



**ORDER DEADLINE IS THURSDAY, DECEMBER 26 AT 4PM
TO PLACE AN ORDER CALL 212 283 7970**

New Years Eve Holiday Catering

TUESDAY, DECEMBER 31ST, 2024

CAVIAR

WILD AMERICAN HACKLEBACK Gluten-Free, 1 Ounce Serves 2 Guests	45.00 oz
ROYAL AMBER KALUGA Gluten-Free, 1 Ounce Serves 2 Guests	48.00 oz
SIBERIAN STURGEON Gluten-Free, 1 Ounce Serves 2 Guests	52.00 oz
IMPERIAL GOLDEN OSETRA Gluten-Free, 1 Ounce Serves 2 Guests	110.00 oz
CRÈME FRAÎCHE SERVES 6-8, Gluten-Free, 8 Ounces	10.00 ea
PETITE BLINI 36 pieces	16.00
MINI POTATO LATKES Serves 3-4	36.00 doz

SPARKLING WINE

DI MARIA PROSECCO DOC 6 Glasses	30.00 btl
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HORS D'OEUVRES

GRILLED CHICKEN SATAY with Thai Peanut Dip, Serves 3-4, Gluten-Free	38.00 doz
TARTLETS WITH ASPARAGUS & QUESO PEPITA RELISH Serves 3-4	38.00 doz
SEARED SESAME-CRUSTED AHI TUNA SKEWERS with Lemon Ponzu Dip, Serves 3-4, Gluten-Free	42.00 doz
TERIYAKI GLAZED FILET OF BEEF KABOBS with Hot & Sweet Gingered Chilis, Serves 3-4, Gluten-Free	41.00 doz
SALMON TARTARE BABY WONTON CUPS Needs Assembly, Serves 3-4	40.00 doz
ROASTED PEPPER & TOMATO BRUSCHETTA with Parmesan Pesto, Serves 3-4	37.00 doz
ROAST BEEF CROSTINI with Horseradish Cream, Serves 3-4	40.00 doz
FRIED COCONUT SHRIMP with Sweet Chili Sauce, Serves 4	54.00 doz
TRUFFLE MUSHROOM RISOTTO CROQUETTES Serves 3-4	38.00 doz
BEGGARS' PURSES with Spinach, Feta, Pignoli Nuts & Golden Raisins, Serves 3-4	39.00 doz
CLASSIC SHRIMP COCKTAIL with Coci tail Sauce. Serves 3-4.	50.00 doz

**BUTTERFIELD
CATERING**

1915



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HORS D'OEUVRES (CONT.)

- PETIT CRAB CAKES** with Cayenne Remoulade, Serves 3-4 **41.00 doz**
- PIGS IN BLANKETS** with Deli Mustard, Serves 3-4 **32.00 doz**

COCKTAIL PLATTERS

- CUBED CHEESE CRATE** with Fruit & Savory Crisps, Serves 6-10 **86.00 ea**
- VEGETABLE CRUDITÉ CRATE** with Fresh Herb Dip, Serves 8-12 **82.00 ea**
- TUSCAN ANTIPASTO** Serves up to 10. **175.00 ea**
Vegetable Picks (Grilled Zucchini, Peppers & Artichoke), Soppresata, Prosciutto di Parma, Eggplant Caponata, Homemade Pesto, Parmesan Reggiano, Genoa Salami, Caprese Picks (CilieGINE Mozzarella & Tomato), Citrus Herb Olives Basket of Herbed Bruschetta
- PIZZA BITES** Choice Of: Margherita, White Mushroom, Provençal, Serves up to 10 **70.00 ea**
- MEDITERRANEAN SPREADS** **160.00 ea**
Hummus, Baba Ganoush, Cucumber Tzatziki, Pita Triangles, Olives, Roasted Peppers & Tomatoes

MAIN COURSE

- CEDAR PLANK ROASTED SALMON** with Yogurt Dill Sauce **97.00 half / 187.00 whole**
- FILET OF BEEF TENDERLOIN** with Horseradish Cream, Serves 10, Gluten-Free **148.00 half / 277.00 whole**
- PARMESAN CRUSTED CHICKEN** Small Serves 4-6; Large Serves 10-12 **78.00 sm / 157.00 lg**
- CRAB CAKES WITH TARTAR SAUCE** 6 pieces **77.00**

SIDES

- CLASSIC MASHED POTATOES** Serves 2 Gluten-Free. **15.00 pt**
- ROASTED FINGERLING POTATOES** Serves 2-3 Gluten-Free, Vegan **17.00 lb**
- SIMPLY ROASTED VEGETABLES**, Gluten-Free, Vegan **19.00 lb**
- CAULIFLOWER MASH** Serves 2-3 Gluten-Free, Vegan **19.00 pt**
- CREAMED SPINACH** Serves 2-3, Gluten-Free **19.00 lb**
- WILD & JASMINE RICE** with Cranberries & Pignoli Nuts, Serves 2-3, Gluten-Free, Vegan **18.00 lb**
- ROASTED BROCCOLI** with Frizzled Garlic Serves 2-3 Gluten-Free, Vegan. **20.00 lb**

