



ORDER DEADLINE IS FRIDAY, DECEMBER 26 AT 4PM
TO PLACE AN ORDER CALL 212 283 7970

New Years Eve Holiday Catering

WEDNESDAY, DECEMBER 31ST, 2025

CAVIAR

☐	WILD AMERICAN HACKLEBACK Gluten-Free, 1 Ounce Serves 2 Guests	45.00 oz
☐	ROYAL AMBER KALUGA Gluten-Free, 1 Ounce Serves 2 Guests	48.00 oz
☐	SIBERIAN STURGEON Gluten-Free, 1 Ounce Serves 2 Guests	52.00 oz
☐	IMPERIAL GOLDEN OSETRA Gluten-Free, 1 Ounce Serves 2 Guests	110.00 oz
☐	CRÈME FRAÎCHE SERVES 6-8, Gluten-Free, 8 Ounces	10.00 ea
☐	PETITE BLINI 16 pieces	16.00
☐	MINI POTATO LATKES Serves 3-4	36.00 doz

SPARKLING WINE

☐	DI MARIA PROSECCO DOC 6 Glasses	30.00 btl
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HORS D'OEUVRES

☐	GRILLED CHICKEN SATAY with Thai Peanut Dip, Serves 3-4, Gluten-Free	38.00 doz
☐	TARTLETS WITH ASPARAGUS & QUESO PEPITA RELISH Serves 3-4	38.00 doz
☐	FILET OF BEEF TENDERLOIN ON TOASTED CROSTINI with Horseradish Cream, Serves 3-4	42.00 doz
☐	FRIED COCONUT CHICKEN FINGERS with Honey Mango Dip, Serves 4	30.00 doz
☐	TRUFFLE MUSHROOM RISOTTO CROQUETTES Serves 3-4	38.00 doz
☐	BEGGARS' PURSES with Spinach, Feta, Pignoli Nuts & Golden Raisins, Serves 3-4	39.00 doz
☐	CLASSIC SHRIMP COCKTAIL with Coctail Sauce. Serves 3-4.	50.00 doz
☐	BOCCONCINI TOMATO & BASIL SKEWERS with Pesto.	38.00 doz
☐	PETIT CRAB CAKES with Cayenne Remoulade, Serves 3-4	41.00 doz
☐	PIGS IN BLANKETS with Deli Mustard, Serves 3-4	32.00 doz

BUTTERFIELD
CATERING

1915



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COCKTAIL PLATTERS

- ☐ **CLASSIC CHEESE PLATTER** with Fresh & Dried Fruit & Assorted Crackers, Serves 6-10 **86.00 ea**
- ☐ **MINI CHEESE PLATTER** with Fresh & Dried Fruit & Assorted Crackers, Serves 2-3 **40.00 ea**
- ☐ **VEGETABLE CRUDITÉ PLATTER** with Fresh Herb Dip, Serves 8-12 **82.00 ea**
- ☐ **TUSCAN ANTIPASTO** Serves up to 10. **175.00 ea**
Vegetable Picks (Grilled Zucchini, Peppers & Artichoke), Soppresata, Prosciutto di Parma, Eggplant Caponata, Homemade Pesto, Parmesan Reggiano, Genoa Salami, Caprese Picks (CilieGINE Mozzarella & Tomato), Citrus Herb Olives
- ☐ **PIZZA BITES** Choice Of: Margherita, White Mushroom, Provençal, Serves up to 10 **70.00 ea**
- ☐ **MEDITERRANEAN SPREADS** **160.00 ea**
Hummus, Baba Ganoush, Cucumber Tzatziki, Pita Triangles, Olives, Roasted Peppers & Tomatoes
Basket of Herbed Bruschetta
- ☐ **SUSHI FAVORITES** California Roll, Salmon & Avocado Roll, Spicy Tuna Roll, Triple Vegetable Roll (48 pcs). . . **68.00 ea**
- ☐ **TUNA AND SALMON LOVERS** Spicy Tuna Roll, Salmon & Avocado Roll, Tuna Avocado Roll, **98.00 ea**
Tuna Komaki, Salmon Komaki, Tuna Nigiri, Salmon Nigiri (54 pcs)
- ☐ **SUSHI GALORE** California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Salmon Nigiri, **131.00 ea**
Yellowtail Nigiri, Tuna Nigiri, Shrimp Nigiri (72 pcs)
- ☐ **VEGETARIAN SUSHI PLATTER** Avocado Rolls, Cucumber Maki Rolls, Triple Vegetable Rolls (44 Pcs). . . **44.50 ea**

MAIN COURSE

- ☐ **CEDAR PLANK ROASTED SALMON** with Yogurt Dill Sauce. Half Serves 4-6 Whole Serves 8-10 **97.00 half / 187.00 whole**
- ☐ **FILET OF BEEF TENDERLOIN** with Horseradish Cream, Serves 10, Gluten-Free **148.00 half / 277.00 whole**
- ☐ **PARMESAN CRUSTED CHICKEN** Small Serves 4-6; Large Serves 10-12 **78.00 sm / 157.00 lg**
- ☐ **CRAB CAKES WITH TARTAR SAUCE** 6 pieces **77.00**

SIDES

- ☐ **CLASSIC MASHED POTATOES** Serves 2, Gluten-Free **15.00 pt**
- ☐ **SIMPLY ROASTED VEGETABLES** Serves 2-3, Gluten-Free, Vegan **19.00 lb**
- ☐ **CREAMED SPINACH** Serves 2-3, Gluten-Free **19.00 lb**
- ☐ **MACARONI & CHEESE** Serves 4-6 **47.00 ea**
- ☐ **ROASTED BROCCOLI** with Frizzled Garlic Serves 2-3, Gluten-Free, Vegan **20.00 lb**

