



Rosh Hashanah Holiday Menu

MONDAY SEPTEMBER 6, 2021

PACKAGES

COMPLETE DINNER FOR 6	350.00
COMPLETE DINNER FOR 12	710.00

APPETIZERS & FIRST COURSE

ROUND CHALLAH	12.00	Ea.
RAISIN CHALLAH	13.00	Ea.
ALL BEEF PIGS IN BLANKETS WITH DELI MUSTARD Recommended 3 per Person (Heat & Serve)	28.00	Doz.
CHICKEN BROTH with Carrots & Fresh Dill. Serves 4, Gluten-Free	17.00	Quart
MATZOH BALLS 1 Per Person300	Ea.
HOMEMADE GEFILTE FISH 1 Per Person950	Ea.
FRESH RED HORSERADISH Serves 4-8, Gluten-Free, Vegan8.00	Half-Pint
CHOPPED LIVER Serves 6-8, Gluten-Free	19.00	Lb.
CARR'S WATER CRACKERS Serves 6-8, Vegan7.00	Box
CRUDITÉS CRATE With Fresh Herb Dip. Serves 8-10, Gluten-Free	68.00	Crate
MIXED GREENS SALAD	39.00	
with Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette. Gluten-Free, Vegan. Serves 6-8.		

ENTRÉES

SLICED BRISKET OF BEEF GR&MA'S RECIPE Serves 2-3, Gluten-Free	45.00	Lb.
EXTRA BRISKET GRAVY Serves 4-6, Gluten-Free	10.00	Pint
ROASTED WHOLE FILET OF BEEF with Horseradish Cream. Serves 10, Gluten-Free	260.00	Whole
HERB CRUSTED TURKEY BREAST Half Serves 6-8, Full Serves 12-16, Gluten-Free	85.00	Half / 165.00 Whole
HOMEMADE TURKEY GRAVY Serves 4-8	13.00	Pint
HERB ROASTED CHICKEN Garnished With Roasted Carrots & Garlic. Serves 2-4	22.00	Ea.
PAN CHICKEN GRAVY Serves 2-3	10.00	Pint
GRILLED FILET OF SALMON	90.00	Half / 172.00 Full
with Cucumber Tzatziki. Half Serves 5, Full Serves 10, Gluten-Free		

BUTTERFIELD
CATERING

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SIDE DISHES

POTATO PANCAKES Medium-Sized, Recommended 2 per Person	3.25 Ea.
FRESH APPLESAUCE Serves 4-8, Gluten-Free, Vegan	15.00 Pint
ALL-NATURAL SOUR CREAM Serves 4-8, Gluten-Free600 Half Pint
CLASSIC NOODLE KUGEL Small Serves 4, Large Serves 8	18.00 Sm. / 35.00 Lg.
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	14.00 Pint
HONEY GLAZED BABY CARROTS with Orange & Fresh Ginger. Serves 3-4, Gluten-Free	19.00 Pint
CLASSIC HARICOTS VERTS ALMONDINE Serves 3-4, Gluten Free	19.00 Lb.
GRILLED ASPARAGUS with Lemon. Serves 3-4, Gluten-Free, Vegan	19.00 Lb.
COUSCOUS SALAD with Sweet Potatoes, Kale & Pomegranate. Serves 3-4, Vegan	17.00 Pint
GARDEN SPINACH with Cremini Mushrooms. Serves 3-4, Gluten-Free, Vegan	19.00 Lb.
ROASTED CAULIFLOWER with Garlic & Parmesean Cheese. Serves 3-4.	17.00 Lb.

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Chocolate Mousse & Whipped Cream. Serves 6-8, Gluten-Free	40.00 Ea.
CHEF JORGE'S APPLE TART 10 Inch, Serves 6-8.	34.00 Ea.
HONEY APPLE CAKE with Pecans	27.00 Ea.
APPLE PIE with Walnuts & Raisins. Serves 8-10	35.00 Ea.
APPLE & ALMOND TART with Honey & Oat Struesel. Serves 8-10	35.00 Ea.
JUMBO PEANUT BUTTER CUPS 3 Pieces, Serves 6	24.00 Ea.
CINNAMON & APRICOT RUGELACH 12-14 Pieces per Pound.	33.00 Lb.
FRUIT & BERRY PLATTER Sm. Serves Up To 12, Lg. Serves Up To 20, Gluten-Free, Vegan	62.00 Sm. / 110.00 Lg.
CRATE OF ASSORTED COOKIES & MINI BROWNIES Serves 10-12	80.00 Crate

FLORAL ARRANGEMENTS

Elegant White & Green Floral Arrangement With A Touch Of Light Pink Colors, Provided In A Vase Including A Mix Of Roses, Lisianthus, Hydrangeas, Blooms Of Phalaenopsis Orchids, & Extra Seasonal Flowers With A Mix Of Greeneries

SMALL FLORAL ARRANGEMENT 7 Inches Diameter & 6 Inches High	75.00 Ea.
MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 6 Inches High.	145.00 Ea.
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 6 Inches High	185.00 Ea.



