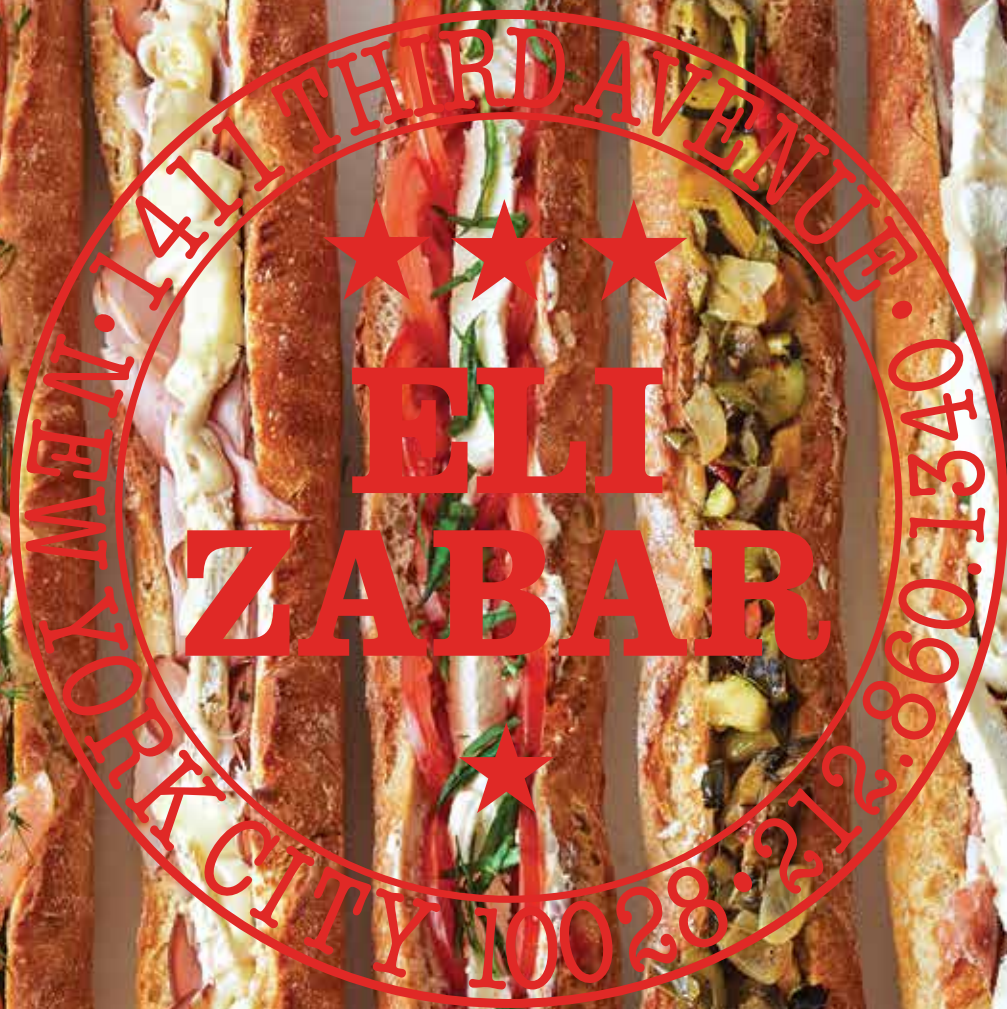


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EVERYDAY
CATERING

The Art of Eating Well Eli-Style

elizabar.com | 212 860 1340



BREAKFAST



Coffee or Tea Service
\$65.00 for 10 people
 Carafe of coffee or hot water, cups, whole and skim milk, sweeteners, napkins and stirrers

Eli's Breakfast Crate*
\$12.00 per person
 An assortment of Eli's freshly baked breads. Served with butter, cream cheese and our own preserves

Bagel Crate* *\$12.00 per person*
 Assorted sliced bagels served with cream cheese, butter and housemade jams

Pastry Crate* *\$14.00 per person*
 Basket of assorted mini muffins, scones, croissant and danish. Served with sweet butter, jam and cream cheese

Smoked Salmon Platter*
\$35.00 per person
 Hand-sliced smoked salmon garnished with capers and olives



Smoked Fish Platter*
\$39.00 per person
 Hand-sliced smoked salmon, kippered salmon, sable, whitefish or whitefish salad, garnished with capers and olives

Both smoked fish platters come with cream cheese, butter, bagels, tomatoes and onions.

