ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 20TH AT 4PM
AFTER DEADLINE ANY CANCELLATIONS WILL INCUR A 100% CHARGE
(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 26, 2026

PACKAGES

(SEE PAGE 5 FOR ITEM DETAILS)

- ☐ **OVERSTUFFED INDIVIDUAL THANKSGIVING DINNER** . . . . . **49.99 ea**
- ☐ **COMPLETE DINNER FOR 6** . . . . . **300.00 pkg**
- ☐ **COMPLETE DINNER FOR 6** with 14-16 lb Roasted Free Range Turkey (+25 Thursday) . . . . . **365.00 pkg**
- ☐ **DELUXE DINNER FOR 6** . . . . . **410.00 pkg**
- ☐ **DELUXE DINNER FOR 6** with 14-16 lb Roasted Free Range Turkey (+25 Thursday) . . . . . **475.00 pkg**
- ☐ **COMPLETE DINNER FOR 12** (+25 Thursday) . . . . . **565.00 pkg**
- ☐ **DELUXE DINNER FOR 12** (+25 Thursday) . . . . . **770.00 pkg**

STARTERS

- ☐ **BUTTERNUT SQUASH BISQUE** with Crème Fraîche & Toasted Pumpkin Seeds, Serves 4, GF, Vegetarian . . . . **22.00 qt**
- ☐ **CORN CHOWDER** Serves 4, Vegetarian . . . . . **22.00 qt**
- ☐ **PIGS IN BLANKETS** with Deli Mustard, Serves 3-4 . . . . . **32.00 doz**
- ☐ **MINI CRAB CAKES** with Cayenne Rémoulade, Serves 3-4 . . . . . **41.00 doz**
- ☐ **JUMBO SHRIMP COCKTAIL** with House Cocktail Sauce, Serves 4 . . . . . **50.00 doz**
- ☐ **VEGETABLE CRUDITÈ PLATTER** with Fresh Herb Dip, Serves 8-12, GF . . . . . **82.00 ea**
- ☐ **CITRUS MIXED GREENS SALAD** Serves 6-8, GF . . . . . **45.00 ea**
  with Sliced Oranges, Dried Cranberries, Candied Pecans & Citrus Vinaigrette

MAIN COURSE

- ☐ **ROASTED FREE RANGE TURKEY** 14-16 lbs, Serves 8-10, GF (+25 Thursday) . . . . . **155.00 ea**
- ☐ **STUFFED FREE RANGE TURKEY** with Traditional Stuffing (+25 Thursday) . . . . . **180.00 ea**
  Additional stuffing is recommended for meals serving 8 or more, Serves 8-12
- ☐ **OVEN READY TURKEY** 12-30 lbs, 1 lb per person is just enough, or 1.5lb per person for leftovers, GF . . . . **12.00 lb**
  Ready to cook! Turkeys are cleaned, trussed, stuffed with apples, onions, celery & fresh herbs for seasoning; basted & placed in aluminum trays with easy cooking instructions.
- ☐ **MEAT & POULTRY THERMOMETER** for checking internal temperature of turkey . . . . . **15.00 ea**
- ☐ **ROASTED ALL NATURAL TURKEY BREAST** (3.5-4lb), Serves 8-10, GF . . . . . **98.00 ea**
- ☐ **"THICK CUT" ROASTED TURKEY BREAST** Serves 2-3, GF . . . . . **33.00 lb**
- ☐ **HOMEMADE TURKEY GRAVY** Serves 4-8 . . . . . **14.00 pt**
- ☐ **GLAZED SPIRAL HAM** Serves 10-12, GF . . . . . **145.00 ea**
- ☐ **VEGAN TURKEY** Stuffed with Butternut Squash & Mushrooms. Serves 2-3, V . . . . . **32.00 lb**
- ☐ **HOMEMADE VEGAN & GLUTEN-FREE MUSHROOM GRAVY** Serves 4-8, GF, V . . . . . **16.00 pt**

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Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 26, 2026

