



**ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 22ND AT 4PM
 AFTER DEADLINE ANY CANCELLATIONS WILL INCUR A 100% CHARGE
 (DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970**

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 28, 2024

PACKAGES

OVERSTUFFED INDIVIDUAL THANKSGIVING DINNER	48.99 ea
COMPLETE DINNER FOR 6	285.00 pkg
COMPLETE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday).	340.00 pkg
DELUXE DINNER FOR 6	395.00 pkg
DELUXE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday)	450.00 pkg
COMPLETE DINNER FOR 12 (+25 Thursday)	540.00 pkg
DELUXE DINNER FOR 12 (+25 Thursday)	735.00 pkg

STARTERS

BUTTERNUT SQUASH BISQUE with Crème Fraiche & Toasted Pumpkin Seeds, Serves 4, Vegetarian	22.00 qt
CORN CHOWDER Serves 4, Vegetarian	20.00 qt
PIGS IN BLANKETS with Deli Mustard, Serves 3-4	28.00 doz
MINI CRAB CAKES with Cayenne Rémoûlade, Serves 3-4	39.00 doz
JUMBO SHRIMP COCKTAIL with House Cocktail Sauce, Serves 4	48.00 doz
VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-12, Gluten-Free.	75.00 ea
CITRUS MIXED GREENS SALAD Serves 6-8, Gluten-Free.	45.00 ea
with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette	

MAIN COURSE

ROASTED FREE RANGE TURKEY 14-16 lbs, Serves 8-10, Gluten-Free (+25 Thursday)	145.00 ea
STUFFED FREE RANGE TURKEY with Traditional Stuffing (+25 Thursday)	170.00 ea
Additional stuffing is recommended for meals serving 8 or more, Serves 8-12	
OVEN READY TURKEY 12-30 lbs, 1 lb per person is just enough, or 1.5lb per person for leftovers, Gluten-Free	11.00 lb
Ready to cook! Turkeys are cleaned, trussed, stuffed with apples, onions, celery & fresh herbs for seasoning; basted & placed in aluminum trays with easy cooking instructions.	
MEAT & POULTRY THERMOMETER for checking internal temperature of turkey	15.00 ea
ROASTED ALL NATURAL TURKEY BREAST (3.5-4lb), Serves 8-10, Gluten-Free	98.00 ea
"THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten-Free	32.00 lb
HOMEMADE TURKEY GRAVY Serves 4-8	14.00 pt
GLAZED SPIRAL HAM Serves 10-12, Gluten-Free.	145.00 ea
VEGAN TURKEY Stuffed with Butternut Squash & Mushrooms. Serves 2-3.	32.00 lb
HOMEMADE VEGAN & GLUTEN-FREE MUSHROOM GRAVY Serves 4-8	16.00 pt

BUTTERFIELD
CATERING



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DRESSINGS & STUFFING

TRADITIONAL STUFFING WITH FRESH HERBS Serves 2-3	16.00 lb
SWEET SAUSAGE & SOURDOUGH STUFFING Serves 2-3	19.00 lb
CORN BREAD STUFFING with Mushrooms & Pecans Serves 2-3	18.00 lb
WILD & JASMINE RICE DRESSING with Butternut Squash & Dried Cranberries. Serves 2-3, Gluten-Free, Vegan	18.00 lb

SIDES

PRALINE SWEET POTATOES Puréed Sweet Potatoes with Candied Praline Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	28.00 sm / 94.00 lg
MARSHMALLOW SWEET POTATOES Puréed Sweet Potatoes with Mini Marshmallows Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free	28.00 sm / 94.00 lg
HARVEST CORN PUDDING Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish	28.00 sm / 94.00 lg
MACARONI AND CHEESE Serves 12. Served In Aluminum Pan.	110.00 ea
GREEN BEANS WITH SHIITAKE MUSHROOMS Serves 3-4, Gluten-Free, Vegan	19.00 lb
ROASTED BRUSSELS SPROUTS with Butternut Squash. Serves 3-4, Gluten-Free	18.00 lb
CREAMED SPINACH Serves 2-3, Gluten-Free	19.00 lb
AUTUMN VEGETABLE MEDLEY Serves 3-4, Gluten-Free, Vegan.	18.00 lb
CLASSIC MASHED POTATOES Serves 2, Gluten-Free.	15.00 pt
FRESH AUTUMN APPLE SAUCE Serves 4-6, Gluten-Free, Vegan	16.00 pt
CRANBERRY SAUCE with Orange Zest, Serves 4-8, Gluten-Free, Vegan	16.00 pt

