



ORDERS MUST BE PLACED BY WEDNESDAY, MARCH 29TH AT 4PM

Passover Menu

WEDNESDAY APRIL 5TH & THURSDAY APRIL 6TH, 2023

PACKAGES

- COMPLETE DINNER FOR 6 405.00 pkg**
- COMPLETE DINNER FOR 12 785.00 pkg**

STARTERS

- CHOPPED CHICKEN LIVER Serves 6-8, Gluten-Free 19.00 lb.**
- MATZOH CRACKERS. 9.00 box**
- SEASONAL CRUDITÉ CRATE with Fresh Herb Dip or Hummus. Serves 8-12, Gluten-Free. 72.00 ea.**
- GARDEN GREENS SALAD Sliced Oranges, Pomegranate, Toasted Walnuts & Citrus Vinaigrette. Serves 6-8, Gluten-Free 40.00 ea.**
- CHICKEN BROTH with Carrots & Fresh Dill. Serves 4, Gluten-Free 17.00 qt.**
- MATZOH BALLS 2 Piece Minimum, Packaged in Increments of 2 6.00 pk.**

SEDER ESSENTIALS

- HOMEMADE GEFILTE FISH 2 Piece Minimum, Packaged in Increments of 2 21.00 pk**
- HOUSE MADE RED HORSERADISH Serves 4-8, Gluten-Free, Vegan. 8.00 half-pt**
- APPLE WALNUT HAROSET Serves 4-8, Gluten-Free. 20.00 lb**
- TRADITIONAL MATZOH 8.00 box**
- EGG MATZOH 8.00 box**
- SHMURA MATZOH. 55.00 box**
- TRADITIONAL SEDER PLATE Egg, Roasted Shank Bone, Parsley, Haroset, Horseradish Root 25.00 ea**
- ROASTED SHANK BONE 5.00 ea**
- HARD BOILED EGGS 3 Eggs, Serves 2-3, Gluten-Free 5.00 pkg**
- GREENLEAF PARSLEY Bitter Greens 5.00 bnch**

MAIN COURSES

- BUTTERFIELD'S BEEF BRISKET Thick Sliced. Serves 2-3, Gluten-Free 54.00 lb**
- BRISKET GRAVY Serves 4-8, Gluten-Free. 11.00 pt**
- GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce. Gluten-Free 95.00 half / 180.00 whole**
Half Serves 4-6, Whole Serves 10-12
- "THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten-Free 32.00 lb**

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MAIN COURSES CONTINUED

TURKEY GRAVY Serves 4-8.	14.00 pt
BRAISED CHICKEN with Fresh Artichokes and Olives. Serves 2-3, Gluten-Free	26.00 lb
HERB ROASTED NATURAL CHICKEN with Roasted Carrot Garnish. Serves 2-4, Gluten-Free.	24.00 ea
CHICKEN GRAVY Serves 4-8	10.00 pt

CLASSIC SIDES

POTATO LATKES Recommend 2 per person, 4 Piece Minimum, Packaged in Increments of 4	13.00 pk
SOUR CREAM Serves 4-8, Gluten-Free6.00 half-pt
HOUSEMADE APPLE SAUCE Serves 4-8, Gluten-Free, Vegan	15.00 pt
MATZOH STUFFING with Granny Smith Apples and Fresh Herbs. Serves 2-3	17.50 lb
CLASSIC POTATO KUGEL Small serves 4 (in Aluminum Pan), Large serves 10 (in Glass Baking Dish)	18.00 sm / 60.00 lg
APPLE MATZOH KUGEL with Dried Apricots Small serves 4 (in Aluminum Pan), Large serves 10 (in Glass Baking Dish)	20.00 sm/70.00 lg
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	15.00 pt
ROASTED ROOT VEGETABLE TZIMMES with Carrots, Sweet Potato, Prunes, & Apricots. Serves 4, Gluten-Free	18.00 pt

VEGETABLES

GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, Gluten-Free, Vegan	19.00 lb
HARICOTS VERTS AMANDINE Serves 3-4, Gluten-Free, Vegan	19.00 lb
ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, Gluten-Free	19.00 lb

