



ORDERS SHOULD BE PLACED BY TUESDAY, APRIL 15TH

Easter Menu

SUNDAY, APRIL 20, 2025

PACKAGES

EASTER BRUNCH FOR 6	290.00 pkg
EASTER BRUNCH FOR 12	570.00 pkg
EASTER DINNER FOR 6	285.00 pkg
EASTER DINNER FOR 12	585.00 pkg

STARTERS & BRUNCH

SMOKED NORWEGIAN SALMON CANAPÉS with Dill Butter. Serves 3-4	40.00 doz
DEVEILED EGGS with Herbs. Serves 3-4, (GF)	39.00 doz
SEASONAL CRUDITÉ CRATE with Fresh Herb Dip or Hummus. Serves 8-12, (GF)	75.00 ea
GARDEN GREENS SALAD Serves 6-8, (GF), (V)	45.00 ea
with Sliced Oranges, Toasted Walnuts and Citrus Vinaigrette	
CLASSIC QUICHE LORRAINE with Ham & Gruyere, 10 Inch, Serves 8-10	54.00 ea
SPRING VEGETABLE QUICHE 10 Inch, Serves 8-10	54.00 ea
CARROT-GINGER SOUP Serves 4, (GF), (V)	22.00 qt

MAIN COURSES

ROSEMARY ROASTED LEG OF LAMB with Mint-Walnut Pesto. Serves 2-3, (GF)	50.00 lb
GLAZED SPIRAL HAM with Honey Mustard Sauce. Serves 10-12, (GF).	145.00 ea
ROASTED FILET OF BEEF with Horseradish Cream Sauce. Serves 10, (GF)	272.00 ea
GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce, (GF).	95.00 half/ 180.00 whole
Half Serves 4-6, Whole Serves 10-12	
WHOLE ROASTED CHICKEN Serves 2-3, (GF)	25.00 ea
CHICKEN GRAVY Serves 4-8	14.00 pt
PARMESAN CRUSTED CHICKEN Serves 2-3	32.00 lb
RICOTTA LASAGNA with Spinach, in a Aluminum Pan, Serves 10-12	127.00 ea
RICOTTA LASAGNA with Spinach, in a Glass Baking Dish, Serves 10-12	145.00 ea

SIDES

CREAMY MASHED POTATOES Serves 2-3, (GF).	15.00 pt
HARICOTS VERTS AMANDINE Serves 3-4, (GF), (V)	20.00 lb
GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, (GF), (V)	20.00 lb

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SIDES CONTINUED

ROASTED BROCCOLI with Garlic, Serves 3-4, (V), (GF)	20.00 pt
ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, (V), (GF)	19.00 lb
SPRING VEGETABLE QUINOA with Fresh Herbs. Serves 3-4, (GF)	17.00 lb
TRADITIONAL BUTTERMILK BISCUITS Serves 6	18.00 ½ doz
HOUSEMADE FOCACCIA with Fresh Herbs, Serves 10	18.00 ea

DESSERTS

DECORATED EASTER CUPCAKES Assortment of Vanilla & Chocolate	38.00 ½ doz
STRAWBERRY SHORTCAKE Serves 6-8	48.00 ea
CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream. Serves 3-4, (GF)	42.00 ea
INDIVIDUAL LEMON MERINGUE TART Serves 1.	12.00 ea
LEMON MERINGUE TART Serves 6-8	38.00 ea
FARMERS MARKET SEASONAL FRUIT PLATTER Serves 12-15, (GF) (V)	72.00 ea
CHOCOLATE DIPPED STRAWBERRIES 6 Pieces, Serves 2-3	24.00 box

BUBBLY

DI MARIA PROSECCO DOC Crisp & Light with Notes of Peach, Green Apple, & Delicate Florals	35.00 btl
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BEVERAGE ADD-ONS

FRESH SQUEEZED ORANGE JUICE 32 oz.	21.00 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	160.00 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:

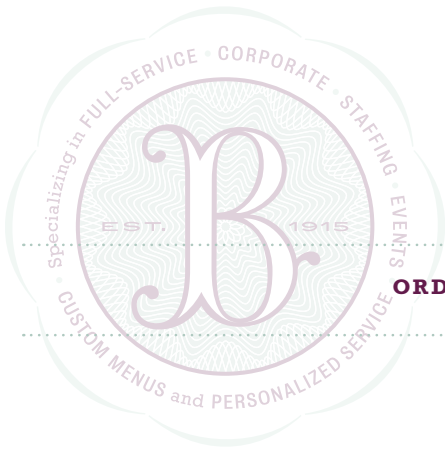
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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