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DESSERT

MINIATURE DESSERT PASTRIES Serves 3-4, Bite-sized fruit tarts, mini mousse tarts & lemon meringue tarts	42.00 doz
MINIATURE NEW YEAR'S DECORATED CUPCAKES Silver & Gold Colored, Serves 3-4	38.00 doz
CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream, Serves 6, Gluten Free	42.00 ea
INDIVIDUAL RASPBERRY & BLUEBERRY TART with Fresh Pastry Cream, Serves 1	10.00 ea
CHEF JORGE'S APPLE TART 10 inch, Serves 6-8	38.00 ea
NEW YEAR'S EVE COOKIE 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.



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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

TUESDAY, DECEMBER 31ST, 2024

MM/DD

DELIVERY WINDOW

PICK UPS (FROM 9AM-7PM)

8-11AM

1-4PM

85TH & MADISON

10AM-1PM

3-6PM

APPROXIMATE TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

BUTTERFIELD
CATERING

1915

New Years Eve

ITEM INGREDIENT LIST

STARTERS

GRILLED CHICKEN SATAY Chicken, Ginger, Garlic, Lemon Juice, Cayenne, Paprika, Turmeric, Peanuts, Ginger, Onion, Red Pepper Flakes, Peanut Butter, Soy Sauce

TARTLETS WITH ASPARAGUS AND QUESO PEPITA RELISH Lime, Cumin, Cilantro, Cream Cheese, Feta Cheese, Pumpkin Seeds, Flour, Butter, Milk, Salt

SEARED SESAME-CRUSTED AHI TUNA SKEWERS Tuna, Sesame, Ponzu Sauce-Lemon, Soy Sauce

TERIYAKI FILET OF BEEF KABOBS WITH HOT & SWEET GINGERED CHILIS Beef, Soy Sauce, Mirin, Ginger, Rice Wine Vinegar, Scallion, Sesame Oil, Sugar, Red Pepper Flakes, Fingerling Peppers

SALMON TARTARE BABY WONTON CUPS Salmon, Sesame Oil, Soy Sauce, Cilantro, Sriracha, Flour, Oil, Scallion

ROASTED PEPPER & TOMATO BRUSCHETTA WITH PARMESAN PESTO Roasted Pepper, Tomato, Flour, Yeast, Salt, Parmesan Cheese, Basil, Garlic, Pine Nuts

MINI CRAB CAKES Panko, Dijon Mustard, Salt, Pepper, Parsley, Cayenne, Cayenne Remoulade (Tartar Sauce, Mayo, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt)

ROAST BEEF CROSTINI WITH HORSERADISH CREAM Beef, Flour, Salt, Yeast, Horseradish, Parmesan, Sour Cream, Lemon, Mayo, Garlic

FRIED COCONUT SHRIMP Shrimp, Flour, Paprika, Beer, Coconut Flakes, Salt, Vegetable Oil

TRUFFLE MUSHROOM RISOTTO CROQUETTES Rice, Porcini Mushrooms, Mushrooms, Butter, White Wine, Onion, Parmesan Cheese, Chicken Stock, Truffle Oil, Bread Crumbs, Egg, Flour

BEGGAR'S PURSES Spinach, Feta, Pignoli & Golden Raisins, Shallots, Butter, Salt, Pepper

JUMBO SHRIMP COCKTAIL Shrimp, Lemon, Cocktail Sauce (Ketchup, Horseradish, Worcestershire Sauce, Lemon)

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)

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)

TUSCAN ANTIPASTO BASKET Vegetable Picks (Grilled Zucchini, Peppers & Artichoke), Soppresata, Prosciutto Di Parma, Eggplant Caponata, Homemade Pesto, Parmesan Reggiano, Genoa Salami, Caprese Picks (CilieGINE Mozzarella & Tomato), Citrus Herb Olives, Basket Of Herbed Bruschetta

PIZZA BITES Margherita: Flour, Fresh Mozzarella, Butter, Onion, Garlic, Tomato, Basil, Olive Oil, Salt
White Mushroom: Fresh Ricotta, Fresh Mozzarella, Garlic

MEDITERRANEAN SPREADS Hummus (Chickpeas, Sesame Tahini, Garlic, Olive Oil, Lemon Juice, Salt, Ground Cumin, Lemon Zest); Baba Ganoush; Cucumber Dill Tzatziki (Greek Yogurt, Cucumber, Olive Oil, Dill, Salt, Pepper, Sour Cream); Pita Triangles, Olives, Roasted Pepper & Tomatoes

