

SUNDAY, APRIL 4TH, 2021

PACKAGES

EASTER BRUNCH FOR 2			
EASTER BRUNCH FOR 6			
EASTER BRUNCH FOR 12			
EASTER DINNER FOR 2			
EASTER DINNER FOR 6			
EASTER DINNER FOR 12			
STARTERS & BRUNCH			
SMOKED NORWEGIAN SALMON CANAPÉS with Dill Butter. Serves 3-4			
DEVILED EGGS with Herbs. Serves 3-4, Gluten Free			
SEASONAL CRUDITÉ CRATE with Fresh Herb Dip or Hummus. Serves 8-12, Gluten Free			
GARDEN GREENS SALAD Serves 6-8, Gluten Free, Vegan			
CLASSIC QUICHE LORRAINE (Ham & Gruyere). 10 Inch, Serves 8-10			
SPRING VEGETABLE QUICHE 10 Inch, Serves 8-10			
CARROT-GINGER SOUP Serves 4, Gluten Free, Vegan			
MAIN COURSES			
ROSEMARY ROASTED LEG OF LAMB with Mint-Walnut Pesto. Serves 2-3, Gluten Free			
GLAZED SPIRAL HAM with Honey Mustard Sauce. Serves 10-12, Gluten Free			
ROASTED FILET OF BEEF with Horseradish Cream Sauce. Serves 10, Gluten Free			
GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce. Serves 1, Gluten Free			
GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce. Serves 4-5, Gluten Free			
"THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten Free			
TURKEY GRAVY Serves 4-8			
SIDES			
CREAMY MASHED POTATOES Serves 2-3, Gluten-Free			
HARICOTS VERTS AMANDINE Serves 3-4, Gluten-Free, Vegan			

BUTTERFIELD

SUNDAY, APRIL 4TH, 2021

SIDES CONTINUED

CAULIFLOWER MASH Serves 3-4, Vegan	17.00	pt		
ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, Vegan	19.00	lb		
SPRING VEGETABLE QUINOA with Fresh Herbs. Serves 3-4, Gluten-Free	16.00	lb		
PARKER HOUSE DINNER ROLLS	14.00	doz		
TRADITIONAL BUTTERMILK BISCUITS Serves 6	14.00	½ d		
DESSERTS				
EASTER PASTEL CUPCAKES with Meringue Icing.	32.00	½ d		
STRAWBERRY SHORTCAKE Serves 6-8	48.00	ea		
CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream. Serves 3-4, Gluten-Free	40.00	ea		
INDIVIDUAL LEMON MERINGUE TART Serves 1	9.50	ea		
LEMON MERINGUE TART Serves 6-8	38.00	ea		
FARMERS MARKET SEASONAL FRUIT PLATTER Serves 8-12, Gluten-Free, Vegan	62.00	ea		
BUBBLY				
BHENRI GIRAUD "ESPRIT NATURE" GRAND CRU	98.00	btl		
AUTRÉAU DE CHAMPILLON PREMIER CRU Full-Bodied with Fresh Fruit & Hazelnut on The Nose	68.00	btl		
DI MARIA PROSECCO DOC Crisp & Light with Notes of Peach, Green Apple, & Delicate Florals	24.00	btl		
BEVERAGE ADD-ONS				
BUTTERFIELD MARKET BLOODY MARY MIX 32 oz	12.00	ea		
FRESH SQUEEZED ORANGE JUICE 32 oz.	18.00	ea		
FLOWERS				
Beautiful Spring Floral arrangement in a vase including a mix of Spring elements with Roses, Tulips Blooms of Phalaenopsis Orchids, extra Seasonal Flowers and a mix of Greeneries.	5,			
SMALL FLORAL ARRANGEMENT 8 Inches Diameter & 7 Inches High	95.00	ea		
MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High	45.00	ea		