There is an 8-person minimum order for starred () items.*

Quiche *\$46.00 (6-8)*
 Fillings include broccoli, asparagus, mushrooms, spinach or classic quiche Lorraine with bacon and cheese.



Sliced Fruit Platter
Small \$95.00, Large \$195
 A beautifully arranged selection of fresh seasonal fruit.

Fruit Salad *\$30.00 quart*
 Includes melon, pineapple, strawberries, raspberries, blueberries and blackberries



SANDWICHES

Sandwiches \$18.00 each

All sandwiches are made on freshly baked Eli's Breads, including the option of Eli's gluten-free bread. They are presented on wooden boards and garnished with housemade potato chips. We can cut each sandwich into halves or thirds.

When you choose a sandwich platter, expect to order at least 8 sandwiches, two or more of any kind.

Turkey and Cole Slaw on Manor House Bread

Turkey with Arugula, Tomato and Honey Mustard on Manor House Bread

Brisket and Roasted Onion with Dijon Mustard on Sourdough Bread

Roast Beef with Lettuce, Tomato and Horseradish Sauce on Sourdough Bread

Ham and Brie on Ficelle Bread

Salami and Cheese on Ficelle Bread

Ham and Gruyere on Health Bread

Ham, Gruyere, Dijon Mustard on Raisin Nut Bread

Prosciutto, Mozzarella and Arugula with Balsamic Vinaigrette on Ciabatta

Chicken Salad on Manor House Bread

Chicken Provençal on Grilled Ciabatta

Grilled Chicken Breast with Sun-dried Tomatoes and Arugula on Sourdough Bread

Eli's Chopped Liver on Raisin Nut Bread

Tuna Salad with Lettuce and Tomato on Health Bread

Egg Salad on Health Bread

Smoked Salmon and Cream Cheese on Health Bread

Mozzarella, Tomato and Basil with Sherry Mustard Vinaigrette on Manor House Bread or Ficelle

Mozzarella, Roasted Eggplant, Tomato and Balsamic Vinaigrette on Ciabatta

Cheddar, Carrot, Cucumber and Honey Mustard on Whole Wheat Bread

Grilled Eggplant and Peppers with Arugula and Hummus on Ciabatta

Grilled Vegetables with Goat Cheese on Ciabatta



SALAD ENTRÉES



Tuna Niçoise Platter
 \$25.00 per person
 Fresh grilled tuna, tomatoes, potatoes, hard-boiled egg, green beans, olives, capers, peppers and celery arranged on a bed of mixed greens with sherry mustard vinaigrette

Salmon Niçoise Platter
 \$25.00 per person
 The classic with a twist: fresh grilled or poached salmon replaces the tuna

Chef's Salad \$25.00 per person
 Our ever-popular mix of turkey, ham, cheese, tomatoes, cucumber and romaine lettuce with Russian dressing

Eli's House Salad
 \$75.00 (Serves 10-12)
 Romaine and radicchio with plum tomatoes, red onion, black olives a bit of feta cheese and a vinaigrette dressing
with Grilled Chicken
 add \$15.00 per person
with Grilled Shrimp
 add \$22.00 per person

Italian Salad \$75.00 (Serves 10-12)
 Romaine, endive and radicchio with cherry tomatoes, sliced mushrooms and Parmesan cheese, tossed in a balsamic vinaigrette
with Grilled Chicken
 add \$15.00 per person
with Grilled Shrimp
 add \$22.00 per person

Cobb Salad Platter
 \$25.00 per person
 Turkey breast, bacon, hard-boiled egg, tomatoes, blue cheese, roasted red peppers and red onion arranged on a bed of mixed greens with sherry mustard vinaigrette

