

BUTTERFIELD
CATERING

1915

Catering Menu



Butterfield Catering Menu

BREAKFAST

CLASSIC BREAKFAST PACKAGE Sm 142.00 / Med 228.00 / Lg 312.00

Miniature Breakfast Pastries, Fruit & Berries, Freshly Squeezed Orange Juice or Grapefruit Juice & Coffee, Decaf or Tea
(Add Additional Coffee, Decaf or Tea for 30.00 per box). Sm Serves 8-12; Med Serves 12-15; Lg Serves 18-22

MINIATURE BREAKFAST PASTRY PLATTER Sm 62.00 / Med 84.00 / Lg 105.00

Assorted Muffins, Scones & Croissants. Sm Serves 8-10; Med Serves 12-15; Lg Serves 18-22

SCOTTISH SMOKED SALMON PLATTER Sm 198.00 / Med 308.00 / Lg 440.00

Includes Bagels, Cream Cheese (Plain, Scallion & Vegetable) & Vegetable Platter with Sliced Tomato, Capers, Red Onion & Lemon. Sm Serves 8-10; Med Serves 12-15; Lg Serves 18-22

QUICHETTE PLATTER. Sm 76.00 / Lg 180.00

Choose from: Lorraine, Seasonal Vegetable, Poached Salmon with Spinach, Chèvre Tomato
Sm: 15 Pieces, Choose 2; Lg: 36 Pieces, Choose 3

BREAKFAST SANDWICHES on Mini Croissants Sm 53.00 / Med 85.00 / Lg 125.00

Egg Salad with Dill, Smoked Salmon & Cream Cheese, Bacon, Lettuce & Tomato, Herbed Chèvre with Candied Tomato
Sm: 12 Pieces, Choose 2; Med 20 Pieces, Choose 3, Lg: 30 Pieces, Choose 4

MINIATURE OMELET WRAPS Pan of 20. Disposable Chafing Dish with Sterno (Add 7.00) 53.00

Whole Egg, Bacon & Cheddar or Egg White, Black Bean, Avocado & Pepper Jack Cheese

BAGEL PLATTER Platter of 12 Assorted Bagels with Plain, Vegetable & Scallion Cream Cheese 66.00

SEASONAL FRUIT PLATTER (GF/V) Mini 43.00 / Sm 62.00 / Lg 116.00

Mini Serves 5-7; Sm Serves 12-16; Lg Serves 18-22

YOGURT PARFAITS IN A CLEAR MASON JAR (GF) 9.50 ea

Two or Zero Percent Yogurt with Mixed Berries & Granola. Minimum 4

FRUIT AND BERRY SALAD IN LUAU BOWL Serves 8-12 45.00

BEVERAGES

SMALL BOX OF MADISON BLEND COFFEE 30.00

Regular or Decaf. Serves 10-12 Cups

LARGE BOX OF MADISON BLEND COFFEE 90.00

Regular or Decaf. Serves 30-35 Cups

SMALL BOX OF MIGHTY LEAF TEA 30.00

Assorted, Black or Herbal. Serves 10-12 Cups

LARGE BOX OF MIGHTY LEAF TEA 90.00

Assorted, Black or Herbal. Serves 30-35 Cups

SMALL BOX OF HOT CHOCOLATE Serves 10-12 40.00

FRESH SQUEEZED ORANGE JUICE 18.00 qt

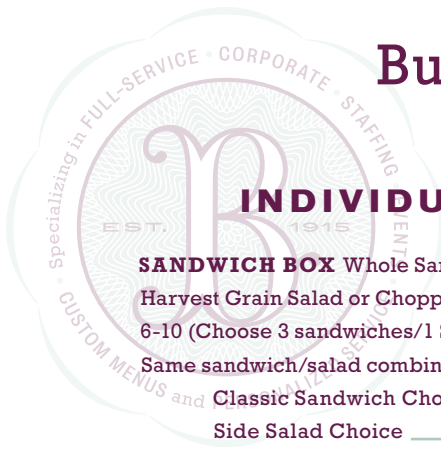
Serves 4-6

FRESH SQUEEZED GRAPEFRUIT JUICE 18.00 qt

Serves 4-6

ABOUT OUR COFFEE

We are committed to sourcing, roasting, and brewing fresh coffee of the highest quality. Our roasting partner works directly with farmers and suppliers who share our commitment to quality.



