



Yom Kippur Break Fast Menu

WEDNESDAY, OCTOBER 5, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 27, AT 4PM

STARTERS

HOMEMADE GEFILTE FISH 2 pc minimum, packaged in increments of 2)	21.00 Pk.
FRESH RED HORSERADISH Serves 4-8, Gluten-Free, Vegan8.00 Half-Pint
AUTUMN VEGETABLE QUICHE 10 Inch, Serves 8, Gluten-Free.	45.00 Ea.
CHEESE BLINTZES with Blueberry Sauce, Serves 4-6	36.00 6 Pieces
CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-10, Gluten-Free	72.00 Crate
CUBED CHEESE PLATE with Crackers And Fruit, Serves 8-10, Gluten-Free (Except For Crackers)	79.00
MIXED GREENS SALAD	40.00
with Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette. Gluten-Free, Vegan. Serves 6-8	

PLATTERS

SMOKED NORWEGIAN SALMON PLATTER	100.00 Mini / 165.00 Sm / 250.00 Med / 315.00 Lg
Served With Assorted Kossar's Bagels, Plain & Vegetable Cream Cheese, Tomatoes, Red Onions, Capers & Lemon Wedges. Mini Serves 4-6, Small Serves 8-12, Medium Serves 15-18, Large Serves 20-25	
SAVORY SPREADS & KOSSAR'S BAGELS	105.00 Sm / 165.00 Med / 205.00 Lg
Served with Choice of; Whitefish Salad, Tuna Salad with Capers, Egg Salad with Fresh Dill, Tarragon Chicken Salad with Apple. Accompanied by Crudités, Cornichons & Olives. Small Serves up to 6, Medium Serves up to 10, Large Serves up to 15 Small (Choose 2 Spreads), Medium (Choose 3 Spreads), Large (Choose 4 Spreads)	
MEDITERRANEAN DIPS & PITA PLATTER	85.00 Sm. / 155.00 Lg
Served With Antipasti; Choice Of Hummus, Baba Ghanouj & Taramasalata. Small Serves Up to 10 Large Serves Up to 18. Small (Choose 2 Spreads), Large (Choose 3 Spreads)	
POACHED SALMON With Dill & Cucumber Tzatziki, Serves 8-10, Gluten-Free.	95.00 Half / 180.00 Full

SALMON & CREAM CHEESE

SCOTTISH SMOKED SALMON Serves 6-8, Gluten Free	50.00 Lb.
NORWEGIAN SMOKED SALMON Serves 6-8, Gluten-Free	50.00 Lb.
FRESH WHIPPED CREAM CHEESE Serves 4, 8 Oz, Gluten-Free7.50 Ea.
VEGETABLE CREAM CHEESE Serves 4, 8 Oz, Gluten-Free7.50 Ea.
CHIVE CREAM CHEESE Serves 4, 8 Oz, Gluten-Free7.50 Ea.
SMOKED SALMON CREAM CHEESE Serves 4, 8 Oz, Gluten-Free8.50 Ea.
HORSERADISH CREAM CHEESE Serves 4, 8 Oz, Gluten-Free7.50 Ea.
SCALLION CREAM CHEESE Serves 4, 8 Oz, Gluten-Free7.50 Ea.

SALADS & SIDES (Continued On Next Page)

WHITEFISH SALAD Serves 4, Gluten-Free	31.00 Lb.
HERRING IN CREAM SAUCE Serves 4, Gluten-Free	21.00 Lb.
TUNA SALAD WITH CAPERS Serves 3-4, Gluten-Free	16.00 Lb.
TARRAGON CHICKEN SALAD With Granny Smith Apples. Serves 3-4, Gluten-Free	18.00 Lb.
EGG SALAD WITH FRESH DILL Serves 3-4, Gluten-Free.	16.00 Lb.
CLASSIC COLESLAW Serves 3-4, Gluten-Free	16.00 Lb.
CHUNKY CHOPPED GREEK SALAD with Feta, Olives & Fresh Dill. Serves 2-3, Gluten-Free	17.00 lb.

