

BUTTERFIELD
CATERING

1915

Catering Menu



Butterfield Catering Menu

BREAKFAST

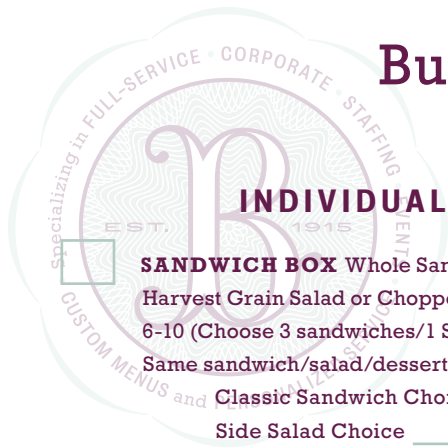
- ☐
- CLASSIC BREAKFAST PACKAGE** **Sm 152.00 / Med 245.00 / Lg 340.00**
Miniature Breakfast Pastries, Fruit & Berries, Freshly Squeezed Orange Juice or Grapefruit Juice & Coffee, Decaf or Tea
(Add Additional Coffee, Decaf or Tea for 30.00 per box). Sm Serves 8-12; Med Serves 12-15; Lg Serves 18-22
- ☐
- MINIATURE BREAKFAST PASTRY PLATTER** **Sm 67.00 / Med 95.00 / Lg 120.00**
Assorted Muffins, Scones & Croissants. Offered with sweet butter. Sm Serves 8-10; Med Serves 12-15; Lg Serves 18-22
- ☐
- SCOTTISH SMOKED SALMON PACKAGE** **Sm 280.00 / Lg 485.00**
Includes Scottish Smoked Salmon (1.5 lb for small, 2.5 lb for large), Bagels, Grass Fed Cream Cheese (Plain & Vegetable) & Vegetable Platter with Sliced Tomato, Cucumber, Onion, Capers & Lemon. Small Serves 10-12; Large Serves 18-20
- ☐
- QUICHETTE PLATTER.** **Sm 82.00 / Lg 195.00**
Choose from: Lorraine, Seasonal Vegetable, Poached Salmon with Spinach, Chèvre Tomato
Sm: 15 Pieces, Choose 2; Lg: 36 Pieces, Choose 3
- ☐
- BREAKFAST SANDWICHES** on Mini Croissants **Sm 58.00 / Med 95.00 / Lg 135.00**
Egg Salad with Dill, Smoked Salmon & Cream Cheese, Bacon, Lettuce & Tomato, Herbed Chèvre with Candied Tomato
Sm: 12 Pieces, Choose 2; Med: 20 Pieces, Choose 3; Lg: 30 Pieces, Choose 4
- ☐
- MINIATURE OMELET WRAPS** Pan of 20. Disposable Chafing Dish with Sterno (Add 7.50) **58.00**
Whole Egg, Bacon & Cheddar or Egg White, Black Bean, Avocado & Pepper Jack Cheese
- ☐
- BAGEL PLATTER** Platter of 12 Assorted Bagels with Plain, Vegetable & Scallion Cream Cheese **72.00**
- ☐
- SEASONAL FRUIT PLATTER (GF/V)** **Mini 47.00 / Sm 70.00 / Lg 135.00**
Mini Serves 5-7; Sm Serves 12-16; Lg Serves 18-22
- ☐
- FRUIT AND BERRY SALAD IN LUAU BOWL (GF/V)** **50.00**
Serves 8-12
- ☐
- YOGURT PARFAITS IN A CLEAR MASON JAR** **12.00 ea**
Two or Zero Percent Yogurt with Mixed Berries & Granola. Minimum 4

BEVERAGES

- ☐
- SMALL BOX OF MADISON BLEND COFFEE** **34.00**
Regular or Decaf. Serves 10-12 Cups
- ☐
- LARGE BOX OF MADISON BLEND COFFEE** **97.00**
Regular or Decaf. Serves 30-35 Cups
- ☐
- SMALL BOX OF MIGHTY LEAF TEA** **34.00**
Assorted, Black or Herbal. Serves 10-12 Cups
- ☐
- LARGE BOX OF MIGHTY LEAF TEA** **97.00**
Assorted, Black or Herbal. Serves 30-35 Cups
- ☐
- SMALL BOX OF HOT CHOCOLATE** Serves 10-12 **44.00**
- ☐
- FRESH SQUEEZED ORANGE JUICE** **21.00 qt**
Serves 4-6
- ☐
- FRESH SQUEEZED GRAPEFRUIT JUICE** **21.00 qt**
Serves 4-6

ABOUT OUR COFFEE

We are committed to sourcing, roasting, and brewing fresh coffee of the highest quality. Our roasting partner works directly with farmers and suppliers who share our commitment to quality.



