



ORDERS MUST BE PLACED BY WEDNESDAY, MARCH 25TH AT 4PM

Passover Menu

WEDNESDAY APRIL 1ST & THURSDAY APRIL 2ND, 2026

PACKAGES

(See Page 5 For Item Details)

- COMPLETE DINNER FOR 6** **425.00 pkg**
- COMPLETE DINNER FOR 12** **875.00 pkg**

STARTERS

- CHOPPED CHICKEN LIVER** Serves 6-8, (GF) **20.00 lb.**
- MATZOH CRACKERS.** **.9.00 box**
- SEASONAL CRUDITÉ PLATTER** with Fresh Herb Dip. Serves 8-12, (GF) **82.00 ea.**
- GARDEN GREENS SALAD** Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette. **45.00 ea.**
Serves 6-8, (GF)
- CHICKEN BROTH** with Carrots & Fresh Dill. Serves 4, (GF) **17.00 qt.**
- MATZOH BALLS** Packaged in Increments of 2 **.7.00 pk.**

SEDER ESSENTIALS

- HOMEMADE GEFILTE FISH** Packaged in Increments of 2 **22.00 pk**
- HOUSE MADE RED HORSERADISH** Serves 4-8, (GF), (V) **.9.00 half-pt**
- APPLE WALNUT HAROSET** Serves 4-8, (GF) **22.00 lb**
- TRADITIONAL MATZOH** **.8.00 box**
- EGG MATZOH** **.8.00 box**
- SHMURA MATZOH.** **65.00 box**
- TRADITIONAL SEDER PLATE** Egg, Roasted Shank Bone, Parsley, Haroset, Horseradish Root **30.00 ea**
- ROASTED SHANK BONE** **.7.00 ea**
- HARD BOILED EGGS** 3 Eggs, Serves 2-3, (GF) **.7.00 pkg**
- GREENLEAF PARSLEY** Bitter Greens **.5.00 bnch**

MAIN COURSES

- BUTTERFIELD'S BEEF BRISKET** Thick Sliced. Serves 2-3, (GF) **54.00 lb**
- BRISKET GRAVY** Serves 4-8, (GF) **11.00 pt**
- GRILLED CEDAR PLANK SALMON** with Yogurt Dill Sauce. (GF) **.97.00 half / 185.00 whole**
Half Serves 4-6, Whole Serves 10-12
- "THICK-CUT" ROASTED TURKEY BREAST** Serves 2-3, (GF). **32.00 lb**

BUTTERFIELD CATERING

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MAIN COURSES CONTINUED

<input type="checkbox"/>	TURKEY GRAVY Serves 4-8.	14.00 pt
<input type="checkbox"/>	BRAISED CHICKEN with Fresh Artichokes and Olives. Serves 2-3, (GF)	29.00 lb
<input type="checkbox"/>	HERB ROASTED NATURAL CHICKEN with Roasted Carrot Garnish. Serves 2-4, (GF)	27.00 ea
<input type="checkbox"/>	CHICKEN GRAVY Serves 4-8	14.00 pt

CLASSIC SIDES

<input type="checkbox"/>	POTATO LATKES Recommend 2 per person, Packaged in Increments of 4	13.00 pk
<input type="checkbox"/>	SOUR CREAM Serves 4-8, (GF).7.00 half-pt
<input type="checkbox"/>	HOUSEMADE APPLE SAUCE Serves 4-8, (GF), (V)	16.00 pt
<input type="checkbox"/>	MATZOH STUFFING with Granny Smith Apples and Fresh Herbs. Serves 2-3	19.00 lb
<input type="checkbox"/>	CLASSIC POTATO KUGEL Small serves 4 (in Aluminum Pan), Large serves 10 (in Glass Baking Dish)	22.00 sm / 74.00 lg
<input type="checkbox"/>	APPLE MATZOH KUGEL with Dried Apricots Small serves 4 (in Aluminum Pan), Large serves 10 (in Glass Baking Dish)	25.00sm/90.00lg
<input type="checkbox"/>	CREAMY MASHED POTATOES Serves 2-3, (GF).	15.00 pt
<input type="checkbox"/>	ROASTED ROOT VEGETABLE TZIMMES with Carrots, Sweet Potato, Prunes, & Apricots. Serves 4, (GF).	18.00 pt

