

ORDER DEADLINE IS FRIDAY, DECEMBER 15TH AT 4PM
 TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION



Christmas Eve Holiday Catering

SUNDAY, DECEMBER 24TH

PACKAGES

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

STARTERS

MINI CRAB CAKES with Cayenne Rémoulade, Serves 3-4	39.00 doz
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
MIXED GREENS SALAD with Roasted Pears, Toasted Pecans, Roquefort & Pear Vinaigrette, Serves 6-8	45.00 ea

MAIN COURSE

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
FRENCH COUNTRY HAM (SLICED THICK) Serves 2-3, Gluten-Free	32.00 lb

BUTTERFIELD
CATERING

1915

ORDER DEADLINE IS FRIDAY, DECEMBER 15TH AT 4PM
 TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION



Christmas Eve Holiday Catering

SUNDAY, DECEMBER 24TH

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 **26.00 sm / 90.00 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**
- SEVEN-GRAIN DINNER ROLLS** **18.00 dozen**
- 1LB CRANBERRY PECAN LOAF** Serves 6-8 **18.00 ea**

DESSERT (CONT'D ON NEXT PAGE)

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

BUTTERFIELD
CATERING

ORDER DEADLINE IS FRIDAY, DECEMBER 15TH AT 4PM
TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION

Christmas Eve Holiday Catering

SUNDAY, DECEMBER 24TH

DESSERT (CONT'D)

CHEF JORGE'S APPLE TART 10 inch, Serves 6-8	35.00 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 #



Christmas Eve Holiday Catering

SUNDAY, DECEMBER 24TH

ORDER DEADLINE IS FRIDAY, DECEMBER 15TH AT 4PM

TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 * DELIVERY FEES APPLY ACCORDING TO LOCATION

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

FOR SUNDAY, DECEMBER 24TH 2023

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

SUNDAY, DECEMBER 24TH, 2023

ORDERS MUST BE PLACED BY FRIDAY DECEMBER 15 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

BUTTERFIELD
CATERING

1915

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

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

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

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 Strawberry Cream with Vanilla, Fresh Whipped Cream, Strawberries

BUCHE DE NOEL WITH CHOCOLATE GANACHE Fresh Whipped Cream, Strawberries, 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



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

STARTERS

Mini Crab Cakes: Heat in 400° - 425° oven for 5 minutes. Serve with **cayenne rémoulade**.

Pigs In Blankets: Heat in 375° oven for 6-8 minutes. Serve with **deli mustard**.

Truffle Mushroom Risotto Balls: Heat in 375° oven for 6-8 minutes.

Fried Coconut Shrimp: Heat in 375° oven for 6-8 minutes uncovered

Baked Brie En Croute: Bake in 350°-375° oven for **12** minutes. Remove from oven and let rest for 5 minutes. Serve with **water crackers**.

SOUPS

Butternut Squash Bisque: Heat soup in saucepan on stovetop, over medium heat, stirring, until very hot. Top bowls of with a dollop of **crème fraîche**, then sprinkle with toasted **pumpkin seeds**.

MAIN COURSE

Classic Beef Burgundy: Heat in a heavy pot on stovetop, over medium heat until very hot.

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.

Cedar Plank Roasted Salmon: Heat in 375° oven for 7-9 minutes, uncovered. Serve with cucumber dill tzatziki.

"7-Fishes" Seafood Paella: Heat in 400°- 425° oven for 10 minutes loosely covered with aluminum foil, remove foil and cook for additional 5 minutes.

Roasted Free Range Turkey: Heat turkey for 20-25 minutes in well pre-heated 425° oven, loosely tented with aluminum foil. **Please note:** We will be roasting turkeys continuously during the day; if you are one of the later deliveries you might receive your turkey still warm from the oven. If so, reduce warming time to 10-15 minutes at 425°– or serve as is with hot gravy. **As always, we don't believe in heating the turkey until it is very hot, just until it is warmed through.**

Thick Cut' All Natural Turkey Breast: Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

Glazed Spiral Cut Ham: Heat in 400° oven for 15-20 minutes. Serve with **honey mustard** on the side.

French Country Ham: Heat in 400° oven for 8-10 minutes.

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

SIDE DISHES

Scalloped Potatoes In Cream Sauce: Heat in 400° oven for 8-10 minutes, uncovered.

Roasted Cauliflower with Parmesan: Heat in 400° oven for 7-8 minutes, uncovered.

Sautéed Haricot Verts: Heat in 400° oven for 7 - 8 minutes, uncovered

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

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

Wild & Jasmine Rice Dressing With Cranberries And Pine Nuts: Drizzle a little water over and heat 7 minutes in well pre-heated 400°/425° oven, covered.

Traditional Stuffing With Fresh Herbs

Cornbread Stuffing With Mushrooms & Pecans

Heat in 400°- 425° oven for 10 minutes loosely covered with aluminum foil, remove foil and cook for additional 5 minutes.

Praline Sweet Potatoes**Marshmallow Sweet Potatoes**

Heat in 400°- 425° oven for 10 minutes, uncovered.

Heat in 400°- 425° oven for 10 minutes, uncovered.

Fresh Autumn Apple Sauce**Cranberry Sauce With Orange Zest**

Serve chilled.

BREADS**Traditional Buttermilk Biscuits****Country Corn Bread**

Just before serving, heat in 400°- 425° oven for 2-3 minutes uncovered, or serve at room temperature.

Seven-Grain Rolls**Raisin Nut Bread**

Serve at room temperature.

DESSERT

Classic Apple Galette Tart: Heat in 400° - 425° oven for 5 minutes.

Tate's Chocolate Chip Pie: Heat in 350° oven for 10-15 minutes.

All other desserts to be served at room temperature.