Butterfield Catering Menu

INDIVIDUALLY PACKAGED MEALS (6 BOX MINIMUM)

SANDWICH BOX Whole Sandwich, Choice of Seasonal Fruit Salad, Coleslaw, **24.00 ea**

Harvest Grain Salad or Chopped Kale, Brownie or Cookies, Water or Lemonade.

6-10 (Choose 3 sandwiches/1 Salad), 11-15 (Choose 4 sandwiches/2 salads, 16 or more (Choose 5 sandwiches/3 salads).

Same sandwich/salad combination for all boxes.

Classic Sandwich Choice (see list on next page) _____

Side Salad Choice _____ Beverage _____ Water _____ Lemonade

SALAD BOX Entrée Salad, Fresh Focaccia Bread, Brownie or Cookies, Water or Lemonade **24.00 ea**

_____ Grilled Chicken Caesar with Chicken, Parmesan, Croutons, Romaine Lettuce, Caesar Dressing

_____ Goat Cheese & Roasted Beets With Toasted Almonds, Dried Cranberries, Asparagus, Candied Walnuts, Olives, Mixed Greens, Balsamic Dressing (GF)

_____ Mandarin Chicken with Chicken, Crispy Noodles, Scallions, Mandarins, Toasted Almonds, Boston Lettuce, Sesame Dressing

_____ Mediterranean with Hummus, Cucumber, Feta, Kalamata Olives, Tomato, Toasted Focaccia, Romaine, Red Wine Vinaigrette

_____ Avocado & Chicken with Grilled Chicken, Avocado, Tortilla Crisps, Tomato, Grilled Corn, Jack Cheese, Mixed Greens, Balsamic Vinaigrette

Beverage _____ Water _____ Lemonade

COMPLETE MEALS Choice of Entrée and 2 sides sent in oven safe & microwavable container **32.00 ea**

6 Box Minimum per Variety

ENTRÉE (Choose 1)

- _____ Parmesan Crusted Chicken
- _____ Lemon Oregano Chicken
- _____ Grilled Flank Steak (GF)
- _____ Crab Cakes
- _____ Cedar Plank Roasted Salmon (GF)

SIDES (Choose 2)

- _____ Roasted Broccoli (GF/V)
- _____ Cauliflower Mash (GF/V)
- _____ Roasted Cauliflower (GF)
- _____ Gemelli Pasta
- _____ Simply Roasted Vegetables (GF/V)
- _____ Roasted Fingerling Potatoes (GF/V)
- _____ Jasmine Rice with Peas (GF)

BARA CHIRASHI & SUSHI BOX **28.00 ea**

TUNA POKE SALAD **20.00 ea**

COLD BEVERAGES

SARATOGA FLAT WATER Glass Btl **3.00**

SARATOGA SPARKLING WATER Glass Btl . **3.00**

BOYLAN'S BLACK CHERRY SODA **3.00**

BOYLAN'S GINGER ALE **3.00**

COCA COLA **2.75**

DIET COKE **2.75**

HARNEY & SONS Organic Peach Iced Tea **4.00**

HARNEY & SONS Organic Green Tea w/ Coconut **4.00**

HARNEY & SONS LEMONADE. **3.00**

ICED COFFEE Reg or Decaf, 2 quart minimum **16.00/qt**

FRESH BREWED BLACK ICED TEA . . . **16.00/qt**
2 quart minimum

FRESH SQUEEZED LEMONADE **16.00/qt**
2 quart minimum



Butterfield Catering Menu

CLASSIC SANDWICHES

Serving size as follows: Small 8-10 (Choose 3), Medium 12-15 (Choose 4), Large 18-22 (Choose 5)

SANDWICH PLATTER Your Choice of Sandwiches, Cut in Half **Sm 110.00 / Med 165.00 / Lg 231.00**

SANDWICH BUFFET PACKAGE Choice of Sandwiches, Side Salad & Dessert. . . **Sm 240.00 / Med 365.00 / Lg 500.00**

