

BUTTERFIELD
CATERING

1915

CATERING MENU
private & corporate

BREAKFAST

PACKAGES

Serving size as follows: small 8-10, medium 12-15, large 18-22

CLASSIC BREAKFAST

Miniature breakfast pastries, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 30.00 per pot)
small 135.00 medium 215.00 large 295.00

PREMIER BREAKFAST

Miniature breakfast pastries, miniature breakfast sandwiches, fruit and berries, freshly squeezed orange juice or grapefruit juice, and coffee (add decaf coffee or tea for 30.00 per pot)
small 195.00 medium 290.00 large 370.00

HEALTHY BREAKFAST

Blueberry-banana oatmeal muffins, Greek yogurt bar, fruit and berries, organic pressed juices, coffee (add decaf coffee or tea for 30.00 per pot)
small 210.00 medium 315.00 large 430.00

FRUIT & YOGURT

SEASONAL FRUIT PLATTER ^{GF-V}

(mini serves 5-7, small serves 12-16, large serves 18-22)
mini 40.00 small 58.00 large 105.00

FRUIT & BERRY SALAD ^{GF-V}

bowl for 8-12 42.00

GREEK YOGURT BAR

10 person minimum. Two or zero percent yogurt. Choice of 4 toppings: granola, seasonal fruit purée, ground flax seeds, chia seeds, chopped walnuts, honey (add mixed berries for 1.00 per person)
10.00 per person

GREEK YOGURT INDIVIDUAL PARFAIT

Two or zero percent yogurt with mixed berries, sliced oranges and granola
8.00 each 9.50 in glass mason jar

PLATTERS

MINIATURE BREAKFAST PASTRIES

Assorted muffins, scones, fruit danish, tarts, and croissants. (small serves 8-10, medium serves 12-15, large serves 18-22)
small 58.00 medium 80.00 large 100.00

SMOKED SALMON & ASSORTED MINI BAGELS

with sliced tomato, capers, sweet onion, cream cheeses & lemon wedges. (mini serves 4-6, small serves 8-10, medium serves 12-15, large serves 18-22)
mini 80.00 small 140.00 medium 215.00 large 275.00

TEA SCONES & BERRIES

Served with mascarpone, preserves & strawberries
24 pieces 60.00

2" QUICHETTES

Choose from: Lorraine, seasonal vegetable, poached salmon with spinach, chèvre tomato. (small includes 15 pieces, large includes 36 pieces. For small platters, choose up to 2 varieties, for large platters choose up to 3 varieties) Other quiche sizes available upon request. Disposable chafing dish with sterno, additional \$7.00
small 72.00 large 168.00

BABY BREAKFAST SANDWICHES

Choose from: egg salad with dill or smoked salmon & cream cheese or smoked whitefish salad or veggie cream cheese & cucumber or ham, Swiss & sweet butter or bacon, lettuce & tomato or cheesy egg scramble or herbed chèvre with candied tomato

on HOUSE MADE BABY BRIOCHE ROLLS

(small: 18 pieces, choose 2; medium: 32 pieces, choose 3; large: 49 pieces, choose up to 4)
small 53.00 medium 85.00 large 125.00

on PETITE CROISSANTS

(small: 12 pieces, choose 2; medium: 20 pieces, choose 3; large: 30 pieces, choose 4)
small 45.00 medium 72.00 large 105.00

BASKETS

MINIATURE CROISSANT BASKET

Served with butter, orange marmalade, and strawberry jam
(small includes 12 pieces, large includes 24 pieces) *small 28.00 large 52.00*

MINIATURE BAGEL BASKET

Served with plain and veggie cream cheese, butter, and preserves
(small includes 12 pieces, large includes 24 pieces) *small 28.00 large 52.00*

WARM

MINI OMELET WRAPS

Choose two: whole egg, ham & cheddar or egg white, spinach, cheddar & tomato or egg white, black bean, avocado, pepper jack cheese or bacon and Swiss with whole egg. Disposable chafing dish with sterno, additional \$7.00. *pan of 20 50.00*

SCRAMBLED EGGS

Served with hash brown potatoes, mini bagels, cream cheese & butter. 12 person minimum. *per person 12.00*

CHALLAH FRENCH TOAST

Served with seasonal fruit & maple syrup. 6 sticks per person, 12 person minimum. *per person 9.00*

PANCAKES

Served with maple syrup and berries. 12 person minimum. *per person 9.00*

and...