BREADS

TRADITIONAL BUTTERMILK BISCUITS Serves 6	18.00 half doz
COUNTRY CORN BREAD Serves 6-8	18.00 loaf
7-GRAIN ROLLS Serves 8-12	18.00 doz
1LB CRANBERRY PECAN LOAF Serves 6-8	18.00 loaf

DESSERTS

CHEF JORGE'S PUMPKIN PIE 10 inch, Serves 10-12.	38.00 ea
TATE'S APPLE CRUMB PIE 9 inch, Serves 6-8	28.00 ea
TATE'S CHOCOLATE CHIP PIE 9 inch, Serves 6-8, Contains Walnuts.	28.00 ea
TATE'S PECAN PIE 9 inch, Serves 6-8	28.00 ea
SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan	72.00 ea
HOLIDAY COOKIES & BROWNIE CRATE Serves 8-12	85.00 ea

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THURSDAY, NOVEMBER 28, 2024

FLOWERS

Beautiful fall floral centerpiece arrangements featuring a mix of autumnal elements that include roses, blooms of orchids, mums flowers, greenery & attractive seasonal flora.

Contact our floral designer Sebastien for more information or questions.

Call: 332.456.8709 or email: flowers@butterfieldmarket.com

SMALL ROUND FLORAL ARRANGEMENT 7 Inches Diameter & 6 Inches High	95.00 ea
MEDIUM ROUND FLORAL ARRANGEMENT 12 Inches Diameter & 6 Inches High	175.00 ea
LARGE ROUND FLORAL ARRANGEMENT 15 Inches Diameter & 6 Inches High	245.00 ea

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com

Call our Catering Department at (212) 283 7970

QUESTIONS

Email: holiday@butterfieldmarket.com or phone: (212) 283 7970

DELIVERY INFORMATION

Delivery fees apply according to location. Butterfield Market delivers throughout Manhattan.

On Thanksgiving Day, we cannot deliver from 34th to 44th Streets between Broadway & 7th Avenue due to the Thanksgiving Day Parade. 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. Heating instructions are included in your order & 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

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ORDER #

BUTTERFIELD

CATERING

1915



Thanksgiving Holiday Menu

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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS:

DELIVERY & PICK-UP WINDOWS

FOR WEDNESDAY, NOVEMBER 27

DELIVERY WINDOWS.

(WEST SIDE DELIVERIES 10AM-1PM ONLY)

8-11AM

1-4PM

85TH & MADISON PICK UPS (FROM 9AM-7PM)

10AM-1PM

3-6PM

APPROXIMATE PICK UP TIME

FOR THURSDAY, NOVEMBER 28

DELIVERY WINDOWS

8-12PM

BTWN CPW & COLUMBUS

85TH & MADISON PICK UPS (FROM 9AM-1PM)

10AM-3PM

10AM-3PM

APPROXIMATE PICK UP TIME

FOR FRIDAY, NOVEMBER 29

DELIVERY TIME

PICK-UP TIME

LOCATION

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Thanksgiving Packages

THURSDAY, NOVEMBER 28, 2024. 212-283-7970

INDIVIDUAL OVERSTUFFED THANKSGIVING DINNER

\$48.99 EA

'Thick Cut' All Natural Turkey Breast (8 oz), Homemade Turkey Gravy, Traditional Stuffing with Fresh Herbs (8 oz), Cranberry Sauce with Orange Zest, Green Beans with Shiitake Mushrooms, Sweet Potato Mash (8 oz), Slice of Country Cornbread, Individual Pumpkin Pie

COMPLETE DINNER FOR 6

\$285*

'Thick Cut' All Natural Turkey Breast (3 lb) or upgrade to a Whole Roast Turkey (+55)*, Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lb), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lb), Classic Mashed Potatoes (3 pints), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 6