- Side Salad Choice (see below)
- Small (Choose 3 sandwiches/1 Salad), Medium (Choose 4 sandwiches/2 salads, Large (Choose 5 sandwiches/2 salads)
- _____ Tarragon Chicken Salad with Granny Smith Apple & Baby Arugula on Challah
- _____ Roast Turkey & Brie with Arugula & Honey Mustard on Baguette
- _____ Roast Beef & Fontina with Roasted Peppers & Aioli on Ciabatta
- _____ Roast Turkey & Swiss with Coleslaw & Russian Dressing on Seven-Grain
- _____ Roast Turkey & Cranberry with Granny Smith Apple & Honey Mustard on Seven-Grain
- _____ Tuna Salad with Cucumbers & Tomato on Brioche
- _____ Roasted Veggies & Fresh Mozzarella with Pesto on Ciabatta
- _____ Grilled Chicken Paillard with Arugula, Tomato & Pickled Red Onion on Ciabatta
- _____ Smoked Salmon with Cream Cheese on Seven-Grain
- _____ Grilled Salmon Wrap with Corn & Black Beans with Romaine & Spicy Aioli
- _____ Grilled Chicken Caesar Wrap with Romaine, Parmesan, Croutons & Caesar Dressing
- _____ Country Ham & Brie with Honey Mustard on Baguette
- _____ Ham & Gruyere with Honey Mustard on Baguette
- _____ Hummus with Moroccan Carrot Salad, Cucumber & Romaine Wrap (V)

PETITE SANDWICHES

TEA SANDWICH PLATTER English Tea Sandwiches. **Sm 56.00 / Med 80.00 / Lg 123.00**

On Traditional White Bread and Whole Wheat.

Sm: 25 pieces, Choose 2; Med 38 Pieces, Choose 3; Lg, 56 Pieces, Choose up to 4

- _____ Roast Beef, Watercress & Horseradish Cream
- _____ Cream Cheese & Cucumber
- _____ Smoked Salmon with Butter & Chives
- _____ Dilled Egg Salad
- _____ Traditional Chicken Salad
- _____ Tuna Salad with Cucumber

BABY BRIOCHE SANDWICHES Served on House Made Brioche Rolls **Sm 56.00 / Med 89.00 / Lg 130.00**

Sm: 18 Pieces, Choose 2; Med 32 Pieces, Choose 3; Lg, 49 Pieces, Choose up to 4

- _____ Roasted Veggies, Mozzarella & Pesto
- _____ Chicken Breast, Avocado, Radish & Mayo
- _____ Tuna Salad with Cucumber
- _____ Turkey, Swiss & Coleslaw
- _____ Traditional Chicken Salad
- _____ Candied Bacon, Lettuce & Tomato

SIDE SALADS (Sm Serves 4-6, Lg Serves 10-12)

HARVEST GRAIN SALAD with Farro, Apples & Butternut Squash (V) **Sm 32.00 / Lg 64.00**

QUINOA SALAD with Crispy Zucchini, Fresh Herbs & Pistachios (V) **Sm 32.00 / Lg 64.00**

CLASSIC COLESLAW (GF) **Sm 32.00 / Lg 64.00**

CLASSIC MIXED GREENS (GF/V) **Sm 32.00 / Lg 64.00**

Cucumbers, Cherry Tomatoes, Julienned Carrots & Endive with Balsamic Vinaigrette

CITRUS MIXED GREENS (GF/V) **Sm 32.00 / Lg 64.00**

Dried Cranberries, Orange Wedges & Candied Pecans with Balsamic Vinaigrette

CLASSIC CAESAR with Parmesan & Croutons **Sm 32.00 / Lg 64.00**

KALE & SHAVED BRUSSELS SPROUTS with Sliced Almonds & Parmesan (GF). **Sm 32.00 / Lg 64.00**

CHOPPED KALE SALAD with Currants, Grated Parmesan & Toasted Pignoli (GF) **Sm 32.00 / Lg 64.00**

GEMELLI PASTA with Cauliflower, Caramelized Onion, Parmesan, Golden Raisins & Toasted Pignoli Nuts **Sm 32.00 / Lg 64.00**

FOR QUESTIONS OR TO PLACE AN ORDER, EMAIL CATERING@BUTTERFIELDMARKET.COM OR CALL (212) 772-8782



Butterfield Catering Menu

MAIN COURSE

PLATTERS (Includes Focaccia)

POACHED SALMON with Yogurt Dill Sauce. Half Serves 4-5. Whole Serves 8-10 (GF) **Half 90.00 / Whole 172.00**

CEDAR PLANK ROASTED SALMON w/ Yogurt Dill Sauce. Half Serves 4-5. Whole Serves 8-10 (GF) **Half 90.00 / Whole 172.00**

FILET OF BEEF TENDERLOIN with Horseradish Cream (GF). **Half 140.00 / Whole 260.00**
Half Serves 4-6, Whole Serves 10-12.