Butterfield Catering Menu

INDIVIDUALLY PACKAGED MEALS (6 BOX MINIMUM PER TYPE)

☐ **SANDWICH BOX** Whole Sandwich, Choice of Seasonal Fruit Salad, Coleslaw, **27.50 ea**
Harvest Grain Salad or Chopped Kale, Brownie or Cookies, Water or Lemonade.

6-10 (Choose 3 sandwiches/1 Salad), 11-15 (Choose 4 sandwiches/2 salads, 16 or more (Choose 5 sandwiches/3 salads).

Same sandwich/salad/dessert/beverage combination for all boxes.

Classic Sandwich Choice (see list on next page) _____

Side Salad Choice _____ Dessert Choice _____ Beverage Choice _____

☐ **SALAD BOX** Entrée Salad, Fresh Focaccia Bread, Brownie or Cookies, Water or Lemonade **27.50 ea**

_____ Grilled Chicken Caesar with Chicken, Parmesan, Croutons, Romaine Lettuce, Caesar Dressing

_____ Goat Cheese & Roasted Beets With Toasted Almonds, Dried Cranberries, Asparagus,
Candied Walnuts, Olives, Mixed Greens, Balsamic Dressing (GF)

_____ Mandarin Chicken with Chicken, Crispy Noodles, Scallions, Mandarins, Toasted Almonds,
Boston Lettuce, Sesame Dressing

_____ Mediterranean with Hummus, Cucumber, Feta, Kalamata Olives, Tomato, Toasted Focaccia,
Romaine, Red Wine Vinaigrette

_____ Avocado & Chicken with Grilled Chicken, Avocado, Tortilla Crisps, Tomato, Grilled Corn,
Jack Cheese, Mixed Greens, Balsamic Vinaigrette

Dessert Choice _____ Beverage Choice _____

Same sandwich/salad/dessert/beverage combination for all boxes.

☐ **COMPLETE MEALS** Choice of Entrée and 2 sides sent in oven safe & microwavable container **35.50 ea**

6 Box Minimum per Variety

ENTRÉE (Choose 1)

_____ Parmesan Crusted Chicken

_____ Lemon Oregano Chicken

_____ Grilled Flank Steak (GF)

_____ Crab Cakes

_____ Cedar Plank Roasted Salmon (GF)

SIDES (Choose 2)

_____ Roasted Broccoli (GF/V)

_____ Cauliflower Mash (GF/V)

_____ Roasted Cauliflower (GF)

_____ Gemelli Pasta

_____ Simply Roasted Vegetables (GF/V)

_____ Roasted Fingerling Potatoes (GF/V)

_____ Jasmine Rice with Peas (GF)

☐ **BARA CHIRASHI & SUSHI BOX** **32.50 ea**

☐ **TUNA POKE SALAD** **21.00 ea**

COLD BEVERAGES

☐ **SARATOGA FLAT WATER** 12oz Glass Btl . . . **3.25**

☐ **SARATOGA SPARKLING WATER** 12 oz Glass Btl **3.25**

☐ **BOYLAN'S BLACK CHERRY SODA** **3.25**

☐ **BOYLAN'S GINGER ALE** **3.25**

☐ **COCA COLA** **2.75**

☐ **DIET COKE** **2.75**

☐ **HARNEY & SONS Organic Peach Iced Tea** . . . **4.25**

☐ **HARNEY & SONS Organic Lemonade & Tea** . . . **4.25**

☐ **HARNEY & SONS LEMONADE** **3.25**

☐ **ICED COFFEE** Reg or Decaf, 2 quart minimum **17.00/qt**

☐ **FRESH BREWED BLACK ICED TEA** . . . **17.00/qt**
2 quart minimum

☐ **FRESH SQUEEZED LEMONADE** **17.00/qt**
2 quart minimum



Butterfield Catering Menu

CLASSIC SANDWICHES

Small Serves 8-10: 10 Sandwiches (Choose 3), Medium Serves 12-15: 15 Sandwiches (Choose 4),

Large Serves 18-22: 21 Sandwiches (Choose 5)

SANDWICH PLATTER Your Choice of Sandwiches, Cut in Half **Sm 120.00 / Med 180.00 / Lg 250.00**

