

**BUTTERFIELD
CATERING**

1915

EASTER MENU 2017

April 16, 2017

STARTERS

	PRICE
Smoked Norwegian Salmon Canapés with Dill Butter	30.00/dozen
Chevre Crostini with Honeyed Grapes & Pistachios	27.00/dozen
Seasonal Crudité Platter with Fresh Herb Dip	55.00/crate (serves 8-12)
Watercress, Arugula and Endive Salad, with Orange, Pomegranate & Toasted Walnuts	39.00/small (serves 6-8) 65.00/large (serves 12-18)
Mini Asparagus and Gruyere Frittatas	30.00/dozen
Classic Quiche Lorraine (Ham & Gruyere) 10 inch	32.00/each (serves 4-6)
Spring Vegetable Quiche	32.00/each (serves 4-6)
Puree of Sweet Pea and Leek Soup with Crème Fraiche and Basil	18.00//quart
Asparagus Bisque with Chives	15.00/quart

ENTREES

Roasted Spring Lamb Stew, Peas, Fava Beans and Carrots (2 quart minimum)	60.00/quart (serves 3)
Rosemary Roasted Leg of Lamb with Mint-Walnut Pesto	48.00/pound (served 2-3)
Glazed Spiral Ham with Quince Glaze, Honey Mustard & Buttermilk Biscuits	155.00 (serves 10-12)
Boneless French Country Ham	90.00/half (serves 8-15) 180.00/whole (serves 16-28)
Roasted Filet of Beef with Horseradish Cream Sauce	125.00/Half (serves 5) 250.00/Whole (serves 10)
Roasted Atlantic Salmon Filet with Cucumber Dill Tzatziki	80.00/Half (serves 4-5) 160.00/Full (serves 8-10)
Free-Range Whole Roasted Turkey (14-16 Pounds)	125.00/each (serves 8-14)
Turkey Gravy	13.00/pint (serves 4-8)
Herb Roasted Natural Chicken with Pan Gravy and Roasted Carrot Garnish	24.00/each (serves 2-3)

SIDE DISHES

Creamy Mashed Potatoes	13.00/pint (serves 2-3)
Glazed Heirloom Baby Carrots with Orange & Ginger	18.00/pound (serves 3-4)
Mixed Herbed Haricot Verts with Spring Onions	18.00/pound (serves 3-4)
Grilled Asparagus with Charred Lemon	18.00/pound (serves 3-4)
Parsnip Turnip Puree	16.00/pint (serves 3-4)
Roman Spinach with Golden Raisins & Lemon Zest	17.00/pound (serves 3-4)
Lemon Pearl Couscous with Cucumber, Feta and Mint	16.00/pound (serves 3-4)
Jasmine and Wild Rice Pilaf with Fava, Pistachios & Dill	15.00/Pound (serves 2-3)
Parker House Dinner Rolls	14.00/dozen
Butterfield Biscuits	12.00/ half dozen

DESSERTS

Easter Cupcakes (Meringue)	30.00/half dozen
Jumbo Pastel Meringues	36.00/half dozen
Strawberry Shortcake	28.00 (serves 6-8)
Double Cream Cheesecake	32.00 (serves 6-8)
Chocolate Double Soufflé Cake with Chocolate Mousse and Whipped Cream	32.00 (serves 5-6)
Lemon Meringue Tart	28.00 (serves 6-8)
Carrot Layer Cake	30.00 (serves 6)
Flourless Chocolate Mousse Cake	24.00 (serves 6)
Farmers Market Seasonal Fruit Platter	55.00 (serves 10-12) 100.00 (serves 15-20)
Assorted Cookies with Brownie Bites	55.00/small (serves 6-10)

TO PLACE YOUR ORDER: email catering@butterfieldmarket.com
or call 212-772-8782 EXT. 3 OR FAX TO 212-772-2506

ORDER INFORMATION

Day & Date of Delivery/Pick-Up: _____
Client Name: _____ ORDER #: _____
Delivery Address (w/zip code): _____
Phone Number: _____ Email: _____
Payment Method (Credit Card Number & Expiration Date): _____
Credit Card Security Code: _____
Billing Name & Address (If different than above info): _____
Delivery Window: 8am-11am _____ 10am-1pm _____ 1pm – 4pm _____
Pick-Ups from 92ND STREET LOCATION: _____

FOR OFFICE USE:

Received By: _____ Order Date: _____ Entered By: _____ Checked By: _____

DELIVERY CHARGES

Upper East Side (between 100th & 59th Street): 20.00
Midtown East (between 59th & 36th Street): 25.00
Downtown East (36th & 14th Street): 35.00
Lower East (14th & Houston Street): 50.00
Below Houston East: 65.00

Upper West Side (between 100th & 59th Street): 20.00
Midtown West (between 59th & 36th Street): 35.00
Downtown West (between 36th & 14th Street): 40.00
Lower West (14th & Houston Street): 50.00
Below Houston West: 65.00

Notes:

Please place your order by 4PM on Wednesday, April 12th.
Items are available for pick-up or delivery
on Saturday April 15 or Sunday April 16th

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