BUFFETS (Sent in aluminum trays for easy re-heating. Sm Serves 4-6; Lg Serves 10-12)

GRILLED FLANK STEAK with Chimichurri Sauce (GF) **Sm 95.00 / Lg 190.00**

PARMESAN CRUSTED CHICKEN **Sm 72.00 / Lg 144.00**

SAUTÉED LEMON OREGANO CHICKEN **Sm 72.00 / Lg 144.00**

CRAB CAKES with Tartar Sauce. 6 Pieces **72.00 ea**

SPANISH PAELLA with Chicken, Chorizo & Shrimp. Sm Serves 6; Lg Serves 12 **Sm 72.00 / Lg 144.00**

PAN (Serves 10-12)

SPINACH RICOTTA LASAGNA **120.00 ea**

SIDE DISHES (Sm Serves 4-6, Lg Serves 10-12)

FRIED GARLIC ZUCCHINI CHIPS with Red Pepper Flakes (V) **Sm 32.00 / Lg 64.00**

ROASTED CAULIFLOWER with Parmesan & Garlic (GF) **Sm 32.00 / Lg 64.00**

SIMPLY ROASTED VEGETABLES (GF/V). **Sm 32.00 / Lg 64.00**

ROASTED BROCCOLI with Frizzled Garlic (GF/V) **Sm 32.00 / Lg 64.00**

CAULIFLOWER MASH (GF/V) **Sm 36.00 / Lg 72.00**

MACARONI & CHEESE **Sm 42.00 / Lg 84.00**

ROASTED FINGERLING POTATOES (GF/V) **Sm 32.00 / Lg 64.00**

MASHED POTATOES (GF). **Sm 42.00 / Lg 84.00**

SEASONAL GRAIN SALAD **Sm 32.00 / Lg 64.00**

JASMINE RICE with English Peas & Lemon (GF) **Sm 32.00 / Lg 64.00**

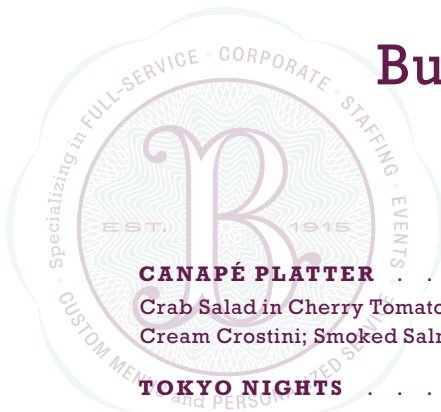
COCKTAIL PLATTERS

SUSHI PLATTERS

SUSHI FAVORITES California Roll, Salmon & Avocado Roll, Spicy Tuna Roll, Triple Vegetable Roll (48 pcs). . . **58.00 ea**

TUNA & SALMON LOVERS **87.00 ea**
Spicy Tuna Roll, Salmon & Avocado Roll, Tuna Avocado Roll, Tuna Komaki, Salmon Komaki, Tuna Nigiri,
Salmon Nigiri (54 pcs)

SUSHI GALORE **117.75 ea**
California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Salmon Nigiri, Yellowtail Nigiri,
Tuna Nigiri, Shrimp Nigiri (72 pcs)



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COCKTAIL PLATTERS (CONT)

PARTY PLATTERS (Platters serve 10-20)

CANAPÉ PLATTER **195.00 ea**

Crab Salad in Cherry Tomatoes; Curry Chicken Salad on Cucumber Crisps; Roast Beef & Horseradish Cream Crostini; Smoked Salmon Triangles; Lavash Spirals (Hummus, Zucchini, Spinach, Mint & Tomato)

TOKYO NIGHTS **260.00 ea**

Lemon Edamame Pods, Tuna Maki Rolls, Yakitori Chicken Skewers, Cucumber Maki Rolls, Teriyaki Beef Skewers, California Rolls, Soy Sauce, Pickled Ginger, Wasabi, Basket of Japanese Nuts & Crackers

