



ORDERS MUST BE PLACED BY MONDAY, APRIL 15TH AT 4PM

Passover Menu

MONDAY APRIL 22ND & TUESDAY APRIL 23RD, 2024

PACKAGES

COMPLETE DINNER FOR 6	415.00	pkg
COMPLETE DINNER FOR 12	860.00	pkg

STARTERS

CHOPPED CHICKEN LIVER Serves 6-8, (GF)	20.00	lb.
MATZOH CRACKERS.9.00	box
SEASONAL CRUDITÉ CRATE with Fresh Herb Dip or Hummus. Serves 8-12, (GF)	75.00	ea.
GARDEN GREENS SALAD Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette. Serves 6-8, (GF)	45.00	ea.
CHICKEN BROTH with Carrots & Fresh Dill. Serves 4, (GF)	17.00	qt.
MATZOH BALLS Packaged in Increments of 27.00	pk.

SEDER ESSENTIALS

HOMEMADE GEFILTE FISH Packaged in Increments of 2	22.00	pk
HOUSE MADE RED HORSERADISH Serves 4-8, (GF), (V)9.00	half-pt
APPLE WALNUT HAROSET Serves 4-8, (GF)	20.00	lb
TRADITIONAL MATZOH8.00	box
EGG MATZOH8.00	box
SHMURA MATZOH.	55.00	box
TRADITIONAL SEDER PLATE Egg, Roasted Shank Bone, Parsley, Haroset, Horseradish Root	25.00	ea
ROASTED SHANK BONE5.00	ea
HARD BOILED EGGS 3 Eggs, Serves 2-3, (GF)6.00	pkg
GREENLEAF PARSLEY Bitter Greens5.00	bnch

MAIN COURSES

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

BUTTERFIELD
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1915

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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, (GF)	29.00 lb
HERB ROASTED NATURAL CHICKEN with Roasted Carrot Garnish. Serves 2-4, (GF)	25.00 ea
CHICKEN GRAVY Serves 4-8	14.00 pt

CLASSIC SIDES

POTATO LATKES Recommend 2 per person, Packaged in Increments of 4	13.00 pk
SOUR CREAM Serves 4-8, (GF).7.00 half-pt
HOUSEMADE APPLE SAUCE Serves 4-8, (GF), (V)	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 / 70.00 lg
APPLE MATZOH KUGEL with Dried Apricots Small serves 4 (in Aluminum Pan), Large serves 10 (in Glass Baking Dish)	22.00 sm/80.00 lg
CREAMY MASHED POTATOES Serves 2-3, (GF).	15.00 pt
ROASTED ROOT VEGETABLE TZIMMES with Carrots, Sweet Potato, Prunes, & Apricots. Serves 4, (GF).	18.00 pt

VEGETABLES

GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, (GF), (V)	20.00 lb
HARICOTS VERTS AMANDINE Serves 3-4, (GF), (V)	20.00 lb
ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, (GF)	19.00 lb

DESSERTS

FLOURLESS CHOCOLATE DOUBLE SOUFFLÉ CAKE w/Chocolate Mousse & Whipped Cream Serves 6-8, (GF)	42.00 ea
FLOURLESS CHOCOLATE MOUSSE CAKE Serves 6-8, (GF)	30.00 ea
COCONUT MACAROONS Serves 3-4, (GF)	34.00 doz
CHOCOLATE DIPPED MACAROONS Serves 3-4, (GF)	39.00 doz
FLOURLESS CHOCOLATE WALNUT COOKIES Serves 1, (GF)6.00 ea
CHOCOLATE COVERED STRAWBERRIES Serves 2-3, (GF), 6 Pieces	24.00 ea
SEASONAL FRUIT PLATTER Serves 12-15, (GF), (V)	72.00 ea

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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

