



ORDERS MUST BE PLACED BY TUESDAY, MARCH 31ST

Easter Menu

SUNDAY, APRIL 5, 2026

PACKAGES (See page 5 for package details)

<input type="checkbox"/>	EASTER BRUNCH FOR 6	280.00 pkg
<input type="checkbox"/>	EASTER BRUNCH FOR 12	560.00 pkg
<input type="checkbox"/>	EASTER DINNER FOR 6	300.00 pkg
<input type="checkbox"/>	EASTER DINNER FOR 12	545.00 pkg

STARTERS & BRUNCH

<input type="checkbox"/>	SMOKED NORWEGIAN SALMON CANAPÉS with Dill Butter. Serves 3-4	40.00 doz
<input type="checkbox"/>	DEVEILED EGGS with Herbs. Serves 3-4, (GF)	39.00 doz
<input type="checkbox"/>	SEASONAL CRUDITÉ PLATTER with Fresh Herb Dip. Serves 8-12, (GF)	82.00 ea
<input type="checkbox"/>	GARDEN GREENS SALAD Serves 6-8, (GF), (V) with Sliced Oranges, Toasted Walnuts and Citrus Vinaigrette	45.00 ea
<input type="checkbox"/>	CLASSIC QUICHE LORRAINE with Ham & Gruyere, 10 Inch, Serves 8-10	54.00 ea
<input type="checkbox"/>	SPRING VEGETABLE QUICHE with Asparagus & Swiss Cheese, 10 Inch, Serves 8-10	54.00 ea
<input type="checkbox"/>	CARROT-GINGER SOUP Serves 4, (GF), (V)	22.00 qt

MAIN COURSES

<input type="checkbox"/>	ROSEMARY ROASTED LEG OF LAMB with Mint-Walnut Pesto. Serves 2-3, (GF)	50.00 lb
<input type="checkbox"/>	GLAZED SPIRAL HAM with Honey Mustard Sauce. Serves 10-12, (GF).	145.00 ea
<input type="checkbox"/>	ROASTED FILET OF BEEF with Horseradish Cream Sauce. Serves 10, (GF)	277.00 ea
<input type="checkbox"/>	GRILLED CEDAR PLANK SALMON with Yogurt Dill Sauce, (GF). Half Serves 4-6, Whole Serves 10-12	97.00 half/ 185.00 whole
<input type="checkbox"/>	ROTISSERIE CHICKEN with Roasted Carrots. Serves 2-3, (GF)	30.00 ea
<input type="checkbox"/>	CHICKEN GRAVY Serves 4-8	14.00 pt
<input type="checkbox"/>	PARMESAN CRUSTED CHICKEN Serves 2-3	32.00 lb
<input type="checkbox"/>	RICOTTA LASAGNA with Spinach, in a Glass Baking Dish, Serves 10-12	145.00 ea

SIDES

<input type="checkbox"/>	CREAMY MASHED POTATOES Serves 2-3, (GF).	15.00 pt
<input type="checkbox"/>	HARICOTS VERTS AMANDINE Serves 3-4, (GF), (V)	20.00 lb
<input type="checkbox"/>	GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, (GF), (V)	20.00 lb

BUTTERFIELD
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1915



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SIDES CONTINUED

- ROASTED BROCCOLI** with Garlic, Serves 3-4, (V), (GF) **20.00 pt**
- ROASTED CAULIFLOWER** with Parmesan & Garlic. Serves 3-4, (V), (GF) **19.00 lb**
- SPRING VEGETABLE QUINOA** with Fresh Herbs. Serves 3-4, (GF) **17.00 lb**
- TRADITIONAL BUTTERMILK BISCUITS** Serves 6 **20.00 ½ doz**
- HOUSEMADE FOCACCIA** with Fresh Herbs, Serves 10 **18.00 ea**

DESSERTS

- DECORATED MINI EASTER CUPCAKES** Assortment of Vanilla & Chocolate **40.00 doz**
- RICH CHOCOLATE LAYER CAKE** Serves 6-8, (GF). **48.00 ea**
- LEMON MERINGUE CAKE** **48.00 ea**
- LEMON MERINGUE TART** Serves 6-8 **38.00 ea**
- SEASONAL FRUIT PLATTER** Serves 12-15, (GF) (V). **72.00 ea**
- CHOCOLATE DIPPED STRAWBERRIES** 6 Pieces, Serves 2-3 **24.00 box**

BUBBLY

- DI MARIA PROSECCO DOC** Crisp & Light with Notes of Peach, Green Apple, & Delicate Florals **35.00 btl**

BEVERAGE ADD-ONS

- FRESH SQUEEZED ORANGE JUICE** 32 oz. **21.00 ea**

FLOWERS

Beautiful Spring Floral Arrangement in a Vase including a Mix of Spring Elements with Roses, Tulips, Lisianthus, Extra Seasonal Flowers and a Mix of Greeneries.