TUSCAN ANTIPASTO **Sm 162.00 / Lg 225.00**

Vegetable Picks (Grilled Zucchini, Peppers & Artichoke), Soppressata, Prosciutto di Parma, Eggplant Caponata, Homemade Pesto, Parmesan Reggiano, Genoa Salami, Caprese Picks (Ciliequine Mozzarella & Tomato), Citrus Herb Olives, Basket of Herbed Bruschetta

CELEBRITY CELEBRATION **260.00**

Smoked Salmon Spiral with Scallion Cream Cheese, Steamed Asparagus, Honey Pecan Chicken Skewers, Shrimp Cocktail, Tenderloin Beef Biscuits with Horseradish Cream & Baby Arugula, Cocktail Sauce, Truffled Aioli, Basket of Cheddar Cheese Straws

MEDITERRANEAN SPREADS **147.00 ea**

Hummus, Baba Ganoush, Cucumber Dill Tzatziki, Pita Triangles, Olives, Roasted Peppers & Tomatoes

CHEESE & CRUDITÉ

CLASSIC CHEESE PLATTER **Sm 80.00 / Med 125.00/ Lg 175.00**

A Selection of Artisanal Cheeses Offered with Assorted Crackers and Fresh and Dried Fruit.

Sm Serves 6-10; Med Serves 12-18; Lg Serves 20-30

CHEESE & CURED MEAT PLATTER **250.00**

A selection of cured meat including prosciutto, salami and saucisson paired with manchego, brie, Parmesan & Swiss. Served with cornichons, olives, crispy baguette, Dijon & fruit. Serves 25-30

CUBED CHEESE PLATTER **Sm 80.00 / Med 132.00/ Lg 175.00**

Popular Firm Cheeses Offered with Assorted Crackers and Fresh and Dried Fruit.

Sm Serves 6-10; Med Serves 12-18; Lg Serves 20-30

CRUDITÉS Choice of Dips: Fresh Herb Dip, Hummus, or Cucumber Tzatziki (GF) **Sm 75.00 /Lg 118.00**

Sm Serves 8-12; Lg Serves 20-30

CLASSIC PLATTERS

SHRIMP COCKTAIL Served with Cocktail Sauce (GF) **Sm 90.00 / Med 180.00/ Lg 360.00**

Sm: 2 Dozen; Med: 4 Dozen; Lg: 8 Dozen

CHICKEN FINGERS Classic or Coconut Crunch, Served with Dipping Sauce **Sm 50.00 / Med 100.00/ Lg 190.00**

Sm: 2 Dozen; Med: 4 Dozen; Lg: 8 Dozen

PIZZA BITES Choice of: Margherita, Provençal, or White Mushroom **66.00 ea**

HOMEMADE TORTILLA CHIPS & DIP with Guacamole or Guacamole & Salsa (GF/V) **Sm 68.00 /Lg 100.00**

Sm Serves 10-12; Lg Serves 18-20

HOUSEMADE POTATO CHIPS with Onion Dip or Cucumber Tzatziki (Add 16.00) (GF/V) **20.00 ea**

Butterfield Catering Menu

COCKTAIL PLATTERS (CONT)

HORS D'OEUVRES BY THE DOZEN (Two Dozen Minimum per Type)

PIGLETS IN BLANKETS with Deli Mustard.	28.00 doz
PETIT CRAB CAKES with Cayenne Remoulade	37.00 doz
TRUFFLED MUSHROOM RISOTTO CROQUETTES	34.00 doz
FRIED COCONUT SHRIMP WITH SWEET CHILI SAUCE	48.00 doz
SAVORY VEGETABLE & CHEESE TARTLETS	34.00 doz
Asparagus with Pepitas & Queso Fresco, or Cherry Tomato with Chevre & Olive	
MINI GRILLED VEGETABLE QUESADILLA WITH TOMATILLO CREMA	34.00 doz
MINI QUICHES Ham & Swiss, Seasonal Vegetable, or Chevre-Tomato.	34.00 doz
GRILLED CHICKEN SATAY with Thai Peanut Sauce	34.00 doz
TERIYAKI GLAZED FILET OF BEEF SKEWERS with Hot & Sweet Gingered Chilies	37.00 doz
NORWEGIAN SMOKED SALMON CANAPES with Dill Butter	36.00 doz
ROAST BEEF CROSTINI with Confited Onions & Honey Dijonnais.	36.00 doz
ROASTED PEPPER & TOMATO BRUSCHETTA with Parmesan Pesto.	33.00 doz
RICE PAPER SUMMER ROLL BITES GF, V	34.00 doz
Arugula, cucumber, carrot, red pepper & cilantro, served with Thai sweet chile sauce	

