ☐ | CHEF JORGE'S APPLE CRANBERRY TART 10 inch, Serves 6-8 | 38.00 ea |
| ☐ | ASSORTED MINI CUPCAKES Holiday Themed, Serves 4-8. | 40.00 doz |
| ☐ | HOLIDAY COOKIES AND BROWNIE BOX Serves 8-12 | 90.00 ea |
| ☐ | SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan | 72.00 ea |

FLOWERS

Winter floral centerpiece - arrangement featuring a floral selection with amaryllis, roses, bloom of orchid, etc.
with mixed greeneries and also elegant gold and/or silver accents
call: 332.456.8709 or email: flowers@butterfieldmarket.com

- | | | |
|--------------------------|---|-----------|
| ☐ | SMALL FLORAL ARRANGEMENT 9 Inches Diameter & 7 Inches High | 120.00 ea |
| ☐ | MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High | 180.00 ea |
| ☐ | LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High | 230.00 ea |

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com
Call our Catering Department at (212) 283-7970

QUESTIONS

Email: holiday@butterfieldmarket.com or phone: (212) 283-7970

DELIVERY INFORMATION

Butterfield delivers throughout Manhattan.

SERVING INSTRUCTIONS & INGREDIENT LIST

Many dishes on our holiday menus need to be heated prior to serving. Serving instructions and a full listing of our item ingredients can be found on our website for each of your holiday items.

All food arrives chilled with easy serving instructions.

FOR OFFICE USE:

RECEIVED BY

CHECKED BY

ORDER #



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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

FOR WEDNESDAY, DECEMBER 24TH

DELIVERY WINDOW

☐

8-11AM

☐

1-4PM

☐

10AM-1PM

☐

3-6PM

PICK UPS AT 85TH AND MADISON

(FROM 9AM-7PM)

APPROXIMATE TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

BUTTERFIELD
CATERING

1915



Christmas Packages

WEDNESDAY, DECEMBER 24TH

ORDERS MUST BE PLACED BY WEDNESDAY, DECEMBER 17TH AT 4PM

INDIVIDUAL OVERSTUFFED CHRISTMAS MEAL * 49.99 EA

Sliced Glazed Ham, Praline Sweet Potatoes, Haricots Verts, Jasmine Rice
with Cranberries & Pignoli Nuts, Buttermilk Biscuit, Mini Individual Apple Tart

CLASSIC PACKAGE FOR 6 * 390.00

Pigs in Blanket (2 dozen)
Butternut Squash Bisque with Creme Fraiche & Toasted Pumpkin Seeds (2 Quarts)
French Country Ham (3 pounds)
Jasmine Rice with Cranberries & Pignoli Nuts (2 pounds)
Grilled Asparagus with Lemon Rounds (2 lbs)
Praline Sweet Potatoes (container)
Buttermilk Biscuits (6)
Buche De Noel - Chocolate Ganache with Fresh Whipped Cream

CLASSIC PACKAGE FOR 12 * 745.00

Pigs in Blanket (2 dozen)
Jumbo Shrimp Cocktail (2 dozen)
Butternut Squash Bisque with Creme Fraiche & Toasted Pumpkin Seeds (4 Quarts)
Glazed Spiral Ham
Jasmine Rice with Cranberries & Pignoli Nuts (3 pounds)
Grilled Asparagus with Lemon Rounds (3 lbs)
Praline Sweet Potatoes (Large Container)
Buttermilk Biscuits (12)
Buche De Noel - Chocolate Ganache with Fresh Whipped Cream
Chef Jorge's Apple Cranberry Tart

BUTTERFIELD
CATERING

1915

Christmas

ITEM INGREDIENT LIST

STARTERS

MINI CRAB CAKES Panko, Dijon Mustard, Salt, Pepper, Parsley, Cayenne, Cayenne Remoulade
(Tartar Sauce, Mayo, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt)

PIGS IN BLANKETS All-Beef Mini Hot Dogs, Puff Pastry, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

JUMBO SHRIMP COCKTAIL Shrimp, Lemon, Cocktail Sauce (Ketchup, Horseradish, Worcestershire Sauce, Lemon)

TRUFFLE MUSHROOM RISOTTO BALLS Rice, Porcini Mushrooms, Mushrooms, Butter, White Wine, Onion, Parmesan Cheese, Chicken Stock, Truffle Oil, Bread Crumbs, Egg, Flour

FRIED COCONUT SHRIMP Shrimp, Flour, Paprika, Beer, Coconut Flakes, Salt, Vegetable Oil

BAKED BRIE EN CROUTE WITH APPLE COMPOTE Water , Flour, Butter, Salt , Eggs, Apples, Brie Cheese

CUBED CHEESE CRATE Yellow Cheddar, Spanish Manchego, Swiss, Havarti, Water Crackers, Fresh and Dried Fruits

VEGETABLE CRUDITÉ CRATE Celery, Carrots, Peppers, Cauliflower, Broccoli, Fresh Herb Dip
(Cream Cheese, Mayonnaise, Peppers, Onions, Basil, Garlic)

