



Rosh Hashanah Holiday Menu

FRIDAY, SEPTEMBER 11 & SATURDAY, SEPTEMBER 12, 2026
ORDERS MUST BE PLACED BY FRIDAY, SEPTEMBER 4 AT 4PM

PACKAGES

See page 5 for item details.

COMPLETE DINNER FOR 6	410.00
COMPLETE DINNER FOR 12	815.00

APPETIZERS & FIRST COURSE

ROUND CHALLAH	13.00	Ea.
RAISIN CHALLAH	14.00	Ea.
ALL-BEEF PIGS IN BLANKETS WITH DELI MUSTARD Recommended 3 per Person (Heat & Serve)	32.00	Doz.
CHICKEN BROTH with Carrots & Fresh Dill. Serves 4, (GF)	17.00	Quart
MATZOH BALLS Packaged in increments of 2	7.00	Pack
HOMEMADE GEFILTE FISH Packaged in increments of 2	22.00	Pack
FRESH RED HORSE RADISH Serves 4-8, (GF)	9.00	Half-Pint
CHOPPED LIVER Serves 6-8, (GF)	20.00	Lb.
CARR'S WATER CRACKERS Serves 6-8, Vegan	7.50	Box
SEASONAL CRUDITE PLATTER with Fresh Herb Dip. Serves 8-12, (GF)	82.00	Ea.
CITRUS MIXED GREEN SALAD Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette. Serves 6-8, (GF)	45.00	Ea.

ENTRÉES

SLICED BRISKET OF BEEF GRANDMA'S RECIPE Serves 2-3, (GF)	54.00	Lb.
EXTRA BRISKET GRAVY Serves 2-3, (GF)	11.00	Pint
ROASTED WHOLE FILET OF BEEF with Horseradish Cream. Serves 10, (GF)	277.00	Whole
ROASTED ALL-NATURAL TURKEY BREAST (3.5-4lb), Serves 8-10,	98.00	Ea.
HOMEMADE TURKEY GRAVY Serves 4-8	14.00	Pint
ROTISSERIE CHICKEN with Roasted Carrots. Serves 2-3, (GF)	30.00	Ea.
PAN CHICKEN GRAVY Serves 2-3	14.00	Pint
GRILLED FILET OF SALMON with Cucumber Tzatziki. Half Serves 5, Full Serves 10, (GF)	97.00 Half / 185.00 Full	

BUTTERFIELD
CATERING

1915

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SIDE DISHES

POTATO PANCAKES Medium-Sized, Packaged in increments of 4	13.00	Pack
FRESH APPLESAUCE Serves 4-8, (GF), Vegan	16.00	Pint
ALL-NATURAL SOUR CREAM Serves 4-8, (GF)	7.00	Half Pint
CLASSIC NOODLE KUGEL Small Serves 4, Large Serves 10 in glass baking dish.	20.00 Sm. / 60.00 Lg.	
CREAMY MASHED POTATOES Serves 2-3, (GF).	15.00	Pint
HONEY GLAZED BABY CARROTS with Orange & Fresh Ginger. Serves 3-4, (GF)	22.00	Pint
CLASSIC HARICOTS VERTS ALMONDINE Serves 3-4, (GF)	22.00	Lb.
GRILLED ASPARAGUS with Lemon. Serves 3-4, (GF), Vegan.	22.00	Lb.
ROASTED CABBAGE & QUINOA SALAD with Tahini Dressing. Serves 3-4.	20.00	Lb.
FARMERS MARKET CORN SALAD with Lemon Juice & Olive Oil. Serves 3-4.	20.00	Lb.
RAINBOW CAULIFLOWER with Garlic & Olive Oil. Serves 3-4, (GF)	22.00	Lb.

DESSERTS

FRESH APPLES & HONEY BOWL	45.00	Ea.
CHOCOLATE DOUBLE SOUFFLE CAKE Chocolate Mousse & Whipped Cream. Serves 6-8,	46.00	Ea.
CHEF JORGE'S APPLE TART 10-Inch, Serves 6-8.	38.00	Ea.
ORWASHER'S APPLE HONEY CAKE	30.00	Ea.
HOUSEMADE CARROT CAKE with Honey Walnuts, Serves 6-8	34.00	Ea.
TRADITIONAL APPLE PIE Serves 8-10	36.00	Ea.
BUTTERFIELD'S OLD FASHIONED RUGELACH (16-18 Pieces per lb)	28.00	Lb.
SEASONAL FRUIT PLATTER Serves 12-15, (GF), Vegan	72.00	Ea.
MINI ASSORTED CUPCAKES	40.00	Doz
HOLIDAY COOKIES & BROWNIE BOX Serves 10-15.	90.00	Ea.

