



Rosh Hashanah Holiday Menu

SUNDAY SEPTEMBER 25, 2022, ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 20, AT 4PM

PACKAGES

COMPLETE DINNER FOR 6	365.00
COMPLETE DINNER FOR 12	745.00

APPETIZERS & FIRST COURSE

ROUND CHALLAH	12.00	Ea.
RAISIN CHALLAH	13.00	Ea.
ALL BEEF PIGS IN BLANKETS WITH DELI MUSTARD Recommended 3 per Person (Heat & Serve)	28.00	Doz.
CHICKEN BROTH with Carrots & Fresh Dill. Serves 4, Gluten-Free	17.00	Quart
MATZOH BALLS 2 pc minimum, packaged in increments of two600	Pack
HOMEMADE GEFILTE FISH 2 pc minimum, packaged in increments of two	21.00	Pack
FRESH RED HORSE RADISH Serves 4-8, Gluten-Free, Vegan800	Half-Pint
CHOPPED LIVER Serves 6-8, Gluten-Free	19.00	Lb.
CARR'S WATER CRACKERS Serves 6-8, Vegan	7.50	Box
CRUDITÉS CRATE With Fresh Herb Dip. Serves 8-10, Gluten-Free	72.00	Crate
MIXED GREENS SALAD	40.00	Ea.
with Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette. Gluten-Free, Vegan. Serves 6-8.		

ENTRÉES

SLICED BRISKET OF BEEF GRANDMA'S RECIPE Serves 2-3, Gluten-Free	50.00	Lb.
EXTRA BRISKET GRAVY Serves 4-6, Gluten-Free	10.00	Pint
ROASTED WHOLE FILET OF BEEF with Horseradish Cream. Serves 10, Gluten-Free	272.00	Whole
HERB CRUSTED TURKEY BREAST Half Serves 6-8, Full Serves 12-16, Gluten-Free	85.00	Half / 165.00 Whole
HOMEMADE TURKEY GRAVY Serves 4-8	13.00	Pint
HERB ROASTED CHICKEN Garnished With Roasted Carrots & Garlic. Serves 2-4	24.00	Ea.
PAN CHICKEN GRAVY Serves 2-3	10.00	Pint
GRILLED FILET OF SALMON	95.00	Half / 180.00 Full
with Cucumber Tzatziki. Half Serves 5, Full Serves 10, Gluten-Free		

BUTTERFIELD
CATERING

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SIDE DISHES

POTATO PANCAKES Medium-Sized, 4 pc. minimum, packaged in increments of 4	13.00	Pack
FRESH APPLESAUCE Serves 4-8, Gluten-Free, Vegan	15.00	Pint
ALL-NATURAL SOUR CREAM Serves 4-8, Gluten-Free	6.00	Half Pint
CLASSIC NOODLE KUGEL Small Serves 4, Large Serves 10 in glass baking dish.	19.00 Sm. / 60.00 Lg.	
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	14.00	Pint
HONEY GLAZED BABY CARROTS with Orange & Fresh Ginger. Serves 3-4, Gluten-Free	19.00	Pint
CLASSIC HARICOTS VERTS ALMONDINE Serves 3-4, Gluten Free	19.00	Lb.
GRILLED ASPARAGUS with Lemon. Serves 3-4, Gluten-Free, Vegan	19.00	Lb.
COUSCOUS SALAD with Sweet Potatoes, Kale & Pomegranate. Serves 3-4, Vegan	19.00	Pint
GARDEN SPINACH with Cremini Mushrooms. Serves 3-4, Gluten-Free, Vegan	19.00	Lb.
ROASTED CAULIFLOWER with Garlic & Parmesean Cheese. Serves 3-4.	19.00	Lb.

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Chocolate Mousse & Whipped Cream. Serves 6-8, Gluten-Free	42.00	Ea.
CHEF JORGE'S APPLE TART 10 Inch, Serves 6-8.	34.00	Ea.
HONEY APPLE CAKE with Pecans	27.00	Ea.
TRADITIONAL APPLE PIE Serves 8-10	35.00	Ea.
OLD FASHIONED RUGELACH	24.00	Lb.
FRUIT & BERRY PLATTER Sm. Serves Up To 12, Lg. Serves Up To 20, Gluten-Free, Vegan	65.00 Sm. / 125.00 Lg.	
CRATE OF ASSORTED COOKIES & MINI BROWNIES Serves 10-12	85.00	Crate

FLORAL ARRANGEMENTS

Elegant White & Green Floral Arrangement With A Touch Of Light Pink Colors, Provided In A Vase Including A Mix Of Roses, Lisianthus, Hydrangeas, Blooms Of Phalaenopsis Orchids, & Extra Seasonal Flowers With A Mix Of Greeneries

SMALL FLORAL ARRANGEMENT 7 Inches Diameter & 7 Inches High	65.00	Ea.
MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High.	150.00	Ea.
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	185.00	Ea.