VEGETABLES

<input type="checkbox"/>	GRILLED ASPARAGUS with Charred Lemon. Serves 3-4, (GF), (V)	22.00 lb
<input type="checkbox"/>	HARICOTS VERTS AMANDINE Serves 3-4, (GF), (V)	22.00 lb
<input type="checkbox"/>	ROASTED CAULIFLOWER with Parmesan & Garlic. Serves 3-4, (GF)	20.00 lb

DESSERTS

<input type="checkbox"/>	FLOURLESS CHOCOLATE DOUBLE SOUFFLÉ CAKE w/Chocolate Mousse & Whipped Cream. Serves 6-8, (GF)	46.00 ea
<input type="checkbox"/>	NEW YORK CHEESECAKE w/Matzoh Crust. Serves 6-8,	46.00 ea
<input type="checkbox"/>	MATZOH BARK (BOX) Serves 3-4,	24.00 ea
<input type="checkbox"/>	FLOURLESS CHOCOLATE MOUSSE CAKE Serves 6-8, (GF)	36.00 ea
<input type="checkbox"/>	COCONUT MACAROONS Serves 3-4, (GF)	34.00 doz
<input type="checkbox"/>	CHOCOLATE DIPPED MACAROONS Serves 3-4, (GF)	39.00 doz
<input type="checkbox"/>	FLOURLESS CHOCOLATE WALNUT COOKIES Serves 1, (GF)6.00 ea
<input type="checkbox"/>	CHOCOLATE COVERED STRAWBERRIES Serves 2-3, (GF), 6 Pieces	24.00 ea
<input type="checkbox"/>	SEASONAL FRUIT PLATTER Serves 12-15, (GF), (V)	72.00 ea

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FLOWERS

Beautiful Spring Floral arrangement in a vase including a mix of Spring elements with Roses, Tulips, Lisianthus, Orchids, extra Seasonal Flowers and a mix of Greeneries.

<input type="checkbox"/>	SMALL FLORAL ARRANGEMENT 8 Inches Diameter & 7 Inches High	85.00 ea
<input type="checkbox"/>	MEDIUM FLORAL ARRANGEMENT 12 Inches Diameter & 7 Inches High	160.00 ea
<input type="checkbox"/>	LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	195.00 ea

TO PLACE YOUR ORDER

Email your completed order sheet to holiday@butterfieldmarket.com
Call our Catering Department at (212) 283-7970

QUESTIONS 1915

Email: holiday@butterfieldmarket.com or phone: (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



Passover Menu

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YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICK-UP WINDOWS

FOR WED, APRIL 1ST

FOR THU, APRIL 2ND

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

BUTTERFIELD
CATERING

1915

Passover Menu

WEDNESDAY APRIL 1ST & TUESDAY APRIL 2ND, 2026

COMPLETE DINNER FOR 6

\$425

Main Course: Brisket (2 lbs) with 1 Pint of Gravy or Whole Roasted Chicken (2) with 1 Pint Pan Gravy
or Braised Chicken (2 lbs) with Fresh Artichokes & Olives,
Chicken Broth with Carrots & Fresh Dill (2 qts), Matzoh Balls (6 pcs),
Apple Walnut Haroset (1 lb), Traditional Gefilte Fish (6 pcs),
Housemade Red Horseradish (½ pt),
Potato Pancakes made with Matzoh Meal (12 pcs),
Fresh Applesauce (1 pt), Sour Cream (½ pt), Grilled Asparagus (2 lbs),
Flourless Chocolate Soufflé Cake (1)

COMPLETE DINNER FOR 12

\$875

Main Course: Brisket (4 lbs) with 2 Pints of Gravy or Whole Roasted Chicken (4) with 2 Pints Pan Gravy
or Braised Chicken (4 lbs) with Fresh Artichokes & Olives,
Mixed Greens Salad (2), Chicken Broth with Carrots & Fresh Dill (3 qts), Matzoh
Balls (12 pcs), Apple Walnut Haroset (2 lbs),
Traditional Gefilte Fish (12 pcs), Housemade Red Horseradish (1 pt),
Potato Pancakes made with Matzoh Meal (24 pcs),
Fresh Applesauce/ Sour Cream (1 pt ea), Grilled Asparagus (3 lbs),
Flourless Chocolate Soufflé Cake (2)