SANDWICH BUFFET PACKAGE Choice of Sandwiches & Side Salad. **Sm 260.00 / Med 400.00 / Lg 550.00**

Side Salad Choice (see below) **Includes Cookie & Brownie Platter**

Small (Choose 3 sandwiches/1 Salad), Medium (Choose 4 sandwiches/2 salads, Large (Choose 5 sandwiches/2 salads)

- _____ Tarragon Chicken Salad with Granny Smith Apple & Baby Arugula on Challah
- _____ Roast Turkey & Brie with Arugula & Honey Mustard on Baguette
- _____ Roast Beef & Fontina with Roasted Peppers & Aioli on Ciabatta
- _____ Roast Turkey & Swiss with Coleslaw & Russian Dressing on Seven-Grain
- _____ Roast Turkey & Cranberry with Granny Smith Apple & Honey Mustard on Seven-Grain
- _____ Tuna Salad with Cucumbers & Tomato on Brioche
- _____ Roasted Veggies & Fresh Mozzarella with Pesto on Ciabatta
- _____ Grilled Chicken Paillard with Arugula, Tomato, Pickled Red Onion & Lemon Aioli on Ciabatta
- _____ Smoked Salmon with Cream Cheese on Seven-Grain
- _____ Grilled Salmon Wrap with Corn & Black Beans with Romaine & Spicy Aioli
- _____ Grilled Chicken Caesar Wrap with Romaine, Parmesan, Croutons & Caesar Dressing
- _____ Country Ham & Brie with Honey Mustard on Baguette
- _____ Ham & Gruyere with Honey Mustard on Baguette
- _____ Hummus with Moroccan Carrot Salad, Cucumber & Romaine Wrap (V)

PETITE SANDWICHES

TEA SANDWICH PLATTER English Tea Sandwiches. **Sm 62.00 / Med 94.00 / Lg 138.00**
On Traditional White Bread and Whole Wheat.

Sm: 25 pieces, Choose 2; Med: 38 Pieces, Choose 3; Lg: 56 Pieces, Choose 4

- | | |
|--|---------------------------------|
| _____ Roast Beef, Watercress & Horseradish Cream | _____ Dilled Egg Salad |
| _____ Cream Cheese & Cucumber | _____ Traditional Chicken Salad |
| _____ Smoked Salmon with Butter & Chives | _____ Tuna Salad with Cucumber |

BABY BRIOCHE SANDWICHES Served on House Made Brioche Rolls **Sm 62.00 / Med 97.00 / Lg 145.00**

Sm: 18 Pieces, Choose 2; Med: 32 Pieces, Choose 3; Lg: 49 Pieces, Choose 4

- | | |
|--|---------------------------------------|
| _____ Roasted Veggies, Mozzarella & Pesto | _____ Turkey, Swiss & Coleslaw |
| _____ Chicken Breast, Avocado, Radish & Mayo | _____ Traditional Chicken Salad |
| _____ Tuna Salad with Cucumber | _____ Candied Bacon, Lettuce & Tomato |

SIDE SALADS (Sm Serves 4-6, Lg Serves 10-12)

HARVEST GRAIN SALAD with Farro, Apples & Butternut Squash (V) **Sm 36.00 / Lg 72.00**

QUINOA SALAD with Crispy Zucchini, Fresh Herbs & Pistachios (V) **Sm 36.00 / Lg 72.00**

CLASSIC COLESLAW (GF) **Sm 35.00 / Lg 70.00**

CLASSIC MIXED GREENS (GF/V) **Sm 35.00 / Lg 70.00**

Cucumbers, Cherry Tomatoes, Julienned Carrots & Endive with Balsamic Vinaigrette

CITRUS MIXED GREENS (GF/V) **Sm 36.00 / Lg 72.00**

Dried Cranberries, Orange Wedges & Candied Pecans with Citrus Vinaigrette

CLASSIC CAESAR with Parmesan & Croutons **Sm 36.00 / Lg 72.00**

KALE & SHAVED BRUSSELS SPROUTS with Sliced Almonds & Parmesan (GF). **Sm 36.00 / Lg 72.00**

CHOPPED KALE SALAD with Currants, Grated Parmesan & Toasted Pignoli (GF) **Sm 36.00 / Lg 72.00**

GEMELLI PASTA with Cauliflower, Caramelized Onion, Parmesan, Golden Raisins & Toasted Pignoli Nuts **Sm 36.00 / Lg 72.00**



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MAIN COURSE

PLATTERS (Includes Focaccia)

POACHED SALMON with Yogurt Dill Sauce. Half Serves 4-6. Whole Serves 8-10 (GF) . . . **Half 97.00 / Whole 185.00**

CEDAR PLANK ROASTED SALMON w/ Yogurt Dill Sauce. Half Serves 4-6. Whole Serves 8-10 (GF) **Half 97.00 / Whole 185.00**

FILET OF BEEF TENDERLOIN with Horseradish Cream (GF). **Half 148.00 / Whole 277.00**
Half Serves 4-6, Whole Serves 10-12.