Caesar Salad \$75.00 (Serves 10-12)
 Romaine leaves tossed with Eli's Parmesan crisps and anchovies in a classic Caesar dressing
with Grilled Chicken
 add \$15.00 per person
with Grilled Shrimp
 add \$22.00 per person

COMPANION SALADS



\$30.00 lb (Serves 3-4 people per lb)

Green Beans with
Roasted Garlic

Broccoli with Roasted Garlic

Julienne of Beets, Apples
and Onions

Carrots Rapé with Mustard
Vinaigrette

Fresh Corn and Black Beans

Grilled Vegetables

Tomato, Mozzarella and Basil

Couscous with Spinach
and Feta

Couscous with Grilled
Vegetables

Roasted Barley,
Mushrooms and Carrots

Wheat Berries and
Roasted Vegetables

Quinoa, Carrots and
Pomegranate Seeds

Wild Rice, with Pecans
and Currants

Lentils, Bulgur and
Sun-dried Tomatoes

White Beans with
Rosemary and Garlic

Three-Bean Salad



\$30.00 lb (Serves 3-4 people per lb)

Penne with Tomato and Basil

Penne with Wild Mushroom

Fusilli with Steamed
Vegetable

Rigatoni, Arugula, Roasted
Garlic and Parmesan

Fusilli and Broccoli Rabe

Penne with Broccoli and
Pesto



COLD HORS D'OEUVRE



Smoked Salmon Coins
\$48.00 dozen
Cucumber, dill and cream cheese on sourdough ficelle

Chicken Pinwheels
\$48.00 dozen
With sun-dried tomatoes and basil

Mini Apricot and Currant Scones
\$48.00 dozen
With baked ham and honey mustard

Poached Shrimp
\$48.00 dozen
Large shrimp served with classic cocktail sauce

Tea Sandwiches
\$48.00 dozen
Egg salad, chicken salad, smoked salmon, cucumber and pâté

Goat Cheese and Roasted Vegetable Tartlets
\$48.00 dozen
Puff pastry topped with a purée of ratatouille vegetable and a rosette of herbed French goat cheese

Brioche Buttons
\$48.00 dozen
With roast beef and horseradish sauce

Asparagus, Melon or Fresh Figs
\$48.00 dozen
Wrapped in prosciutto di Parma



Pain de Canapé \$125.00 each
36 assorted tea sandwiches on Eli's health bread with fillings of:
• Prosciutto and mozzarella
• Smoked salmon with cucumber and dill butter
• Grilled vegetables with goat cheese

Brioche Pain de Canapé \$125.00 each
36 assorted tea sandwiches with choice of fillings:
• Smoked salmon and cream cheese
• Cucumbers and watercress

Filet au Poivre Crostini \$48.00 dozen
Bite-size slices of peppery filet of beef on grilled Eli's bread

Mini Lobster Rolls \$120.00 dozen
Fresh Maine lobster salad on Eli's tiny brioche rolls

Mini Crab Rolls \$84.00 dozen
Fresh Maine crab salad on Eli's tiny brioche rolls

Cocktail Ficelle \$48.00 each
Bite-sized sandwiches on Eli's sourdough ficelle
Fillings:
• Mozzarella, tomato and basil
• Ham and brie
• Prosciutto and mozzarella
• Smoked salmon with cucumber and dill butter
• Grilled vegetables with goat cheese



HORS D'OEUVRE TO HEAT



Mushroom Strudel \$48.00 dozen

Phyllo dough rolled around sautéed wild and domestic mushrooms

Pigs in Blankets \$48.00 dozen

Oven-ready and by far our most popular hors d'oeuvre

Mini Crab Cakes

\$84.00 dozen

Made with fresh Maine crab meat and served with spicy red pepper sauce

Seafood Wontons

\$48.00 dozen

Wonton skins stuffed with shrimp, scallops and ginger, served with a cilantro-scallion dipping sauce

Vegetable Wontons

\$48.00 dozen

Wonton skins stuffed with mushrooms, zucchini, leeks and bok choy, served with a soy-ginger dipping sauce

