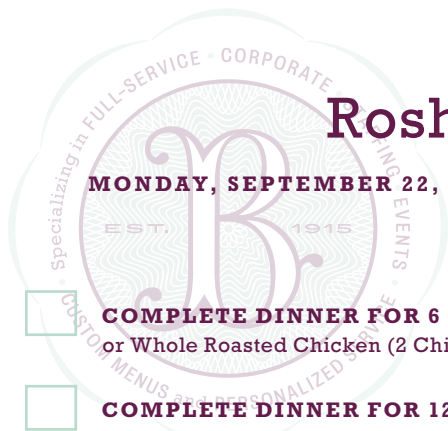




Rosh Hashanah Holiday Menu

MONDAY, SEPTEMBER 22, 2025 — ORDERS MUST BE PLACED BY MONDAY, SEPTEMBER 15 AT 4PM

PACKAGES

See page 5 for item details.

☐ **COMPLETE DINNER FOR 6** Choice of Entree: Brisket with Gravy (2 lbs Brisket, 1 pt Gravy) 410.00
or Whole Roasted Chicken (2 Chickens, 2 pts Pan Gravy)

☐ **COMPLETE DINNER FOR 12** Choice of Entree: Brisket with Gravy (4 lbs Brisket, 2 pts Gravy) 815.00
or Whole Roasted Chicken (4 Chickens, 4 pts Pan Gravy)

APPETIZERS & FIRST COURSE

☐ **ROUND CHALLAH** 13.00 Ea.

☐ **RAISIN CHALLAH** 14.00 Ea.

☐ **ALL BEEF PIGS IN BLANKETS WITH DELI MUSTARD** Recommended 3 per Person (Heat & Serve) 32.00 Doz.

☐ **CHICKEN BROTH** with Carrots & Fresh Dill. Serves 4, Gluten-Free 17.00 Quart

☐ **MATZOH BALLS** Packaged in increments of two. 7.00 Pack

☐ **HOMEMADE GEFILTE FISH** Packaged in increments of two. 22.00 Pack

☐ **FRESH RED HORSE RADISH** Serves 4-8, Gluten-Free, Vegan 9.00 Half-Pint

☐ **CHOPPED LIVER** Serves 6-8, Gluten-Free 20.00 Lb.

☐ **CARR'S WATER CRACKERS** Serves 6-8, Vegan 7.50 Box

☐ **CRUDITÉS CRATE** With Fresh Herb Dip. Serves 8-10, Gluten-Free 75.00 Crate

☐ **MIXED GREENS SALAD** 45.00 Ea.
with Orange Segments, Dried Cherries, Candied Pecans & Citrus Vinaigrette. Gluten-Free, Vegan. Serves 6-8.

ENTRÉES

☐ **SLICED BRISKET OF BEEF GRANDMA'S RECIPE** Serves 2-3, Gluten-Free 54.00 Lb.

☐ **EXTRA BRISKET GRAVY** Serves 4-6, Gluten-Free 11.00 Pint

☐ **ROASTED WHOLE FILET OF BEEF** with Horseradish Cream. Serves 10, Gluten-Free 277.00 Whole

☐ **HERB CRUSTED TURKEY BREAST** Half Serves 6-8, Full Serves 12-16, Gluten-Free 85.00 Half / 165.00 Whole

☐ **HOMEMADE TURKEY GRAVY** Serves 4-8 14.00 Pint

☐ **HERB ROASTED CHICKEN** Garnished With Roasted Carrots & Garlic. Serves 2-4, Gluten-Free 25.00 Ea.

☐ **PAN CHICKEN GRAVY** Serves 2-3 14.00 Pint

☐ **GRILLED FILET OF SALMON** 97.00 Half / 185.00 Full
with Cucumber Tzatziki. Half Serves 5, Full Serves 10, Gluten-Free