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SUNDAY, SEPTEMBER 25, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 20TH AT 4PM

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

SUNDAY, SEPTEMBER 25TH

DELIVERY WINDOW

MADISON MARKET PICK UPS (FROM 8AM-3PM)

8-11AM

1-4PM

APPROXIMATE TIME

10AM-1PM

3-6PM

MONDAY, SEPTEMBER 26TH

DELIVERY WINDOW

MADISON MARKET PICK UPS (FROM 8AM-3PM)

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

Rosh Hashanah Holiday Menu

SUNDAY SEPTEMBER 25, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 20, AT 4PM

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: 212 772 2506

DELIVERY INFORMATION

Butterfield delivers throughout Manhattan. Visit our website for full listing of delivery pricing.
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. Serving instructions & 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

Rosh Hashanah Packages

SUNDAY, SEPTEMBER 25TH, 2022

COMPLETE DINNER FOR 6—\$365

Main Course: Brisket with Gravy (2 lbs Brisket) or Whole Roasted Chicken (2 Chickens) with Pan Gravy

Chicken Broth with Carrots and Fresh Dill (2 qt)

Matzoh Balls (6 pcs)

Traditional Gefilte Fish (6 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (half pt)

Potato Pancakes (12 pcs)

Fresh Applesauce (Gluten-Free) (1 pt)

All-Natural Sour Cream (Gluten-Free) (half pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (2 lb)

Flourless Chocolate Double Soufflé (Gluten-Free) (1 cake)

COMPLETE DINNER FOR 12—\$745

Main Course: Brisket with Gravy (4 lbs Brisket) or Whole Roasted Chicken (4 Chickens) with Pan Gravy

Chicken Broth with Carrots and Fresh Dill (3 qt)

Matzoh Balls (12 pcs)

Traditional Gefilte Fish (12 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (2 half pt)

Potato Pancakes (24 pcs)

Fresh Applesauce (Gluten-Free) (2 pts)

All-Natural Sour Cream (Gluten-Free) (1 pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (3 lb)

Classic Noodle Kugel (1lg, 1sm)

Flourless Chocolate Double Soufflé (Gluten-Free) (2 cakes)

TO PLACE THE ORDER:

Email your order sheet to holiday@butterfieldmarket.com.

Call our Catering Department at (212) 283 7970

Orders Must Be Placed by Tuesday September 20th at 4pm

BUTTERFIELD
CATERING

1915

Rosh Hashanah

ITEM INGREDIENT LIST

APPETIZERS AND FIRST COURSE

ROUND CHALLAH White Flour, Yeast, Eggs, Water, Sugar

RAISIN CHALLAH Raisins, White Flour, Yeast, Eggs, Water, Sugar

PIGS IN BLANKETS All-Beef Mini Hot Dogs, Puff Pastry, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

MINI POTATO KNISHES Potato, Butter, Sour Cream, Flour, Salt, Deli Mustard (Vinegar, Mustard Seed, Salt, Spices, Turmeric)

CHICKEN BROTH Chicken Broth, Carrots, Dill, Salt

MATZOH BALLS Matzoh Meal, Eggs, Baking Powder, Water, Oil, Salt, Pepper

HOMEMADE GEFILTE FISH Whitefish, Pike, Carp, Matzoh Meal, Eggs, Sugar, Water, Salt, Pepper

FRESH RED HORSERADISH Horseradish Root, Beets, Beet Juice

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 CRUSTED TURKEY BREAST Turkey Breast, Seasonings, Salt

HOMEMADE TURKEY GRAVY Turkey Drippings, Flour, Butter, Herbs, Salt, Pepper

HERB ROASTED CHICKEN Whole Chicken, Roasted Carrots, Garlic, Butter, Herbs, Salt

PAN CHICKEN GRAVY Chicken Drippings, Flour, Butter, Herbs, Salt, Pepper

GRILLED FILET OF SALMON Salmon Filet, Olive Oil, Salt, Pepper

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

CLASSIC NOODLE KUGEL Egg noodles, cream cheese, sugar, sour cream, eggs, butter

CREAMY MASHED POTATOES Potatoes, Butter, Milk, Heavy Cream, Salt, White Pepper

HONEY GLAZED BABY CARROTS Baby Carrots, Orange, Ginger, Honey, Salt, Pepper

CLASSIC HARICOTS VERTS ALMONDINE Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

GRILLED ASPARAGUS Asparagus, Olive Oil, Lemon, Salt, Pepper

COUSCOUS SALAD Couscous, Delicata Squash, Pumpkin Seeds, Kale & Pomegranate

GARDEN SPINACH Spinach, Cremini Mushrooms, Crushed Garlic, Olive Oil, Salt, Pepper

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

APPLE TART Apples, Flour, Butter, Sugar, Cinnamon

HONEY APPLE CAKE WITH PECANS Apple, Carrots, Raisins, Walnuts, Coconut, Honey, Sugar, Vanilla, Eggs, Vegetable Oil, Flour, Baking Soda, Cinnamon, Salt

TRADITIONAL APPLE PIE Sugar, Flour, Nutmeg, Cinnamon, Apple, Lemon Juice, Butter

RUGELACH cream cheese (pasturized cultured milk & cream, salt stabilizers (xanthan, carob bean, and or guar gum), butter (cream (milk), natural flavoring), confectioner's sugar (corn starch), flour (bleached whole wheat flour, malted barley flour, niacin, potassium bromide, thiamin, iron, mononitrate, folic acid). Filling: chocolate chips (sugar, unsweetened chocolate (processed with CALFR) cocoa butter, soy lecithin (emulsifier), apricot and/or raspberry jam (sugar, raspberries or apricot puree, water, less than 2% pectin and citric acid), walnuts, cinnamon

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