

ORDER DEADLINE IS MONDAY, DECEMBER 16TH AT 4PM
TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION



Christmas Eve Holiday Catering

TUESDAY, DECEMBER 24TH

PACKAGES

| | |
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| INDIVIDUAL OVERSTUFFED CHRISTMAS MEAL | 48.99 ea |
| DINNER PACKAGE FOR 6 | 375.00 ea |
| DINNER PACKAGE FOR 12 | 720.00 ea |

STARTERS

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| MINI CRAB CAKES with Cayenne Rémolade, Serves 3-4 | 39.00 doz |
| ALL BEEF PIGS IN BLANKETS with Deli Mustard, Serves 3-4. | 28.00 doz |
| JUMBO SHRIMP COCKTAIL with House Cocktail Sauce, Serves 4 | 48.00 doz |
| TRUFFLE MUSHROOM RISOTTO BALLS Serves 3-4 | 36.00 doz |
| FRIED COCONUT SHRIMP with Sweet Chili Sauce, Serves 4 | 52.00 ea |
| 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 | 84.00 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 |
| WINTER MIXED GREENS SALAD with Roasted Pears, Toasted Pecans, Roquefort & Pear Vinaigrette, Serves 6-8 | 50.00 ea |

MAIN COURSE

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| CLASSIC BEEF BURGUNDY Serves 2-3. | 67.00 qt |
| FILET OF BEEF TENDERLOIN with Horseradish Cream, Serves 10, Gluten-Free | 272.00 ea |
| CEDAR PLANK ROASTED SALMON Gluten-Free. | 95.00 Half / 180.00 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 2-3, 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 |

BUTTERFIELD
CATERING

1915

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SIDES

- SCALLOPED POTATOES IN CREAM SAUCE** Small Tray Serves 4-6, Large Tray Serves 10. Gluten-Free **26.00 sm / 82.00 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**
- TRADITIONAL STUFFING** with Fresh Herbs, Serves 2-3. **16.00 lb**
- CORN BREAD STUFFING** with Mushrooms & Pecans, Serves 2-3 **18.00 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 **18.00 half-dozen**
- COUNTRY CORN BREAD** Serves 8-12 **18.00 loaf**
- 7-GRAIN ROLLS** **18.00 dozen**
- 1LB CRANBERRY PECAN LOAF** Serves 6-8 **18.00 ea**

DESSERT (CONT'D ON NEXT PAGE)

- BÛCHE DE NOËL** with Strawberry Cream, Vanilla, Fresh Whipped Cream, Serves 8. **56.00 ea**
- BÛCHE DE NOËL** with Chocolate Ganache, Fresh Whipped Cream, Serves 8, Gluten-Free **56.00 ea**
- CHOCOLATE DOUBLE SOUFFLÉ CAKE** with Chocolate Mousse & Whipped Cream, Serves 6, Gluten-Free **42.00 ea**

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DESSERT (CONT'D)

| | |
|--|------------------|
| CHEF JORGE'S APPLE TART 10 inch, Serves 6-8 | 38.00 ea |
| ASSORTED MINI CUPCAKES Holiday Themed, Serves 4-8. | 38.00 doz |
| HOLIDAY COOKIES AND BROWNIE CRATE Serves 8-12 | 85.00 ea |
| SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan | 72.00 ea |

FLOWERS

Winter floral centerpiece arrangements featuring a mix of amaryllis, roses, lisianthus, blooms of orchids, and greenery mixed with elegant gold or silver accents.

call: 332.456.8709 or email: flowers@butterfieldmarket.com

| | |
|--|------------------|
| SMALL FLORAL ARRANGEMENT 8-10 Inches Diameter & 7 Inches High | 120.00 ea |
| MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High | 185.00 ea |
| LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High | 235.00 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 TUESDAY, DECEMBER 24TH

MM/DD

DELIVERY WINDOW

PICK UPS AT 85TH AND MADISON

8-11AM

1-4PM

(FROM 9AM-7PM)

10AM-1PM

3-6PM

APPROXIMATE TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

BUTTERFIELD
CATERING

1915



Christmas Packages

TUESDAY, DECEMBER 24TH

ORDERS MUST BE PLACED BY MONDAY, DECEMBER 16TH AT 4PM

INDIVIDUAL OVERSTUFFED CHRISTMAS MEAL * 48.99 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 * 375.00

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 * 720.00

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 Tart

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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

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

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, Soy Sauce, 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

