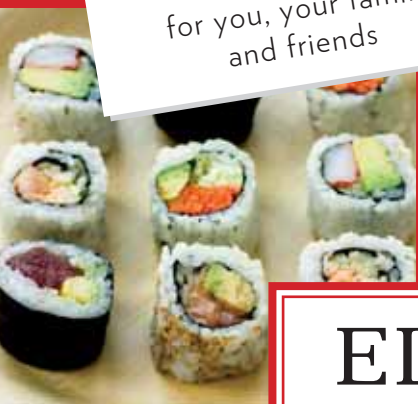


Prepared foods from
**Eli's Manhattan
&
The Vinegar
Factory**

for you, your family
and friends



ELI ZABAR'S CATERING



"Best of New York"
Best Prepared Foods
New York Magazine



212.987.0885 ext. 4
www.elizabar.com

**The
Breakfast
Box**



BREAKFAST

Coffee/Tea Service

Everyone will be alert at your next breakfast meeting with a returnable or disposable thermos of Eli's world-class coffee. Includes paper cups, sugar, milk, napkins, and stirrers
\$2.50 per person

Eli's Freshly Squeezed Orange Juice

\$7.99 / quart (serves 4-5)

The Breakfast Box

Each box is an individual breakfast with fruit salad, mini danish, beverage and a choice of:

Bagel or raisin nut bread with cream cheese

Egg salad on health bread

Omelet on brioche roll

Eli's granola with yogurt

Ham and cheese on croissant

\$16.95 per person

Sliced Fruit Platter

Beautifully arranged, ripe seasonal fruit

\$75 (serves 10-12)

\$100 (serves 15-18)

\$145 (serves 20-24)

Fruit Salad

\$9.95 / pound

Quiches

This French classic makes a great breakfast entrée when eggs are too complicated:

Wild mushroom

Roasted vegetable

Spinach

Broccoli

Ham and cheese

Smoked salmon

Roasted tomato & bacon

\$18.95 each (serves 6-8)



**Sliced Fruit
Platter**

Russian Coffee Cake

A rich sour cream dough, the perfect amount of gooey filling, and lots of raisins and nuts. Packed in its own pan for easy warm-ups, it's big enough to easily serve 12 to 14 people.

\$75.00 / 4 pounds

Pastry Crate

Basket of assorted mini muffins, scones, croissants, danish & raisin brioche. Served with sweet butter, jam & cream cheese

\$5.95 per person

Brunch Sweets Platter

Sliced all-butter pound cake, mini sticky buns, russian coffee cake, mini danish and rugelach

\$6.95 per person

Eli's Bread and Bagel Crate

A basket of freshly baked Eli's breads and assorted bagels. Served with cream cheese, butter & preserves

\$4.95 person

Smoked Fish Platter

Hand-sliced smoked salmon, kippered salmon, sable, whitefish or whitefish salad, garnished with capers and olives.

Accompanied by a platter of lettuce, tomato, cucumber and red onion and a crate of assorted bagels with cream cheese