BUTTERFIELD

CATERING

1915

Rosh Hashanah Holiday Menu

MONDAY, SEPTEMBER 22, 2025 — ORDERS MUST BE PLACED BY MONDAY, SEPTEMBER 15 AT 4PM

SIDE DISHES

☐	POTATO PANCAKES Medium-Sized, Packaged in increments of 4	13.00	Pack
☐	FRESH APPLESAUCE Serves 4-8, Gluten-Free, Vegan	15.00	Pint
☐	ALL-NATURAL SOUR CREAM Serves 4-8, Gluten-Free	7.00	Half Pint
☐	CLASSIC NOODLE KUGEL Small Serves 4, Large Serves 10 in glass baking dish.	20.00	Sm. / 60.00 Lg.
☐	CREAMY MASHED POTATOES Serves 2-3, Gluten-Free	15.00	Pint
☐	HONEY GLAZED BABY CARROTS with Orange & Fresh Ginger. Serves 3-4, Gluten-Free	22.00	Pint
☐	CLASSIC HARICOTS VERTS ALMONDINE Serves 3-4, Gluten Free	22.00	Lb.
☐	GRILLED ASPARAGUS with Lemon. Serves 3-4, Gluten-Free, Vegan	22.00	Lb.
☐	COUSCOUS SALAD with Sweet Potatoes, Kale & Pomegranate. Serves 3-4, Vegan	20.00	Pint
☐	JAKE COHEN'S CABBAGE AND FARRO SALAD with Roasted Broccoli and Tahini Dressing	20.00	Lb.
☐	ROASTED CAULIFLOWER with Garlic & Parmesan Cheese. Serves 3-4, Gluten-Free	19.00	Lb.

DESSERTS

☐	JAKE COHEN'S HAROSET TRUFFLES 6 Pieces	18.00	Pk.
☐	CHOCOLATE DOUBLE SOUFFLE CAKE Chocolate Mousse & Whipped Cream. Serves 6-8, Gluten-Free	46.00	Ea.
☐	CHEF JORGE'S APPLE TART 10 Inch, Serves 6-8.	38.00	Ea.
☐	ORWASHER'S APPLE HONEY CAKE.	30.00	Ea.
☐	HOUSEMADE CARROT CAKE with Honey Walnuts, 5 Inch Square, Serves 6-8.	34.00	Ea.
☐	TRADITIONAL APPLE PIE Serves 8-10	36.00	Ea.
☐	BUTTERFIELD'S OLD FASHIONED RUGELACH (16-18 Pieces per lb)	28.00	Lb.
☐	SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan.	72.00	Ea.
☐	HONEY APPLE "BEE" CUPCAKES (Contain Almonds)	36.00	Half-Doz
☐	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, Blooms of 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.	165.00	Ea.
☐	LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	195.00	Ea.

Rosh Hashanah Holiday Menu

MONDAY, SEPTEMBER 22, 2025

ORDERS MUST BE PLACED BY MONDAY, SEPTEMBER 15 AT 4PM

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

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

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



Rosh Hashanah Holiday Menu

MONDAY, SEPTEMBER 22, 2025

ORDERS MUST BE PLACED BY MONDAY, SEPTEMBER 15 AT 4PM

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICKUPS WINDOWS

MONDAY, SEPTEMBER 22ND

DELIVERY WINDOW

MADISON MARKET PICKUPS (FROM 8AM-3PM)

☐

8-11AM

☐

1-4PM

APPROXIMATE PICK-UP TIME

☐

10AM-1PM

☐

3-6PM

TUESDAY, SEPTEMBER 23RD

DELIVERY WINDOW

MADISON MARKET PICKUPS (FROM 8AM-3PM)

☐

8-11AM

☐

1-4PM

APPROXIMATE PICK-UP TIME

☐

10AM-1PM

☐

3-6PM

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Rosh Hashanah Packages

MONDAY SEPTEMBER 22, 2025

COMPLETE DINNER FOR 6—\$410

Main Course (Choose 1): Brisket with Gravy (2 lbs Brisket, 1 pt Gravy)
or Whole Roasted Chicken (2 Chickens, 2 pts Pan Gravy)
Chicken Broth with Carrots and Fresh Dill (2 qt)

Matzoh Balls (6 pcs)

Traditional Gefilte Fish (6 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (half pt)

Potato Pancakes (12 pcs)

Fresh Applesauce (1 pt)

All-Natural Sour Cream (Gluten-Free) (half pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (2 lb)

Flourless Chocolate Double Soufflé (Gluten-Free) (1 cake)

COMPLETE DINNER FOR 12—\$815

Main Course (Choose 1): Brisket with Gravy (4 lbs Brisket, 2 pts Gravy)
or Whole Roasted Chicken (4 Chickens, 4 pts Pan Gravy)

Chicken Broth with Carrots and Fresh Dill (3 qt)

Matzoh Balls (12 pcs)

Traditional Gefilte Fish (12 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (2 half pt)

Potato Pancakes (24 pcs)

Fresh Applesauce (2 pts)

All-Natural Sour Cream (Gluten-Free) (1 pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (3 lb)

Classic Noodle Kugel (3 sm)

Flourless Chocolate Double Soufflé (Gluten-Free) (2 cakes)

TO PLACE THE ORDER:

Email your order sheet to holiday@butterfieldmarket.com.