MAIN COURSE

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)

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

CRAB CAKES WITH TARTAR SAUCE Crab, Panko, Dijon Mustard, Salt, Pepper, Parsley, Scallion, Cayenne, Mayonnaise, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt

SIDES

CLASSIC MASHED POTATOES Potato, Milk, Butter, Heavy Cream, Salt, White Pepper

ROASTED FINGERLING POTATOES Fingerling Potatoes, Olive Oil, Salt, Pepper, Rosemary

SIMPLY ROASTED VEGETABLES Carrots, sweet potato, cauliflower, brocoli, red onions, Brussels Sprouts, Olive Oil, Salt

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

CREAMED SPINACH Spinach, Cream, Salt, Pepper, Onions, Nutmeg

JASMINE RICE WITH ENGLISH PEAS & LEMON SPINACH Jasmine Rice, Peas, Lemon, Butter, Salt & Pepper

New Years Eve

ITEM INGREDIENT LIST

DESSERT

MINIATURE DESSERT PASTRIES BITE Sized Fruit Tarts, Mini Mousse Tarts & Lemon Meringue Tarts

MINIATURE NYE CUPCAKES DECORATED IN SILVER & GOLD:

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

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

INDIVIDUAL RASPBERRY & BLUEBERRY TART WITH FRESH PASTRY CREAM

Raspberries, Blueberries, Unbleached Wheat Flour, Butter, Sugar, Milk, Eggs

CHOCOLATE DOUBLE SOUFFLÉ CAKE WITH CHOCOLATE MOUSSE & WHIPPED CREAM

Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

NYE COOKIE CRATE Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Chocolate Cookies, Butter Cookies, Brownies

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



Butterfield Catering NEW YEAR'S EVE * remember to PRE-HEAT your oven!

CAVIAR

Serve caviar chilled in a glass, crystal, or mother-of-pearl bowl – never metal! Traditionally served with blini or toast points. Enjoy with crème fraiche for added decadence.

mini French blini: Heat in 375° oven for 3-5 minutes.

mini potato latkes: Heat in 375° oven for 6–8 minutes.

COCKTAIL PLATTERS - Serve chilled or at cool room temperature.

pizza bites: Heat in 375° oven for 6–8 minutes OR serve room temperature.

HEAT & EAT HORS D'OEUVRES

tartlets with asparagus & queso pepita relish: Heat in 375° oven for 6–8 minutes

beggar's purses: Heat in 375° oven for 6–8 minutes.

piglets in puff pastry blankets: Heat in 375° oven for 6–8 minutes. Serve with small bowl of **grainy mustard dip**.

petit crab cakes: Heat in 375° oven for 6–8 minutes. Serve around small bowl of **cayenne rémoulade dip**.

fried coconut shrimp with sweet chili sauce: Heat in 375° oven for 6–8 minutes

truffled mushroom risotto balls: Heat in 375° oven for 6–8 minutes.

All other hors d'oeuvres serve at room temperature.

MAIN COURSE

cedar plank roasted salmon: Heat in 375° oven for 7-9 minutes, uncovered. Serve with **cucumber dill tzatziki**.

filet of beef tenderloin: For **MEDIUM RARE**, heat in 400° oven, uncovered for 10 - 12 minutes. For **MEDIUM**, heat for 15 - 17 minutes. Remove from oven and let rest for 5 minutes. Serve with **horseradish cream** on the side.

parmesan crusted chicken Heat in 375° oven for 4-6 minutes, uncovered, or warm in microwave loosely covered. Can also be enjoyed at room temperature!

crab cakes: Heat in 400° - 425° oven for 5 minutes.

SIDES

classic mashed potatoes: Heat in saucepan over low heat, stirring, adding a little milk if necessary, or transfer to oven-safe dish and heat in a 400° oven for 10-15 minutes, loosely covered with foil. Can also be heated in the microwave; loosely covered.

roasted fingerling potatoes: Heat In 375° oven For 8-10 minutes, Uncovered. Or warm in microwave, loosely covered..

simply roasted vegetables: Heat in saucepan, on stovetop over low to medium heat, stirring. Can also be heated in the Microwave, loosely covered.

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.

creamed spinach: Heat in 400°- 425° oven for 10 minutes, uncovered. Can also be heated in the microwave, loosely covered.

jasmine rice: Place rice in a small saucepan on stovetop then add a tablespoon of water for every cup of rice. Cook the rice over low heat for 3-5 minutes, stirring occasionally, until the rice is heated through.

roasted broccoli: Heat In 375° oven For 8-12 minutes, uncovered. Or warm in the microwave, loosely covered.

DESSERT

classic apple tart Heat in 350° oven for 5 minutes.

chocolate double soufflé cake: Serve chilled.

All other desserts: serve at room temperature.

<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>