DESSERTS

FLOURLESS CHOCOLATE DOUBLE SOUFFLÉ CAKE w/Chocolate Mousse & Whipped Cream Serves 6-8, Gluten-Free	42.00 ea
FLOURLESS CHOCOLATE MOUSSE CAKE Serves 6-8, Gluten-Free	30.00 ea
COCONUT MACAROONS Serves 3-4, Gluten-Free	34.00 doz
CHOCOLATE DIPPED MACAROONS Serves 3-4, Gluten-Free.	39.00 doz
FLOURLESS CHOCOLATE WALNUT COOKIES Serves 1, Gluten-Free5.00 ea
CHOCOLATE COVERED STRAWBERRIES Serves 3-4, Gluten-Free, 6 Pieces	30.00 ea
SEASONAL FRUIT PLATTER Small Serves 8-12, Large Serves 18-22 Gluten-Free, Vegan65.00 sm / 125.00 lg

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FLOWERS

Beautiful Spring Floral arrangement in a vase including a mix of Spring elements with Roses, Tulips, Lisianthus, Orchids, extra Seasonal Flowers and a mix of Greeneries.

SMALL FLORAL ARRANGEMENT 8 Inches Diameter & 7 Inches High	85.00	ea
MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High	145.00	ea
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	195.00	ea

TO PLACE YOUR ORDER

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

QUESTIONS 1915

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

DELIVERY INFORMATION

Butterfield delivers throughout Manhattan. Visit our website for full listing of delivery pricing.

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.

butterfieldmarket.com/menus

FOR OFFICE USE:

RECEIVED BY

CHECKED BY

ORDER #

BUTTERFIELD
CATERING

1915



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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 WED, APRIL 5TH

FOR THURS APRIL 6TH

DELIVERY WINDOW

PICK UPS (FROM 10AM-5PM)

8AM-11AM

1PM-4PM

APPROXIMATE TIME

10AM-1PM

3PM-6PM

(FROM 85TH & MADISON LOCATION)

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

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Passover Menu

WEDNESDAY APRIL 5 & THURSDAY APRIL 6 , 2023

COMPLETE DINNER FOR 6

\$405

Main Course: Brisket with 1 Pint of Gravy or Whole Roasted Chicken With Pan Gravy
or Braised Chicken with Fresh Artichokes & Olives,
Chicken Broth with Carrots & Fresh Dill (2 qts), Matzoh Balls (6 pcs),
Apple Walnut Haroset (1 lb), Traditional Gefilte Fish (6 pcs),
House Made Red Horseradish (½ pt),
Potato Pancakes made With Matzoh Meal (12 pcs),
Fresh Applesauce (1 pt), Sour Cream (½ pt), Grilled Asparagus (2 lbs),
Flourless Chocolate Soufflé Cake (1)

COMPLETE DINNER FOR 12

\$785

Main Course: Brisket with 2 Pints of Gravy or Whole Roasted Chicken with Pan Gravy
or Braised Chicken with Fresh Artichokes & Olives,
Mixed Greens Salad (1 sm), Chicken Broth with Carrots & Fresh Dill (3 qts),
Matzoh Balls (12 pcs), Apple Walnut Haroset (1½ lb),
Traditional Gefilte Fish (12 pcs), House Made Red Horseradish (1 pt),
Potato Pancakes made With Matzoh Meal (24 pcs),
Fresh Applesauce/ Sour Cream (1 pt ea), Grilled Asparagus (3 lbs),
Flourless Chocolate Soufflé Cake (2)

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Passover Menu

ITEM INGREDIENT LIST

STARTERS

CHOPPED CHICKEN LIVER: Chicken Liver, Onions, Salt, White Pepper, Olive Oil

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

MIXED GREEN SALAD: Roasted Pears, Toasted Pecans, Roquefort & Pear Vinaigrette

CHICKEN BROTH: Chicken Broth, Carrots, Salt, Dill

TRADITIONAL MATZOH BALLS: Matzoh Meal, Eggs, Water, Oil, Salt, Pepper, Baking Powder