\$395*

'Thick Cut' All Natural Turkey Breast (3 lbs) or upgrade to a Whole Roast Turkey (+55)*, Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (2 quarts), Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lbs), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Shiitake Mushrooms (2 lbs), Classic Mashed Potatoes (3 pints), Praline Sweet Potatoes (1 sm. tray), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

COMPLETE DINNER FOR 12

\$540*

Whole Roasted Turkey (14-16 lbs), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 12

\$735*

Whole Roasted Turkey (14-16 lbs), Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (3 quarts), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Shiitake Mushrooms (3 lbs), Classic Mashed Potatoes (5 pints), Praline Sweet Potatoes (1 lg. glass baking dish), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

* +25 ADDITIONAL ON THANKSGIVING DAY

BUTTERFIELD

CATERING

1915

Thanksgiving

ITEM INGREDIENT LIST

STARTERS

BUTTERNUT SQUASH BISQUE Butternut Squash, House Vegetable Broth (Onions, Celery, Carrots, Herbs), Butter, Crème Fraîche, Pumpkin Seeds

CORN CHOWDER Corn, Cream, Potatoes, Onion, Leeks, Celery, Vegetable Broth, Butter, Salt, Pepper

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

MINI CRAB CAKES Panko, Dijon Mustard, Salt, Pepper, Parsley, Cayenne, Cayenne Remoulade (Tartar Sauce, Mayo, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt)

JUMBO SHRIMP COCKTAIL Shrimp, Lemon, Cocktail Sauce (Ketchup, Horseradish, Worcestershire Sauce, Lemon)

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

CITRUS MIXED GREEN SALAD Mixed Greens, Candied Pecans (Pecans, Maple Syrup) Oranges, Dried Cranberries, Citrus Dressing (Orange Juice, Lemon Juice, Dijon Mustard, Canola Oil & Dry Chives)

MAIN COURSE

OVEN READY TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper

ROASTED FREE RANGE TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper

STUFFED FREE RANGE TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper. Stuffing: White Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

WHOLE ROASTED ALL NATURAL TURKEY BREAST All Natural Turkey Breast, Butter, Garlic, Thyme, Oregano, Sage, Salt, Pepper, Rosemary

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

GLAZED SPIRAL HAM Spiral Ham, Brown Sugar, Maple Syrup, Grainy Mustard, Nutmeg, Cinnamon, Apricot Glaze

VEGAN TURKEY STUFFED WITH BUTTERNUT SQUASH AND MUSHROOMS Whole Wheat Flour, Granulated Garlic, Butternut Squash, Organic Wheat Flakes, Onion Powder, Apples, Garlic, Mushrooms, Yellow Pea Flour, Lentils, Lemon Juice, Sea Salt, Tomato Paste, Red Wine, Black Pepper, Rubbed Sage, Spices, Rosemary, Paprika, Natural Liquid Smoke and Carrots

HOMEMADE VEGAN & GLUTEN FREE MUSHROOM GRAVY Vegetable Broth, Garlic, White Wine, Rice Flour, Mushroom, Salt, Pepper

DRESSINGS & STUFFING

TRADITIONAL STUFFING WITH FRESH HERBS Sourdough Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

SWEET SAUSAGE & SOURDOUGH STUFFING Sourdough Bread, Sweet Pork Sausage, Onions, Celery, Mushrooms, Butter, Eggs, Chicken Stock, Parsley, Garlic, Thyme, Parsley, Salt, Pepper

CORN BREAD STUFFING Corn Bread, Mushrooms, Pecans, Onions, Celery, Thyme, Butter, Vegetable Stock, Salt, Pepper

WILD & JASMINE RICE DRESSING Long Grain Wild Rice, Jasmine Rice, Carrots, Celery, Scallions, Dried Cranberries, Pine Nuts, Olive Oil, Salt, Pepper

SIDES

PRALINE SWEET POTATOES Sweet Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

MARSHMALLOW SWEET POTATOES Sweet Potatoes, Marshmallows, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

