



ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 18TH AT 4PM
(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 24, 2022

PACKAGES

OVERSTUFFED INDIVIDUAL THANKSGIVING DINNER	48.99 ea
COMPLETE DINNER FOR 6	285.00 pkg
COMPLETE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday).	340.00 pkg
DELUXE DINNER FOR 6	395.00 pkg
DELUXE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday)	450.00 pkg
COMPLETE DINNER FOR 12 (+25 Thursday)	525.00 pkg
DELUXE DINNER FOR 12 (+25 Thursday)	720.00 pkg

STARTERS

BUTTERNUT SQUASH BISQUE with Crème Fraiche & Toasted Pumpkin Seeds, Serves 4, Vegetarian	22.00 qt
CORN CHOWDER Serves 4, Vegetarian	20.00 qt
PIGS IN BLANKETS with Deli Mustard, Serves 3-4	28.00 doz
MINI CRAB CAKES with Cayenne Rémoûlade, Serves 3-4	39.00 doz
JUMBO SHRIMP COCKTAIL with House Cocktail Sauce, Serves 4	48.00 doz
VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-12	75.00 ea
CITRUS MIXED GREENS SALAD Serves 6-8	45.00 ea
with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette	

MAIN COURSE

ROASTED FREE RANGE TURKEY 14-16 lbs, Serves 8-10, Gluten-Free (+25 Thursday)	145.00 ea
STUFFED FREE RANGE TURKEY with Traditional Stuffing (+25 Thursday)	170.00 ea
Additional stuffing is recommended for meals serving 8 or more, Serves 8-12	
OVEN READY TURKEY 12-30 lbs, 1 lb per person is just enough, or 1.5lb per person for leftovers, Gluten-Free	9.00 lb
Ready to cook! Turkeys are cleaned, trussed, stuffed with apples, onions, celery & fresh herbs for seasoning; basted & placed in aluminum trays with easy cooking instructions.	
MEAT & POULTRY THERMOMETER for checking internal temperature of turkey	15.00 ea
WHOLE ROASTED ALL NATURAL TURKEY BREAST Serves 8-10, Gluten-Free	98.00 ea
"THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten-Free	32.00 lb
HOMEMADE TURKEY GRAVY Serves 4-8	14.00 pt
GLAZED SPIRAL HAM Serves 10-12, Gluten-Free	145.00 ea
VEGAN TURKEY Stuffed with Butternut Squash & Mushrooms. Serves 2-3.	32.00 lb
HOMEMADE VEGAN & GLUTEN-FREE MUSHROOM GRAVY Serves 4-8	16.00 pt

BUTTERFIELD
CATERING



ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 18TH AT 4PM
(DELIVERY FEES APPLY ACCORDING TO LOCATION) CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 24, 2022

DRESSINGS & STUFFING

TRADITIONAL STUFFING WITH FRESH HERBS Serves 2-3	16.00 lb
SWEET SAUSAGE & SOURDOUGH STUFFING Serves 2-3	19.00 lb
CORN BREAD STUFFING with Mushrooms & Pecans Serves 2-3	18.00 lb
WILD & JASMINE RICE DRESSING with Butternut Squash & Dried Cranberries. Serves 2-3, Gluten-Free, Vegan	18.00 lb

SIDES

PRALINE SWEET POTATOES Puréed Sweet Potatoes with Candied Praline Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	28.00 sm / 90.00 lg
MARSHMALLOW SWEET POTATOES Puréed Sweet Potatoes with Mini Marshmallows Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	26.00 sm / 88.00 lg
HARVEST CORN PUDDING Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish	26.00 sm / 88.00 lg
GREEN BEANS WITH SHITAKE MUSHROOMS Serves 3-4, Gluten-Free, Vegan	18.00 lb
ROASTED BRUSSELS SPROUTS with Butternut Squash. Serves 3-4, Gluten-Free	18.00 lb
CREAMED SPINACH Serves 2-3, Gluten-Free	19.00 lb
AUTUMN VEGETABLE MEDLEY Serves 3-4, Gluten-Free, Vegan.	18.00 lb
CLASSIC MASHED POTATOES Serves 2, Gluten-Free.	15.00 pt
FRESH AUTUMN APPLE SAUCE Serves 4-6, Gluten-Free, Vegan	16.00 pt
CRANBERRY SAUCE with Orange Zest, Serves 4-8, Gluten-Free, Vegan	16.00 pt