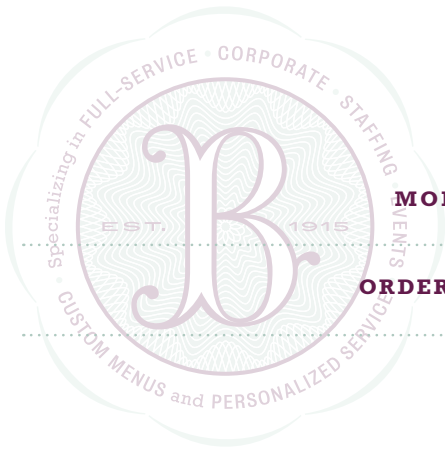
Butterfield delivers throughout Manhattan. Visit our website for full listing of delivery pricing.

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



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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 MON, APRIL 22ND

FOR TUES APRIL 23RD

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

BUTTERFIELD
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Passover Menu

MONDAY APRIL 22ND & TUESDAY APRIL 23RD, 2024

COMPLETE DINNER FOR 6

\$415

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

\$860

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 (2 sm), Chicken Broth with Carrots & Fresh Dill (3 qts),
Matzoh Balls (12 pcs), Apple Walnut Haroset (2 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: R_k _pgQ_s ac*MHMive Oil, Mjb @w*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

Butterfield Catering Passover

HEATING INSTRUCTIONS (REMEMBER TO PRE-HEAT YOUR OVEN!)

APPETIZERS & FIRST COURSE

CHICKEN BROTH with *Carrots & Fresh Dill*—On stovetop, bring to a boil in a saucepan over high heat. Lower heat and simmer 5-7 minutes.

MATZOH BALLS—Heat matzoh balls in chicken broth.

BUTTERFIELD'S PREMIUM GEFILTE FISH—Serve chilled, garnished with sliced, blanched carrot rounds & with a dollop of horseradish on the side.

BUTTERFIELD'S BEEF BRISKET —Add extra brisket gravy to pan. Heat in a 400° oven for 20 minutes, loosely covered with foil.

BRISKET GRAVY—Heat in pan with brisket, or on stovetop over low to medium heat, stirring, until very hot.

CEDAR PLANK ROASTED SALMON—Heat in 375° oven for 7-9 minutes, uncovered. Serve with cucumber dill tzatziki.

'THICK CUT' ALL NATURAL TURKEY BREAST—Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

TURKEY GRAVY—Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

BRAISED CHICKEN with *Artichokes and Olives*—Heat in 400°- 425° oven for 10 minutes, uncovered.

HERB ROASTED NATURAL CHICKEN with *Roasted Carrot Garnish*—Heat in 400° oven for 10 minutes with carrot & garlic garnish, uncovered.

CHICKEN GRAVY—Heat in saucepan on stovetop over low to medium heat, stirring, until very hot.

POTATO PANCAKES —Heat in 400° oven for 7-8 minutes, uncovered.

MATZOH STUFFING with *Granny Smith Apples and Fresh Herbs*—Heat in 400°- 425° oven for 15 minutes loosely covered with aluminum foil.

APPLE MATZOH KUGEL with *Dried Apricots*—Heat in 400° oven for 10 minutes.

CLASSIC POTATO KUGEL—Heat in 400° oven for 10 minutes.

CREAMY MASHED POTATOES—Heat in saucepan over low heat, stirring, adding a little milk if necessary, or transfer to oven-safe dish and heat in 400° oven for 10-15 minutes, loosely covered with foil. **Can also be heated in microwave, loosely covered.

ROASTED ROOT VEGETABLE TZIMMES —Heat in 400° oven for 10 minutes, uncovered.

GRILLED ASPARAGUS AND CHARRED LEMON—Heat in 400° oven for 7-8 minutes, uncovered.

HARICOTS VERTS AMANDINE—Heat in 400° oven for 7-8 minutes, uncovered.

ROASTED CAULIFLOWER with *Parmesan*—Heat in 400° oven for 7-8 minutes, uncovered.

SEASONAL FRUIT PLATTER —Served chilled.

All other desserts to be served at room temperature

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