Seared Chicken Skewers

\$48.00 dozen

With coriander and pineapple salsa

Mini Knishes

\$48.00 dozen

Buttery pastry with potato, kasha or spinach filling

Roasted Tomatoes with Chèvre Puff Pastry Turnover

\$48.00 dozen

Crisp puff pastry turnovers with a spicy tomato and creamy goat cheese filling

Mushroom Caps \$48.00 dozen

Large fresh mushrooms stuffed with sautéed vegetables and Parmesan cheese

Sesame Chicken Strips

\$48.00 dozen

White meat chicken marinated in Asian flavors, tossed in sesame seeds and baked until crisp

Buffalo Wings \$48.00 lb

With blue cheese dressing and celery sticks



Phyllo Triangles

\$48.00 dozen

With gorgonzola cheese and black olives or spinach and feta cheese

Grilled Shrimp Adriatic

\$48.00 dozen

Large shrimp grilled in our wood-fired ovens

Bite-Size Potato Pancakes

\$48.00 dozen

We suggest serving these with apple-sauce or caviar

Tandori Chicken Satay

\$48.00 dozen

With peanut sauce

Pissaladière Squares

\$48.00 dozen

Puff pastry with caramelized onions, roasted tomatoes and black olives



CRATES, BOARDS & BASKETS



Housemade Charcuterie Board
 \$195 (Serves 10-12), \$265 (Serves 16-18)
 Fennel-laced salami, garlic and red wine salami, hot and sweet soppressata, bresaola, rough country pâté and rosemary-whipped lardo with cornichons, pickled onions and grainy French mustard

Imported Cheese Board
 \$185 (Serves 10-12), \$265 (Serves 16-18)
 A beautiful arrangement of sliced cheeses from France, Italy, Switzerland and Spain, garnished with fresh and dried fruit

Imported Cheese Board and Charcuterie Board
 \$285 (Serves 14-15)

Tapas Tray \$145.00 (Serves 10-12)
 Fresh mozzarella, grilled asparagus and eggplant, olives, tiny potatoes and hardboiled eggs, served with sun-dried tomato tapenade and a basket of Eli's thins

Antipasto Platter
 \$250.00 (Serves 12-16)
 Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives and bocconcini. A vegetarian version is available



Sushi Platter
 A plentiful assortment of fish and/or vegetable rolls made with fresh ingredients from Eli's
 8 Vegetable Rolls \$115.00
 8 Fish Rolls \$135.00
 8 Assorted Rolls \$125.00

Tortilla Crate
 \$105.00 (Serves 10-12)
 Blue and yellow corn chips accompanied by our Roasted Corn and Tomato Salsa, Guacamole and Green Tomatillo Salsa



Crudité Crate
 \$110.00 (Serves 12-15)
 With your choice of dips

The Carving Board
 \$225.00 (Serves 8-10)
 Sliced turkey breast, roast beef, baked ham, Emmenthaler and provolone, with tomato, lettuce, onion, pickles and olives. Accompanied by a basket of sliced Eli's Bread, rolls and condiments



Mediterranean Snack Tray
 \$145.00 (Serves 10-12)
 Olives, hummus, herbed goat cheese, caponata and red pepper dip arranged in glass bowls on a wooden tray with a basket of Eli's thins

Eli's Crisps Basket
 \$105.00 (Serves 12-14)
 Eli's assorted crisps and thins are a perfect accompaniment to a cheese board or snack tray

COMPANION DISHES



The Catering Department is happy to provide prices for these items

- Sautéed root vegetables
- Steamed spring vegetables
- Grilled vegetables
- Sage-roasted beets
- Haricots verts, wild mushrooms
- Green beans, roasted garlic
- Broccoli, roasted garlic
- Roasted cauliflower
- Grilled asparagus
- Caramelized Brussels sprouts and pearl onions
- Marinated mushrooms
- Tomato and mozzarella platter
- Grilled vegetable platter
- Rice pilaf
- Kasha varnishkes
- Roasted sweet potatoes
- Sweet potato purée
- Mashed potatoes
- Garlic mashed potatoes
- Garlic Parmesan potatoes
- Roasted potatoes, carrots
- Potato gratin
- Potato pancakes