Yom Kippur Break Fast Menu

WEDNESDAY, OCTOBER 5, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 27, AT 4PM

SALADS & SIDES (Beginning On Previous Page)

CUCUMBER DILL SALAD with Minced Red Onions. Serves 3-4, Gluten-Free	15.00 Lb.
QUINOA TABBOULEH Serves 3-4, Gluten-Free with Cucumber, Tomato, Lemon Zest, Parsley, Mint & Olive Oil	17.00 Lb.
CLASSIC NOODLE KUGEL Sm Serves 4 (in Aluminum Pan) , Lg Serves 10 (in Glass Baking Dish)	19.00 Sm. / 60.00 Lg.
SHAVED BRUSSELS SPROUTS & KALE SALAD Serves 3-4, Gluten-Free	19.00 Lb.

SIDE DISHES

POTATO PANCAKES (4 pc minimum, packaged in increments of 4)3.25 Ea.
FRESH APPLESAUCE Serves 4-8, Gluten-Free, Vegan	15.00 Pint
ALL-NATURAL SOUR CREAM Serves 3-4, Gluten-Free6.00 Half-Pint

BREADS

ROUND CHALLAH	12.00 Ea.
RAISIN CHALLAH	13.00 Ea.
RAISIN NUT LOAF Sliced, Vegan	15.00 Ea.
7-GRAIN HEALTH LOAF Vegan	15.00 Ea.
KOSSAR'S BAGELS Plain, Sesame, Whole Wheat, Everything, Cinnamon Raisin	24.00 Doz.

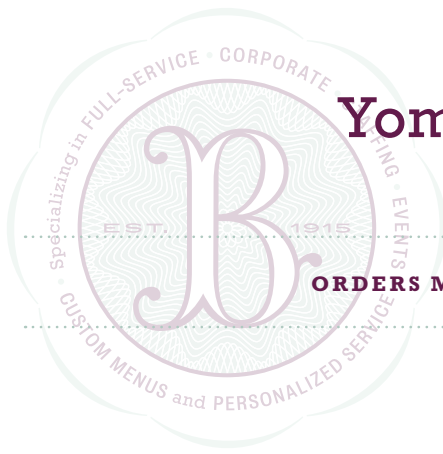
DESSERTS

CHOCOLATE DOUBLE SOUFFLÉ 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, Serves 6-8	27.00 Ea.
TRADITIONAL APPLE PIE Serves 8-10	35.00 Ea.
OLD FASHIONED RUGELACH	24.00 Lb.
CINNAMON BABKA Serves up to 6	21.00 Ea.
CHOCOLATE BABKA Serves up to 6	21.00 Ea.
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, Bloom 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.



Yom Kippur Break Fast Menu

WEDNESDAY, OCTOBER 5, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 27, AT 4PM

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

WEDNESDAY, OCTOBER 5, 2022

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

Yom Kippur Break Fast Menu

WEDNESDAY, OCTOBER 5, 2022

ORDERS MUST BE PLACED BY TUESDAY, SEPTEMBER 27, 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) 283 7970

DELIVERY INFORMATION

Butterfield delivers throughout Manhattan.
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

Yom Kippur Break Fast

ITEM INGREDIENT LIST

STARTERS

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

FRESH RED HORSERADISH Horseradish Root, Beets, Beet Juice

AUTUMN VEGETABLE QUICHE Eggs, Vegetables, Cheese, Flour, Butter, Milk, Cream, Sugar, Salt, Pepper

CHEESE BLINTZES Milk, Eggs, Butter, Flour, Ricotta Cheese, Cream Cheese, Confectioner's Sugar, Blueberry Sauce (Blueberries, Sugar)

VEGETABLE CRUDITÉ CRATE Celery, Carrots, Peppers, Cauliflower, Broccoli,
Fresh Herb Dip (Cream Cheese, Mayonnaise, Peppers, Onions, Basil, Garlic)

CUBED CHEESE CRATE Cheddar, Havarti, Swiss, Grapes, Strawberries

MIXED GREENS SALAD Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette

PLATTERS

SAVORY SPREADS & KOSSAR'S BAGELS Whitefish Salad (Whitefish, Mayonnaise, Sour Cream, Celery, Dill, Chives, Lemon Juice), Tuna Salad With Capers (Tuna, Mayonnaise, Capers, Lemon Juice, Spices), Egg Salad With Dill (Egg, Dill, Mayonnaise, Salt, Pepper), Tarragon Chicken Salad (Chicken, Tarragon, Granny Smith Apples, Celery, Mayonnaise); Crudités, Cornichons, Olives