Rosh Hashanah Holiday Menu

MONDAY SEPTEMBER 6, 2021

ORDERS MUST BE PLACED BY TUESDAY, AUGUST 31ST AT 5PM

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

FOR MONDAY, SEPTEMBER 6

DELIVERY WINDOW

MADISON MARKET PICK UPS (FROM 8AM-3PM)

8-11AM

1-4PM

APPROXIMATE TIME

10AM-1PM

3-6PM

HAMPTONS DELIVERY (FROM 10AM-4PM)

OR FOR AN ALTERNATE DATE MM / DD

DELIVERY WINDOW

PICK UPS (FROM 8AM-3PM)

8-11AM

1-4PM

APPROXIMATE TIME

10AM-1PM

3-6PM

MADISON MARKET PICKUPS (FROM 8AM-3PM)

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Rosh Hashanah Holiday Menu

MONDAY SEPTEMBER 6, 2021

ORDERS MUST BE PLACED BY TUESDAY, AUGUST 31 AT 4PM

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com

Call our Catering Department at (212) 772 8782 Ext. 3, or fax a completed order sheet to (212) 772 2506

QUESTIONS?

Email: holiday@butterfieldmarket.com or phone: (212) 772 8782 Ext. 3

DELIVERY INFORMATION

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

Pick-ups can be made at 1150 Madison Avenue (at 85th Street)

SERVING INSTRUCTIONS & INGREDIENT LIST

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

butterfieldmarket.com

FOR OFFICE USE:

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ORDER #

BUTTERFIELD
CATERING

1915

Rosh Hashanah Packages

MONDAY, SEPTEMBER 6TH, 2021

COMPLETE DINNER FOR 6—\$350

Main Course: Brisket with Gravy (2 lbs Brisket) or Whole Roasted Chicken (2 Chickens) with Pan Gravy,
Chicken Broth with Carrots and Fresh Dill (2 qt),
Matzoh Balls (6 pcs),
Traditional Gefilte Fish (6 pcs),
House Made Red Horseradish (Gluten-Free, Vegan) (half pt),
Potato Pancakes made with matzoh meal (12 pcs),
Fresh Applesauce with Sour Cream (Gluten-Free) (half pt),
Grilled Asparagus with Charred Lemon (Gluten-Free, Vegan) (2 lb),
Flourless Chocoalte double Soufflé (Gluten-Free) (1 cake).

COMPLETE DINNER FOR 12—\$710

Main Course: Brisket with Gravy (4 lbs Brisket) or Whole Roasted Chicken (4 Chickens) with Pan Gravy,
Chicken Broth with Carrots and Fresh Dill (3 qt),
Matzoh Balls (12 pcs),
Traditional Gefilte Fish (12 pcs),
House Made Red Horseradish (Gluten-Free, Vegan) (2 half pt),
Potato Pancakes made with matzoh meal (24 pcs),
Fresh Applesauce with Sour Cream (Gluten-Free) (2 half pt),
Grilled Asparagus with Charred Lemon (Gluten-Free, Vegan) (3 lb),
Classic Noodle Kugel (1lg, 1sm)
Flourless Chocoalte double Soufflé (Gluten-Free) (2 cakes)

TO PLACE THE ORDER:

Email your order sheet to holiday@butterfieldmarket.com.