FISH



Poached Salmon \$65.00 lb
Simple and elegant. Be sure to order our classic cucumber dill sauce to serve with it

Asian Salmon \$65.00 lb
A crunchy, spicy topping makes this fish irresistible

Salmon Filet with Roasted Vegetables \$65.00 lb
A roasted filet with bands of green and yellow zucchini and tomatoes

Seared Salmon with Lemon and Thyme \$65.00 lb
A boneless filet roasted with fresh thyme and lemon juice

Grilled Salmon with Onion and Dill Stuffing \$65.00 lb
Whole, skin-on salmon is stuffed, roasted for lots of flavor, then sliced into steaks with the stuffing in the center

Lemon Sole Schnitzel \$75.00 lb
Like the Austrian classic but made with fish. The breading is Eli's sourdough crumbs.

Blackened Cod \$65.00 lb
Grilled with fresh herbs, diced lemon and white wine

Chilean Sea Bass \$75.00 lb
Firm white fish baked with thyme, lemon zest and white wine

Grilled Halibut Steak \$75.00 lb
With dill, lemon, fish stock and white wine

Wild Striped Bass with Tomato and Cilantro \$75.00 lb
Dressed with roasted tomatoes, capers, cilantro, black olives, white wine—moist and delicious

Couscous-Crusted Red Snapper \$75.00 lb
Dusted in couscous before being baked and served with green tomatillo salsa

MEAT



Italian-style Meatloaf \$55.00 lb
A classic ground beef meatloaf flavored with onions and garlic and cooked in our housemade tomato sauce

Herb-Crusted Filet Mignon \$125.00 lb
A carnivore's delight, this is best served rare and at room temperature

Beef Wellington \$90.00 lb (minimum 2 lbs)
A tender filet of beef wrapped in a pastry crust with a layer of sautéed mushrooms in between for even more deliciousness

Flank Steak with French Fried Onion Rings \$55.00 lb
Marinated in soy and mirin, cooked medium rare and sliced very thin with lots of crispy onions on top

Meatballs in Tomato Sauce \$35.00 lb

Brisket of Beef \$75.00 lb
After making this for over 40 years, Eli knows a thing or two about what makes delicious brisket

Old-Fashioned Beef Stew \$55.00 lb
Chunks of beef with a traditional mix of onions, carrots and mushrooms in a rich sauce

Beef Bourguignon \$55.00 lb
The classic French version of beef stew, with pearl onions, mushrooms and lots of red wine

Roasted Leg of Lamb \$295.00 (Serves 8-10)
Perfectly roasted to pink with a garlic and herb crust

Glazed Baked Ham \$36.00 lb
Order this sliced by the pound or whole, as the centerpiece of a buffet. Pairs beautifully with Eli's Bread or his buttermilk biscuits

POULTRY



Turkey Meatloaf \$55.00 lb
Freshly ground turkey breast baked with lots of garlic and onions so it stays moist and flavorful

Orange-Glazed Cornish Hens \$29.00 whole
Flavor very similar to chicken and everyone gets their own bird. Fresh orange juice glaze

Whole Orange-Glazed Roast Duck \$135.00
The classic French preparation of this bird, reheats to brilliant crispiness

Grilled Chicken Breast \$30.00 lb
Paper thin, boneless chicken breast seared with garlic and olive oil

Chicken Marsala \$35.00 lb
Boneless chicken breasts roasted with mushrooms, veal stock, bread crumbs and of course Marsala wine

Stuffed Chicken Breast \$35.00 lb
Boneless chicken breasts have been stuffed with spinach and ricotta cheese

Chicken with Sage & Onion \$35.00 lb
White meat chicken breasts sautéed with sage and yellow onions in a slightly sweet sauce

Chicken Parmigiana \$35.00 lb
Boneless white meat chicken breasts, dressed in sourdough bread crumbs and mozzarella and baked in Eli's Fall Harvest Tomato Sauce

Chicken with Artichoke and Mushrooms \$35.00 lb
Chicken breasts sautéed with artichoke hearts, mushrooms, shallots and white wine

