



ORDERS MUST BE PLACED 3 DAYS PRIOR TO DELIVERY

Chanukah Holiday Catering

SUNDAY, DECEMBER 18TH THROUGH SATURDAY, DECEMBER 24TH 2022

STARTERS

PIGS IN BLANKETS with Deli Mustard, Serves 3-4	28.00 doz
VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-12	72.00 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	6.00 pk
CHOPPED CHICKEN LIVER Serves 6-8, Gluten-Free.	19.00 lb
CARR'S WATER CRACKERS Serves 6-8, Vegan.	7.50 bx
CITRUS MIXED GREEN SALAD Serves 6-8, Vegan	40.00 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 ea
CEDAR PLANK ROASTED SALMON Half Serves 5, Full Serves 10, Gluten-Free95 Half / 180 Full
with Cucumber Dill Tzatziki	
HERB ROASTED CHICKEN Garnished with Roasted Carrots & Garlic, Serves 2-4, Gluten-Free	24.00 ea
PAN CHICKEN GRAVY Serves 2-3.	10.00 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

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SIDES (CONT'D)

ALL-NATURAL SOUR CREAM Serves 4-8, Gluten-Free	6.00 half pt
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	14.00 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.	19.00 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	34.00 ea
CHEF JORGE'S RUSTIC APPLE PIE Serves 6-8	28.00 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	65.00 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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CATERING**

1915

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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 or fax a completed order sheet to (212) 772 2506

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 #

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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

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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