APPLEWOOD SMOKED BACON ^{GF}

Three strips per person. 12 person minimum. *per person 4.50*

TURKEY BACON ^{GF}

Three strips per person. 12 person minimum. *per person 4.50*

TURKEY BREAKFAST SAUSAGE ^{GF}

Three links per person. 12 person minimum. *per person 4.50*

Beverages

COFFEE & TEA SERVICE

Stainless steel dispenser
(serves 10-12) 30.00

Box of coffee (serves 10-12) 27.00

Larger containers available upon request.

HOT CHOCOLATE or HOT SPICED APPLE CIDER

Stainless steel dispenser
(serves 10-12) 32.00

FRESH SQUEEZED ORANGE JUICE or GRAPEFRUIT JUICE

Serves 4-6 people. 17.00 per quart

TROPICANA ORANGE JUICE

7.00 quart, 12.00 half gallon

BOTTLED INDIVIDUAL WATER

Spring water 2.45 per bottle
Evian 3.50 per bottle
Sparkling water 3.50 per bottle

Organic Pressed Juices

Serves 4-6 people. 24.50 per quart.

Green Goodness: spinach, kale, celery, cucumber, parsley, green pear, lime

Detox: carrots, beets, celery, lemon, parsley, grapefruit, kale

Mind Booster: beets, celery, parsley, carrots, spinach, cucumber

Energy: carrots, oranges, apples

SANDWICHES & SIDES

VIEW OUR
SEASONAL MENU FOR

WEEKLY SPECIALS

Mixed Greens & Frisée Salad
Panzanella Salads, Pasta,
Vegetables, Grain & Rice Salads

BOXES & BUFFETS

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

BUFFET NO.1 *per person* **18.50**
Full size sandwich or wrap, 1 side salad, dessert bars

BUFFET NO.2 *per person* **22.50**
Full size sandwich or wrap, 2 side salads, dessert bars

PANINO BOX *per person* **17.00**
Panino sandwich (petite sandwich on brioche), 1 side salad or bag of chips, dessert & bottled water

LUNCH BOX *per person* **23.00**
Full size sandwich or wrap, 1 side salad, potato chips, assorted cookies, & bottled water

Side Salads, Pasta & Grains (5.00 per person, 6 person minimum).

MIXED GREENS SALAD ^{GF}
with cherry tomatoes, cucumbers, julienne carrots & endive. Add crumbled chèvre or shaved parmesan, additional \$2 per person

TRE COLORI SALAD ^{GF}
with shaved parmesan & toasted almonds

CLASSIC CAESAR SIDE SALAD
with parmesan croutons

CITRUS MIXED GREENS ^{GF}
with dried cranberries, orange wedges & candied pecans

KALE & SHAVED BRUSSELS SPROUTS SALAD ^{GF}
with sliced almonds & parmesan

CHUNKY CHOPPED GREEK SIDE SALAD ^{GF}
with feta, olives & fresh dill
Additional \$1.00 per person

CHERRY TOMATOES with CILIEGINE MOZZARELLA & BASIL ^{GF}
Additional \$1.00 per person

GRILLED & ROASTED VEGETABLES ^{GF-V}
with fresh thyme

CRUDO OF SHAVED ASPARAGUS & ZUCCHINI ^{GF-V}
with flaked parmesan

GRILLED ASPARAGUS ^{GF-V}

HARICOTS VERTS with LEMON & MINT ^{GF-V}

GREEN BEANS ^{GF-V}
with hearts of palm, cherry tomatoes & basil

ROASTED BROCCOLI & CAULIFLOWER ^{GF-V}
with grilled lemon, garlic & cumin

SEASONAL GRAIN SALAD

LENTIL SALAD ^{GF-V}
with lemon-thyme vinaigrette

LIGURIAN POTATOES ^{GF-V}
with basil, haricots verts, tomato & pignoli

ORZO ASPARAGUS SALAD ^V

QUINOA ^{GF-V}
with green beans, blueberries & pecans

GEMELLI
with cauliflower, onions, golden raisins & toasted pignoli

PENNE
with roasted tomato, basil, garlic & parmesan

CHOPPED KALE SALAD ^{GF}
with currants and pine nuts

SANDWICH & WRAP PLATTERS (10.50 per sandwich/wrap. Gluten-free wraps available upon request, add \$1.50 per person.) Add large bowl of homemade potato chips for \$20.