BUFFETS (Sent in aluminum trays for easy re-heating. Sm Serves 4-6; Lg Serves 10-12)

GRILLED FLANK STEAK with Chimichurri Sauce (GF) **Sm 102.00 / Lg 205.00**

PARMESAN CRUSTED CHICKEN **Sm 78.00 / Lg 157.00**

SAUTÉED LEMON OREGANO CHICKEN **Sm 78.00 / Lg 157.00**

CRAB CAKES with Tartar Sauce. 6 Pieces **77.00 ea**

SPANISH PAELLA with Chicken, Chorizo & Shrimp. Sm Serves 6; Lg Serves 12 **Sm 78.00 / Lg 157.00**

SPINACH RICOTTA LASAGNA Serves 10-12 **127.00**

PENNE ALLA VODKA **Sm 47.00 / Lg 95.00**

SIDE DISHES (Sm Serves 4-6, Lg Serves 10-12)

FRIED GARLIC ZUCCHINI CHIPS with Red Pepper Flakes (V) **Sm 36.00 / Lg 72.00**

ROASTED CAULIFLOWER with Parmesan & Garlic (GF) **Sm 36.00 / Lg 72.00**

SIMPLY ROASTED VEGETABLES (GF/V) **Sm 36.00 / Lg 72.00**
Carrots, Sweet Potato, Cauliflower, Broccoli, Red Onions, Brussels Sprouts

ROASTED BROCCOLI with Frizzled Garlic (GF/V) **Sm 36.00 / Lg 72.00**

CAULIFLOWER MASH (GF/V) **Sm 40.00 / Lg 80.00**

MACARONI & CHEESE **Sm 47.00 / Lg 94.00**

ROASTED FINGERLING POTATOES (GF/V) **Sm 36.00 / Lg 72.00**

MASHED POTATOES (GF). **Sm 47.00 / Lg 94.00**

SEASONAL GRAIN SALAD **Sm 36.00 / Lg 72.00**

JASMINE RICE with English Peas & Lemon (GF) **Sm 36.00 / Lg 72.00**

COCKTAIL PLATTERS

SUSHI PLATTERS

SUSHI FAVORITES California Roll, Salmon & Avocado Roll, Spicy Tuna Roll, Triple Vegetable Roll (48 pcs). . **62.00 ea**

TUNA & SALMON LOVERS **92.00 ea**
Spicy Tuna Roll, Salmon & Avocado Roll, Tuna Avocado Roll, Tuna Komaki, Salmon Komaki, Tuna Nigiri,
Salmon Nigiri (54 pcs)

SUSHI GALORE. **124.00 ea**
California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Salmon Nigiri, Yellowtail Nigiri,
Tuna Nigiri, Shrimp Nigiri (72 pcs)



Butterfield Catering Menu

COCKTAIL PLATTERS (CONT)

PARTY PLATTERS (Platters serve 10-20)

☐ CANAPÉ PLATTER 210.00 ea

Crab Salad in Cherry Tomatoes; Curry Chicken Salad on Cucumber Crisps; Roast Beef & Horseradish Cream Crostini; Smoked Salmon Triangles; Lavash Spirals (Hummus, Zucchini, Spinach, Mint & Tomato)

☐ TOKYO NIGHTS 280.00 ea

Lemon Edamame Pods, Tuna Maki Rolls, Yakitori Chicken Skewers, Cucumber Maki Rolls, Teriyaki Beef Skewers, California Rolls, Soy Sauce, Pickled Ginger, Wasabi, Basket of Japanese Nuts & Crackers

☐ TUSCAN ANTIPASTO Sm 175.00 / Lg 245.00

Vegetable Picks (Grilled Zucchini, Peppers & Artichoke), Soppressata, Prosciutto di Parma, Eggplant Caponata, Homemade Pesto, Parmesan Reggiano, Genoa Salami, Caprese Picks (Ciliegine Mozzarella & Tomato), Citrus Herb Olives, Basket of Herbed Bruschetta