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DESSERT

☐	MINIATURE DESSERT PASTRIES Serves 3-4, Bite-sized fruit tarts, mini mousse tarts & lemon meringue tarts	44.00 doz
☐	MINIATURE NEW YEAR'S DECORATED CUPCAKES Silver & Gold Colored, Serves 3-4	40.00 doz
☐	CHOCOLATE DOUBLE SOUFFLÉ CAKE with Chocolate Mousse & Whipped Cream, Serves 6, Gluten Free	46.00 ea
☐	CHEF JORGE'S APPLE TART 10 inch, Serves 6-8	38.00 ea
☐	NEW YEAR'S EVE COOKIE BOX Serves 8-12	85.00 ea
☐	SEASONAL FRUIT PLATTER Serves 12-15, Gluten-Free, Vegan	72.00 ea

FLOWERS

Winter floral centerpiece - arrangement featuring a floral selection with amaryllis, roses bloom of orchid, etc.. with mixed greeneries and also an elegant gold and / or silver accents

call: 332.456.8709 or email: flowers@butterfieldmarket.com

☐	SMALL FLORAL ARRANGEMENT 9 Inches Diameter & 7 Inches High	120.00 ea
☐	MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High	180.00 ea
☐	LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	230.00 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

Butterfield delivers throughout Manhattan.

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.



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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

WEDNESDAY, DECEMBER 31ST, 2025

DELIVERY WINDOW

☐

8-11AM

☐

1-4PM

☐

10AM-1PM

☐

3-6PM

PICK UPS (FROM 9AM-7PM)

85TH & MADISON

APPROXIMATE TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

BUTTERFIELD
CATERING

1915

New Years Eve

ITEM INGREDIENT LIST

STARTERS

GRILLED CHICKEN SATAY Chicken, Ginger, Garlic, Lemon Juice, Cayenne, Paprika, Turmeric, Peanuts, Ginger, Onion, Red Pepper Flakes, Peanut Butter, Soy Sauce

TARTLETS WITH ASPARAGUS AND QUESO PEPITA RELISH Lime, Cumin, Cilantro, Cream Cheese, Feta Cheese, Pumpkin Seeds, Flour, Butter, Milk, Salt

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

FILET OF BEEF CROSTINI WITH HORSERADISH CREAM Beef, Flour, Salt, Yeast, Horseradish, Parmesan, Sour Cream, Lemon, Mayo, Garlic

FRIED COCONUT CHICKEN FINGERS Wheat Flour, Unsweetened Coconut, Evaporated Milk, Eggs, Paprika, Salt, Garlic Powder, Onion Powder, Cumin

TRUFFLE MUSHROOM RISOTTO CROQUETTES Rice, Porcini Mushrooms, Mushrooms, Butter, White Wine, Onion, Parmesan Cheese, Chicken Stock, Truffle Oil, Bread Crumbs, Egg, Flour

BEGGAR'S PURSES Spinach, Feta, Pignoli & Golden Raisins, Shallots, Butter, Salt, Pepper

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

BOCCONCINI TOMATO & BASIL SKEWERS with Pesto Olive Oil, Salt, Pepper

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

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

CHEESE PLATTER English Cheddar, French Compté, Blue Cheese, Manchego, Water Crackers, Fresh And Dried Fruits

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

TUSCAN ANTIPASTO BASKET 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

PIZZA BITES Margherita: Flour, Fresh Mozzarella, Butter, Onion, Garlic, Tomato, Basil, Olive Oil, Salt
White Mushroom: Fresh Ricotta, Fresh Mozzarella, Garlic

MEDITERRANEAN SPREADS Hummus (Chickpeas, Sesame Tahini, Garlic, Olive Oil, Lemon Juice, Salt, Ground Cumin, Lemon Zest); Baba Ganoush; Cucumber Dill Tzatziki (Greek Yogurt, Cucumber, Olive Oil, Dill, Salt, Pepper, Sour Cream); Pita Triangles, Olives, Roasted Pepper & Tomatoes

MAIN COURSE

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

CEDAR PLANK ROASTED SALMON WITH DILL SAUCE Salmon, Orange Juice, Soy Sauce, Old Bay Seasoning, / Dill Sauce (parsley, Dill, Garlic, Lemon Juice, Cayenne Pepper, Cream Cheese, Mayonnaise, Scallions)

PARMESAN CRUSTED CHICKEN Chicken, Lemon, Flour, Parmesan Cheese, Egg, Salt, Pepper,

CRAB CAKES WITH TARTAR SAUCE Crab, Panko, Dijon Mustard, Salt, Pepper, Parsley, Scallion, Cayenne, Mayonnaise, Sweet Relish, Lemon Juice, Parsley, Cayenne Pepper, Salt

SIDES

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

SIMPLY ROASTED VEGETABLES Carrots, sweet potato, cauliflower, broccoli, red onions, Brussels Sprouts, Olive Oil, Salt

BROCCOLI WITH FRIZZLED GARLIC Broccoli, Garlic, Olive Oil, Salt, Pepper

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

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

New Years Eve

ITEM INGREDIENT LIST

DESSERT

MINIATURE DESSERT PASTRIES Sized Fruit Tarts, Mini Mousse Tarts & Lemon Meringue Tarts

MINIATURE NYE CUPCAKES DECORATED IN SILVER & GOLD:

Vanilla - Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt

Chocolate - Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk

CHOCOLATE DOUBLE SOUFFLÉ CAKE WITH CHOCOLATE MOUSSE & WHIPPED CREAM

Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

NYE COOKIE BOX Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Chocolate Cookies, Butter Cookies, Brownies

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



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