

YOM KIPPUR BREAK FAST 2019

Client Name

N°

Order #

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STARTERS

- Cubed Cheese & Fruit Crate with crackers _____ 75.00 serves 8-10
- Crudités Crate with **Fresh Herb Dip** or **Hummus Dip** _____ 65.00 serves 8-10 **GF**
- MITCHEL LONDON** Traditional Gefilte Fish _____ 7.50 each rec 1 per person
- House Made Red Horseradish _____ 8.00 half pint serves 4-8 **GF**
- Mixed Greens Salad with orange, pomegranate, candied pecans + citrus vinaigrette 39.00 **SMALL** serves 6-8 **GF**
- Mixed Greens Salad with orange, pomegranate, candied pecans + citrus vinaigrette 65.00 **LARGE** serves 10-12 **GF**
- Autumn Vegetable Quiche _____ 45.00 each 10", serves 8

MAINS

Platter of Norwegian Smoked Salmon + Mini Bagels _____
with plain + vegetable cream cheeses, sliced tomato, red onion, capers + lemon

88.00 MINI serves 4-6 150.00 SMALL serves 8-10 215.00 MEDIUM serves 12-15 275.00 LARGE serves 20-25

Platter of Savory Spreads + Mini Bagels with crudités, cornichons + olives

- chunky whitefish salad tuna salad with capers egg salad with dill tarragon chicken salad with apple
- 100.00 SMALL 2 16oz spreads 145.00 MEDIUM 3 16oz spreads 185.00 LARGE 4 16oz spreads

Platter of Mediterranean Dips + Pita with antipasti _____

- hummus baba ghannouj taramasalata
- 72.00 SMALL 2 16oz dips 140.00 LARGE 3 16oz dips

Herb Crusted Turkey Breast with red pepper aioli _____ 85.00 **HALF** serves 6-8 **GF** Herb

Crusted Turkey Breast with red pepper aioli _____ 165.00 **WHOLE** serves 12-16 **GF**

Poached Filet of Salmon with cucumber-yogurt tzatziki _____ 85.00 **HALF** serves 4-5 **GF**

Poached Filet of Salmon with cucumber-yogurt tzatziki _____ 170.00 **FULL** serves 8-10 **GF**

Roasted Filet of Beef Tenderloin with horseradish cream – **sent RARE, UNCUT** 260.00 **WHOLE** serves 10 **GF**

TRADITIONAL SIDES

- Potato Pancakes _____ 3.00 each rec 2 per person
- Noodle Kugel _____ 17.00 **SMALL** serves 4
- Noodle Kugel _____ 34.00 **LARGE** serves 8
- Cheese Blintzes _____ 36.00 for 6 pieces
- All Natural Sour Cream _____ 4.00 half pint serves 4-8 **GF**
- Fresh Applesauce _____ 15.00 pint serves 4-8 **GF**

SIDE DISHES

Chunky Chopped Greek Salad with feta, kalamata olives + dill _____	16.00 lb serves 4 GF
Cucumber Dill Salad with minced red onion _____	14.00 lb serves 4 GF
Classic Cole Slaw _____	14.00 lb serves 4 GF
Quinoa Tabbouleh with cucumber, tomato, lemon zest, fresh parsley + mint _____	16.00 lb serves 4 GF
Kale + Shaved Brussels Sprouts Salad with lemon, parmesan + almonds _____	18.00 lb serves 4 GF

DESSERT

Chocolate Double Soufflé Cake: Chocolate Mousse + Whipped Cream _____	40.00 each serves 6-8 GF
Apple Galette Tart, 10" _____	34.00 each serves 6-8
Cinnamon + Apricot Rugelach _____	33.00 lb 12-14 pieces per pound
Crate of Assorted Cookies + Mini Brownies _____	80.00 crate serves 10-20
Crate of Assorted Dessert Bars _____	75.00 each 36 pieces
Fruit + Berry Platter _____	58.00 SM serves up to 12 GF
Fruit + Berry Platter _____	105.00 LG serves up to 20 GF

MISC

Delivery Tip

Rentals: please call 212 206-1196

Staff: please call 212 206-1196
chef + server(s) arriving at

CLIENT INFORMATION

First Name

Last Name

Email Address

Phone Number

Delivery Address

Zip Code

Cross Streets / Special Delivery Instructions

DELIVERY or PICKUP

WEDNESDAY Oct 9

Delivery

8 AM–11 AM

1 PM–4 PM

10 AM–1 PM

3 PM–6 PM

Pick-Up Time (9 AM – 4 PM) market pick up for desserts ONLY

Butterfield Kitchen: 346 E 92nd Street

Butterfield Market: 1114 Lexington Ave

PAYMENT INFORMATION

Name on Card

Card Number

Expiration Date

CVV (Security Code)

Full Billing Address

Zip Code