MEDITERRANEAN DIPS & PITA PLATTER Hummus (Chickpeas, Sesame Tahini, Garlic, Olive Oil, Lemon Juice, Lemon Zest, Ground Cumin, Salt), Baba Ghannouj (Eggplant, Tahini, Olive Oil, Garlic, Lemon Juice, Black Pepper) Taramasalata (Fish Roe, Bread, Olive Oil, Lemon, Onion); Antipasti (Olives, Cornichons)

WHOLE POACHED SALMON Salmon, Onions, Celery, Dill, White Cooking Wine, Tzatziki (Greek Yogurt, Cucumber, Sour Cream, Olive Oil, Dill, Salt, Pepper)

SALMON & CREAM CHEESE

FRESH WHIPPED CREAM CHEESE Pasteurized Milk, Cream, Whey Protein Concentrate, Nonfat Milk, Salt, Lactic Acid, Vitamin A Palmitate, Cheese Culture

VEGETABLE CREAM CHEESE Carrots, Peppers, Pasteurized Milk, Cream, Whey Protein Concentrate, Nonfat Milk, Salt, Lactic Acid, Vitamin A Palmitate, Cheese Culture

CHIVE CREAM CHEESE Chives, Pasteurized Milk, Cream, Whey Protein Concentrate, Nonfat Milk, Salt, Lactic Acid, Vitamin A Palmitate, Cheese Culture

SMOKED SALMON CREAM CHEESE Smoked Salmon, Cream Cheese, Dill, Garlic

HORSERADISH CREAM CHEESE Horseradish, Dill, Cream Cheese

SCALLION CREAM CHEESE Scallions, Pasteurized Milk, Cream, Whey Protein Concentrate, Nonfat Milk, Salt, Lactic Acid, Vitamin A Palmitate, Cheese Culture

SALADS & SIDES

WHITEFISH SALAD Whitefish, Mayonnaise, Sour Cream, Celery, Dill, Chives, Lemon Juice

HERRING IN CREAM SAUCE Herring, Sour Cream, Sweet Cream, Onions

TUNA SALAD WITH CAPERS Tuna, Mayonnaise, Capers, Lemon Juice, Spices

TARRAGON CHICKEN SALAD Chicken, Tarragon, Granny Smith Apples, Celery, Mayonnaise

EGG SALAD WITH FRESH DILL Egg, Dill, Mayonnaise, Salt, Pepper

CLASSIC COLESLAW Cabbage, Carrots, Cider Vinegar, Mayonnaise, Dill, Salt, Pepper

CHUNKY CHOPPED GREEK SALAD Cucumbers, Peppers, Radishes, Olives, Feta Cheese, Red Onions, Olive Oil, Red Wine Vinegar, Oregano, Salt, Pepper

CUCUMBER DILL SALAD Cucumber, Dill, Vinegar, Olive Oil, Onions, Salt, Pepper

QUINOA TABBOULEH Quinoa, Cucumber, Tomato, Lemon Zest, Parsley, Mint & Olive Oil, Salt, Pepper

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

SHAVED BRUSSELS SPROUTS & KALE SALAD Brussels Sprouts, Citrus Dressing, Pecorino, Almonds

Yom Kippur Break Fast

ITEM INGREDIENT LIST

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

BREADS

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

ROUND CHALLAH WITH RAISINS Raisins, White Flour, Yeast, Eggs Water, Sugar

RAISIN CINNAMON PECAN LOAF Unbleached Flour, Natural Starter, Raisins, Pecans, Yeast, Water, Salt

7-GRAIN HEALTH LOAF Stone Ground Whole Wheat Flour, Water, Natural Starter, Sunflower Seeds, Sesame Seeds, Flax Seeds, Oats, Honey, Yeast And Salt

KOSSAR'S BAGELS White Flour, Yeast, Water, Sugar, Malt

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

CRATE OF ASSORTED COOKIES & MINI BROWNIES Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Cookies, Butter Cookies, Brownies

OLD FASHIONED RUGULACH cream cheese (pasturized cultured milk & cream, salt stabilizers (xanthan, carob bean, and arguargum), 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

CINNAMON BABKA Cinnamon, Flour, Sugar, Eggs, Butter, Vanilla Extract, Dry Yeast, Nutmeg, Lemon Zest, Salt

CHOCOLATE BABKA Chocolate Chips, Flour, Sugar, Eggs, Butter, Vanilla Extract, Dry Yeast, Nutmeg, Lemon Zest, Salt

FRUIT & BERRY PLATTER Cantaloupe, Honeydew, Pineapple, Grapes, Blueberries, Strawberries