BUTTERFIELD



SUNDAY, APRIL 4TH, 2021

ORDERS SHOULD BE PLACED BY TUESDAY, MARCH 30TH

YOUR INFORMATION

FIRST NAME	LAST NAME
EMAIL	PHONE
DELIVERY	ADDRESS
ADDRESS / ZIP CODE	
SPECIAL DELIVERY INSTRUCTIONS	

DELIVERY & PICK-UP WINDOWS

SUNDAY, APRIL 4TH, 2021

DELIVERY WINDOW PICK UPS (FROM 9AM-5PM)

8AM-11AM 1PM-4PM APPROXIMATE TIME

10AM-1PM 3PM-6PM (FROM 85TH & MADISON LOCATION)

NAME ON CARD	CARD #
EXP. DATE (MM/YY)	BILLING ADDRESS
CVV (SECURITY CODE)	BILLING ZIP

BUTTERFIELD

SUNDAY, APRIL 4TH, 2021

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com

Call our Catering Department at (212) 772 8782 Ext. 3 or fax a completed order sheet to (212) 772 2506

QUESTIONS

Email: holiday@butterfieldmarket.com or phone: (212) 772 8782 Ext. 3

DELIVERY INFORMATION

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

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.

butterfieldmarket.com/menus

FOR OFFICE USE:

RECEIVED BY CHECKED BY ORDER #

BUTTERFIELD

SUNDAY, APRIL 4TH, 2021

EASTER BRUNCH FOR 2-\$85

Classic Quiche: Ham & Swiss or Garden Vegetable (2 individual), Garden Salad (2 servings),
Smoked Salmon Canapes With Dill Butter (8 pcs), Deviled Eggs With Fresh Herbs (6 pcs),
Fresh Fruit Salad (2 servings)

EASTER BRUNCH FOR 6-\$255

Classic Quiche: Ham & Swiss Or Garden Vegetable (1 whole), Garden Salad (6 servings), Smoked Salmon Canapes With Dill Butter (18 pcs), Deviled Eggs With Fresh Herbs (18 pcs), Fresh Fruit Salad (6 servings), Chocolate Double Soufflé Cake (1)

EASTER BRUNCH FOR 12-\$485

Classic Quiche: Ham & Swiss Or Garden Vegetable (2 whole), Garden Salad (1 lg bowl), Smoked Salmon Canapes With Dill Butter (36 pcs), Deviled Eggs With Fresh Herbs (36 pcs), Fresh Fruit Salad (1 luau bowl), Chocolate Double Soufflé Cake (2)

EASTER DINNER FOR 2-\$125

Main Course: Leg Of Lamb Or Fresh Roast Turkey & Gravy Or Salmon With Tzatziki or Thick Cut Baked Ham (2 Servings), Carrot-Ginger Soup (1 qt), Creamy Mashed Potatoes (1 pt), Grilled Asparagus (1 lb),
Parker House Dinner Rolls (2 pcs), Individual Lemon Meringue Tarts (2)

EASTER DINNER FOR 6-\$265

Main Course: Leg of Lamb or Fresh Roast Turkey & Gravy or Salmon With Tzatziki or Thick Cut Baked Ham
(6 Servings, Half Side if Salmon is Selected), Carrot-Ginger Soup (2 qts),
Creamy Mashed Potatoes (3 pts), Grilled Asparagus (2 lbs), Parker House Dinner Rolls (6 pcs)
Lemon Meringue Tart (1)

EASTER DINNER FOR 12-\$485

Main Course: Leg of Lamb Or Fresh Roast Turkey & Gravy or Salmon With Tzatziki or Thick Cut Baked Ham (12 servings, 1.5 Sides if Salmon is Selected), Carrot-Ginger Soup (3 qts), Creamy Mashed Potatoes (5 pts), Grilled Asparagus (3.5 lbs), Parker House Dinner Rolls (12pcs), Lemon Meringue Tart (2)

BUTTERFIELD