Call our Catering Department at (212) 283 7970

Orders Must Be Placed by Monday, September 15th at 4pm

BUTTERFIELD

CATERING

1915

Rosh Hashanah

ITEM INGREDIENT LIST

APPETIZERS AND FIRST COURSE

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

RAISIN CHALLAH Raisins, White Flour, Yeast, Eggs, Water, Sugar

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

CHICKEN BROTH Chicken Broth, Carrots, Dill, Salt

MATZOH BALLS Matzoh Meal, Eggs, Baking Powder, Water, Oil, Salt, Pepper

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

FRESH RED HORSERADISH Horseradish Root, Beets, Beet Juice

CHOPPED LIVER – Chicken Liver, Eggs, Onions, Olive Oil, Salt, White Pepper

CARR’S WATER CRACKERS Wheat Flour, Palm Oil, Salt, Ferrous Sulfate, Niacinamide, Thiamine Mononitrate, Riboflavin, Folic Acid

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

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

ENTRÉES

SLICED BRISKET OF BEEF Beef Brisket, Onions, Carrots, Celery, Tomato Paste, mushrooms, Garlic, Water, Salt

EXTRA BRISKET GRAVY Beef Brisket Drippings, Onions, Carrots, Celery, Tomato Puree, Tomato Paste, Garlic, Water, Salt

ROASTED WHOLE FILET OF BEEF Beef Tenderloin, Thyme, Garlic, Olive Oil, Salt, Horseradish Cream (Horseradish Root, Sour Cream, Garlic)

HERB CRUSTED TURKEY BREAST Turkey Breast, Seasonings, Salt

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

HERB ROASTED CHICKEN Whole Chicken, Roasted Carrots, Garlic, Butter, Herbs, Salt

PAN CHICKEN GRAVY Chicken Drippings, Flour, Butter, Herbs, Salt, Pepper

GRILLED FILET OF SALMON Salmon Filet, Olive Oil, Salt, Pepper

TZATZIKI Greek Yogurt, Garlic, Cucumber, Dill, Salt, Pepper, Olive Oil, Lemon

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

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

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

HONEY GLAZED BABY CARROTS Baby Carrots, Orange, Ginger, Honey, Salt, Pepper

CLASSIC HARICOTS VERTS ALMONDINE Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

GRILLED ASPARAGUS Asparagus, Olive Oil, Lemon, Salt, Pepper

COUSCOUS SALAD Couscous, Delicata Squash, Pumpkin Seeds, Kale & Pomegranate

ROASTED CAULIFLOWER Cauliflower, Parmesan Cheese, Garlic, Olive Oil, Salt & Pepper

JAKE COHEN’S CABBAGE & FARRO SALAD WITH TAHINI DRESSING Broccoli, Olive Oil, KS&P, Farro, Lemon Juice, Tahini, Maple Syrup, Garlic, Cloves, Cabbage, Parsley, Fresh Dill

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

APPLE TART Apples, Flour, Butter, Sugar, Cinnamon

ORWASHER’S APPLE HONEY CAKE WITH PECAN Apples, Sugar, Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid), Eggs, Canola Oil, Apple Cider, Honey, Heavy Cream, Baking Soda, Butter, Vanilla Extract, Cinnamon, Salt

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

RUGELACH Butter, Cream Cheese, Margarine, Flour, Confectioners Sugar, Walnuts, Currants, Cinnamon, Apricot Jam

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

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

CARROT CAKE Flour, Cinnamon, Baking Soda, Salt, Carrots, Sugar, Butter, Walnuts, Eggs, Cream Cheese, Vanilla, Confectioners Sugar

HONEY APPLE “BEE” CUPCAKES Almonds, Honeycomb, Apple, Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt, Confectioners Sugar Vegetable Shortening

JAKE COHEN’S HAROSET TRUFFLES Dates, Dried Apricots, Pistachios, Honey, Cinnamon, Kosher Salt, Dark Chocolate, Coconut Oil, Sea Salt

HOLIDAY DELIVERY FEES		
UPTOWN EAST (BETWEEN 130 TH – 105 TH) \$35	UPPER EAST (BETWEEN 105 TH – 59 TH) \$25	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$35
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$45	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$55	BELOW HOUSTON \$65
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$45	WEST SIDE (BETWEEN 100 TH – 59 TH) \$35	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$45
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$60		LOWER WEST (BETWEEN 14 th – HOUSTON) \$65