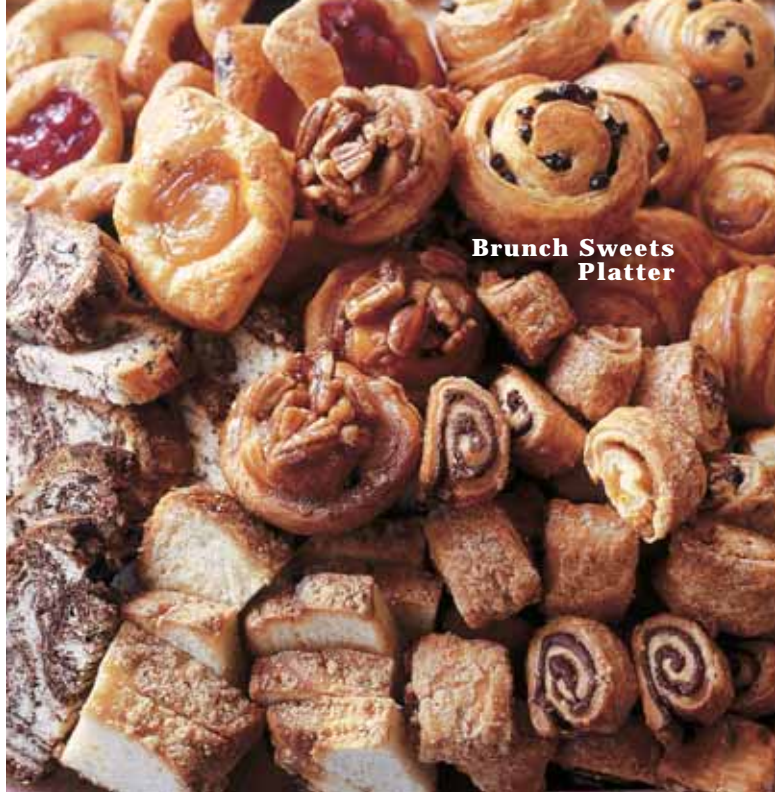
\$18 per person

Smoked Salmon Platter

Hand-sliced smoked salmon garnished with capers and olives.

Accompanied by a platter of lettuce, tomato, cucumber and red onion and a crate of assorted bagels with cream cheese

\$16 per person



Brunch Sweets Platter



Smoked Fish Platter



SANDWICHES

All sandwich platters are made on Eli's freshly baked breads and are presented on wooden boards and garnished with housemade potato chips. Cut into halves or thirds.
\$9.50 per sandwich

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 cream on sourdough bread

Ham and brie on ficelle bread

Ham and gruyere on health bread

Ham, gruyere, mayonnaise, Dijon mustard on raisin nut bread

Salami and cheese on ficelle bread

Prosciutto, mozzarella and arugula with balsamic vinaigrette on focaccia bread

Chicken salad on manor house bread

Chicken provençal on grilled focaccia bread

Grilled chicken breast with sun dried tomatoes and arugula on sourdough bread

Chopped liver on raisin nut bread



Mozzarella, tomato and basil with sherry mustard vinaigrette on manor house bread or ficelle bread

Mozzarella, roasted eggplant, tomato and balsamic vinaigrette on focaccia bread

Cheddar, carrot, cucumber and honey mustard on whole wheat bread

Watercress, gruyère, tomato and red onion on health bread

Cucumbers, watercress and scallion cream cheese on pumpernickel ficelle

Grilled eggplant and peppers with arugula and hummus on ciabatta bread

Grilled vegetables with goat cheese on ciabatta bread

Tuna salad with lettuce and tomato on health bread

Egg salad on health bread

Smoked salmon with cucumber, dill and cream cheese on pumpernickel ficelle bread

Many of these sandwich fillings are available on bite-sized:

Brioche rolls
Croissants
Biscuits
Pepper brioche
Scones
Ficelle

\$3.50 per piece

Minimum order: 6 pieces of each kind of bread

**Wrapped Sandwiches
\$9.50 per wrap**

Grilled chicken caesar
Roast turkey and cole slaw
Salmon niçoise
Grilled vegetables and hummus
Roast chicken provençal

**By the Foot
1 ft to 5 ft Heroes
Made on Eli's semolina bread. (1 foot serves approximately 6 people)
\$25 per foot**

Genoa salami, sopressata, prosciutto, provolone, romaine, tomato and vinaigrette

Oven-roasted turkey, imported Swiss cheese, romaine, tomato and Russian dressing

Roasted eggplant, zucchini, peppers, fennel, plum tomato and herbed goat cheese

Cocktail Hero

**Bite-sized heroes on Eli's sourdough or pumpernickel ficelle
\$36 per hero / 16-18 pieces**

Fillings:

Mozzarella, tomato and basil
Ham and brie
Prosciutto with mozzarella
Smoked salmon with cucumber and cream cheese
Grilled vegetables with goat cheese

Assorted Mini Luncheon Sandwiches on Eli's Bread





SALAD ENTREES

Please order for
a minimum of 8 people
\$14.95 per person

House Salad
with lemon-thyme seared
chicken breast

Caesar Salad
with grilled chicken breast

Italian Salad
with herb-crusted chicken
breast

Asian Salad
with ginger-soy grilled
chicken, sugar snap peas,
peppers, cucumber, bok
choy, watercress and
romaine lettuce with rice
wine vinaigrette

Chef's Salad
with ham, turkey, cheese,
tomatoes, cucumber and
Eli's croutons on a bed of
romaine and our house
vinaigrette

Tuna Niçoise Platter
\$14.95 per person
Albacore tuna, tomatoes,
potatoes, hard-boiled egg,
green beans, olives, capers,
peppers & celery arranged
on a bed of mixed greens
with sherry mustard
vinaigrette

Salmon Niçoise Platter
\$16.95 per person
The classic with a twist—
fresh grilled or poached
salmon replaces the tuna.