BREADS

TRADITIONAL BUTTERMILK BISCUITS Serves 6	15.00 half doz
COUNTRY CORN BREAD Serves 6-8	15.00 loaf
7-GRAIN ROLLS Serves 8-12	17.00 doz
RAISIN NUT BREAD Serves 6-8	17.00 loaf

DESSERTS

CHEF JORGE'S PUMPKIN PIE 10 inch, Serves 10-12.	38.00 ea
TATE'S APPLE CRUMB PIE 9 inch, Serves 6-8	28.00 ea
TATE'S CHOCOLATE CHIP PIE 9 inch, Serves 6-8, Contains Walnuts.	28.00 ea
TATE'S PECAN PIE 9 inch, Serves 6-8	28.00 ea
SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan	72.00 ea
HOLIDAY COOKIES & BROWNIE CRATE Serves 8-12	82.00 ea

ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 18TH AT 4PM
(DELIVERY FEES APPLY ACCORDING TO LOCATION) CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 24, 2022

FLOWERS

Beautiful fall floral centerpiece arrangements featuring a mix of autumnal elements that include roses, blooms of orchids, leucadendrons, mums flowers, greenery & attractive seasonal flora.

Contact our floral designer Sebastien for more information or questions.

call: (212) 283 7970 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	175.00 ea
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 6 Inches High	245.00 ea

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com

Call our Catering Department at (212) 283 7970 or fax a completed order sheet to (212) 772 2506

QUESTIONS

Email: holiday@butterfieldmarket.com or phone: (212) 283 7970

DELIVERY INFORMATION

Delivery fees apply according to location. Butterfield Market delivers throughout Manhattan.

On Thanksgiving Day, we cannot deliver from 34th to 44th Streets between Broadway & 7th Avenue due to the Thanksgiving Day Parade. Pick-ups can be made at 1150 Madison Avenue (at 85th Street).

SERVING INSTRUCTIONS & INGREDIENT LIST

Many dishes on our holiday menus need to be heated prior to serving. Heating instructions are included in your order & a full listing of our item ingredients can be found on our website for each of your holiday items.

butterfieldmarket.com

FOR OFFICE USE:

RECEIVED BY

CHECKED BY

ORDER #

BUTTERFIELD

CATERING

1915



Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 24, 2022

ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 18TH, 2022 AT 4PM
(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS:

DELIVERY & PICK-UP WINDOWS

FOR WEDNESDAY, NOVEMBER 23

DELIVERY WINDOW

8-11AM

1-4PM

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

10AM-1PM

3-6PM

APPROXIMATE TIME

FOR THURSDAY, NOVEMBER 24

DELIVERY

8-12PM

BTWN CPW & COLUMBUS

85TH & MADISON PICK UPS (FROM 9AM-1PM)

10AM-3PM

10AM-3PM

APPROXIMATE TIME

OR FOR AN ALTERNATE DATE

MM/DD

DELIVERY TIME

PICK-UP TIME

LOCATION

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Thanksgiving Packages

THURSDAY, NOVEMBER 24, 2022. 212-283-7970

INDIVIDUAL OVERSTUFFED THANKSGIVING DINNER

\$48.99 EA

'Thick Cut' All Natural Turkey Breast (8 oz), Homemade Turkey Gravy, Traditional Stuffing with Fresh Herbs (8 oz), Cranberry Sauce with Orange Zest, Sweet Potato Mash (8 oz), Slice of Country Cornbread, Individual Pumpkin Pie

COMPLETE DINNER FOR 6

\$285*

'Thick Cut' All Natural Turkey Breast (3 lb) or upgrade to a Whole Roast Turkey (+55)*, Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lb), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lb), Classic Mashed Potatoes (3 pints), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 6

\$395*

'Thick Cut' All Natural Turkey Breast (3 lbs) or upgrade to a Whole Roast Turkey (+55)*, Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (2 quarts), Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lbs), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lbs), Classic Mashed Potatoes (3 pints), Praline Sweet Potatoes (1 sm. tray), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