FLORAL ARRANGEMENTS

Elegant White & Green Round Floral Arrangement with a Touch of Light Pink Colors, provided in a round clear glass vase, including a mix of Roses, Lisianthus, Hydrangeas, Blooms of Orchids & Extra Seasonal Flowers with a mix of Greeneries.

SMALL FLORAL ARRANGEMENT 7 Inches Diameter & 7 Inches High	65.00	Ea.
MEDIUM FLORAL ARRANGEMENT 12 inches Diameter & 7 Inches High.	175.00	Ea.
LARGE FLORAL ARRANGEMENT 15 Inches Diameter & 7 Inches High	195.00	Ea.

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ORDERS MUST BE PLACED BY FRIDAY, SEPTEMBER 4 AT 4PM

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. Visit our website for full listing of delivery pricing.

Select pickup location on next page.

SERVING INSTRUCTIONS & INGREDIENT LIST

Many dishes on our holiday menus need to be heated prior to serving. Serving instructions & 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 #

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CATERING

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FRIDAY, SEPTEMBER 11 & SATURDAY, SEPTEMBER 12, 2026

ORDERS MUST BE PLACED BY FRIDAY, SEPTEMBER 4 AT 4PM

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS

DELIVERY & PICKUPS WINDOWS

FRIDAY, SEPTEMBER 11TH

DELIVERY WINDOW

PICKUP LOCATION

☐ 8-11AM

☐ 1-4PM

MADISON MARKET
1150 MADISON AVE (8-3PM)

LONG ISLAND CITY KITCHEN
29-17 40TH AVE (8-3PM)

☐ 10AM-1PM

☐ 3-6PM

APPROXIMATE
PICK-UP TIME

APPROXIMATE
PICK-UP TIME

DELIVERY & PICKUPS WINDOWS

SATURDAY, SEPTEMBER 12TH

DELIVERY WINDOW

PICKUP LOCATION

☐ 8-11AM

☐ 1-4PM

MADISON MARKET
1150 MADISON AVE (9AM - 7PM)

LONG ISLAND CITY KITCHEN
29-17 40TH AVE (9AM - 7PM)

☐ 10AM-1PM

☐ 3-6PM

APPROXIMATE
PICK-UP TIME

APPROXIMATE
PICK-UP TIME

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Rosh Hashanah Packages

FRIDAY SEPTEMBER 11 & SATURDAY SEPTEMBER 12, 2026

COMPLETE DINNER FOR 6 — \$410

Main Course (Choose 1): Brisket with Gravy (2 lbs Brisket, 1 pt Gravy)
or Whole Rotisserie Chicken (2 Chickens, 2 pts Chicken Gravy)

Chicken Broth with Carrots and Fresh Dill (2 qt)

Matzoh Balls (6 pcs)

Traditional Gefilte Fish (6 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (half pt)

Potato Pancakes (12 pcs)

Fresh Applesauce (1 pt)

All-Natural Sour Cream (Gluten-Free) (half pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (2 lbs)

Flourless Chocolate Double Soufflé (Gluten-Free) (1 cake)

COMPLETE DINNER FOR 12 — \$815

Main Course (Choose 1): Brisket with Gravy (4 lbs Brisket, 2 pts Gravy)
or Whole Rotisserie Chicken (4 Chickens, 4 pts Chicken Gravy)

Chicken Broth with Carrots and Fresh Dill (3 qts)

Matzoh Balls (12 pcs)

Traditional Gefilte Fish (12 pcs)

House Made Red Horseradish (Gluten-Free, Vegan) (2 half pts)

Potato Pancakes (24 pcs)

Fresh Applesauce (2 pts)

All-Natural Sour Cream (Gluten-Free) (1 pt)

Grilled Asparagus with Lemon (Gluten-Free, Vegan) (3 lbs)

Classic Noodle Kugel (3 sm)

Flourless Chocolate Double Soufflé (Gluten-Free) (2 cakes)

