



ORDERS SHOULD BE PLACED BY TUESDAY, APRIL 4TH

Easter Menu

SUNDAY, APRIL 9TH, 2023

PACKAGES

EASTER BRUNCH FOR 6 265.00 pkg
EASTER BRUNCH FOR 12 525.00 pkg
EASTER DINNER FOR 6 275.00 pkg
EASTER DINNER FOR 12 585.00 pkg

STARTERS & BRUNCH

SMOKED NORWEGIAN SALMON CANAPÉS with Dill Butter. Serves 3-4 38.00 doz
DEVEILED EGGS with Herbs. Serves 3-4, Gluten Free 36.00 doz
SEASONAL CRUDITÉ CRATE with Fresh Herb Dip or Hummus. Serves 8-12, Gluten Free 72.00 ea
GARDEN GREENS SALAD Serves 6-8, Gluten Free, Vegan with Sliced Oranges, Pomegranate, Toasted Walnuts and Citrus Vinaigrette	. 40.00 ea
CLASSIC QUICHE LORRAINE (Ham & Gruyere). 10 Inch, Serves 8-10 46.00 ea
SPRING VEGETABLE QUICHE 10 Inch, Serves 8-10 46.00 ea
CARROT-GINGER SOUP Serves 4, Gluten Free, Vegan 20.00 qt

MAIN COURSES

ROSEMARY ROASTED LEG OF LAMB with Mint-Walnut Pesto. Serves 2-3, Gluten Free. 50.00 lb
GLAZED SPIRAL HAM with Honey Mustard Sauce. Serves 10-12, Gluten Free 145.00 ea
ROASTED FILET OF BEEF with Horseradish Cream Sauce. Serves 10, Gluten Free 272.00 ea
GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce, Gluten Free Half Serves 4-6, Whole Serves 10-12	. 95.00 half/ 180.00 whole
“THICK CUT” ROASTED TURKEY BREAST Serves 2-3, Gluten Free 32.00 lb
TURKEY GRAVY Serves 4-8 14.00 pt

SIDES

CREAMY MASHED POTATOES Serves 2-3, Gluten-Free 15.00 pt
HARICOTS VERTS AMANDINE Serves 3-4, Gluten-Free, Vegan 19.00 lb
GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, Gluten-Free, Vegan 19.00 lb
CAULIFLOWER MASH Serves 3-4, Vegan, Gluten Free 19.00 pt
ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, Vegan, Gluten Free 19.00 lb

BUTTERFIELD
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SIDES CONTINUED

SPRING VEGETABLE QUINOA with Fresh Herbs. Serves 3-4, Gluten-Free	17.00 lb
TRADITIONAL BUTTERMILK BISCUITS Serves 6	15.00 ½ doz
HOUSEMADE FOCCACIA with Fresh Herbs, Serves 10	18.00 ea

DESSERTS

EASTER PASTEL CUPCAKES with Meringue Icing and Stuffed with Lemon Cream.	54.00 doz
STRAWBERRY SHORTCAKE Serves 6-8	48.00 ea
CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream. Serves 3-4, Gluten-Free	42.00 ea
INDIVIDUAL LEMON MERINGUE TART Serves 1.	10.00 ea
LEMON MERINGUE TART Serves 6-8	38.00 ea
FARMERS MARKET SEASONAL FRUIT PLATTER Gluten-Free, Vegan	65.00 sm/ 125.00 lg
Sm Serves 8-12, Lg serves 18-22	
SPRING CRULLERS (Pastel Colors) Serves 4.	20.00 ea

BUBBLY

BHENRI GIRAUD “ESPRIT NATURE” GRAND CRU.	98.00 btl
Balanced Nose of Fruits, Vanilla & Spices, with a Full, Smooth Finish	
AUTRÉAU DE CHAMPILLON PREMIER CRU Full-Bodied with Fresh Fruit & Hazelnut on The Nose.	68.00 btl
DI MARIA PROSECCO DOC Crisp & Light with Notes of Peach, Green Apple, & Delicate Florals	30.00 btl

BEVERAGE ADD-ONS

BUTTERFIELD MARKET BLOODY MARY MIX 32 oz.	12.00 ea
FRESH SQUEEZED ORANGE JUICE 32 oz.	18.00 ea

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

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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 call (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

SUNDAY, APRIL 9TH, 2023

DELIVERY WINDOW

8AM-11AM

10AM-1PM

1PM-4PM

3PM-6PM

PICK UPS (FROM 10AM-5PM)