Choose up to 3 varieties for 6-9 people, up to 4 varieties for 10-14 people, up to 5 varieties for 15 people or more.

Sandwiches

POACHED CHICKEN BREAST
with avocado, radish & mayo on ciabatta

TARRAGON CHICKEN SALAD
with grannysmith apple & baby arugula on challah roll

GRILLED CHICKEN PAILLARD
with arugula, tomato & pickled red onion on ciabatta

PAN BAGNAT “FRENCH TUNA SANDWICH”
with crudités & hard-boiled egg (no mayo)

ROAST TURKEY & HAVARTI
with roasted tomato, mesclun & dill mayo on ciabatta

ROAST TURKEY & CRANBERRY
with grannysmith apple & honey mustard on seven grain

HONEY ROASTED TURKEY & BRIE
with arugula & honey mustard on baguette

TURKEY CLUB
applewood smoked bacon, tomato, avocado, sour dough bread

ROAST BEEF with WATERCRESS
& horseradish cream on marble rye

ROAST BEEF with FONTINA
roasted peppers & arugula on ciabatta

PROSCIUTTO DI PARMA
with mozzarella & basil on baguette

HAM & GRUYÈRE
with arugula & dijon mustard on marble rye

COUNTRY HAM & BRIE
with arugula & sweet sour chutney on baguette

DILLED EGG SALAD
with lettuce & tomato on seven grain

SMOKED SALMON
with cream cheese on seven grain

SLICED TOMATO, MOZZARELLA & BASIL
with basil infused olive oil on ciabatta

ROASTED EGGPLANT, ARUGULA & PARMIGIANO
with roasted tomato on ciabatta

TUNA SALAD
with tomatoes & cucumber on brioche

Wraps

BLACK FOREST HAM, ROASTED TURKEY & BACON
with provolone & honey mustard

ROAST TURKEY BREAST
with lettuce, tomato & Russian dressing

ROAST TURKEY BREAST with ROASTED VEGETABLES & CHÈVRE

GRILLED CHICKEN CAESAR WRAP
with romaine, parmesan & caesar dressing

CHICKEN FAJITA
with roasted peppers, grilled onion & guacamole

TUNA SALAD
with capers & romaine

HUMMUS ^V
with Moroccan carrot salad, cucumber & romaine

Beverages

BOTTLED INDIVIDUAL WATER

Spring water 2.45 per bottle
Evian 3.50 per bottle
Sparkling water 3.50 per bottle

HARNEY & SONS

Black tea, green tea, lemonade 3.50

ASSORTED SODAS

Coke, Diet Coke, Sprite, Diet Sprite, Ginger Ale, Seltzer 2.45 each

Full service bar, beer and wine are available—inquire for details

GF: GLUTEN-FREE; V: VEGAN

MINI SANDWICHES

BABY BRIOCHE SANDWICHES

on house made baby brioche rolls.
(small: 18 pieces, choose 2; medium: 32 pieces, choose 3; large: 49 pieces, choose up to 4)

small 53.00 medium 85.00 large 128.00

SMALL SANDWICHES

on brioche rolls or buttermilk biscuits.
(small: 15 pieces, choose 2; medium: 21 pieces, choose 3; large, 30 pieces, choose up to 4)

small 58.00 medium 82.00 large 115.00

ENGLISH TEA SANDWICHES

on freshly sliced breads. (small: 25 pieces, choose 2; medium 38 pieces, choose 3; large, 56 pieces, choose up to 4)

small 53.00 medium 74.00 large 114.00

(* not available for Tea Sandwich selection)

Choose from:

ROASTED VEGGIES, MOZZARELLA & PESTO*

TOMATO, MOZZARELLA & BASIL

CHICKEN BREAST, AVOCADO, RADISH & MAYO*

ROAST BEEF, WATERCRESS & HORSERADISH CREAM

VEGGIE CREAM CHEESE & CUCUMBER

HERBED CHÈVRE WITH ROASTED TOMATO

SMOKED SALMON with BUTTER & CHIVES

PROSCIUTTO DI PARMA WITH ARUGULA & BUTTER

DILLED EGG SALAD

HAM with SWISS & SWEET BUTTER

TRADITIONAL CHICKEN SALAD

TURKEY with MANCHEGO & QUINCE PASTE

ROASTED TURKEY, LETTUCE, TOMATO, RUSSIAN DRESSING

CANDIED BACON, LETTUCE & TOMATO

TUNA SALAD with CUCUMBER

MAIN COURSE SALADS

(6 Person Minimum)

