



PASSOVER CATERING



212.860.0402 EXT 9 WWW.ELIZABAR.COM



Eli's Handmade Matzoh

PASSOVER TRADITIONS

Our Seder Plate

With hard-boiled egg, shank bone, horseradish, haroset, and parsley bouquet.
\$20.00 / each

Organic Hard-Boiled Eggs

\$4.00 / pint (includes 3 peeled eggs)

Eli's Handmade Matzoh

A New York Passover tradition.
\$15.00 / ½ pound box

Basket of Eli's Handmade Matzoh

\$55.00 / basket

Shmurah Matzoh

Made in Brooklyn under rabbinical supervision.
\$40.00 / 1 pound box
\$80.00 / 2 pound box

Apple Walnut Haroset

Fresh apples and ground walnuts with a touch of red wine.
\$12.00 / ½ pint

Persian Haroset

Rich, fragrant, and dense with dried fruit.
\$14.00 / ½ pint

Freshly Grated Horseradish

Choose red or white.
\$8.00 / ½ pint

Eli's Chunky Chopped Liver

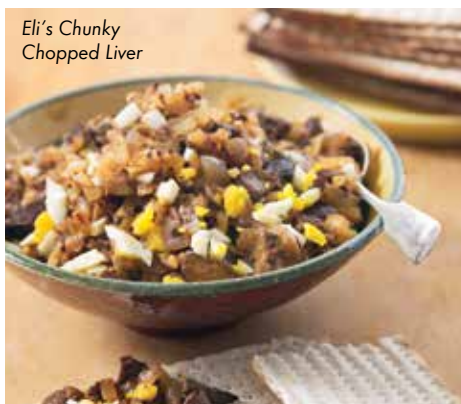
Big pieces of chicken liver and lots of buttery golden onions.
\$12.00 / ½ pint

Traditional Chopped Liver

Smooth and creamy, another Mrs. Zabar recipe.
\$12.00 / ½ pint

Pickled Herring

\$10.00 / pint



*Eli's Chunky
Chopped Liver*

Smoked Whitefish Salad

A longtime holiday favorite scooped up on matzoh.
\$15.00 / ½ pint

Crudité Crate of Fresh Raw Vegetables with Dip

\$75.00 / each (serves up to 20)

Imported Cheese Board Garnished with Fresh Fruit

\$125.00 / each (serves 10-12)



Pickled Herring in Cream Sauce



Chicken Soup with Matzoh Balls

PASSOVER DINNER

STARTERS

Chicken Soup with Two Matzoh Balls

\$16.00 / quart

Extra Matzoh Balls

\$9.00 / pint (3 per pint)

Eli's Premium Gefilte Fish with Carrots and Aspic

Made from Eli's mother's recipe, slightly sweeter than our traditional recipe.

\$18.00 / pint

Traditional Gefilte Fish with Carrots and Aspic

\$14.00 / pint

ENTREES

Eli's Traditional Brisket with Gravy

Delicious all year round, eagerly anticipated at Passover.

\$45.00 / pound

Brisket Gravy

\$14.00 / pint

Filet of Beef

We call this a crowd pleaser.

\$75.00 / pound

Whole Roast Capon with Rosemary and Shallots

A delicious idea for a small group.

\$49.00 / each (serves 4-6)

Roast Free-Range Chicken

Crisp and golden, delivered whole, quartered, or in eighths.

\$29.00 / each (serves 2-4)



Rolled and Spit-Roasted Turkey Breast

Roast Free-Range Turkey

\$145.00 / each (14-16 pounds)

Whole Boneless Fresh Turkey Breast

\$95.00 / each (2½-3 pounds)

Rolled and Spit-Roasted Turkey Breast

Boneless white meat turkey breast rolled with herbs then roasted on our rotisserie.

\$90.00 / 3 pound

\$180.00 / 6 pound

Turkey Gravy

\$18.00 / pint

Salmon Filet with Roast Vegetable Garnish

A beautifully composed and deliciously light entree.

\$40.00 / pound

Poached Salmon

\$40.00 / pound

Asian Salmon

Moist salmon with a crunchy ginger-infused crust.

\$40.00 / pound

Spinach and Potato Kugels,
Potato Pancakes



COMPANION DISHES

FRESH & SEASONAL ACCOMPANIMENTS

COMPANION DISHES

Potato or Spinach Kugel

Eli's recommendation: don't make a choice, have both.

\$15.00 / pound

Matzoh Stuffing with Mushrooms and Carmelized Onions

Excellent served alongside of brisket.

\$14.00 / pound

Tzimmes of Carrots, Sweet Potato, & Butternut Squash

Naturally sweet vegetables plus prunes.

\$24.00 / pint

Potato Pancakes

Soft-on-the-inside, crunchy-on-the-outside pancakes, delicious as a side.

Traditional size: \$18.00 / ½ dozen

Bite-size: \$30.00 / dozen

Housemade Applesauce

\$12.00 / pint

FRESH & SEASONAL ACCOMPANIMENTS

Herb-Roasted Potatoes

\$14.00 / pint

Mashed Potatoes

\$14.00 / pint

Steamed Spring Vegetables with Dill

Carrots, zucchini, broccoli, asparagus, and snap peas.

\$14.00 / pint



Herb-Roasted Beets

The earthy flavor of the season.

\$14.00 / pint

Sautéed Root Vegetables

\$14.00 / pint

Glazed Brussels Sprouts and Pearl Onions

\$14.00 / pint

Green Beans with Roasted Garlic

For a little crunch on your plate.

\$14.00 / pint

Steamed Asparagus

Asparagus are a sure sign of spring.