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

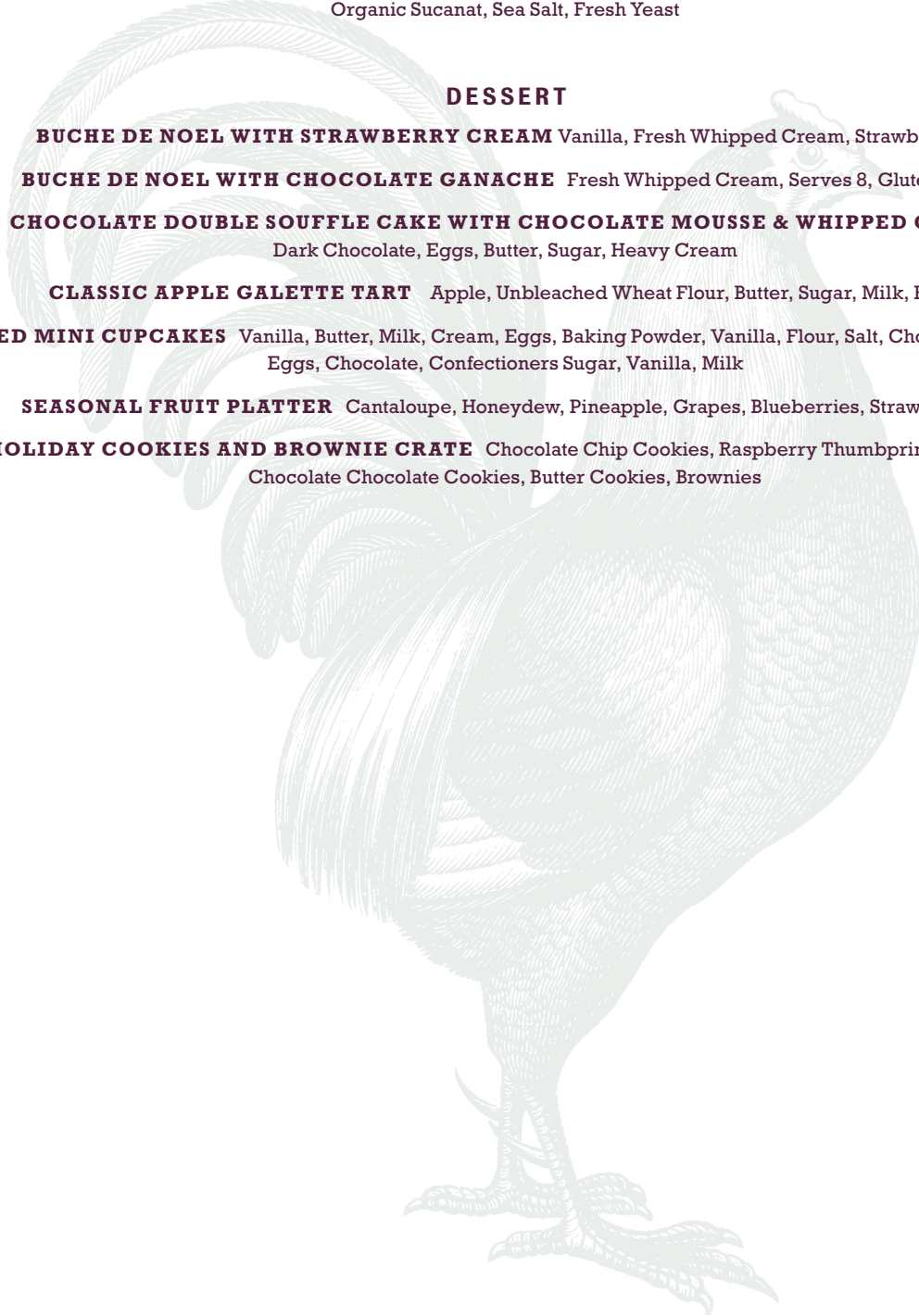
CHOCOLATE DOUBLE SOUFFLE CAKE WITH CHOCOLATE MOUSSE & WHIPPED CREAM
Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

CLASSIC APPLE GALETTE TART Apple, 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



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| <p style="text-align: center;">UPTOWN EAST (BETWEEN 130TH – 105TH) \$30</p> | <p style="text-align: center;">UPPER EAST (BETWEEN 105TH – 59TH) \$20</p> | <p style="text-align: center;">MIDTOWN EAST (BETWEEN 59TH – 36TH) \$30</p> |
| <p style="text-align: center;">DOWNTOWN EAST (BETWEEN 36TH – 14TH) \$40</p> | <p style="text-align: center;">LOWER EAST (BETWEEN 14TH – HOUSTON) \$50</p> | <p style="text-align: center;">BELOW HOUSTON \$60</p> |
| <p style="text-align: center;">UPTOWN WEST (BETWEEN 130TH – 100TH) \$40</p> | <p style="text-align: center;">WEST SIDE (BETWEEN 100TH – 59TH) \$30</p> | <p style="text-align: center;">MIDTOWN WEST (BETWEEN 59TH – 36TH) \$40</p> |
| <p style="text-align: center;">DOWNTOWN WEST (BETWEEN 36TH – 14TH) \$55</p> | | <p style="text-align: center;">LOWER WEST (BETWEEN 14TH – HOUSTON) \$60</p> |