Choose:

MAIN COURSE SALAD with HOUSE MADE FOCACCIA ^V
13.50 per person

With:

GRILLED CHICKEN BREAST ^{GF}
16.50 per person

SLICED STEAK ^{GF}
19.50 per person

GRILLED or BLACKENED SALMON ^{GF}
19.50 per person

COBB

^{GF}

romaine, avocado, bacon, diced ham, cucumber, roquefort cheese & dijon vinaigrette

TUSCAN GRILLED VEGETABLE

^{GF}

grilled radicchio, asparagus, shiitake mushrooms, chèvre & balsamic vinaigrette

CAESAR

romaine with parmesan croutons & caesar dressing

GREEK

^{GF}

cherry tomatoes, cucumber, green pepper, romaine, red onion, feta, kalamata olives & red wine vinaigrette

SEASONAL PANZANELLA

greens, tomatoes, seasonal vegetables, croutons, crispy bacon & seasonal vinaigrette

NIÇOISE

^{GF}

mesclun, new potato, hard-boiled egg, veg', anchovies & dijon vinaigrette (also with **classic tuna** at 16.50)

PAILLARD

^{GF-V}

baby arugula, tomato, pickled red onion & lemon vinaigrette

CAPRESE

^{GF}

tomato, mozzarella, roasted peppers & basil on baby arugula with reduced balsamic & basil oil

CLEAN THAI

^{GF-V}

romaine, shredded cabbage, cucumber, cherry tomatoes, mint, lime, & cilantro with Thai dressing

PLATTERS

Carved

Requires 48 hrs notice.
Includes house-made focaccia bread.

SLICED ROASTED FILET OF BEEF TENDERLOIN ^{GF} **260 each**
Sliced with roasted garlic, thyme & horseradish cream. Serves 10-12.

SPIRAL CUT BAKED GLAZED HAM ^{GF} **165 whole**
with seasonal fruit chutney, honey mustard & our buttermilk biscuits. Serves 10-12.

SLICED HERBED ROASTED TURKEY BREAST ^{GF} **85 half 165 whole**
with seasonal vegetable garnish & red pepper aioli. Half breast serves 5-6, whole breast serves 10-12.

WHOLE POACHED or HONEY LEMON GLAZED SALMON ^{GF} **85 half 170 whole**
with dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki.
Half size serves 4-5, whole size serves 8-10.

Buffet

(6 person minimum. Includes house-made focaccia. Requires 48 hrs notice)

STEAK TAGLIATA ^{GF}
medium rare, thinly sliced steak with pink peppercorns & rosemary olive oil

19.00 per person with baby arugula salad

21.50 per person with grilled asparagus

SWEET & SPICY SLICED STEAK
with gingered veggies on jasmine rice pilaf

22.00 per person

PAN SEARED GARLIC SLICED CHICKEN BREAST ^{GF}

garnished with grilled fennel, tomato & lemon; with side of a seasonal grain & herbed salsa verde

16.50 per person

PAN SEARED LEMON SAGE SLICED CHICKEN BREAST ^{GF}

with side of roasted baby carrots & sage salsa verde

16.50 per person

PARMESAN CRUSTED CHICKEN BREAST

with side of seasonal orzo salad

16.50 per person

SAUTÉED LEMON CHICKEN BREAST with FRESH OREGANO

with side of jasmine rice pilaf

16.50 per person

GRILLED CHICKEN BREAST on SOBA NOODLES

with sugar snaps, cucumber, bell pepper & gingered soy dip

16.50 per person 24.00 with added grilled shrimp

POACHED or GRILLED FILET OF SALMON ^{GF}

with side of dilled cucumbers & choice of sauce: fresh herb mayo or cucumber dill tzatziki

12.00 pavé 19.50 full portion

HONEY LEMON GLAZED ROAST SALMON ^{GF}

with side of seasonal rice & choice of sauce: fresh herb mayo or cucumber dill tzatziki