DRESSINGS & STUFFING

- ☐ **TRADITIONAL STUFFING WITH FRESH HERBS** Serves 2-3 . . . . . **18.00 lb**
- ☐ **SWEET SAUSAGE & SOURDOUGH STUFFING** Serves 2-3 . . . . . **20.00 lb**
- ☐ **CORN BREAD STUFFING** with Mushrooms & Pecans, Serves 2-3 . . . . . **20.00 lb**
- ☐ **WILD & JASMINE RICE DRESSING** with Red Beets & Walnuts . . . . . **20.00 lb**
  Serves 2-3, GF, V

SIDES

- ☐ **PRALINE SWEET POTATOES** Purèed Sweet Potatoes with Candied Praline . . . . . **.32.00 sm /100.00 lg**
  Small Serves 4-6 (Served in Aluminum Pan), Large Serves 12 (Served in Glass Baking Dish), GF
- ☐ **MARSHMALLOW SWEET POTATOES** Purèed Sweet Potatoes with Mini Marshmallows. . . . . **.30.00 sm / 98.00 lg**
  Small Serves 4-6 (Served in Aluminum Pan), Large Serves 12 (Served in Glass Baking Dish), GF
- ☐ **HARVEST CORN PUDDING** . . . . . **.28.00 sm / 94.00 lg**
  Small Serves 4-6 (Served in Aluminum Pan), Large Serves 12 (Served in Glass Baking Dish), GF
- ☐ **MACARONI AND CHEESE** Serves 12. Served In Aluminum Pan . . . . . **.110.00 ea**
- ☐ **GREEN BEANS WITH TOASTED GARLIC** Serves 3-4, GF, V . . . . . **20.00 ea**
- ☐ **ROASTED BROCCOLI WITH FRIZZLED GARLIC** Serves 3-4, GF, V. . . . . **20.00 ea**
- ☐ **ROASTED BRUSSELS SPROUTS** with Butternut Squash, Serves 3-4, GF . . . . . **20.00 ea**
- ☐ **CREAMED SPINACH** Serves 2-3, GF . . . . . **20.00 ea**
- ☐ **ROASTED SWEET POTATOES** with Maple Syrup, Serves 3-4, GF . . . . . **20.00 ea**
- ☐ **CLASSIC MASHED POTATOES** Serves 2, GF . . . . . **15.00 pt**
- ☐ **FRESH AUTUMN APPLE SAUCE** Serves 4-6, GF, V . . . . . **16.00 pt**
- ☐ **CRANBERRY SAUCE** with Orange Zest, Serves 4-6, GF, V . . . . . **16.00 pt**

BREADS

- ☐ **TRADITIONAL BUTTERMILK BISCUITS** Serves 6 . . . . . **20.00 half doz**
- ☐ **COUNTRY CORN BREAD** Serves 6-8 . . . . . **.20.00 loaf**
- ☐ **7-GRAIN ROLLS** Serves 8-12 . . . . . **.18.00 doz**
- ☐ **1LB CRANBERRY PECAN LOAF** Serves 6-8 . . . . . **.18.00 loaf**

DESSERTS

- ☐ **CHEF JORGE'S PUMPKIN PIE** 10 inch, Serves 10-12. . . . . **38.00 ea**
- ☐ **CHEF JORGE'S CLASSIC APPLE PIE** 10 inch, Serves 10-12 . . . . . **38.00 ea**
- ☐ **TATE'S PECAN PIE** 9 inch, Serves 6-8 . . . . . **28.00 ea**
- ☐ **TATE'S APPLE CRUMB PIE** 9 inch, Serves 6-8 . . . . . **28.00 ea**
- ☐ **SEASONAL FRUIT PLATTER** Serves 12-15, GF, V . . . . . **72.00 ea**
- ☐ **HOLIDAY COOKIES & BROWNIE BOX** Serves 10-15 . . . . . **90.00 ea**

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Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 26, 2026

FLOWERS

Beautiful fall floral centerpiece arrangements featuring a mix of autumnal elements that include roses, blooms of orchids, mums flowers, greenery & attractive seasonal flora.

