ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 21ST AT 4PM

CORPORATER DEADLINE ANY CANCELLATIONS WILL INCUR A 100% CHARGE

(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 27, 2025

PACKAGES

(SEE PAGE 5 FOR ITEM DETAILS)

MENUS ALLEO
OVERSTUFFED INDIVIDUAL THANKSGIVING DINNER
COMPLETE DINNER FOR 6
COMPLETE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday)
DELUXE DINNER FOR 6
DELUXE DINNER FOR 6 with 14-16 lb Roasted Free Range Turkey (+25 Thursday)
COMPLETE DINNER FOR 12 (+25 Thursday)
DELUXE DINNER FOR 12 (+25 Thursday)
STARTERS
BUTTERNUT SQUASH BISQUE with Crème Fraîche & Toasted Pumpkin Seeds, Serves 4, Vegetarian 22.00 qt
CORN CHOWDER Serves 4, Vegetarian
PIGS IN BLANKETS with Deli Mustard, Serves 3-4
MINI CRAB CAKES with Cayenne Rémoulade, Serves 3-4
JUMBO SHRIMP COCKTAIL with House Cocktail Sauce, Serves 4
VEGETABLE CRUDITÉ CRATE with Fresh Herb Dip, Serves 8-12, Gluten-Free
CITRUS MIXED GREENS SALAD Serves 6-8, Gluten-Free
MAIN COURSE
ROASTED FREE RANGE TURKEY 14-16 lbs, Serves 8-10, Gluten-Free (+25 Thursday)
STUFFED FREE RANGE TURKEY with Traditional Stuffing (+25 Thursday)
OVEN READY TURKEY 12-30 lbs, 1 lb per person is just enough, or 1.5lb per person for leftovers, Gluten-Free . 12.00 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
ROASTED ALL NATURAL TURKEY BREAST (3.5-4lb), Serves 8-10, Gluten-Free
"THICK CUT" ROASTED TURKEY BREAST Serves 2-3, Gluten-Free
HOMEMADE TURKEY GRAVY Serves 4-8
GLAZED SPIRAL HAM Serves 10-12, Gluten-Free
VEGAN TURKEY Stuffed with Butternut Squash & Mushrooms. Serves 2-3
HOMEMADE VEGAN & GLUTEN-FREE MUSHROOM GRAVY Serves 4-8

CATERING

ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 21ST AT 4PM

GORPONAFTER DEADLINE ANY CANCELLATIONS WILL INCUR A 100% CHARGE

(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 27, 2025

DRESSINGS & STUFFING

2	TRADITIONAL STUFFING WITH FRESH HERBS Serves 2-3
	SWEET SAUSAGE & SOURDOUGH STUFFING Serves 2-3
	CORN BREAD STUFFING with Mushrooms & Pecans Serves 2-3
	WILD & JASMINE RICE DRESSING with Butternut Squash & Dried Cranberries
	SIDES
	PRALINE SWEET POTATOES Puréed Sweet Potatoes with Candied Praline
	MARSHMALLOW SWEET POTATOES Puréed Sweet Potatoes with Mini Marshmallows 28.00 sm / 94.00 lg Small Serves 4-6, Large Serves 12, Served in Glass Baking Dish, Gluten-Free
	HARVEST CORN PUDDING
	MACARONI AND CHEESE Serves 12. Served In Aluminum Pan
	GREEN BEANS WITH TOASTED GARLIC Serves 3-4, Gluten-Free, Vegan
	ROASTED BRUSSELS SPROUTS with Butternut Squash. Serves 3-4, Gluten-Free
	CREAMED SPINACH Serves 2-3, Gluten-Free
	AUTUMN VEGETABLE MEDLEY Serves 3-4, Gluten-Free, Vegan
	CLASSIC MASHED POTATOES Serves 2, Gluten-Free
	FRESH AUTUMN APPLE SAUCE Serves 4-6, Gluten-Free, Vegan
	CRANBERRY SAUCE with Orange Zest, Serves 4-8, Gluten-Free, Vegan
	BREADS
	TRADITIONAL BUTTERMILK BISCUITS Serves 6
	COUNTRY CORN BREAD Serves 6-8
	7-GRAIN ROLLS Serves 8-12
	1LB CRANBERRY PECAN LOAF Serves 6-8
	DESSERTS
	CHEF JORGE'S PUMPKIN PIE 10 inch, Serves 10-12
\Box	CHEF JORGE'S CLASSIC APPLE PIE 10 inch, Serves 10-12
	TATE'S PECAN PIE 9 inch, Serves 6-8
	TATE'S APPLE CRUMB PIE 9 inch, Serves 6-8
	SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan
	HOLIDAY COOKIES & BROWNIE BOX Serves 10-15

ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 21ST 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 27, 2025

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		C.				. 185 . 00 ea
LARGE ROUND FLORAL ARRANGEMENT 15 Inches Diameter & 6 Inches High.				٠\.		. 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	CHECKED BY	ORDER#

BUTTERFIELD

CATERING

Thanksgiving Holiday Menu

LILL SERVICE CORPORATE

CVV (SECURITY CODE)

THURSDAY, NOVEMBER 27, 2025

Established Personalizeds ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 21ST, 2025 AT 4PM (DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970 YOUR INFORMATION FIRST NAME LAST NAME EMAIL PHONE **DELIVERY ADDRESS** ADDRESS / ZIP CODE SPECIAL DELIVERY INSTRUCTIONS: **DELIVERY & PICK-UP WINDOWS** FOR WEDNESDAY, NOVEMBER 26 **DELIVERY WINDOWS.** (WEST SIDE DELIVERIES 10AM-1PM ONLY) 85TH & MADISON PICK UPS (FROM 9AM-7PM) 8-11AM 1-4PM 10AM-1PM 3-6PM APPROXIMATE PICK UP TIME FOR THURSDAY, NOVEMBER 27 **DELIVERY WINDOWS** 85TH & MADISON PICK UPS (FROM 9AM-1PM) 8-12PM BTWN CPW & COLUMBUS 10AM-3PM 9AM-2PM APPROXIMATE PICK UP TIME FOR FRIDAY, NOVEMBER 28 **DELIVERY TIME** PICK-UP TIME LOCATION NAME ON CARD CARD# EXP. DATE (MM/YY) BILLING ADDRESS

BILLING ZIP

Thanksgiving Packages

THURSDAY, NOVEMBER 27, 2025. 212-283-7970

INDIVIDUAL OVERSTUFFED THANKSGIVING DINNER \$49.99 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 Toasted Garlic, Sweet Potato Mash (8 oz), Slice of Country Cornbread, Individual Pumpkin Pie

COMPLETE DINNER FOR 6

\$290*

'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 Toasted Garlic (2 lb), Classic Mashed Potatoes (3 pints),

Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 6

\$400*

'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 Toasted Garlic (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

\$545*

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 Toasted Garlic (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

\$745*

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 Toasted Garlic (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

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

 $\textbf{PRALINE SWEET POTATOES} \quad \text{Sweet Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt Potatoes, Pecans, Pecans$

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 TOASTED GARLIC Green Beans, 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

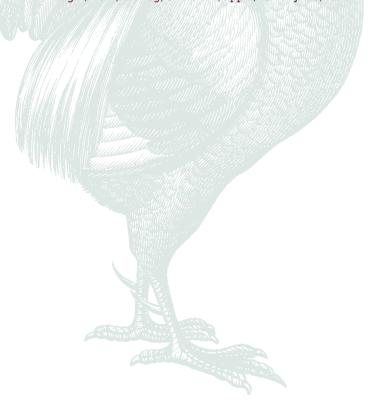
PECAN PIE Pecans, Maple, Sugar, Flour, Nutmeg, Cinnamon, Lemon Juice, Butter

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

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

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

CLASSIC APPLE PIE: Sugar, Flour, Nutmeg, Cinnamon, Apple, Lemon Juice, Butter



DELIVERY FEES – DAY BEFORE THANKSGIVING								
UPTOWN EAST (BETWEEN 130 [™] – 105 [™]) \$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						
[DELIVERY FEES – THANKSGIVING DAY							
UPTOWN EAST (BETWEEN 130 [™] – 105 [™]) \$45	UPPER EAST (BETWEEN 105 TH – 59 TH) \$35	MIDTOWN EAST (BETWEEN 59 TH – 36 TH) \$45						
DOWNTOWN EAST (BETWEEN 36 TH – 14 TH) \$55	LOWER EAST (BETWEEN 14 TH – HOUSTON) \$65	BELOW HOUSTON \$75						
UPTOWN WEST (BETWEEN 130 TH – 100 TH) \$55	WEST SIDE (BETWEEN 100 TH – 59 TH) \$45	MIDTOWN WEST (BETWEEN 59 TH – 36 TH) \$55						
DOWNTOWN WEST (BETWEEN 36 TH – 14 TH) \$70		LOWER WEST (BETWEEN 14 th – HOUSTON) \$75						