Cobb Salad Platter
\$16.95 per Person
Turkey breast, bacon,
hard-boiled egg, tomato,
blue cheese, roasted
peppers & red onion
arranged on a bed of
mixed greens with sherry
mustard vinaigrette

SALADS

Several of these salads make
an excellent lunch for a
group at home or in an office
or you can use them as a
companion to our sandwich
boards and dinner entrées.

House Salad
Romaine lettuce, feta,
red onion, olives, tomatoes,
cucumbers & croutons with
red wine vinegar and extra
virgin olive oil

Caesar Salad
The classic with Eli's
creamy Caesar dressing
and parmesan crunch

Italian Salad
Arugula, mixed greens,
grilled wild mushrooms,
cherry tomatoes and
shaved parmesan with
balsamic vinaigrette

Vegetable Salads

Green beans with roasted
garlic

Broccoli with roasted garlic

Couscous with spinach, feta,
scallion and lemon

Couscous with
curried vegetables

Couscous with
grilled vegetables

Roasted barley with
mushrooms & carrots

Wheat berries with
roasted vegetables

French lentils and bulgur
wheat with sun-dried
tomatoes & tahini

Beets with apples and onions

Julienne carrots and onions
with mustard vinaigrette



Tuna Niçoise Platter

Grilled vegetables

Fresh mozzarella with
tomato and basil

Wild rice with pecans
and currants

White beans with rosemary
and garlic

Three bean salad

Fresh corn and black bean

Pasta Salads

Penne with tomato and basil

Tortellini with cherry
tomatoes, roasted peppers
and olives

Penne with wild
mushrooms and shallots

Garden pasta salad

Pasta with grilled chicken
and vegetables

Rigatoni with arugula,
roasted garlic and
parmesan

Farfalle with grilled
vegetables

Fusilli with broccoli rabe

Penne with broccoli and
pesto

The Classics

Tuna salad

Egg salad

Chicken salad

Potato salad with
whole-grain mustard
vinaigrette

Old-fashioned potato salad

Cole slaw

Cucumber salad

Fruit salad

Eggplant caponata





**Brioche Pain
de Canapé**

COLD HORS D'OEUVRES

Brioche Pain de Canapé

A wonderful presentation: a giant brioche filled with individual sandwiches—choose smoked salmon mousse or goat cheese-herbed cream cheese filling
\$65

Pain de Canapé

A tower of 36 assorted tea sandwiches with fillings of:
Prosciutto & mozzarella
Smoked salmon with cucumber & dilled butter
Grilled vegetables with goat cheese
\$60

Handmade Sushi Rolls

Prepared by our sushi chef, a variety of fish and vegetable rolls customized to your liking.
Prices vary

Smoked Salmon Coins

Cucumber, dill and cream cheese on pumpernickel
\$36 per dozen

Brioche Buttons

with roast beef and horseradish cream
\$30 per dozen

Asparagus, Melon or Fresh Figs

wrapped in prosciutto di Parma
or
Asparagus wrapped in smoked salmon
\$36 per dozen

Poached Shrimp

with cocktail sauce
\$38 per pound

Buttermilk Biscuits

With white meat turkey and fruit chutney
\$24 per dozen



**Handmade
Sushi Rolls**



Apricot & Currant Scones with baked ham and honey mustard
\$24 per dozen

Chicken Pinwheels with sun-dried tomatoes and basil
\$30 per dozen

Filet au Poivre on crostini
\$36 per dozen

HOT HORS D'OEUVRES

Phyllo Triangles
With gorgonzola cheese and black olives
or
Spinach and feta cheese
\$24 per dozen

Tandoori Chicken Satay
with peanut sauce
\$30 per dozen

Sesame Chicken Strips
\$30 per dozen

Seared Chicken
with coriander and pineapple salsa
\$30 per dozen

Buffalo Wings
with blue cheese dressing and celery sticks
\$15 per pound (12-14 pieces)