COMPLETE DINNER FOR 12

\$525*

Whole Roasted Turkey (14-16 lbs), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 12

\$720*

Whole Roasted Turkey (14-16 lbs), Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (3 quarts), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Praline Sweet Potatoes (1 lg. glass baking dish), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

* +25 ADDITIONAL ON THANKSGIVING DAY

BUTTERFIELD
CATERING

1915

Butterfield Catering Thanksgiving

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

APPETIZERS & FIRST COURSE

BUTTERNUT SQUASH BISQUE with *Crème Fraîche & Toasted Pumpkin Seeds*—Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot. Top with a dollop of crème fraîche, then sprinkle with toasted pumpkin seeds.

CORN CHOWDER—Heat soup in a saucepan on the stovetop, over medium heat, stirring, until very hot.

PIGS IN BLANKETS with *Deli Mustard*—Heat in 375° oven for 6-8 minutes.

MINI CRAB CAKES with Cayenne Rémoulade—Heat in 400°- 425° oven for 5 minutes. Serve with Cayenne Rémoulade dip on the side.

JUMBO SHRIMP COCKTAIL with House Cocktail Sauce—Serve chilled with cocktail sauce on the side.

VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip—Serve chilled or at cool room temperature.

CITRUS MIXED GREEN SALAD with *Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette*—
Serve chilled or at cool room temperature.

ENTRÉES

OVEN READY TURKEY (12-30 Pounds)—1. Preheat oven to 350 degrees. 2. Uncover Turkey, and pour 1 pint (2 cups) of water into the bottom of the turkey pan. 3. Re-cover the turkey with aluminum foil. 4. For a 12 pound turkey, cook for 2 hours and 15 minutes. For a 14-16 pound turkey, cook for 2 hours and 30 minutes. For a 18-20 pound turkey, cook for 2 hours and 45 minutes. For a 22-24 pound turkey, cook for 3 hours. 5. Remove the aluminum foil and baste the turkey with the juice from the bottom. Cook the uncovered turkey until the pop-up thermometer pops up! (For 14-16 pound turkeys, this should take about 50 minutes). ** If using a meat thermometer, remove the turkey when the internal temperature reaches 155 degrees Fahrenheit at the deepest part of the breast** 6. Let the turkey cool for at least 20 minutes before carving.

ROASTED FREE RANGE TURKEY (14-16 Pounds), **STUFFED FREE RANGE TURKEY WITH TRADITIONAL STUFFING**

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. The gravy & dressing should be heated until very hot.

ROASTED ALL NATURAL WHOLE TURKEY BREAST, 'THICK CUT' ALL NATURAL TURKEY BREAST

Heat turkey breast in well pre-heated 400° oven for 10 minutes uncovered. Serve with hot gravy.

HOMEMADE TURKEY GRAVY, HOMEMADE MUSHROOM GRAVY

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

GLAZED SPIRAL HAM— Heat in 400° oven for 15-20 minutes. Serve with honey mustard on the side.

VEGAN TURKEY STUFFED WITH BUTTERNUT SQUASH AND MUSHROOMS

Heat in 400°- 425° oven for 15 minutes loosely covered with aluminum foil.

DRESSINGS & STUFFING

TRADITIONAL STUFFING WITH FRESH HERBS, SWEET SAUSAGE & SOURDOUGH STUFFING, 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.

WILD & JASMINE RICE DRESSING WITH BUTTERNUT SQUASH & DRIED CRANBERRIES —Drizzle a little water over and heat 7 minutes in well pre-heated 400°- 425° oven, covered.

SIDE DISHES

MARSHMALLOW SWEET POTATOES, PRALINE SWEET POTATOES, HARVEST CORN PUDDING

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

GREEN BEANS with Shiitake Mushrooms— Heat in 400°- 425° oven for 7 minutes, uncovered.

ROASTED BRUSSELS SPROUTS with *Butternut Squash*—Heat in 400°- 425° oven for 10 minutes, uncovered.

CREAMED SPINACH—Heat in 400°- 425° oven for 10 minutes, uncovered. Can also be heated in the microwave, loosely covered.

AUTUMN VEGETABLE MEDLEY—Heat in 400°- 425° oven for 10 minutes, uncovered.

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.

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.