BUTTERNUT SQUASH BISQUE Butternut Squash, House Vegetable Broth (Onions, Celery, Carrots, Dill, Parsnips, Herbs),
Butter, Crème Fraiche, Pumpkin Seeds

CITRUS MIXED GREEN SALAD Mixed Greens, Candied Pecans (Pecans, Maple Syrup) Oranges, Dried Cranberries, Citrus Dressing (Orange Juice)

MAIN COURSE

CLASSIC BEEF BURGUNDY Red Wine, Flour, Olive Oil, Salt Pepper, Tomato, Onions, Mushrooms, Garlic, Thyme

FILET OF BEEF TENDERLOIN Beef Tenderloin, Thyme, Garlic, Olive Oil, Salt, Horseradish Cream (Horseradish Root, Sour Cream, Garlic)

CEDAR PLANK ROASTED SALMON WITH DILL SAUCE Salmon, Orange Juice, Tamari, Old Bay Seasoning,
Dill Sauce (Parsley, Dill, Garlic, Lemon Juice, Cayenne Pepper, Cream Cheese, Mayonnaise, Scallions)

GLAZED SPIRAL HAM Spiral Ham, Brown Sugar, Maple Syrup, Grainy Mustard, Nutmeg, Cinnamon, Apricot Glaze

ROASTED FREE RANGE TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley,
Rosemary, Thyme, Oregano, Sage, Salt, Pepper

WHOLE ROASTED ALL NATURAL TURKEY BREAST All Natural Turkey Breast, Butter, Garlic, Thyme, Oregano, Sage, Salt, Pepper

HOMEMADE TURKEY GRAVY Turkey Drippings, Flour, Butter, Herbs, Salt, Pepper

FRESH COUNTRY HAM (SLICED THICK) Mustard, maple syrup, honey, spiral ham

HERB ROASTED CHICKEN Whole Chicken, Roasted Carrots, Garlic, Butter, Herbs, Salt

PAN CHICKEN GRAVY Chicken Drippings, Flour, Butter, Herbs, Salt, Pepper

SIDES

SCALLOPED POTATOES IN CREAM SAUCE Nutmeg, Cream, Garlic, Potatoes, Salt, Pepper

ROASTED CAULIFLOWER WITH PARMESAN Cauliflower, Parmesan Cheese, Olive Oil, Salt, Pepper

SAUTEED HARICOTS VERTS WITH ALMONDS Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

GRILLED ASPARAGUS WITH LEMON ROUNDS Salt, Pepper, Olive Oil, Lemon

CREAMED SPINACH Spinach, Cream, Salt, Pepper, Onions, Nutmeg

WILD & JASMINE RICE DRESSING Long Grain Wild Rice, Jasmine Rice, Carrots, Celery, Scallions,
Dried Cranberries, Pine Nuts, Olive Oil, Salt, Pepper

PRALINE SWEET POTATOES Sweet Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

MARSMALLOW SWEET POTATOES Sweet Potatoes, Marshmallows, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter,
Sugar, Cinnamon, Vanilla, Salt

TRADITIONAL STUFFING WITH FRESH HERBS Sourdough Bread, Chicken Broth, Celery, Scallion, Leeks, Onions,
White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

CLASSIC MASHED POTATOES Potatoes, Butter, Milk, Heavy Cream, Salt, White Pepper

CORN BREAD STUFFING Corn Bread, Mushrooms, Pecans, Onions, Celery, Thyme, Butter, Vegetable Stock, Salt, Pepper

CRANBERRY SAUCE Cranberries, Oranges, Granny Smith Apples, Orange Peel, Lemon Peel, Orange Juice, Sugar

FRESH AUTUMN APPLE SAUCE Apples, Cinnamon, Cane Sugar

Christmas

ITEM INGREDIENT LIST

BREADS

TRADITIONAL BUTTERMILK BISCUITS Flour, Baking Powder, Butter, Salt, Sugar, Buttermilk, Heavy Cream

COUNTRY CORN BREAD Cornmeal, Flour, Sugar, Baking Powder, Salt, Butter, Eggs

SEVEN-GRAIN ROLLS Whole Wheat Flour, Unbleached Wheat Flour, Water Natural Starter, Organic Rye Berries, Organic Millet, Sesame Seeds, Organic Flax Seeds, Kosher Salt And Yeast

CRANBERRY PECAN LOAF Unbleached And Unbromated Wheat Flour, Filtered Water, Levain Naturel, Craisins, Pecans, Organic Sucanat, Sea Salt, Fresh Yeast

