

BUTTERFIELD
CATERING
1915

NEW YEAR'S EVE 2016

CAVIAR & COMPLIMENTS serving size recommendation, half-ounce per guest

AMERICAN WILD PADDLEFISH medium dark grey pearls	34.00 oz
AMERICAN WILD HACKLEBACK medium to small velvet black pearls	43.00 oz
BULGARIAN OSETRA medium brown colored pearls (farmed)	125.00 oz
ITALIAN SEVRUGA medium to small, light to dark grey pearls (farmed)	155.00 oz
CRÈME FRAICHE	10.00/ 8 ounces
traditional mini FRENCH BLINI	16.00/dozen
MINI POTATO PANCAKES	21.00/dozen

SPARKLING WINE

DI MARIA prosecco doc	20.00 bottle
JOSEPH PERRIER blanc de blancs champagne	60.00 bottle

HORS D'OEUVRES

grilled CHICKEN SATAY with thai peanut dip	27.00/dozen
spicy grilled SHRIMP COCKTAIL BROCHETTES with sriracha cocktail sauce	39.00/dozen
seared sesame crusted AHI TUNA SKEWERS with lemon ponzu dip	30.00/dozen
teriyaki glazed FILET OF BEEF KABOBS with hot & sweet gingered chilies	30.00/dozen
salmon tartare BABY WONTON CUPS	30.00/dozen
CHÈVRE CROSTINI with honeyed grape & pistachio	27.00/dozen
SLICED SHRIMP & CUCUMBER CANAPÉS with dill butter	30.00/dozen
PROSCIUTTO CROSTINI with fig-onion conserve & candied lemon	27.00/dozen
shiitake mushroom MINI BRUSCHETTA with arugula, robiola & truffle oil	27.00/dozen
MINI POTATO LATKES with smoked salmon & crème fraîche	38.00/dozen
TRUFFLE MUSHROOM RISOTTO BALLS <i>(Heat & Serve)</i>	27.00/dozen
KATAIFI WRAPPED PARCELS with butternut squash, chèvre & sage <i>(Heat & Serve)</i>	27.00/dozen
PETITE CRAB CAKES with cayenne rémoulade <i>(Heat & Serve)</i>	30.00/dozen
PIGLETS IN BLANKETS with deli mustard <i>(Heat & Serve)</i>	24.00/dozen

COCKTAIL PLATTERS view full description and pictures at butterfieldmarket.com/reception-platters

CUBED CHEESE & FRUIT CRATE with savory crisps	60.00/ea (serves 6-10)
CRUDITÉ CRATE with fresh herb dip	55.00/sm (serves 8-12) 110.00/lg (serves 12-20)
CANAPÉ PLATTER crab salad in cherry tomato, curry chicken salad on cucumber crisp, roast beef & horseradish cream crostini, smoked salmon triangles, lavish spiral with hummus	225.00/ea (serves 10-20)
TUSCAN ANTIPASTO assorted Italian meats & cheeses, grilled zucchini, peppers & artichoke skewers, eggplant caponata, pesto, olives, herbed bruschetta	140.00/sm (serves 6-10) 195.00/lg (serves 10-20)
MEDITERRANEAN TAPAS prosciutto & pear slices, potato tortilla española, stuffed lemony grape leaves, saffron-shallot & sherry shrimp, steamed asparagus, watermelon, feta & mint skewers, caprese picks, citrus herb olives & romesco sauce (serves 10-20)	225.00/ea (serves 10-20)
CELEBRITY CELEBRATION smoked salmon spirals with scallion cream cheese, steamed asparagus, honey pecan chicken skewers, shrimp cocktail, tenderloin beef biscuits with horseradish cream & baby arugula, cocktail sauce, truffled aioli, cheese straws	225.00/ea (serves 10-20)

DESSERTS

MINIATURE DESSERT PASTRIES bite-sized fruit tarts, mini mousse tarts & chocolate cakes	30.00/dozen
MINIATURE NEW YEAR'S EVE CUPCAKES	30.00/dozen
CHOCOLATE DOUBLE SOUFFLÉ rich chocolate flourless cake with chocolate mousse & fresh whipped cream	32.00/serves 6-8
RASPBERRY & BLUEBERRY TART with fresh pastry cream (serves 6-8)	38.00/each (8 Inch)
individual RASPBERRY & BLUEBERRY TART with fresh pastry cream	8.00/each
individual TIRAMISU layered in 8 ounce glass mason jars	8.00/each
individual STRAWBERRY SHORTCAKE layered in 8 ounce glass mason jars	8.00/each
individual CHOCOLATE TORTE rich chocolate mousse cake	8.00/each
NEW YEAR'S EVE COOKIE CRATE (serves 6-10)	70.00/each
small FRUIT PLATTER (serves 6-10)	45.00/each
large FRUIT PLATTER (serves 6-10)	90.00/each

NOTES:

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): _____ CCV CODE _____
 Billing Name & Address (If Different than above info): _____
 Delivery Window: 8am-11am _____ 10am-1pm _____ 1pm – 4pm _____ 3pm – 6pm _____
 Pick-Ups from 92ND STREET LOCATION: _____
 Pick-Ups from 77TH STREET LOCATION: _____
FOR OFFICE USE:
 Received By: _____ Order Date: _____ Entered By: _____ Checked By: _____

Orders for New Year's Eve should be submitted by Wednesday Dec. 28th.
 Delivery charges will apply based on address of delivery.
 Butterfield Market will be open on New Year's Eve until 7pm and closed on New Year's Day.

TO PLACE YOUR ORDER
 Please call 212-772-8782 ext.3 Fax 212-772-2506 or email catering@butterfieldmarket.com