\$24.00 / pound



*Mile-High Lemon
Meringue Cake*

PASSOVER DESSERTS

FLOURLESS CAKES

Chocolate Torte

A decadent, European-style 9" torte filled with rich chocolate buttercream.

\$49.95 / each

Chocolate Almond Cake

An elegant 9" cake made with almond flour and glazed with dark chocolate.

\$49.95/ each

Chocolate-Glazed Orange Cake

A 9" orange and almond torte iced with chocolate ganache and garnished with candied orange peel.

\$39.95/ each

Mile-High Lemon Meringue Cake

Lemon curd sandwiched between flourless sponge cake layers with an extravagant quantity of meringue icing.

\$125.00 / each (serves 14-16)

Chocolate Marble Cheesecake

Dense, rich 9" cheesecake ribboned with swirls of deep, dark chocolate.

\$40.00 / each

Orange, Lemon, or Marble Sponge Cake

Great alone or with fruit salad.

\$17.00 / each

FRUIT

Fruit Salad

Berries, pineapple, melon, and citrus.

\$30.00 / quart

Seasonal Fruit Platter

Sliced fresh fruit plus berries, decoratively presented.

\$145.00 / each (serves 12-15)

SWEET AND FLOURLESS TREATS

Passover Sweets Basket

Brownies, coconut marshmallows, sponge cake, and assorted macaroons.

\$100.00 / each (serves 10-15)

Coconut or Almond Macaroons

It's not Passover without these chewy classics.

Plain or chocolate dipped.

\$14.00 / ½ pound

Coconut Marshmallows

Crispy toasted coconut on our house-made marshmallows.

\$13.00 / box (10-12 pieces)

French Macarons

Delicate French macarons: vanilla, blueberry, coffee, raspberry, pistachio, and caramel.

\$13.00 / box (8 pieces)

Meringue Nests

Perfect for making a pavlova: just add fruit and whipped cream.

\$8.00 / 4-pack

Passover Walnut Brownies

\$24.00 / ½ dozen



Chocolate Torte

Roast Capon



BUTCHER DEPARTMENT



The team behind the meat counter at Eli's is proud to be "old-fashioned" butchers—the kind who cut your meat to order, offer advice on cooking times, and share recipe tips. Don't be offended if they give you a recipe for chicken soup—it might be better than your mother's—or tips for making your chopped liver chunky, the way Eli likes his. For Passover, the most traditional of holidays, the butchers at Eli's are happy to suggest classics like brisket, roast lamb, or capon. They may encourage you to consider short ribs or lamb shanks if you are feeling adventurous. Whether you choose to take their suggestions or not, please know how happy they are to serve you.

Passover in Eli's Butcher Department means:

- First-cut beef brisket
- Filet of beef
- Prime rib roast
- Leg of lamb
- Flanken for soup
- Veal breast (brisket)
- Veal shoulder roast
- Free-range roasters
- Roasting chickens
- Free-range capons
- Free-range turkeys
- Soup birds
- Chicken livers
- Chicken fat



ELI'S FLOWERS

Spring is in the air at Eli's, and nowhere is it more lushly apparent than in the flower department. Branches and blossoms are everywhere, bulbs are blooming, and the first annuals are here for planting. Order a centerpiece for yourself or send a bouquet to family or a friend. Blooms by the stem, nosegays, bouquets, and custom arrangements are all available.

Visit the flower department at 1411 Third Avenue or call 212-717-8100 ext 1.

Fruit baskets are available at elizabar.com.
Use these gorgeous baskets as an edible centerpiece.





ELIZABAR.COM

ELI'S LIST

WINE AND SPIRITS

ELI ZABAR, EST. 1973



ELI'S LIST HOLIDAY WINES



Whether a symbol of the everlasting, a time-honored tradition, a way to bring joy to family and friends, or all of the above, wine plays a fundamental role at the holiday table. Eli's List's curated selection of terroir-expressive, beautifully crafted kosher wines are—above all—absolutely delicious.

For a complete list of kosher wines please call us at 212-717-1999 or visit us at elizabarwine.com.

Golan Heights, Yarden Blanc de Blanc

This sparkling wine, made of 100% Chardonnay aged on the lees for more than four years, is classic and elegant. With notes of toast and exotic fruit in the nose, this wine is a great aperitif or at the table with appetizers and fruit desserts. \$40

Judean Hills, Tzora Vineyards Blanc

A blend of Chardonnay and Sauvignon Blanc planted in Terra Rossa and limestone terraces in the Judean Hills, this wine shows the perfect balance of power and freshness. Apple and citrus in the nose and a long charming finish. \$36

Judean Hills-Jerusalem, "C" Blanc du Castel

A very elegant expression of Chardonnay, this wine sits on its lees for 12 months in French oak barrels. Round and rich with lovely fruit and a full body.

\$60

Galilee, Cabernet Franc Marom Or Haganuz

This is a single vineyard expression of Cabernet Franc from the Terra Rossa slopes of Mount Meron. Medium in body, with bright red fruit tones and soft integrated tannins.

\$39

Judean Hills, Agur Layam

Planted high in the ancient Judean hills, this Rhone-style Syrah and Mourvedre blend is smoky and rich, with a nose of dark fruit and spice, a great mineral backbone, and a long finish.

\$50

Judean Hills-Jerusalem, Grand Vin Domaine du Castel

Powerful and serious, this Bordeaux style blend has a great tannin structure, a persistent finish, and aromas of leather, cigar box, and dark cherries. Truly a world-class wine.

\$85



Eli's Gift Card

It's been called the perfect gift—a credit card good enough to eat. Give someone the gift of shopping at all of Eli's stores and restaurants, and they will definitely say, "Thank you!"