TO PLACE THE ORDER

Email your order sheet to holiday@butterfieldmarket.com

Call our Catering Department at (212) 283 7970

Orders Must Be Placed by Friday, September 4th at 4pm

BUTTERFIELD
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Rosh Hashanah

ITEM INGREDIENT LIST

APPETIZERS AND FIRST COURSE

ROUND CHALLAH White Flour, Yeast, Eggs, Water, Sugar

RAISIN CHALLAH Raisins, White Flour, Yeast, Eggs, Water, Sugar

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

CHICKEN BROTH Chicken Broth, Carrots, Dill, Salt

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

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

FRESH RED HORSERADISH Horseradish Root, Beets, Beet Juice

CHOPPED LIVER Chicken Liver, Eggs, Onions, Olive Oil, Salt, White Pepper

CARR'S WATER CRACKERS Wheat Flour, Palm Oil, Salt, Ferrous Sulfate, Niacinamide, Thiamine Mononitrate, Riboflavin, Folic Acid

CRUDITE PLATTER Celery, Carrots, Peppers, Cauliflower, Broccoli, Fresh Herb Dip (Cream Cheese, Mayonnaise, Pepper, Onions, Basil, Garlic)

GARDEN GREEN SALAD Orange Segments, Dried Cranberries, Candied Pecans & Citrus Vinaigrette

ENTRÉES

SLICED BRISKET OF BEEF Beef Brisket, Onions, Carrots, Celery, Tomato Paste, Mushrooms, Garlic, Water, Salt

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

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

ROASTED ALL-NATURAL TURKEY BREAST Turkey Breast, Seasonings, Salt

HOMEMADE TURKEY GRAVY Turkey Drippings, Flour, Butter, Herbs, Salt, Pepper

ROTISSERIE CHICKEN Whole Chicken, Roasted Carrots, Salt, Pepper

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

GRILLED FILET OF SALMON Salmon Filet, Olive Oil, Salt, Pepper

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

SIDE DISHES

POTATO PANCAKES Potatoes, Eggs, Onions, Flour, Parsley, Salt, White Pepper

FRESH APPLESAUCE Apples, Cinnamon, Cane Sugar

ALL-NATURALL SOUR CREAM Milk, Heavy Cream, Vinegar

CLASSIC NOODLE KUGEL Egg Noodles, Cream Cheese, Sugar, Sour Cream, Eggs, Butter

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

HONEY GLAZED BABY CARROTS Baby Carrots, Orange, Ginger, Honey, Salt, Pepper

CLASSIC HARICOTS VERTS ALMONDINE Haricots Verts, Almons, Butter, Shallots, Olive Oil, Salt, Pepper

GRILLED ASPARAGUS Asparagus, Olive Oil, Lemon, Salt, Pepper

ROASTED CABBAGE & QUINOA SALAD with Tahini Dressing; Quinoa, Cabbage, Garlic, Lemon, Tahini, Kale, Yogurt, Parsley, Onions

RAINBOW CAULIFLOWER Cauliflower, Garlic, Olive Oil, Salt, Pepper

FARMERS MARKET CORN SALAD Corn, Red Onions, Zucchini, Chives, Red Peppers, Olive Oil, Salt, Pepper, Lemon

DESSERTS

CHOCOLATE DOUBLE SOUFFLE CAKE Dark Chocolate, Eggs, Butter, Sugar, Heavy Cream

APPLE TART Apples, Flour, Butter, Sugar, Cinnamon

ORWASHER'S APPLE HONEY CAKE WITH PECAN Apples, Sugar, Unbleached Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Iron, Thiamine, Riboflavin, Folic Acid), Eggs, Canola Oil, Apple Cider, Honey, Heavy Cream, Baking Soda, Butter, Vanilla Extract, Cinnamon, Salt

TRADITIONAL APPLE PIE Sugar, Flour, Nutmeg, Cinnamon, Apple, Lemon Juice, Butter

RUGELACH Butter, Cream Cheese, Margarine, Flour, Confectioners Sugar, Walnuts, Currants, Cinnamon, Apricot Jam

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

HOLIDAY COOKIES AND BROWNIE BOX Chocolate Chip Cookies, Raspberry Thumbprints, Palmiers, Chocolate-Chocolate Cookies, Butter Cookies, Brownies

CARROT CAKE Flour, Cinnamon, Baking Soda, Salt, Carrots, Sugar, Butter, Walnuts, Eggs, Cream Cheese, Vanilla, Confectioners Sugar

ASSORTED MINI CUPCAKES Vanilla (Butter, Milk, Cream, Eggs, Baking Powder, Vanilla, Flour, Salt)
Chocolate (Flour, Sugar, Eggs, Chocolate, Confectioners Sugar, Vanilla, Milk)

FRESH APPLES & HONEY BOWL Granny Smith & Red Apples, Honey, Lemon

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