Contact our floral designer Sebastien for more information or questions.
Call: 332.456.8709 or email: *flowers@butterfieldmarket.com*

- ☐ **SMALL ROUND FLORAL ARRANGEMENT** 7 Inches Diameter & 6 Inches High . . . . . **95.00 ea**
- ☐ **MEDIUM ROUND FLORAL ARRANGEMENT** 12 Inches Diameter & 6 Inches High . . . . . **185.00 ea**
- ☐ **LARGE ROUND FLORAL ARRANGEMENT** 15 Inches Diameter & 6 Inches High . . . . . **245.00 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

Delivery fees apply according to location. Butterfield Market delivers throughout Manhattan. *On Thanksgiving Day, we cannot deliver from 34th to 44th Streets between Broadway & 7th Avenue due to the Thanksgiving Day Parade.* Pick-ups can be made at 1150 Madison Avenue (at 85th Street) and our LIC Kitchen at 29-17 40th Avenue.

SERVING INSTRUCTIONS & INGREDIENT LIST

Many dishes on our holiday menus need to be heated prior to serving. Heating instructions are included in your order & 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 #**

BUTTERFIELD
CATERING
1915

Thanksgiving Holiday Menu

THURSDAY, NOVEMBER 26, 2026

ORDERS MUST BE PLACED BY FRIDAY, NOVEMBER 20TH, 2025 AT 4PM
(DELIVERY FEES APPLY ACCORDING TO LOCATION). CALL: (212) 283 7970

YOUR INFORMATION

FIRST NAME

LAST NAME

EMAIL

PHONE

DELIVERY ADDRESS

ADDRESS / ZIP CODE

SPECIAL DELIVERY INSTRUCTIONS:

DELIVERY & PICK-UP WINDOWS

FOR WEDNESDAY, NOVEMBER 25

DELIVERY WINDOWS.
(WEST SIDE DELIVERIES
10AM-1PM ONLY)

- ☐ 8AM-11AM
- ☐ 1PM-4PM
- ☐ 10AM-1PM
- ☐ 3PM-6PM

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

APPROXIMATE PICK-UP TIME

LONG ISLAND CITY KITCHEN
29-17 40TH AVE (9AM-5PM)

APPROXIMATE PICK-UP TIME

FOR THURSDAY, NOVEMBER 26

DELIVERY WINDOWS

- ☐ 8AM-12PM
- ☐ 10AM-3PM
- ☐ BTWN CPW & COLUMBUS 9AM-2PM

MADISON MARKET
1150 MADISON AVE (9AM-1PM)

APPROXIMATE PICK-UP TIME

LONG ISLAND CITY KITCHEN
29-17 40TH AVE (9AM-1PM)

APPROXIMATE PICK-UP TIME

FOR FRIDAY, NOVEMBER 27

DELIVERY TIME

PICK-UP TIME

LOCATION

NAME ON CARD

CARD #

EXP. DATE (MM/YY)

BILLING ADDRESS

CVV (SECURITY CODE)

BILLING ZIP

Thanksgiving Packages

THURSDAY, NOVEMBER 26, 2026. 212-283-7970

INDIVIDUAL OVERSTUFFED THANKSGIVING DINNER

$49.99 EA

'Thick Cut' All Natural Turkey Breast (8 oz), Homemade Turkey Gravy, Traditional Stuffing with Fresh Herbs (8 oz), Cranberry Sauce with Orange Zest, Green Beans with Toasted Garlic, Sweet Potato Mash (8 oz), Slice of Country Cornbread, Individual Pumpkin Pie

COMPLETE DINNER FOR 6

$300*

'Thick Cut' All Natural Turkey Breast (3 lb) or upgrade to a Whole Roast Turkey (+65)*, Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lb), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Toasted Garlic (2 lb), Classic Mashed Potatoes (3 pints), Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 6

$410*

'Thick Cut' All Natural Turkey Breast (3 lbs) or upgrade to a Whole Roast Turkey (+65)*, Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (2 quarts), Homemade Turkey Gravy (1 pint), Traditional Stuffing with Fresh Herbs (2 lbs), Cranberry Sauce with Orange Zest (1 pint), Green Beans with Toasted Garlic (2 lbs), Classic Mashed Potatoes (3 pints), Praline Sweet Potatoes (1 sm. tray),

Country Corn Bread (1 loaf), Apple Crumb Pie (1 pie)

COMPLETE DINNER FOR 12

$565*

Whole Roasted Turkey (14-16 lbs), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Toasted Garlic (3 lbs), Classic Mashed Potatoes (5 pints), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

