



ORDERS MUST BE PLACED 3 DAYS PRIOR TO DELIVERY

Chanukah Holiday Catering

THURSDAY, DECEMBER 7TH THROUGH FRIDAY, DECEMBER 15TH 2023

STARTERS

- PIGS IN BLANKETS** with Deli Mustard, Serves 3-4 **28.00 doz**
- VEGETABLE CRUDITÉ CRATE** with Fresh Herb Dip, Serves 8-12 **75.00 ea**
- CUBED CHEESE CRATE** with Fruit & Savory Crisps, Serves 6-10 **80.00 ea**
- MINI POTATO LATKES** with Smoked Salmon & Crème Fraîche, Serves 3-4 **48.00 doz**
- MINI POTATO LATKES** with Crème Fraîche, Serves 3-4 **32.00 doz**
- CHICKEN SOUP** with Chunks of Chicken, Carrots & Dill, Serves 4, Gluten-Free **17.00 qt**
- MATZOH BALLS** 2 pc minimum, packaged in increments of two **7.00 pk**
- CHOPPED CHICKEN LIVER** Serves 6-8, Gluten-Free. **20.00 lb**
- CARR'S WATER CRACKERS** Serves 6-8, Vegan. **7.50 bx**
- CITRUS MIXED GREEN SALAD** Serves 6-8, Vegan **45.00 ea**
with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette

MAIN COURSE

- SLICED BRISKET OF BEEF** Grandma's Recipe, Serves 2-3, Gluten-Free **54.00 lb**
- EXTRA BRISKET GRAVY** Serves 4-6, Gluten-Free **11.00 pt**
- FILET OF BEEF TENDERLOIN** with Horseradish Cream, Serves 10, Gluten-Free **272.00 Whole**
- CEDAR PLANK ROASTED SALMON** Half Serves 5, Full Serves 10, Gluten-Free **95 Half / 180 Full**
with Cucumber Dill Tzatziki
- HERB ROASTED CHICKEN** Garnished with Roasted Carrots & Garlic, Serves 2-4, Gluten-Free **25.00 ea**
- PAN CHICKEN GRAVY** Serves 2-3. **11.00 pt**

SIDES (CONT'D ON NEXT PAGE)

- POTATO LATKES** Recommend 2 per person, 4 pc minimum, packaged in increments of 4 **13.00 pk**
- FRESH APPLESAUCE** Serves 4-8, Vegan, Gluten-Free **15.00 pt**

**BUTTERFIELD
CATERING**



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SIDES (CONT'D)

ALL-NATURAL SOUR CREAM Serves 4-8, Gluten-Free	7.00 half pt
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	15.00 pt
SIMPLY ROASTED VEGETABLES Serves 3-4, Gluten-Free, Vegan	19.00 lb
ROASTED CAULIFLOWER WITH PARMESAN Serves 3-4, Gluten-Free.	19.00 lb
BROCCOLI WITH FRIZZLED GARLIC Serves 3-4, Vegan, Gluten-Free.	20.00 lb

DESSERTS

RASPBERRY JELLY DOUGHNUTS Serves 6	24.00 half doz
CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream, Serves 6, Gluten-Free	42.00 ea
CHEF JORGE'S APPLE TART 10 Inch, Serves 6-8	35.00 ea
CHEF JORGE'S RUSTIC APPLE PIE Serves 6-8	35.00 ea
ASSORTED MINI CUPCAKES Holiday Themed, Serves 6-9	38.00 doz
HOLIDAY COOKIES & BROWNIE CRATE Serves 8-12.	85.00 ea
SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan	72.00 ea

FLOWERS

Beautiful floral centerpiece arrangements featuring a mix of white and blue colors that include roses, hydrangeas, blooms of orchids, lisianthus flowers, greenery & attractive seasonal flora.

Contact our floral designer Sebastien for more information or questions.

call: 332.456.8709 or email: flowers@butterfieldmarket.com

SMALL FLORAL ARRANGEMENT 7 Inches Diameter & 6 Inches High	95.00 ea
MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 6 Inches High	165.00 ea
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 6 Inches High	235.00 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 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 #

BUTTERFIELD
CATERING

1915



Chanukah Holiday Catering

THURSDAY, DECEMBER 7TH THROUGH FRIDAY, DECEMBER 15TH 2023

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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

MM/DD

DELIVERY WINDOW

PICK UPS 85TH & MADISON (FROM 9AM-7PM)

8-11AM

1-4PM

APPROXIMATE TIME

10AM-1PM

3-6PM

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

BUTTERFIELD
CATERING

1915

Chanukah

ITEM INGREDIENT LIST

APPETIZERS AND FIRST COURSE

PIGS IN BLANKETS ALL Beef Mini Hot Dogs, Puff Pastry, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