HARVEST CORN PUDDING Corn, Eggs, Butter, Heavy Cream, Sugar, Garlic, Onions, Thyme, Flour, Scallions

GREEN BEANS WITH SHIITAKE MUSHROOMS Green Beans, Shiitake Mushrooms, Garlic, Olive Oil, Salt, Pepper

ROASTED BRUSSELS SPROUTS Brussels Sprouts, Butternut Squash, Sage, Butter, Salt, Pepper

CREAMED SPINACH Spinach, Cream, Salt, Pepper, Onions, Nutmeg

AUTUMN VEGETABLE MEDLEY Brussels Sprouts, Zucchini, Asparagus, Squash, Pearl Onions, Fingerling Potatoes, Garlic, Fresh Herbs, Olive Oil, Salt, Pepper

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

Thanksgiving

ITEM INGREDIENT LIST

SIDES (CONT.)

FRESH AUTUMN APPLE SAUCE Apples, Cinnamon, Cane Sugar

CRANBERRY SAUCE Cranberries, Oranges, Orange Peel, Lemon Peel, Orange Juice, Sugar

MACARONI & CHEESE Elbow Macaroni, Parmesan Cheese, Cheddar Cheese, Flour, Milk, Butter, Sour Cream

BREADS

TRADITIONAL BUTTERMILK BISCUITS Flour, Baking Powder, Butter, Salt, Sugar, Buttermilk, Heavy Cream

COUNTRY CORN BREAD Cornmeal, Flour, Sugar, Baking Powder, Salt, Butter, Eggs

SEVEN-GRAIN ROLLS Whole Wheat Flour, Unbleached Wheat Flour, Water, Natural Starter, Organic Rye Berries, Organic Millet, Sesame Seeds, Organic Flax Seeds, Kosher Salt, Yeast

CRANBERRY PECAN LOAF Unbleached & Unbromated Wheat Flour, Filtered Water, Levain Naturel, Craisins, Pecans, Organic Sucanat, Sea Salt, Fresh Yeast

DESSERT

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

PUMPKIN PIE Pumpkin Purée, Sugar, Flour, Cinnamon, Butter, Ginger, Eggs, Evaporated Milk, Salt

PECAN PIE Pecans, Maple, Sugar, Flour, Nutmeg, Cinnamon, Lemon Juice, Butter

SEASONAL FRUIT PLATTER Cantaloupe, Honeydew, Pineapple, Grapes, Blueberries, Strawberries

HOLIDAY COOKIES AND BROWNIE CRATE Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Cookies, Butter Cookies, Brownies

ASSORTED FRESH BAKED COOKIES Flour, Sugar, Chocolate, Strawberry, Apricot, Baking Powder, Eggs, Butter

CHOCOLATE CHIP PIE Butter, Unbleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Malted Barley Flour), Semi-Sweet Chocolate Chips (Sugar, Chocolate Liquor, Cocoa Butter, Milk Fat, Soy Lecithin [An Emulsifier], Vanilla, Natural Flavor), Cane Sugar, Walnuts, Eggs, Brown Cane Sugar, Vegetable Shortening.
Contains Milk, Wheat, Walnuts, Eggs, and Soy.

SERVING INSTRUCTIONS: Serve at room temperature.



WEDNESDAY, NOVEMBER 27th		
UPTOWN EAST (BETWEEN 130 TH – 105 TH) \$30	UPPER EAST (BETWEEN 105 TH – 59 TH) \$20	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$30
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$40	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$50	BELOW HOUSTON \$60
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$40	WEST SIDE (BETWEEN 100 TH – 59 TH) \$30	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$40
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$55		LOWER WEST (BETWEEN 14 TH – HOUSTON) \$60
THURSDAY, NOVEMBER 28th		
UPTOWN EAST (BETWEEN 130 TH – 105 TH) \$40	UPPER EAST (BETWEEN 105 TH – 59 TH) \$30	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$40
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$50	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$60	BELOW HOUSTON \$70
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$50	WEST SIDE (BETWEEN 100 TH – 59 TH) \$40	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$50
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$65		LOWER WEST (BETWEEN 14 TH – HOUSTON) \$70