DELUXE DINNER FOR 12

$770*

Whole Roasted Turkey (14-16 lbs), Small Citrus Mixed Green Salad with Sliced Oranges, Dried Cranberries, Candied Pecans, Citrus Vinaigrette (1 ea), Corn Chowder (3 quarts), Homemade Turkey Gravy (2 pints), Traditional Stuffing with Fresh Herbs (5 lb), Cranberry Sauce with Orange Zest (2 pints), Green Beans with Toasted Garlic (3 lbs), Classic Mashed Potatoes (5 pints), Praline Sweet Potatoes (1 lg. glass baking dish), Country Corn Bread (1 loaf), Traditional Buttermilk Biscuits (1 dozen), Pumpkin Pie (1 pie), Apple Crumb Pie (1 pie)

*** +25 ADDITIONAL ON THANKSGIVING DAY**

BUTTERFIELD

CATERING

1915

Thanksgiving

ITEM INGREDIENT LIST

STARTERS

BUTTERNUT SQUASH BISQUE Butternut Squash, House Vegetable Broth (Onions, Celery, Carrots, Herbs), Butter, Crème Fraîche, Pumpkin Seeds

CORN CHOWDER Corn, Cream, Potatoes, Onion, Leeks, Celery, Vegetable Broth, Butter, Salt, Pepper

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

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

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

VEGETABLE CRUDITÉ CRATE 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, Lemon Juice, Dijon Mustard, Canola Oil & Dry Chives)

MAIN COURSE

OVEN READY TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper, Old Bay, Cumin, Cayenne, Cajun Seasoning, Chili Powder, Onion Powder, Garlic Powder, Italian Seasoning, Salt and Vegetable Oil

ROASTED FREE RANGE TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper, Old Bay, Cumin, Cayenne, Cajun Seasoning, Chili Powder, Onion Powder, Garlic Powder, Italian Seasoning, Salt and Vegetable Oil

STUFFED FREE RANGE TURKEY Free Range Turkey, Butter, Garlic, Celery, Granny Smith Apple, Onion, Parsley, Rosemary, Thyme, Oregano, Sage, Salt, Pepper, Old Bay, Cumin, Cayenne, Cajun Seasoning, Chili Powder, Onion Powder, Garlic Powder, Italian Seasoning, Salt and Vegetable Oil. Stuffing: White Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

WHOLE ROASTED ALL NATURAL TURKEY BREAST All Natural Turkey Breast, Butter, Garlic, Thyme, Oregano, Sage, Salt, Pepper, Rosemary

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

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

VEGAN TURKEY STUFFED WITH BUTTERNUT SQUASH AND MUSHROOMS Whole Wheat Flour, Granulated Garlic, Butternut Squash, Organic Wheat Flakes, Onion Powder, Apples, Garlic, Mushrooms, Yellow Pea Flour, Lentils, Lemon Juice, Sea Salt, Tomato Paste, Red Wine, Black Pepper, Rubbed Sage, Spices, Rosemary, Paprika, Natural Liquid Smoke and Carrots

HOMEMADE VEGAN & GLUTEN FREE MUSHROOM GRAVY Vegetable Broth, Garlic, White Wine, Rice Flour, Mushroom, Salt, Pepper

DRESSINGS & STUFFING

TRADITIONAL STUFFING WITH FRESH HERBS Sourdough Bread, Chicken Broth, Celery, Scallion, Leeks, Onions, White Mushrooms, Granny Smith Apple, Butter, Parsley, Thyme, Salt, Pepper

SWEET SAUSAGE & SOURDOUGH STUFFING Sourdough Bread, Sweet Pork Sausage, Onions, Celery, Mushrooms, Butter, Eggs, Chicken Stock, Parsley, Garlic, Thyme, Parsley, Salt, Pepper

CORN BREAD STUFFING Corn Bread, Mushrooms, Pecans, Onions, Celery, Thyme, Butter, Vegetable Stock, Salt, Pepper

WILD & JASMINE RICE DRESSING Wild Rice, Jasmine Rice, Red Beets, Parsley, Scallions, Onions, Balsamic, Walnuts, Salt, Black Pepper Olive Oil