APPROXIMATE TIME

(FROM 85TH & MADISON LOCATION)

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

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EASTER BRUNCH FOR 6—\$265

Classic Quiche: Ham & Swiss Or Garden Vegetable (1 whole), Garden Salad (6 servings), Smoked Salmon Canapes With Dill Butter (18 pcs), Deviled Eggs With Fresh Herbs (18 pcs), Fresh Fruit Salad (6 servings), Chocolate Double Soufflé Cake (1)

EASTER BRUNCH FOR 12—\$525

Classic Quiche: Ham & Swiss Or Garden Vegetable (2 whole), Garden Salad (1 lg bowl), Smoked Salmon Canapes With Dill Butter (36 pcs), Deviled Eggs With Fresh Herbs (36 pcs), Fresh Fruit Salad (1 luau bowl), Chocolate Double Soufflé Cake (2)

EASTER DINNER FOR 6—\$275

Main Course: Leg of Lamb or Fresh Roast Turkey & Gravy or Salmon With Tzatziki or Thick Cut Baked Ham (6 Servings, Half Side if Salmon is Selected), Carrot-Ginger Soup (2 qts), Creamy Mashed Potatoes (3 pts), Grilled Asparagus (2 lbs), Traditional Buttermilk Biscuits (6 pcs), Lemon Meringue Tart (1)

EASTER DINNER FOR 12—\$585

Main Course: Leg of Lamb Or Fresh Roast Turkey & Gravy or Salmon With Tzatziki or Thick Cut Baked Ham (12 servings, 1.5 Sides if Salmon is Selected), Carrot-Ginger Soup (3 qts), Creamy Mashed Potatoes (5 pts), Grilled Asparagus (3.5 lbs), Traditional Buttermilk Biscuits (12pcs), Lemon Meringue Tart (2)

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ITEM INGREDIENT LIST

STARTERS

SMOKED NORWEGIAN SALMON CANAPES WITH DILL BUTTER: Smoked Salmon, Dill, Butter, Flour, Salt, Yeast

DEVEILED EGGS WITH HERBS: Eggs, Mayo, Paprika, Salt, Chives,

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

CLASSIC QUICHE LORRAINE: Ham, Flour, Butter, Milk, Cream, Sugar, Eggs, Salt Pepper, Ham & Swiss Cheese, Nutmeg

SPRING VEGETABLE QUICHE: Vegetable Quiche, Farmer's Market Vegetables & Swiss

CARROT GINGER SOUP: Carrots, Leek, Onion, Celery, Shallots, Ginger, Garlic, Nutmeg, Cinnamon

MAIN COURSE

ROSEMARY ROASTED LEG OF LAMB: with Mint-Walnut Pesto: Parsley Mint Basil, Garlic, Parmesan Cheese Olive Oil Rosemary, Garlic, Lemon, Salt Pepper

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

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 Sauce, Old Bay Seasoning, Olive Oil, Salt, Pepper

THICK CUT ROASTED TURKEY BREAST: All Natural Turkey Breast, Butter, Garlic, Thyme, Oregano, Sage, Salt, Pepper

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

SIDES

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

SAUTÉED HARICOTS VERTS WITH ALMONDS : Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

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

CAULIFLOWER MASH: Cauliflower, Onions, Garlic, Salt, Chives, Olive Oil

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

SPRING VEGETABLE QUINOA: Quinoa, Fava Beans, Asparagus, Basil, Dill, Parsley, Lemon, Garlic, Olive Oil, Salt and Pepper

BREADS

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

FOCACCIA: Flour, Yeast, Sugar, Salt, Olive Oil

DESSERT

EASTER PASTEL CUPCAKES: with Meringue Icing and Stuffed with Lemon Cream.

Vanilla: Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt

Chocolate: Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk

Lemon Cream: Lemon, Sugar, Eggs, Butter

STRAWBERRY SHORTCAKE: Strawberries, Flour, Sugar, Butter, Baking Powder, Vanilla, Salt, Whipped Cream, lemon

CHOCOLATE DOUBLE SOUFFLÉ CAKE: with Chocolate Mousse & Whipped Cream: Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

LEMON MERINGUE TART: Sugar, Lemon, Eggs, Butter, Milk, Flour, Salt, Butter

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

SPRING CRUELLETS (PASTEL COLORS): Butter, Flour, Sugar, Egg, Salt, Vegetable Oil, Baking Powder Food Coloring Maple Syrup

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