Chicken Française \$35.00 lb
White meat chicken breasts fried in an herbed tempura batter

Chicken Tikka Masala \$35.00 lb
Our favorite curry-marinated, roasted, white meat chicken in a creamy yellow sauce mildly spiced Indian flavors

Balsamic Chicken Breast \$30.00 lb
Whole boneless chicken breast roasted in intensely rich balsamic vinegar

ONE-DISH MEALS



Any of these dishes accompanied by a green salad is an easy way to feed a lot of people. They arrive in aluminum trays ready for your oven. Consider bringing us your ovenproof dish and we will prepare these items as if they came right out of your own kitchen.

Jambalaya \$28.00 per person
Most anyone who has been to New Orleans, knows and probably loves this spicy combination of seafood, sausage, vegetables and rice, sometimes described as Creole comfort food. A great one-dish meal for a crowd

Seafood Paella \$28.00 per person
We've added this Spanish classic to our menu by popular demand. Delicious seasoned rice has something for everyone—order it "your way" with as much or as little chicken, seafood, shellfish and sausage as you like

Chicken Pot Pie \$175.00 (serves 10-12)
A beautiful presentation of moist chicken, vegetables and tender pastry. Dress it up or down—it solves a host of entertaining problems

Eli's Lasagnas \$175.00 (serves 10-12)
Carefully constructed of housemade pasta, fresh ricotta and mozzarella. Each has its own distinct flavor and character: Choose Meat, Wild Mushroom or Broccoli Rabe

Eggplant Parmesan \$175.00 (serves 10-12)
Replacing the layers of pasta with grilled eggplant and adding ricotta cheese and housemade tomato sauce plus lots of mozzarella: yum!

Macaroni and Cheese \$150.00 (serves 10-12)
Not just for the children's menu, this is a sophisticated take on one of the world's most popular entrées

DESSERTS



Key Lime Tart
\$65.00 (serves 8-10)
The original Key West recipe in a shortbread cookie crust

Carrot Cake
\$75.00 (serves 8-10)
Four moist layers filled with irresistible cream cheese frosting

Mixed Berry Tart
\$65.00 (serves 6-8)
Seasonal berries on a bed of vanilla pastry cream in a shortbread cookie crust

Cheesecake
\$70.00 (serves 8-10)
What better dessert than a classic New York cheesecake? For those who cannot end a meal without chocolate, we recommend the marble version

Mile-High Lemon Meringue Cake
\$175.00 (serves 14-16)
A legendary Eli's confection of yellow cake layers, lemon curd filling and toasted marshmallow icing

Bite-size French Pastries
\$45.00 ½ dozen
Éclairs and Opera slices that will remind you of Paris

Black & White Checkboard Cake
\$70.00 (serves 8-10)
Sometimes you don't have to choose between chocolate and vanilla, you can have both!

French Macarons
\$36.00 dozen
Delicate French sandwich cookies made with almond flour, and fillings of vanilla, blueberry, coffee, raspberry, pistachio or caramel

Apple Tart with Pastry Cream
\$65.00 (serves 8-10)
Caramelized apples on a bed of vanilla pastry cream in a puff pastry shell.



DESSERTS



Chocolate Torte \$75.00 (serves 8-10)
A single intense layer made with almond flour and iced with a sophisticated bitter-sweet glaze

Coconut Cake \$75.00 (serves 8-10)
Tender yellow cake, lemon curd filling and fresh coconut icing

Blackout Cake \$75.00 (serves 8-10)
All chocolate layers and filling with frosting that wears chocolate crumbs

Lemon Meringue Tart
\$65.00 (serves 8-10)
Topped with curls of toasted meringue.