DESSERTS

COOKIE & BROWNIE PLATTER Assorted Cookies & Mini Brownies	Sm 66.00 / Med 105.00/ Lg 142.00
Sm Serves 6-10, Med Serves 12-16, Large Serves 18-22	
MINI DESSERT TARTLETS Assortment of berry, lemon meringue, apple and chocolate mousse tarts	40.00 doz
CUPCAKES	Mini 36.00 doz / Reg 56.00 doz
_____ Chocolate Cake with Chocolate Ganache Icing	_____ Yellow Cake with Vanilla Buttercream Icing
_____ Chocolate Cake with Vanilla Buttercream Icing	_____ Red Velvet with Cream Cheese Icing
_____ Yellow Cake with Chocolate Ganache Icing	
CLASSIC INDIVIDUAL TARTS & CAKES9.50 ea
_____ Lemon Meringue	_____ Mixed Berry with Pastry Cream
_____ French Apple	_____ Chocolate Mousse Cake (GF)
FRUIT AND BERRY SKEWERS (GF/V) Small: 20 pc; Medium: 40 pc, Large: 60 pc .	Sm 44.00 / Med 88.00/ Lg 128.00
SEASONAL FRUIT PLATTER (GF/V) Mini serves 5-7, Sm serves 12-16, Lg serves 18-22	Mini 43.00 / Sm 62.00/ Lg 110.00

LARGE TARTS & CAKES

LEMON MERINGUE	32.00 ea
FRENCH APPLE	32.00 ea
MIXED BERRY WITH PASTRY CREAM	42.00 ea
CHOCOLATE MOUSSE CAKE Gluten Free.	32.00 ea
DOUBLE SOUFFLÉ CAKE Gluten Free	42.00 ea



Butterfield Catering Menu

TO PLACE YOUR ORDER

Please place your order 24 hours in advance. Some items may require 48 hours' notice.

DELIVERY

Deliveries are available from 8AM - 5PM, with a 1 hour delivery window. We are currently delivering between 50th Street and 125th Street (East and West Side). Pick-Up is available at both our market locations.

CANCELLATIONS

24 hours' notice required to cancel any order.

CONTACT

BUTTERFIELD CATERING:

346 East 92nd Street (near 1st Avenue)
Ph: 212-772-8782 Ext. 1
catering@butterfieldmarket.com
Office Hours: M-F 9AM-6PM

BUTTERFIELD MARKET ON LEX:

1114 Lexington Avenue (btwn 77th & 78th)
Ph: 212-288-7800 Ext. 0 Fax: 212-288-6308
lexington@butterfieldmarket.com
Store Hours: M-F 6AM-7PM, S-S 8AM - 5PM

BUTTERFIELD MARKET ON MAD:

1150 Madison Avenue (corner of 85th)
Ph: 212-758-2800 Ext. 0
madison@butterfieldmarket.com
Store Hours: M-F 7AM-8PM S-S 9AM-7PM

All Prices Are Subject to Change. Menu updated Spring, 2021.

DELIVERY: Please Choose:

HOME DELIVERY

CURBSIDE PICK-UP (85TH ST BETWEEN MADISON & 5TH)

CURBSIDE PICK-UP (1114 LEXINGTON)

DATE OF DELIVERY/PICK-UP:

DATE

DAY

PLEASE CHOOSE 1 HOUR WINDOW BETWEEN 8AM AND 5PM:

DELIVERY INFORMATION:

NAME

PHONE NUMBER

EMAIL

ADDRESS

DELIVERY NOTES/COMMENTS

BILLING INFORMATION (IF DIFFERENT THAN DELIVERY)

NAME

PHONE NUMBER

EMAIL

ADDRESS

CREDIT CARD NUMBER:

DATE:

CVV:

ECO-FRIENDLY DISPOSABLE PLATES, NAPKINS & UTENSILS \$.85 PER PERSON



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