☐ CELEBRITY CELEBRATION 280.00 ea

Smoked Salmon Spiral with Scallion Cream Cheese, Steamed Asparagus, Honey Pecan Chicken Skewers, Shrimp Cocktail, Tenderloin Beef Biscuits with Horseradish Cream & Baby Arugula, Cocktail Sauce, Truffled Aioli, Basket of Cheddar Cheese Straws

☐ MEDITERRANEAN SPREADS 160.00 ea

Hummus, Baba Ganoush, Cucumber Dill Tzatziki, Pita Triangles, Olives, Roasted Peppers & Tomatoes

CHEESE & CRUDITÉ

☐ CLASSIC CHEESE PLATTER Sm 86.00 / Med 145.00/ Lg 190.00

A Selection of Artisanal Cheeses Offered with Assorted Crackers and Fresh and Dried Fruit.

Sm Serves 6-10; Med Serves 12-18; Lg Serves 20-30

☐ CUBED CHEESE PLATTER Sm 86.00 / Med 145.00/ Lg 190.00

Popular Firm Cheeses Offered with Assorted Crackers and Fresh and Dried Fruit.

Sm Serves 6-10; Med Serves 12-18; Lg Serves 20-30

☐ CHEESE & CURED MEAT PLATTER 270.00

A selection of cured meat including prosciutto, salami and saucisson paired with manchego, brie, Parmesan & Swiss. Served with cornichons, olives, crispy baguette, Dijon & fruit. Serves 25-30

☐ CRUDITÉS Choice of Dips: Fresh Herb Dip, Hummus, or Cucumber Tzatziki (GF) Sm 82.00 /Lg 130.00

Sm Serves 8-12; Lg Serves 20-30

CLASSIC PLATTERS

☐ SHRIMP COCKTAIL with Cocktail Sauce or Cayenne Remoulade (GF) Sm 100.00 / Med 200.00/ Lg 400.00

Sm: 2 Dozen; Med: 4 Dozen; Lg: 8 Dozen

☐ CLASSIC CHICKEN FINGERS Choose 2 Dips (Honey Mustard, BBQ, or Ketchup) . Sm 58.00 / Med 116.00/ Lg 232.00

Sm: 2 Dozen; Med: 4 Dozen; Lg: 8 Dozen

☐ COCONUT CRUNCH CHICKEN FINGERS Served with Honey Mango Dip Sm 58.00 / Med 116.00/ Lg 232.00

Sm: 2 Dozen; Med: 4 Dozen; Lg: 8 Dozen

☐ PIZZA BITES Choice of: Margherita, Provençal, or White Mushroom 72.00 ea

☐ HOMEMADE TORTILLA CHIPS & DIP with Guacamole or Guacamole & Salsa (GF/V) Sm 74.00 /Lg 110.00

Sm Serves 10-12; Lg Serves 18-20

☐ HOUSEMADE POTATO CHIPS with Onion Dip or Cucumber Tzatziki (Add 17.00) (GF/V) 24.00 ea

Butterfield Catering Menu

COCKTAIL PLATTERS (CONT)

HORS D'OEUVRES BY THE DOZEN (Two Dozen Minimum per Type)

☐	PIGLETS IN BLANKETS with Deli Mustard.	32.00 doz
☐	PETIT CRAB CAKES with Cayenne Remoulade	41.00 doz
☐	TRUFFLED MUSHROOM RISOTTO CROQUETTES	38.00 doz
☐	FRIED COCONUT SHRIMP WITH SWEET CHILI SAUCE	54.00 doz
☐	SAVORY VEGETABLE & CHEESE TARTLETS	38.00 doz
	Asparagus with Pepitas & Queso Fresco, or Cherry Tomato with Chevre & Olive	
☐	MINI GRILLED VEGETABLE QUESADILLA WITH TOMATILLO CREMA	38.00 doz
☐	MINI QUICHES Ham & Swiss, Seasonal Vegetable, or Chevre-Tomato.	38.00 doz
☐	GRILLED CHICKEN SATAY with Thai Peanut Sauce	38.00 doz
☐	TERIYAKI GLAZED FILET OF BEEF SKEWERS with Hot & Sweet Gingered Chilies	41.00 doz
☐	NORWEGIAN SMOKED SALMON CANAPES with Dill Butter	40.00 doz
☐	ROAST BEEF CROSTINI with Confited Onions & Honey Dijonnais.	40.00 doz
☐	ROASTED PEPPER & TOMATO BRUSCHETTA with Parmesan Pesto (Sent Unasssembled)	37.00 doz
☐	RICE PAPER SUMMER ROLL BITES GF, V	38.00 doz
	Arugula, cucumber, carrot, red pepper & cilantro, served with Thai sweet chile sauce	
☐	FILET OF BEEF TENDERLOIN with Horseradish Cream on Toasted Crostini	42.00 doz