BUTTERFIELD
CATERING

1915

Passover Menu

ITEM INGREDIENT LIST

STARTERS

CHOPPED CHICKEN LIVER: Chicken Liver, Onions, Salt, White Pepper, Olive Oil

VEGETABLE CRUDITÉ PLATTER: 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)

CHICKEN BROTH: Chicken Broth, Carrots, Salt, Dill

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

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

HOUSEMADE RED HORSERADISH: Horseradish Root, Beets, Beet Juice

HAROSET: Red Wine, Apples & Walnuts

MAIN COURSE

BUTTERFIELD'S BEEF BRISKET (SLICED): First-Cut Beef Brisket, Onions, Carrots, Celery, Tomato Paste, Tomato Purée, Water, Salt, Garlics

BRISKET GRAVY: Onions, Carrots, Celery, Tomato Paste, Tomato Purée, Water, Salt, Garlic, Beef Brisket Drippings

GRILLED CEDAR PLANK SALMON WITH YOGURT DILL: Salmon Filet, Olive Oil, Salt, Pepper

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

"THICK CUT" ROASTED TURKEY BREAST: Free-Range Turkey, Butter, Garlic, Celery, Granny Smith Apple,
Onion, Parsley, Rosemary, Thyme, Oregano, Herbs, Salt, Pepper

HOUSEMADE TURKEY GRAVY: Turkey Drippings, Flour, Onion, Carrot, Garlic, Celery, Turnips, Parsley, Leeks, Salt Pepper

BRAIDED CHICKEN BREAST WITH ARTICHOKE & OLIVES: Boneless Chicken Breast, Garlic, Lemon, White Wine, Thyme

WHOLE ROASTED HERB CHICKEN WITH PAN GRAVY: Whole Chicken, Roasted Carrots, Garlic, Butter Herbs, Salt

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

SIDES

POTATO PANCAKES: Potatoes, Onions, Parsley, Matzoh Meal, Salt, White Pepper, Eggs

HOUSEMADE APPLE SAUCE: Apple, Lemon Juice, Sugar

MATZOH STUFFING: Matzoh, Onion, Celery, Leeks, Apples, Salt, Pepper, Parsley, Chicken Broth

APPLE MATZOH KUGEL: Apples, Dried Apricots, Yellow Raisins, Eggs, Matzoh, Salt, Pepper, Sugar And Orange Juice

POTATO KUGEL: Potatoes, Matzoh Meal, Eggs, Heavy Cream, Salt, Pepper, Parsley, Baking Powder, Scallions

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

TZIMMIS: Sweet Potatoes, Carrots, Prunes, Dried Apricots, Brown Sugar, Orange Juice

GRILLED ASPARAGUS: Salt, Pepper, Olive Oil, Lemon

HARICOTS VERTS AMANDINE: Haricots Verts, Almonds, Butter, Shallots, Olive Oil, Salt, Pepper

ROASTED CAULIFLOWER: Parmesan, Garlic

DESSERTS

ALL DESSERTS MADE WITHOUT FLOUR

FLOURLESS CHOCOLATE SOUFFLÉ CAKE WITH CHOCOLATE MOUSSE AND WHIPPED CREAM:
Dark Chocolate, Butter, Sugar, Heavy Cream

FLOURLESS CHOCOLATE WALNUT COOKIES: Cocoa Powder, Confectioner's Sugar, Vanilla Paste, Sugar, Walnuts, Egg White, Salt

NEW YORK CHEESECAKE WITH MATZOH CRUST: Cream Cheese, Sugar, Vanilla, Eggs, Butter, Matzoh Meal

MATZOH BARK: Sprinkles (Sugar, Hydrogenated Palm Kernel Oil, Corn Starch, Sunflower, Lecithin, Gum Arabic, F&D Colors) Chocolate,
Cream, Matzoh (Unbleached Wheat, Flour, Water)

FLOURLESS CHOCOLATE MOUSSE CAKE: Dark Chocolate, Butter, Sugar, Heavy Cream

COCONUT MACAROONS: Coconut, Egg Whites, Vanilla Extract, Sugar

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