MINI POTATO LATKES Potatoes, Eggs, Onions, Flour, Parsley, Salt, White Pepper, with Smoked Salmon & Crème Fraiche

CHICKEN SOUP Chicken, Chicken Broth, Carrots, Dill, Salt

MATZOH BALLS Matzoh Meal, Eggs, Baking Powder, Water, Oil, Salt, Pepper

CHOPPED LIVER Chicken Liver, Eggs, Onions, Olive Oil, Salt, White Pepper

CARR'S WATER CRACKERS Wheat Flour, Palm Oil, Salt, Ferrous Sulfate, Niacinamide, Thiamine Mononitrate, Riboflavin, Folic Acid

CRUDITÉ CRATE Celery, Carrots, Peppers, Cauliflower, Broccoli, Fresh Herb Dip (Cream Cheese, Mayonnaise, Peppers, Onions, Basil, Garlic)

MIXED GREENS SALAD Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette

ENTRÉES

SLICED BRISKET OF BEEF Beef Brisket, Onions, Carrots, Celery, Tomato Paste, mushrooms, Garlic, Water, Salt

EXTRA BRISKET GRAVY Beef Brisket Drippings, Onions, Carrots, Celery, Tomato Puree, Tomato Paste, Garlic, Water, Salt

ROASTED WHOLE FILET OF BEEF Beef Tenderloin, Thyme, Garlic, Olive Oil, Salt, Horseradish Cream (Horseradish Root, Sour Cream, Garlic)

HERB ROASTED CHICKEN Whole Chicken, Roasted Carrots, Garlic, Butter, Herbs, Salt

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

CEDAR PLANK ROASTED SALMON Salmon, Orange Juice, Soy Sauce, Old Bay Seasoning

TZATZIKI Greek Yogurt, Garlic, Cucumber, Dill, Salt, Pepper, Olive Oil, Lemon

SIDE DISHES

POTATO PANCAKES Potatoes, Eggs, Onions, Flour, Parsley, Salt, White Pepper

FRESH APPLESAUCE Apples, Cinnamon, Cane Sugar

ALL-NATURAL SOUR CREAM Milk, Heavy Cream, Vinegar

CREAMY MASHED POTATOES Potatoes, Butter, Milk, Heavy Cream, Salt, White Pepper

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

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

BROCCOLI WITH FRIZZLED GARLIC Broccoli, Garlic, Olive Oil, Salt, Pepper

DESSERTS

RASPBERRY JELLY DOUGHNUTS flour, butter, yeast, sugar, egg, raspberry jam (raspberry, sugar)

CHOCOLATE DOUBLE SOUFFLÉ CAKE Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

CHEF JORGE'S APPLE TART Apples, Flour, Butter, Sugar, Cinnamon

CHEF JORGE'S RUSTIC APPLE PIE Apple, Unbleached Wheat Flour, Salt, 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

CRATE OF ASSORTED COOKIES AND MINI BROWNIES Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate-Chocolate, Cookies, Butter Cookies, Brownies

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

Butterfield Catering

CHANUKAH

Heating Instructions

Starters

Chicken Soup with Chunks of Chicken, Carrots & 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.

Pigs In Blankets with Deli Mustard

Heat in 375° oven for 6-8 minutes.

Mini Potato Latkes with Smoked Salmon & Crème Fraiche

Heat in 375° oven for 6-8 minutes, uncovered.

Chopped Chicken Liver

Serve at room temperature.

Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette

Serve chilled or at cool room temperature.

Vegetable Crudité Crate with Fresh Herb Dip

Serve chilled or at cool room temperature.

Cubed Cheese Crate with Fruit & Savory Crisps

Serve chilled or at cool room temperature.

Main Course

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.

Roasted Filet of Beef with Horseradish Cream

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

Cedar Plank Roasted Salmon

Heat in 375° oven for 7-9 minutes, uncovered. Serve with cucumber dill tzatziki.

Herb Roasted Chicken with Roasted Carrots & Garlic Garnish

Heat in 400° oven for 10 minutes with carrot & garlic garnish, uncovered.

Pan Chicken Gravy

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

Sides

Potato Latkes

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

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 Cauliflower with Parmesan

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

Simply Roasted Vegetables

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

Broccoli with Frizzled Garlic

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

Fresh Apple Sauce

All Natural Sour Cream

Serve chilled.

Desserts

Chef Jorge's Rustic Apple Pie

Heat in 350° oven for 10-15 minutes.

Classic Apple Tart

Heat in 350° oven for 5 minutes

All other desserts to be served at room temperature