DESSERTS

☐	COOKIE & BROWNIE PLATTER Assorted Cookies & Mini Brownies	Sm 72.00 / Med 115.00/ Lg 160.00
	Sm Serves 6-10; Med Serves 12-16; Large Serves 18-22	
☐	MINI DESSERT TARTLETS Assortment of berry, lemon meringue and chocolate mousse tarts.	44.00 doz
☐	CUPCAKES	Mini 40.00 doz / Reg 65.00 doz
	_____ Chocolate Cake with Chocolate Ganache Icing _____ Yellow Cake with Vanilla Buttercream Icing	
	_____ Chocolate Cake with Vanilla Buttercream Icing _____ Red Velvet with Cream Cheese Icing	
	_____ Yellow Cake with Chocolate Ganache Icing	
☐	CLASSIC INDIVIDUAL TARTS & CAKES	12.00 ea
	_____ Lemon Meringue _____ Mixed Berry with Pastry Cream	
	_____ French Apple _____ Chocolate Mousse Cake (GF)	
☐	FRUIT AND BERRY SKEWERS (GF/V) Small: 20 pc; Medium: 40 pc; Large: 60 pc	Sm 48.00 / Med 100.00/ Lg 145.00
☐	SEASONAL FRUIT PLATTER (GF/V) Mini serves 5-7; Sm serves 12-16; Lg serves 18-22	Mini 47.00 / Sm 70.00/ Lg 135.00

LARGE TARTS & CAKES Ask about our housemade custom cakes! (72 hours notice required)

☐	LEMON MERINGUE	36.00 ea
☐	FRENCH APPLE	36.00 ea
☐	MIXED BERRY WITH PASTRY CREAM	46.00 ea
☐	CHOCOLATE MOUSSE CAKE Gluten Free.	36.00 ea
☐	DOUBLE SOUFFLÉ CAKE Gluten Free	46.00 ea



Butterfield Catering Menu

TO PLACE YOUR ORDER

Please place your order 24 hours in advance. Some items may require 48 hours' notice.

DELIVERY

Deliveries are available from 8AM - 5PM with a 1 hour delivery window.

Earliest delivery guarantee is 9AM.

We are currently delivering between 50th Street and 125th Street (East and West Side).

Pick-Up is available at both our market locations.

CANCELLATIONS

24 hours' notice required to cancel any order.

For Saturday-Monday cancellations: Please call the kitchen at 212-375-6856 Ext. 204 or 206

BUTTERFIELD CATERING:

346 East 92nd Street (near 1st Avenue) Ph: 212-772-8782 Ext. 1
catering@butterfieldmarket.com
Office Hours: M-F 9AM-6PM

BUTTERFIELD MARKET ON LEX:

1114 Lexington Avenue (btwn 77th & 78th)
Ph: 212-288-7800 Ext. 0 Fax: 212-288-6308
lexington@butterfieldmarket.com
Store Hours: M-F 6AM-7PM, S-S 8AM - 5PM

BUTTERFIELD MARKET ON MAD:

1150 Madison Avenue (corner of 85th)
Ph: 212-758-2800 Ext. 0
madison@butterfieldmarket.com
Store Hours: M-F 7AM-8PM S-S 9AM-7PM

DELIVERY: Please Choose:

☐

HOME DELIVERY

☐

CURBSIDE PICK-UP (85TH ST BETWEEN MADISON & 5TH)

☐

CURBSIDE PICK-UP (1114 LEXINGTON)

☐

KITCHEN PICK-UP (346 EAST 92ND STREET)

DATE OF DELIVERY/PICK-UP:

DATE

DAY

PLEASE CHOOSE 1 HOUR WINDOW BETWEEN 8AM AND 5PM:

DELIVERY INFORMATION:

NAME

PHONE NUMBER

EMAIL

ADDRESS

DELIVERY NOTES/COMMENTS

BILLING INFORMATION (IF DIFFERENT THAN DELIVERY)

NAME

PHONE NUMBER

EMAIL

ADDRESS

CREDIT CARD NUMBER:

DATE:

CVV:

☐

ECO-FRIENDLY DISPOSABLE PLATES, NAPKINS & UTENSILS \$.90 PER PERSON