Call our Catering Department at (212) 772 8782, Ext. 3

Orders Must Be Placed by Tuesday August 31 at 4pm

BUTTERFIELD
CATERING

1915

Rosh Hashanah

ITEM INGREDIENT LIST

APPETIZERS AND FIRST COURSE

ROUND CHALLAH White Flour, Yeast, Eggs, Water, Sugar

RAISIN CHALLAH Raisins, White Flour, Yeast, Eggs, Water, Sugar

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

MINI POTATO KNISHES Potato, Butter, Sour Cream, Flour, Salt, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

CHICKEN BROTH Chicken Broth, Carrots, Dill, Salt

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

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

FRESH RED HORSERADISH Horseradish Root, Beets, Beet Juice

CHOPPED LIVER – Chicken Liver, Eggs, Onions, Olive Oil, Salt, White Pepper

CARR'S WATER CRACKERS Wheat Flour, Palm Oil, Salt, Ferrous Sulfate, Niacinamide, Thiamine Mononitrate, Riboflavin, Folic Acid

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

MIXED GREENS SALAD Mixed Greens, Candied Pecans (Pecans, Maple Syrup) Oranges, Pomegranate, Citrus Dressing (Orange Juice, Lemon Juice, Lemon Zest, Salt, Pepper)

ENTRÉES

SLICED BRISKET OF BEEF Beef Brisket, Onions, Carrots, Celery, Tomato Paste, Tomato Puree, Garlic, Water, Salt

EXTRA BRISKET GRAVY Beef Brisket Drippings, Onions, Carrots, Celery, Tomato Puree, Tomato Paste, Garlic, Water, Salt

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

HERB CRUSTED TURKEY BREAST Turkey Breast, Seasonings, Salt

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

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

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

GRILLED FILET OF SALMON Salmon Filet, Olive Oil, Salt, Pepper

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

SIDE DISHES

POTATO PANCAKES Potatoes, Eggs, Onions, Flour, Parsley, Salt, White Pepper

Fresh Applesauce Apples, Cinnamon, Cane Sugar

All-Natural Sour Cream Milk, Heavy Cream, Vinegar

Classic Noodle Kugel Egg Noodles, Cottage Cheese, Crushed Pineapple, Yellow Raisins, Heavy Cream, Sugar, Eggs

CREAMY MASHED POTATOE Potatoes, Butter, Milk, Heavy Cream, Salt, White Pepper

HONEY GLAZED BABY CARROTS Baby Carrots, Orange, Ginger, Honey, Salt, Pepper

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

GRILLED ASPARAGUS Asparagus, Olive Oil, Lemon, Salt, Pepper

COUSCOUS SALAD Couscous, Sweet Potatoes, Kale & Pomegranate

GARDEN SPINACH Spinach, Cremini Mushrooms, Crushed Garlic, Olive Oil, Salt, Pepper

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

APPLE TART Apples, Flour, Butter, Sugar, Cinnamon

HONEY APPLE CAKE WITH PECANS Apple, Carrots, Raisins, Walnuts, Coconut, Honey, ,Sugar , Vanilla, Eggs, Vegetable Oil, Flour, Baking Soda, Cinnamon, Salt

APPLE PIE WITH WALNUTS & RAISINS Apples (Apples, Salt, Ascorbic Acid, Citric Acid), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter (Cream, Natural Flavoring), Sugar, Water, Walnuts, Golden Raisins (Golden Raisins, Sulphur Dioxide Added As A Preservative), Cornstarch, Vinegar, Salt (Sea Salt, Magnesium Carbonate), Ground Cinnamon, Vanilla Paste (Pure Vanilla Extract, Natural Vanilla Concentrate, Sugar, Vanilla Beans, Xanthan Gum (A Natural Thickener))

APPLE & ALMOND TART WITH HONEY & OAT STREUSEL Apples (Apples, Salt, Ascorbic Acid, Citric Acid), Enriched Wheat Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Butter (Cream, Natural Flavoring), Sugar, Dark Brown Sugar, Eggs, Almond Flour, Powdered Sugar (Cane Sugar, Cornstarch), Oats, Vanilla Paste (Pure Vanilla Extract, Natural Vanilla Concentrate, Sugar, Vanilla Beans, Xanthan Gum (A Natural Thickener)), Cornstarch, Rum, Salt (Sea Salt, Magnesium Carbonate), Ground Cinnamon

JUMBO PEANUT BUTTER CUPS Milk or Dark Chocolate, Nutella Babka, Chocolate Rugelach, Kinder Bueno, Peanut Butter, Dulce De Leche, Ferrero Rocher, Milk Powder, Butter, Peanut Butter, Sugar.

CINNAMON & APRICOT RUGELACH Cinnamon, Apricot, Cream Cheese, Butter, Flour, Eggs, Sugar, Salt

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

CRATE OF ASSORTED COOKIES AND MINI BROWNIES Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate-Chocolate Cookies, Butter Cookies, Brownies