12.00 pavé 19.50 full portion

ROASTED SALMON PROVENÇAL ^{GF}

topped with layered slices of tomato, yellow squash & zucchini. Served with seasonal grain choice of sauce: fresh herb mayo or cucumber dill tzatziki

12.00 pavé 19.50 full portion

GRILLED TERIYAKI SALMON

with braised baby bok choy on udon noodles or gingered edamame rice

12.00 pavé 19.50 full portion

6 MEDITERRANEAN VEGETABLE & GRAIN SALADS

Seasonal assortment of 6 types (8 person minimum)

16.50 per person

22.50 with grilled chicken

25.00 with grilled salmon paillard

^{GF}: GLUTEN-FREE; ^V: VEGAN

HOT LUNCH & DINNER

All packages include chafing dishes with sterno as needed. (10 person minimum)

Comfort Food (34.00 per person)

SEASONAL MIXED GREEN & FRISÉE SALAD GF-V

PAN SEARED BOURBON GLAZED BBQ CHICKEN GF

HOME-STYLE MEATLOAF
with tomato sauce

THREE CHEESE MACARONI & CHEESE

ROASTED HARICOTS VERTS GF-V
with crushed tomato-garlic dressing

LEMON SQUARES & BROWNIES

BUTTERMILK BISCUITS

INDIVIDUAL BEVERAGES

Middle Eastern (32.00 per person)

CHUNKY CHOPPED GREEK SALAD GF
with feta, olives & fresh dill

YOGURT MARINATED CHICKEN KABOBS GF
with tzatziki

SEASONAL COUSCOUS V

CURRY ROASTED VEGETABLE SKEWERS GF-V
seasonal

HUMMUS & PITA TRIANGLES V

ASSORTED COOKIES & MINI BROWNIES

INDIVIDUAL BEVERAGES

Italian (30.00 per person)

CLASSIC CAESAR SALAD
with parmesan croutons

ZITI AL FORNO
bolognese or vegetarian

PENNE PRIMAVERA
with sautéed vegetables, herbed olive oil & parmesan

GRILLED & ROASTED VEGETABLES GF-V
with garlic & thyme

HOUSE MADE FOCACCIA

ASSORTED COOKIES & MINI BROWNIES

INDIVIDUAL BEVERAGES

Create Your Own

Includes house made foccacia (10 person minimum, 26.00 per person)

First, Select a Salad...

SEASONAL MIXED GREENS & FRISÉE SALAD GF

CLASSIC CAESAR SALAD
with parmesan croutons

Choose a Main Course...

HERB ROASTED CHICKEN GF
(cut in 1/8's) with roasted carrots & garlic

SAUTÉED LEMON CHICKEN BREAST
with fresh oregano

ROASTED TERIYAKI SALMON
Additional \$3.00 per person

GRILLED SALMON GF
with tzatziki or fresh herb mayo
Additional \$3.00 per person

HOME-STYLE MEATLOAF
with tomato sauce

ROASTED TURKEY BREAST
with pan gravy & fruit chutney

LASAGNA:
bolognese or ricotta-basil

ZITI AL FORNO
bolognese or vegetarian

A Side Dish...

CLASSIC MASHED POTATOES GF

PAN ROASTED GARLIC POTATOES GF-V

JASMINE RICE PILAF GF

GRILLED & ROASTED VEGETABLES GF-V

HARICOT VERTS GF-V
with lemon & mint

mmm... Dessert (please choose one)

ASSORTED COOKIES & MINI BROWNIES

FRESH SEASONAL SLICED FRUIT GF-V

GF: GLUTEN-FREE; V: VEGAN



COCKTAIL PLATTERS

ALL AROUND ASIA

Shiitake satays, ginger lemon edamame pods, chicken satays, vegetable summer rolls, madras curry coconut shrimp, tuna maki rolls, tamari soy sauce, thai peanut sauce, sweet chili lime sauce, basket of lentil popodoms & colorful shrimp chips (serves 10-20)
235.00 each

CANAPÉ

Crab salad in cherry tomato, curry chicken salad on cucumber crisp, roast beef & horseradish cream crostini, smoked salmon triangles, lavash spirals (hummus, zucchini, spinach, mint & tomato) (serves 10-20)
185.00 each