GEFILTE FISH: Whitefish, Yellow Pike, Carp, Salt, Sugar, Matzoh Meal, Eggs, Water, Pepper

HOUSEMADE RED HORSERADISH: Horseradish Root, Beets, Beet Juice

HAROSET: Red Wine, Apples & Walnuts

MAIN COURSE

BUTTERFIELD'S BEEF BRISKET (SLICED): First-Cut Beef Brisket, Onions, Carrots, Celery, Tomato Paste,
Tomato Purée, Water, Salt, Garlic

BRISKET GRAVY: Onions, Carrots, Celery, Tomato Paste, Tomato Purée, Water, Salt, Garlic, Beef Brisket Drippings

GRILLED CEDAR PLANK SALMON W/YOGURT DILL: Tamari Sauce, OJ, Olive Oil, Old Bay, Salt, Pepper

TZATZIKI: Greek Yogurt, Garlic, Cucumber, Dill, Salt, Pepper, Olive Oil, Lemon

"THICK CUT" ROASTED TURKEY BREAST: Free-Range Turkey, Butter, Garlic, Celery, Granny Smith Apple,
Onion, Parsley, Rosemary, Thyme, Oregano, Herbs, Salt, Pepper

HOUSEMADE TURKEY GRAVY: Turkey Drippings, Flour, Onion, Carrot, Garlic, Celery, Turnips, Parsley, Leeks, Salt, Pepper

BRAISED CHICKEN BREAST WITH ARTICHOKE & OLIVES: Boneless Chicken Breast, Garlic, Lemon, White Wine, Thyme

WHOLE ROASTED HERB CHICKEN WITH PAN GRAVY: Whole Chicken, Roasted Carrots, Garlic, Butter, Herbs, Salt

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

SIDES

POTATO PANCAKES: Potatoes, Onions, Parsley, Matzoh Meal, Salt, White Pepper, Eggs

HOUSEMADE APPLE SAUCE: Apple, Lemon Juice, Sugar

MATZOH STUFFING: Matzoh, Onion, Celery, Leeks, Apples, Salt, Pepper, Parsley, Chicken Broth

APPLE MATZOH KUGEL: Apples, Dried Apricots, Yellow Raisins, Eggs, Matzoh, Salt, Pepper, Sugar And Orange Juice

POTATO KUGEL: Potatoes, Matzoh Meal, Eggs, Heavy Cream, Salt, Pepper, Parsley, Baking Powder, Scallions

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

TZIMMIS: Sweet Potatoes, Carrots, Prunes, Dried Apricots, Brown Sugar, Orange Juice

GRILLED ASPARAGUS: Salt, Pepper, Olive Oil, Lemon

HARICOTS VERTS AMANDINE: Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

ROASTED CAULIFLOWER: Parmesan, Garlic

DESSERTS

ALL DESSERTS MADE WITHOUT FLOUR

FLOURLESS CHOCOLATE SOUFFLÉ CAKE WITH CHOCOLATE MOUSSE AND WHIPPED CREAM:
Dark Chocolate, Butter, Sugar, Heavy Cream

FLOURLESS CHOCOLATE WALNUT COOKIES: Cocoa Powder, Confectioner's Sugar, Vanilla Paste, Sugar, Walnuts, Egg White, Salt

FLOURLESS CHOCOLATE MOUSSE CAKE: Dark Chocolate, Butter, Sugar, Heavy Cream

COCONUT MACAROONS: Coconut, Egg Whites, Vanilla Extract, Sugar

FARMERS MARKET FRUIT PLATTER: Cantaloupe, Honeydew, Pineapple, Grapes, Blueberries, Strawberries

UPTOWN EAST (BETWEEN 130 TH – 105 TH) \$30	UPPER EAST (BETWEEN 105 TH – 59 TH) \$20	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$30
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$40	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$50	BELOW HOUSTON \$60
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$40	WEST SIDE (BETWEEN 100 TH – 59 TH) \$30	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$40
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$55		LOWER WEST (BETWEEN 14 TH – HOUSTON) \$60