- SMALL FLORAL ARRANGEMENT** 8 Inches Diameter & 7 Inches High **85.00 ea**
- MEDIUM FLORAL ARRANGEMENT** 12 Inches Diameter & 7 Inches High **155.00 ea**
- LARGE FLORAL ARRANGEMENT** 15 Inches Diameter & 7 Inches High **195.00 ea**

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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 call (212) 283-7970

DELIVERY INFORMATION

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

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.
butterfieldmarket.com/menus

FOR OFFICE USE:

RECEIVED BY

CHECKED BY

ORDER #

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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOW

SUNDAY, APRIL 5TH

DELIVERY WINDOW

8AM-11AM

1PM-4PM

10AM-1PM

3PM-6PM

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

APPROXIMATE TIME

PICK UPS LIC KITCHEN (FROM 9AM-5PM)

APPROXIMATE TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

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SUNDAY, APRIL 5, 2026

EASTER BRUNCH FOR 6—\$280

Classic Quiche: Ham & Gruyère or Spring Vegetable (1 whole), (1) Garden Greens Salad, Smoked Salmon Canapes with Dill Butter (18 pcs), Deviled Eggs with Fresh Herbs (18 pcs), Fresh Fruit Salad (6 servings), Lemon Meringue Tart (1)

EASTER BRUNCH FOR 12—\$560

Classic Quiche: Ham & Gruyère or Spring Vegetable (2 whole), (2) Garden Greens Salad, Smoked Salmon Canapes with Dill Butter (36 pcs), Deviled Eggs with Fresh Herbs (36 pcs), Fresh Fruit Salad (1 luau bowl), Lemon Meringue Tart (2)

EASTER DINNER FOR 6—\$300

Main Course: Leg of Lamb (2lbs) or Salmon with Tzatziki (half-side) or Thick-Cut Baked Ham (6 servings), Carrot-Ginger Soup (2 qts), Creamy Mashed Potatoes (3 pts), Grilled Asparagus (2 lbs), Traditional Buttermilk Biscuits (6 pcs), Rich Chocolate Layer Cake (1)

EASTER DINNER FOR 12—\$545

Main Course: Leg of Lamb (4lbs) or Salmon with Tzatziki (whole side) or (1) Spiral Glazed Ham, Carrot-Ginger Soup (3 qts), Creamy Mashed Potatoes (5 pts), Grilled Asparagus (3 lbs), Traditional Buttermilk Biscuits (12pcs), Rich Chocolate Layer Cake (2)

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ITEM INGREDIENT LIST

STARTERS

SMOKED NORWEGIAN SALMON CANAPES WITH DILL BUTTER: Smoked Salmon, Dill, Butter, Flour, Salt, Yeast

DEVEILED EGGS WITH HERBS: Eggs, Mayo, Paprika, Salt, Chives,

VEGETABLE CRUDITÉ CRATE: Celery, Carrots, Peppers, Cauliflower, Broccoli, Fresh Herb Dip (Cream Cheese, Mayonnaise, Peppers, Onions, Basil, Garlic). Hummus (Chickpeas, Sesame Tahini, Garlic, Olive Oil, Lemon Juice, Salt, Ground Cumin, Lemon Zest)

MIXED GREEN SALAD: Sliced Oranges, Toasted Walnuts & Citrus Vinaigrette

CLASSIC QUICHE LORRAINE: Ham, Flour, Butter, Milk, Cream, Sugar, Eggs, Salt Pepper, Ham & Swiss Cheese, Nutmeg

SPRING VEGETABLE QUICHE: Vegetable Quiche, Farmer's Market Vegetables & Swiss

CARROT GINGER SOUP: Carrots, Leek, Onion, Celery, Shallots, Ginger, Garlic, Nutmeg, Cinnamon

MAIN COURSE

ROSEMARY ROASTED LEG OF LAMB: with Mint-Walnut Pesto: Parsley Mint Basil, Garlic, Parmesan Cheese Olive Oil Rosemary, Garlic, Lemon, Salt Pepper

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

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, Tamari Sauce, Old Bay Seasoning, Olive Oil, Salt, Pepper

ROTISSERIE CHICKEN WITH ROASTED CARROTS: Olive Oil, Garlic, Onions, Parsley, Carrots, Spinach, Cumin, Chicken Base, Black Pepper, Paprika, Celery, Salt, Lemon, and Orange

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

RICOTTA LASAGNA WITH SPINACH: Lasagna Noodles (flour, Egg, Salt), Ricotta Cheese, Spinach, Parmesan Cheese, Mozzarella, Basil, Garlic, Salt, Olive Oil, Tomatoes, Butter, Onion

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

SIDES

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

SAUTÉED HARICOTS VERTS WITH ALMONDS : Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

GRILLED ASPARAGUS WITH LEMON ROUNDS: Salt, Pepper, Olive Oil, Lemon

ROASTED BROCCOLI WITH GARLIC: Broccoli, Garlic, Olive Oil, Salt, Pepper

ROASTED CAULIFLOWER WITH PARMESAN: Cauliflower, Parmesan Cheese, Olive Oil, Salt, Pepper

SPRING VEGETABLE QUINOA: Quinoa, Fava Beans, Asparagus, Basil, Dill, Parsley, Lemon, Garlic, Olive Oil, Salt & Pepper

BREADS

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

FOCACCIA: Flour, Yeast, Sugar, Salt, Olive Oil

DESSERT

DECORATED MINI EASTER CUPCAKES: *Vanilla:* Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt. *Chocolate:* Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk

CHOCOLATE DIPPED STRAWBERRIES: Semi-Sweet Chocolate & Strawberries

RICH CHOCOLATE LAYER CAKE: Sugar, Cocoa, Eggs, Butter, Milk, Vegetable Oil, Flour, Baking Soda, Chocolate, Cream

LEMON MERINGUE CAKE: Lemon, Sugar, Eggs, Flour, Baking Powder

LEMON MERINGUE TART: Sugar, Lemon, Eggs, Butter, Milk, Flour, Salt, Butter

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