DESSERT

BUCHE DE NOEL WITH STRAWBERRY CREAM Vanilla, Fresh Whipped Cream, Strawberries

BUCHE DE NOEL WITH CHOCOLATE GANACHE Fresh Whipped Cream, Serves 8, Gluten-Free

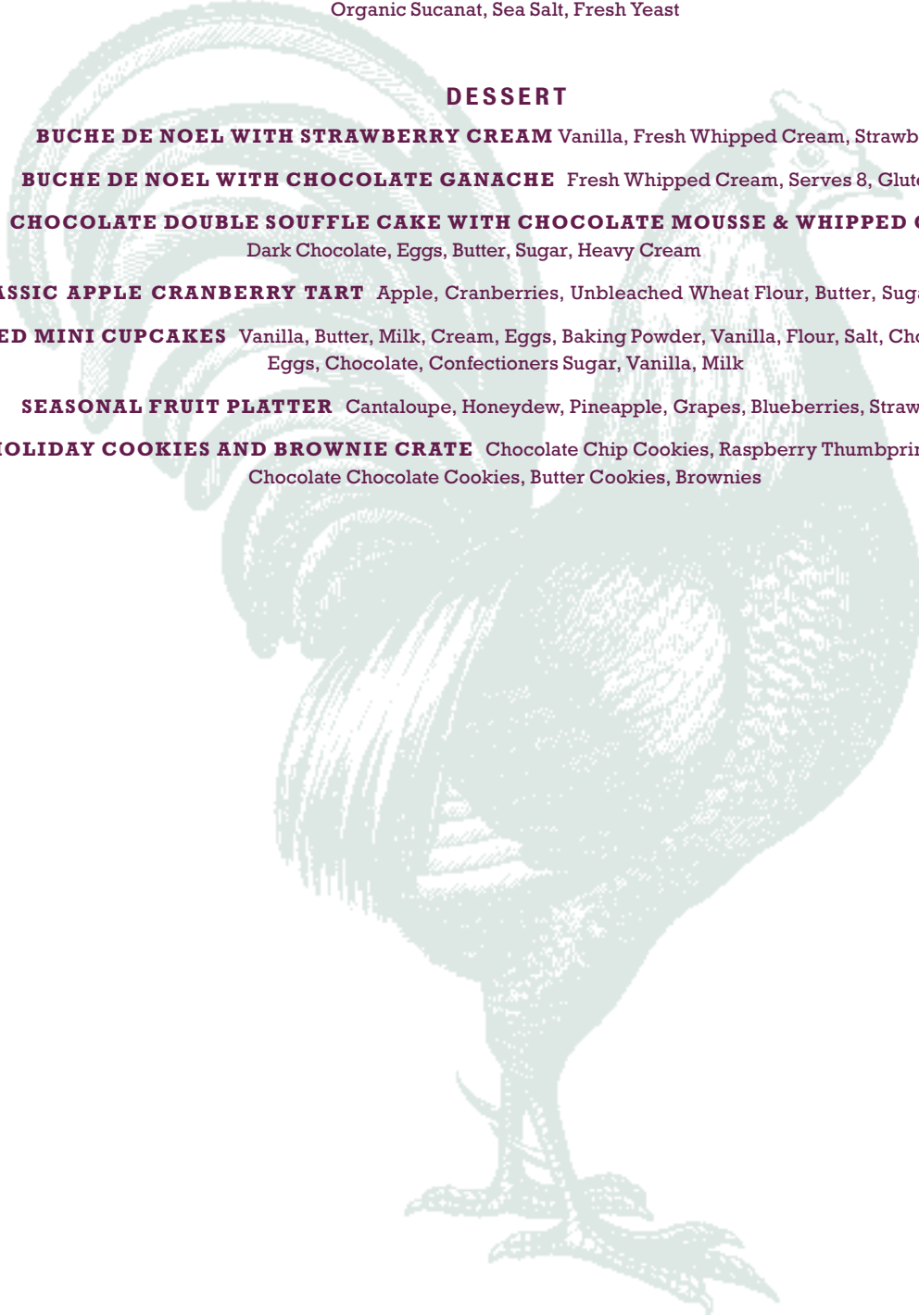
CHOCOLATE DOUBLE SOUFFLE CAKE WITH CHOCOLATE MOUSSE & WHIPPED CREAM
Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

CLASSIC APPLE CRANBERRY TART Apple, Cranberries, Unbleached Wheat Flour, Butter, Sugar, Milk, Eggs

ASSORTED MINI CUPCAKES Vanilla, Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt, Chocolate, Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk

SEASONAL FRUIT PLATTER Cantaloupe, Honeydew, Pineapple, Grapes, Blueberries, Strawberries

HOLIDAY COOKIES AND BROWNIE CRATE Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Chocolate Cookies, Butter Cookies, Brownies



HOLIDAY DELIVERY FEES		
UPTOWN EAST (BETWEEN 130 TH – 105 TH) \$35	UPPER EAST (BETWEEN 105 TH – 59 TH) \$25	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$35
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$45	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$55	BELOW HOUSTON \$65
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$45	WEST SIDE (BETWEEN 100 TH – 59 TH) \$35	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$45
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$60		LOWER WEST (BETWEEN 14 th – HOUSTON) \$65