

ORDER DEADLINE IS FRIDAY, DECEMBER 16TH AT 4PM  
 TO PLACE YOUR ORDER PLEASE CALL (212) 283-7970 \* DELIVERY FEES APPLY ACCORDING TO LOCATION



# Christmas Eve Holiday Catering

SATURDAY, DECEMBER 24TH

## PACKAGES

<b>INDIVIDUAL OVERSTUFFED CHRISTMAS MEAL</b> . . . . .	<b>48.99 ea</b>
<b>DINNER PACKAGE FOR 6</b> . . . . .	<b>345.00 ea</b>
<b>DINNER PACKAGE FOR 12</b> . . . . .	<b>705.00 ea</b>

## STARTERS

<b>MINI CRAB CAKES</b> with Cayenne Rémoulade, Serves 3-4 . . . . .	<b>39.00 doz</b>
<b>PIGS IN BLANKETS</b> with Deli Mustard, Serves 3-4 . . . . .	<b>28.00 doz</b>
<b>JUMBO SHRIMP COCKTAIL</b> with House Cocktail Sauce, Serves 4 . . . . .	<b>48.00 doz</b>
<b>TRUFFLE MUSHROOM RISOTTO BALLS</b> Serves 3-4 . . . . .	<b>36.00 doz</b>
<b>FRIED COCONUT SHRIMP</b> with Sweet Chili Sauce, Serves 4 . . . . .	<b>52.00 ea</b>
<b>BAKED BRIE EN CROUTE</b> with Apple Compote & Water Crackers, Serves 6-8 . . . . .	<b>38.00 ea</b>
<b>CUBED CHEESE CRATE</b> with Fruit & Savory Crisps, Serves 6-10 . . . . .	<b>80.00 ea</b>
<b>VEGETABLE CRUDITÉ CRATE</b> with Fresh Herb Dip, Serves 8-12 . . . . .	<b>75.00 ea</b>
<b>BUTTERNUT SQUASH BISQUE</b> with Crème Fraiche & Toasted Pumpkin Seeds . . . . .	<b>22.00 qt</b>
<b>MIXED GREENS SALAD</b> with Roasted Pears, Toasted Pecans, Roquefort & Pear Vinaigrette, Serves 6-8 . . . . .	<b>45.00 ea</b>

## MAIN COURSE

<b>CLASSIC BEEF BURGUNDY</b> Serves 2-3. . . . .	<b>67.00 qt</b>
<b>FILET OF BEEF TENDERLOIN</b> with Horseradish Cream, Serves 10, Gluten-Free . . . . .	<b>272.00 ea</b>
<b>CEDAR PLANK ROASTED SALMON</b> Gluten-Free. . . . .	<b>95.00 Half / 180.00 Full</b>
with Dill Sauce, Half Serves 5, Full Serves 10	
<b>GLAZED SPIRAL HAM</b> Serves 10-12, Gluten-Free . . . . .	<b>145.00 ea</b>
<b>ROASTED FREE RANGE TURKEY</b> 14-16 lbs, Serves 8-10, Gluten-Free. . . . .	<b>145.00 ea</b>
<b>“THICK CUT” ROASTED TURKEY BREAST</b> Serves 2-3, Gluten-Free . . . . .	<b>32.00 lb</b>
<b>CLASSIC TURKEY GRAVY</b> Serves 2-3, Gluten-Free . . . . .	<b>14.00 pt</b>
<b>FRENCH COUNTRY HAM (SLICED THICK)</b> Serves 2-3, Gluten-Free . . . . .	<b>32.00 lb</b>

**BUTTERFIELD**  
**CATERING**

1915

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## 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 . . . . . **19.00 lb**
- GRILLED ASPARAGUS** with Lemon Rounds, Serves 3-4, Gluten-Free, Vegan . . . . . **19.00 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 / 90.00 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 / 88.00 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

- RAISIN NUT BREAD.** . . . . . **17.00 loaf**
- TRADITIONAL BUTTERMILK BISCUITS** Serves 6 . . . . . **15.00 half-doz**
- COUNTRY CORN BREAD** Serves 8-12 . . . . . **16.00 loaf**
- SEVEN-GRAIN DINNER ROLLS** . . . . . **17.00 doz**

## DESSERT (CONT'D ON NEXT PAGE)

- BUCHE DE NOEL STRAWBERRY CREAM** with Vanilla, Fresh Whipped Cream, Strawberries, Serves 8. . . **54.00 ea**
- BÛCHE DE NOËL** with Chocolate Ganache, Fresh Whipped Cream, Strawberries, Serves 8, Gluten-Free . . **54.00 ea**
- CHOCOLATE DOUBLE SOUFFLÉ CAKE** with Chocolate Mousse & Whipped Cream, Serves 6, Gluten-Free **42.00 ea**

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## DESSERT (CONT'D)

<b>CHEF JORGE'S APPLE TART</b> 10 inch, Serves 6-8 . . . . .	<b>34.00 ea</b>
<b>ASSORTED MINI CUPCAKES</b> Holiday Themed, Serves 4-8. . . . .	<b>38.00 doz</b>
<b>HOLIDAY COOKIES AND BROWNIE CRATE</b> Serves 8-12 . . . . .	<b>82.00 ea</b>
<b>SEASONAL FRUIT PLATTER</b> Serves 12-15, Gluten-Free, Vegan . . . . .	<b>72.00 ea</b>

## 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](mailto:flowers@butterfieldmarket.com)

<b>SMALL FLORAL ARRANGEMENT</b> 8-10 Inches Diameter & 7 Inches High . . . . .	<b>120.00 ea</b>
<b>MEDIUM FLORAL ARRANGEMENT</b> 12 Inches Diameter & 7 Inches High . . . . .	<b>185.00 ea</b>
<b>LARGE FLORAL ARRANGEMENT</b> 15 Inches Diameter & 7 Inches High . . . . .	<b>235.00 ea</b>

## TO PLACE YOUR ORDER

Email your completed order sheet to [holiday@butterfieldmarket.com](mailto: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](mailto: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

FOR SATURDAY, DECEMBER 24TH 2022

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

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# Christmas Packages

SATURDAY, DECEMBER 24TH, 2022

ORDERS MUST BE PLACED BY FRIDAY DECEMBER 16 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 \* 345.00**

Pigs in Blanket (2 dozen)  
Butternut Squash Bisque with Creme Fraiche & Toasted Pumpkin Seeds (2 Quarts)  
French Country Ham (2.5 pounds)  
Jasmine Rice with Cranberries & Pignoli Nuts (1.5 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 \* 705.00**

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  
Classic Apple Gillette Tart

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# 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

**RAISIN NUT BREAD** Raisins, Pecans, Flour, Yeast, Salt, Sugar

**TRADITIONAL BUTTERMILK BISCUITS** Flour, Sugar, Kosher Salt, Baking Powder, Baking Soda, Buttermilk, Butter, Heavy Cream

**COUNTRY CORN BREAD** Cornmeal, Flour, Sugar, Baking Powder, Salt, Butter, Eggs

**SEVEN-GRAIN ROLLS** Stone Ground Whole Wheat Flour, Water, Natural Sour, Sunflower Seeds, Sesame Seeds, Flax Seeds, Honey, Yeast & Salt

### 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