CELEBRITY CELEBRATION

Smoked salmon spiral with scallion cream cheese, steamed asparagus, honey pecan chicken skewers, shrimp cocktail, tenderloin beef biscuits with horseradish cream & baby arugula, cocktail sauce, truffled aioli, basket of cheddar cheese straws (serves 10-20)
235.00 each

FRENCH PICNIC

Deviled eggs, pizzette niçoise, goat cheese soufflé tarts, ham & gruyere croissant, steamed asparagus & green beans, country pate with cornichons, citrus-herb olives, lemon aioli (serves 10-20)
215.00 each

AFTERNOON TEA

Tea sandwich selection (orange cream cheese, smoked salmon, bacon lettuce & tomato, cucumber-watercress butter, curried chicken), mini dessert tartelettes, basket of scones, shortbread fingers, butter cookies, strawberry mascarpone & fresh strawberries (serves 10-20)
245.00 each

SOUTHERN TABLE

Cheddar biscuits with baked Virginia ham, pecan chicken skewers, pickled green beans & okra, pimento cheese spread, old bay steamed shrimp with lemon remoulade, old fashioned deviled eggs, basket of cheddar cheese straws, ritz crackers & glazed pecans (serves 10-20)
235.00 each

MEDITERRANEAN TAPAS

Prosciutto & pear slices, potato tortilla española, stuffed lemony grape leaves, saffron-shallot & sherry shrimp, steamed asparagus, watermelon feta & mint skewers, caprese picks (ciliegine mozzarella & tomato), citrus herb olives & romesco sauce (serves 10-20)
235.00 each

TOKYO NIGHTS

Lemon edamame pods, tuna maki rolls, yakitori chicken skewers, cucumber maki rolls, teriyaki beef skewers, california rolls, soy sauce, pickled ginger, wasabi, basket of Japanese nuts & crackers (serves 10-20)
250.00 each

TUSCAN ANTIPASTO

Vegetable picks (grilled zucchini, peppers & artichoke), soppressata, prosciutto di parma, eggplant caponata, house made pesto, parmesan reggiano, genoa salami, caprese picks (ciliegine mozzarella & tomato), citrus herb olives, basket of herbed bruschetta (small serves up to 10, large serves up to 20)
small 155.00 large 215.00

MEDITERRANEAN SPREADS WITH ANTIPASTI & PITA TRIANGLES

Choice of: hummus, taramasalata, baba-ghannouj, eggplant caponata, green olive tapenade (small: choose 2 spreads, serves up to 10; large: choose 3 spreads, serves up to 16)
small 72.00 large 140.00

GUACAMOLE WITH HOUSE MADE

TORTILLA CHIPS ^{GF-V}
(small: 1 pint for 5-7; medium: 2 pints for 10-12; large: 3 pints for 18-20)
small 38.00 medium 65.00 large 95.00

GUACAMOLE, SALSA & BLACK BEAN DIP

^{GF-V}
Served with tortilla chips. (small serves up to 10, large serves up to 16)
small 58.00 large 90.00

CLASSIC SHRIMP COCKTAIL

^{GF}
Served with cocktail sauce & aioli
(small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 85.00 medium 165.00 large 330.00

FRIED CHICKEN FINGERS

with bbq sauce & honey mustard
(small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 48.00 medium 95.00 large 180.00

COCONUT CRUNCH FRIED CHICKEN STRIPS

with honey mango dip (small: 2 dozen, medium: 4 dozen, large: 8 dozen)
small 48.00 medium 95.00 large 180.00

CHEESE & CRUDITÉS

CLASSIC CHEESE PLATTER

An assortment of artisanal cheeses offered with flatbreads & crackers, garnished with fresh & dried fruit
(small serves 6-10, medium serves 12-18, large serves 20-30)

small 75.00 medium 120.00 large 165.00

CHEESE & PATÉ PLATTER

Our classic cheese platter served with vegetable mousse, country style pate & truffled mousse paté
(serves 25-30)

195.00 each

CUBED CHEESE

A selection of firm cheeses served with assorted flatbreads & crackers, garnished with fresh & dried fruits
(crate and small serves 6-10, medium serves 12-18, large serves 20-30)