Fresh Fruit Pies \$40.00
Delicious shortbread crust and seasonal fruit fillings make Eli's pies a perennial favorite

Please ask about Birthday and Special Occasion Cakes

CRATES & PLATTERS



Bar Bites Platter
\$145.00 (serves 8-10)
\$210.00 (serves 16-20)
Bite-size pieces of our brownies, blondies and bars

Chocolate Lovers Platter
\$145.00 (serves 8-10)
\$210.00 (serves 16-20)
Brownies, biscotti, double chocolate cookies and chocolate-covered graham crackers

Sweets Crate
\$135.00 (serves 8-10)
Brownies, rugelach, cookies and biscotti in an attractively wrapped basket



PICNIC BOXES ON THE GO

For breakfast, lunch, dinner, corporate events and family gatherings, Eli's convenient picnics offer all the pleasures of a 3-course meal in an easy-to-grab-and-go box. Each box comes with a drink and a sweet treat for dessert.



The Breakfast Box \$35.00
Comes with fruit salad, mini danish and beverage

CHOICE OF:

- Bagel or raisin nut bread with cream cheese
- Egg salad on health bread
- Egg and cheese on brioche roll
- Eli's granola with yogurt
- Ham and cheese croissant



The Sandwich Box \$45.00
Contains a sandwich, a vegetable salad and a choice of dessert and beverage

SANDWICH CHOICES:

- Turkey with arugula, tomatoes and honey mustard
- Roast beef and horseradish cream
- Mozzarella, tomato and basil
- Grilled vegetable and hummus
- Ham and cheese
- Chicken Provençal

SALAD CHOICES:

- Penne with tomato and basil
- House salad
- Old-fashioned potato salad
- Cole slaw
- Cucumber salad
- Couscous with grilled vegetables

The Lunch Box \$45.00
Contains an entrée with greens plus a vegetable side, a dinner roll, beverage and your choice of a cookie, brownie, pound cake slice or fruit



ENTRÉE CHOICES:

- Grilled salmon
- Asian salmon
- Spit-roasted chicken
- Fried chicken

SIDE CHOICES:

- Corn and black bean salad
- Wild rice with pecans and currants
- Quinoa with carrots and pomegranate seeds
- Curried vegetable couscous
- Penne with mushrooms and shallots

The Salad Box \$39.00
Includes an entrée salad, a dinner roll and a choice of dessert and beverage

SALAD CHOICES:

- Caesar salad
- Tuna niçoise
- Cobb salad
- Chef salad

DESSERT CHOICES:

- Cookie
- Brownie
- Pound cake slice
- Fruit



FLOWER SHOP

Step inside Eli's and leave the city behind. Our Flower Department is a little world of its own, where Spring is always in the air. We source the finest blooms from Holland, the Côte d'Azur, and local growers—including herbs and flowering plants from the greenhouses just down the road on East 91st Street. Every arrangement is thoughtfully crafted, mixing classic beauty with unexpected choices that make a statement. Order online or call us for delivery anywhere in Manhattan—because flowers are for everyday.



Call Sarah Wright, Master Resident Florist directly at (212) 717-8100 ext. 1 to order your arrangements.

WINE SHOP

Tucked beside Eli's Market on Third Avenue, Eli's List is a cozy sliver of a shop with an outsized passion for wine. Since 2002, it has been a destination for lovers of carefully and naturally made wines—expressive of their origins, rooted in tradition, and ready to drink.

The selection is focused and deliberate: Old World wines of integrity and elegance, with a special devotion to Burgundy, Piedmont, and Grower Champagne. Every bottle reflects a commitment to natural, sustainable, organic, and biodynamic farming—and to keeping prices accessible.

Call Germán Calle, our Sommelier directly at (212) 717-1999 Or Order Online: elislist.com



MEET OUR CATERING TEAM

The easiest way to order Catering is online
at elizabarcatering.com

If online ordering is not for you, I'd like to introduce you to the Home Shopping and Catering Department experts. Anne Silva, the calmest and nicest person you will ever meet on the telephone, has been leading the Catering Department for over seven years. Sotero Bernal our Home Shopping Expert, is the person you want to talk to when you have a special request or a special problem; he loves a challenge. Both Anne and Sotero want to make your everyday catering and grocery ordering easy and effortless.

Eli Zabar



HOW TO ORDER: Catering: elizabarcatering.com • catering@elizabar.com • Visit: 80th & Third Avenue • Call: 212.423.0129

elizabar.com

SCAN
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