SUNDAY, APRIL 20, 2025

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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SUNDAY, APRIL 20, 2025

EASTER BRUNCH FOR 6—\$290

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—\$570

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—\$285

Main Course: Leg of Lamb 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 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 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). Hummus (Chickpeas, Sesame Tahini, Garlic, Olive Oil, Lemon Juice, Salt, Ground Cumin, Lemon Zest)

MIXED GREEN SALAD: Sliced Oranges, Toasted Walnuts & Citrus 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

WHOLE ROASTED CHICKEN: Chicken, Tomatoes, Lemon, Thyme, Garlic, Rosemary, Salt, Pepper, Butter, Garlic

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

PARMESAN CRUSTED CHICKEN: Chicken, Lemon, Flour, Parmesan Cheese, Egg, Salt, Pepper

RICOTTA LASAGNA WITH SPINACH: Lasagna Noodles (flour, Egg, Salt), Ricotta Cheese, Spinach, Parmesan Cheese, Mozzarella, Basil, Garlic, Salt, Olive Oil, Tomatoes, Butter, Onion

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

ROASTED BROCCOLI WITH GARLIC: Broccoli, Garlic, Olive Oil, Salt, Pepper

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 & 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

DECORATED EASTER CUPCAKES: *Vanilla:* Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt. *Chocolate:* Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk

CHOCOLATE DIPPED STRAWBERRIES: Semi-Sweet Chocolate & Strawberries

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

Butterfield Catering Easter

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

SMOKED NORWEGIAN SALMON CANAPÉS *with Dill Butter*— Serve at Room Temperature.

CLASSIC QUICHE LORRAINE (HAM & GRUYERE)—*10 Inch.* Heat in 375° Oven for 8-10 Minutes.

SPRING VEGETABLE QUICHE—*10 Inch.* Heat in 375° Oven for 8-10 Minutes.

CARROT-GINGER SOUP—Simmer on Stovetop Over Medium Heat for 6 -8 Minutes, Stirring.

ROSEMARY ROASTED LEG OF LAMB— *with Mint-Walnut Pesto*—For Medium Rare, Heat in 400° Oven, Uncovered, for 10 - 12 Minutes. for Medium, Heat in 400° Oven, Uncovered, for 15 - 17 Minutes.
Remove from Oven and Let Rest for 5 Minutes.

GLAZED SPIRAL HAM— *Honey Mustard Sauce*—Heat in 400° Oven for 15-20 Minutes. Serve with Honey Mustard on the Side.

ROASTED FILET OF BEEF— *with Horseradish Cream Sauce*—For Medium Rare, Heat in 400° Oven, Uncovered, for 10 - 12 Minutes. for Medium, Heat in 400° Oven, Uncovered, for 15 - 17 Minutes. Remove from Oven and Let Rest for 5 Minutes.

GRILLED CEDAR PLANK SALMON— Heat in 375° Oven for 7-9 Minutes, Uncovered. Serve with Cucumber Dill Tzatziki

WHOLE ROASTED CHICKEN— Heat in a baking dish, adding several tablespoons of water or chicken stock at 375° for 12-15 minutes. Can also be heated in microwave, loosely covered for 2 minutes.

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

PARMESAN CRUSTED CHICKEN— Heat in an oven safe dish at 375° for 8-10 minutes, uncovered.
Can also be heated in microwave, loosely covered.

RICOTTA LASAGNA— with Spinach Heat in 375° oven for 10 min covered with aluminum foil. Can also be heated in microwave on high for 1-2 min, loosely covered.

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.*

GRILLED ASPARAGUS AND CHARRED LEMON—Heat in 400° Oven for 7-8 Minutes, Uncovered.

ROASTED BROCCOLI WITH GARLIC—Place broccoli on a baking sheet in 375° oven for 8-10 minutes, uncovered.
Can also be microwaved, loosely covered for 2-4 minutes.

HARICOTS VERTS AMANDINE—Heat in 400° Oven for 7-8 Minutes, Uncovered.

CAULIFLOWER MASH— Heat in Saucepan over Low Heat, Stirring, 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 CAULIFLOWER *with Parmesan*— Heat in 400° oven for 7-8 minutes, uncovered

SPRING VEGETABLE QUINOA *with Fresh Herbs.* Served Room Temperature

TRADITIONAL BUTTERMILK BISCUITS—Just Before Serving, Heat in 400°- 425° Oven for 2-3 Minutes Uncovered, or Serve at Room Temperature.

SEASONAL FRUIT PLATTER — Served chilled

All other desserts to be served at room temperature

DELIVERY FEES		
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