CRATE 75.00

PLATTER small 75.00 medium 125.00 large 165.00

CRUDITÉS ^{GF}

Choice of dips: hummus, fresh herb dip or watercress dip
(crate & small platter serve 8-12, large platter serves 20-30)

CRATE 65.00

PLATTER small 75.00 large 110.00

CHERRY TOMATO, CILIEGINE MOZZARELLA & BASIL SKEWER CRATE ^{GF}

with fresh basil pesto dip

30 pieces 80.00 with prosciutto wrapped asparagus, add 15.00

CHEESY CRISPS CRATE

cheddar cheese twists, parmesan-gruyère focaccia toast & spicy cheese coins

54 pieces 80.00

COCKTAIL HORS D'OEUVRES

Brochettes (Skewers)

GRILLED CHICKEN SATAY ^{GF}
with Thai peanut dip
32.00 per dozen

**PAN ROASTED LEMON-SAGE
CHICKEN SKEWERS** ^{GF}
with sage salsa verde
32.00 per dozen

MALAYSIAN SHRIMP COCKTAIL ^{GF}
with gingered soy dip
44.00 per dozen

SPICY GRILLED SHRIMP COCKTAIL ^{GF}
with sriracha cocktail sauce
44.00 per dozen

**TAMARIND GLAZED BBQ
CHICKEN STICKS** ^{GF}
with grilled mango
32.00 per dozen

**SEARED SESAME CRUSTED
AHI TUNA SKEWERS** ^{GF}
with lemon ponzu dip
35.00 per dozen

**TERIYAKI GLAZED FILET
OF BEEF SKEWERS** ^{GF}
with hot & sweet gingered chilies
35.00 per dozen

Canapés & Crostini

**SMOKED NORWEGIAN
SALMON CANAPÉS**
with dill butter
35.00 per dozen

FILET OF BEEF CANAPÉS
with mustard horseradish cream
35.00 per dozen

**SLICED SHRIMP
& CUCUMBER CANAPÉS** ^{GF}
with dill butter
35.00 per dozen

**RARE SEARED TUNA
ON CUCUMBER CRISPS** ^{GF}
with wasabi aioli & pickled ginger
35.00 per dozen

ROAST BEEF CROSTINI
with confited onions & honey dijonaise
32.00 per dozen

PROSCIUTTO CROSTINI
with fig-onion conserve & candied lemon
32.00 per dozen

CHÈVRE CROSTINI
with honeyed grape & pistachio
32.00 per dozen

MINI BRUSCHETTA
roasted pepper-tomato with parmesan pesto or
shiitake mushrooms, arugula, robiola & truffle oil
32.00 per dozen

Bites

BABY WONTON CUPS
choice of: crab picadillo, Thai chicken mango,
tuna tartare or salmon tartare
35.00 per dozen

**CHERRY TOMATOES STUFFED with
FRESH MOZZARELLA & BASIL** ^{GF}
32.00 per dozen

**ENDIVE PETAL with ROQUEFORT
MOUSSE, FIG & WALNUTS** ^{GF}
32.00 per dozen

**SAVORY VEGETABLE
& CHEESE TARTELETTES**
asparagus with queso-pepita relish
or cherry tomato-chevre & olive
32.00 per dozen

**MUSHROOM CAPS STUFFED
with PROVENÇAL VEGETABLES
& TAPENADE** ^{GF}
32.00 per dozen

**MINI BUTTERMILK BISCUITS
with COUNTRY HAM**
& honey mustard
35.00 per dozen

**MINI PEPPER BISCUITS
with GLAZED ROAST DUCK**
& plum chutney
35.00 per dozen

Heat & Eat

SAVORY VEGETABLE TARTELETTES
caramelized tartes a l'onion or
wild mushroom-shallot
32.00 per dozen

MINI QUICHES
lorraine, seasonal vegetable, chèvre-tomato
32.00 per dozen

**MINI GRILLED CHICKEN or
SHIITAKE-AVOCADO QUESADILLAS**
with tomatillo crema
32.00 per dozen

BABY BEEF BURGER SLIDERS
35.00 per dozen

**KATAIFI WRAPPED CURRIED CHICKEN
or SEASONAL VEGETABLE PARCELS**
32.00 per dozen

BABY DEEP DISH PIZZA BITES
32.00 per dozen

PIGLETS IN PUFF PASTRY BLANKETS
with grainy mustard
26.00 per dozen

PETIT CRAB CAKES
with cayenne rémoulade
35.00 per dozen

BEGGARS' PURSES
filled with spinach, feta, pignoli & golden raisins
32.00 per dozen

