

Pre-Thanksgiving Packages

AVAILABLE MONDAY NOVEMBER 2ND TO FRIDAY NOVEMBER 20TH

FIRST COURSE

FALL CITRUS SALAD

Mixed Greens, Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette. Vegan, Gluten-Free.

MAIN COURSE

For 12: Whole Roasted Turkey (Carved Upon Request-No Additional Charge)

HOMEMADE TURKEY GRAVY

TRADITIONAL STUFFING with Fresh Herbs

PRALINE SWEET POTATOES Mashed Sweet Potatoes topped with Candied Praline. **(GF)**

GREEN BEANS with Toasted Garlic. **(GF)**

CRANBERRY SAUCE with Orange Zest

CLASSIC MASHED POTATOES (GF)

BREAD & BISCUIT BASKET Country Cornbread and Buttermilk Biscuits

DESSERT

Pumpkin & Chef Jorge's Apple Pies

Includes eco-friendly plates, utensils, napkins and serving pieces

Package for 12: \$740.00 (to be delivered hot: add \$125) Plus delivery & tax

ADDITIONAL INFORMATION

All food is cooked fresh, cooled, and sent cold with reheating instructions.

If you would like the food delivered hot, there will be a \$125 service fee for warming, wire racks and transportation.

Our drivers will set up your order for an additional \$50

We are delivering between 125th and 50th Street. For orders outside this delivery zone, a \$1000 food & beverage minimum is required.

TO PLACE YOUR ORDER

Email your completed order sheet to catering@butterfieldmarket.com

Call our Catering Department at (212) 772 8782 Ext. 1

BUTTERFIELD
CATERING

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