SIDES

PRALINE SWEET POTATOES Sweet Potatoes, Pecans, Dark Brown Sugar, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

MARSHMALLOW SWEET POTATOES Sweet Potatoes, Marshmallows, Eggs, Milk, Heavy Cream, Butter, Sugar, Cinnamon, Vanilla, Salt

HARVEST CORN PUDDING Corn, Eggs, Butter, Heavy Cream, Sugar, Garlic, Onions, Thyme, Flour, Scallions

GREEN BEANS WITH TOASTED GARLIC Green Beans, Garlic, Olive Oil, Salt, Pepper

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

ROASTED BRUSSELS SPROUTS Brussels Sprouts, Butternut Squash, Sage, Butter, Salt, Pepper

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

ROASTED SWEET POTATOES Sweet Potatoes, Maple Syrup, Honey, Olive Oil, Salt

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

Thanksgiving

ITEM INGREDIENT LIST

SIDES (CONT.)

FRESH AUTUMN APPLE SAUCE Apples, Cinnamon, Cane Sugar

CRANBERRY SAUCE Cranberries, Oranges, Orange Peel, Lemon Peel, Orange Juice, Sugar

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

BREADS

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

COUNTRY CORN BREAD Cornmeal, Flour, Sugar, Baking Powder, Salt, Butter, Eggs

SEVEN-GRAIN ROLLS Whole Wheat Flour, Unbleached Wheat Flour, Water, Natural Starter, Organic Rye Berries, Organic Millet, Sesame Seeds, Organic Flax Seeds, Kosher Salt, Yeast

CRANBERRY PECAN LOAF Unbleached & Unbromated Wheat Flour, Filtered Water, Levain Naturel, Craisins, Pecans, Organic Sucanat, Sea Salt, Fresh Yeast

DESSERT

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

PUMPKIN PIE Pumpkin Purée, Sugar, Flour, Cinnamon, Butter, Ginger, Eggs, Evaporated Milk, Salt

PECAN PIE Pecans, Maple, Sugar, Flour, Nutmeg, Cinnamon, Lemon Juice, Butter

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

HOLIDAY COOKIES AND BROWNIE CRATE Chocolate Chip Cookies, Raspberry Thumbprints, Palmier, Chocolate Chocolate Cookies, Butter Cookies, Brownies

ASSORTED FRESH BAKED COOKIES Flour, Sugar, Chocolate, Strawberry, Apricot, Baking Powder, Eggs, Butter

CLASSIC APPLE PIE: Sugar, Flour, Nutmeg, Cinnamon, Apple, Lemon Juice, Butter

DELIVERY FEES – **DAY BEFORE THANKSGIVING**		
UPTOWN EAST (BETWEEN 130TH – 105TH) $35	UPPER EAST (BETWEEN 105TH – 59TH) $25	MIDTOWN EAST (BETWEEN 59TH – 36TH) $35
DOWNTOWN EAST (BETWEEN 36TH – 14TH) $45	LOWER EAST (BETWEEN 14TH – HOUSTON) $55	BELOW HOUSTON $65
UPTOWN WEST (BETWEEN 130TH – 100TH) $45	WEST SIDE (BETWEEN 100TH – 59TH) $35	MIDTOWN WEST (BETWEEN 59TH – 36TH) $45
DOWNTOWN WEST (BETWEEN 36TH – 14TH) $60		LOWER WEST (BETWEEN 14th – HOUSTON) $65
DELIVERY FEES – **THANKSGIVING DAY**		
UPTOWN EAST (BETWEEN 130TH – 105TH) $45	UPPER EAST (BETWEEN 105TH – 59TH) $35	MIDTOWN EAST (BETWEEN 59TH – 36TH) $45
DOWNTOWN EAST (BETWEEN 36TH – 14TH) $55	LOWER EAST (BETWEEN 14TH – HOUSTON) $65	BELOW HOUSTON $75
UPTOWN WEST (BETWEEN 130TH – 100TH) $55	WEST SIDE (BETWEEN 100TH – 59TH) $45	MIDTOWN WEST (BETWEEN 59TH – 36TH) $55
DOWNTOWN WEST (BETWEEN 36TH – 14TH) $70		LOWER WEST (BETWEEN 14th – HOUSTON) $75