**TRUFFLED MUSHROOM
RISOTTO BALLS**
32.00 per dozen

**SWEET AND SPICY
KOREAN FRIED CHICKEN**
32.00 per dozen

**POLENTA COINS with
ASIAGO THYME CRUMBLE** ^{GF}
32.00 per dozen

GF: GLUTEN-FREE; V: VEGAN

SWEETS

SMALL FOR

6-10

MEDIUM FOR

12-16

LARGE FOR

18-22

people

SWEET SENSATIONS *small 63 medium 100 large 135*
Assortment of cookies and dessert bars (brownies, blondies, lemon & raspberry squares)

ASSORTED COOKIES *small 58 medium 95 large 126*
An assortment of our house made cookies including chocolate chip, oatmeal raisin, biscottinis & thumbprints

BISCOTTINI BUTTER COOKIES *small 58 medium 95 large 126*
chocolate, lemon, raspberry

CHOCOLATE CHIP COOKIES & RICE KRISPY TREATS *small 58 medium 95 large 126*

ASSORTMENT OF CHOCOLATE BITES *small 63 medium 100 large 131*

ASSORTMENT OF DESSERT BARS *small 42 medium 58 large 95*
brownies, blondies, raspberry bars, lemon squares.

FRUIT PLATTER WITH PASTRIES *small 61 large 100*
Mostly fruit

SEASONAL FRUIT PLATTER ^{GF,V} *small 58 large 105*

FRUIT & BERRY SKEWERS ^{GF,V} *small 42 medium 84 large 122*
(small: 20 pieces, medium: 40 pieces, large: 60 pieces)

MINI DESSERT TARTELETTES & PASTRIES *38 per dozen*

CHOCOLATE DIPPED STRAWBERRIES *38 per dozen*

MINI FRENCH MACARONS *32 per dozen*

CUPCAKES *dozen 48 baby 32*
Choose from: vanilla-vanilla buttercream, vanilla-chocolate ganache, chocolate-vanilla buttercream, chocolate-chocolate ganache, red velvet-cream cheese

TIRAMISU *9.00 each*
Served in individual glass mason jars. Minimum of 6.

STRAWBERRY SHORTCAKE *9.00 each*
Served in individual glass mason jars. Minimum of 6.

CRÈME BRÛLÉE *9.00 each*
Served in individual ceramic ramekins. Minimum of 6.

GF: GLUTEN-FREE; V: VEGAN

EST.

1915

B

OUR MARKET
1114 LEX
NYC 10075
between 77th and 78th

OUR KITCHEN
346 E 92ND
NYC 10128
between 1st and 2nd

CATERING ORDERS
T (212) 772 8782
F (212) 772 2506

FULL SERVICE CATERING SERVICES

MENU PLANNING

Butterfield can customize menus to meet the specific needs of any occasion.

STAFFING/EVENT MANAGEMENT

Butterfield makes each event as effortless as possible by providing the most experienced and professionally trained event managers, captains, waiters, bartenders and chefs.

RENTAL COORDINATION

Butterfield coordinates all rental needs for each event. Please call to find out more about our full service catering and party planning services.

LIQUOR & BAR SERVICE

Butterfield provides a full range of bar service packages including wine and beer, full bar and top shelf liquor.

CONTACT

Catering Office: (212) 772 8782 Ext. 3
Catering Fax: (212) 772 2506
Catering Office Hours M-F 9:00 AM - 6:30 PM
Retail Store: (212) 288 7800
Retail Store Fax: (212) 288 6308
catering@butterfieldmarket.com

DELIVERY HOURS

Monday – Friday: 6 to 6
Saturday: 8 to 5
Sunday: 8 to 4

ORDERS

Orders must be placed at least 24 hours in advance. Some items may require 48 hours notice.

CANCELLATION

24 hours notice is required to cancel any order. Menu and prices are subject to change. Delivery charges will be determined based on delivery location.

DISPOSABLES

Eco-friendly plates, napkins and utensils can be supplied upon request. Deluxe Platinum Service disposables are available as well.

All prices subject to change