Grilled Shrimp Adriatic
\$36 per dozen

Mini Potato or Spinach Knish
\$24 per dozen

Seafood Wontons
with cilantro-scallion dipping sauce
\$30 per dozen

Pigs in Blankets
\$18 per dozen





**Smoked
Salmon
Coins**

**Chicken
Pinwheels**

**Goat Cheese and
Roasted Vegetable
Tartlets**

HOT HORS D'OEUVRES
continued

**Mushroom Caps Stuffed
with Vegetables**
\$24 per dozen

**Goat Cheese and
Roasted Vegetable
Tartlets**
\$24 per dozen

**Roasted Tomatoes and
Chèvre Puff Pastry
Turnover**
\$24 per dozen

**Wild Rice and
Chanterelles in Pastry
Puffs**
\$30 per dozen

**Bite-Sized Potato
Pancakes**
We suggest serving these
with apple sauce or caviar.
\$24 per dozen

Pissaladière Squares
with caramelized onions,
roasted tomatoes and
black olives
\$24 per dozen

**Shrimp and Fresh Basil
Wrapped in Phyllo
Dough**
\$36 per dozen

**Duck à l'Orange
Turnovers**
\$30 per dozen

Wild Mushroom Strudel
\$24 per dozen

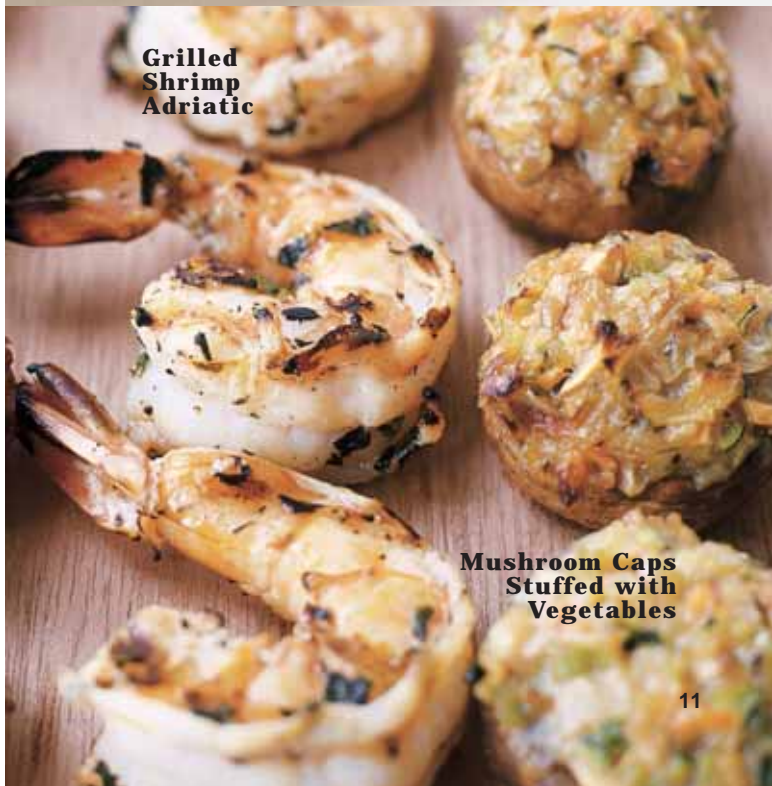
**Smoked Southwestern
Chicken Strudel**
\$28 per dozen

Baby Crab Cakes
with spicy red pepper sauce
\$36 per dozen

Vegetable Wontons
with soy-ginger dipping
sauce
\$30 per dozen



**Bite-Sized
Potato
Pancakes**



**Grilled
Shrimp
Adriatic**

**Mushroom Caps
Stuffed with
Vegetables**



Tapas Tray & Mediterranean Snack Tray

CRATES, BASKETS & BOARDS

CAVIAR SERVICE

Minimum 8 people

Includes Caviar with: Crème fraîche, red onion, buckwheat blini and brioche toast points
Caviar prices fluctuate; please ask our Catering Department.

Imported Cheese Board

Garnished with fresh fruit

\$95 (serves 10-12)

\$135 (serves 15-18)

\$180 (serves 20-24)

Fruit & Cheese Board

\$95 (serves 10-12)

\$135 (serves 15-18)

\$180 (serves 20-24)

Pâté & Cheese Board

\$95 (serves 10-12)

\$135 (serves 15-18)

\$180 (serves 20-24)

Tapas Tray

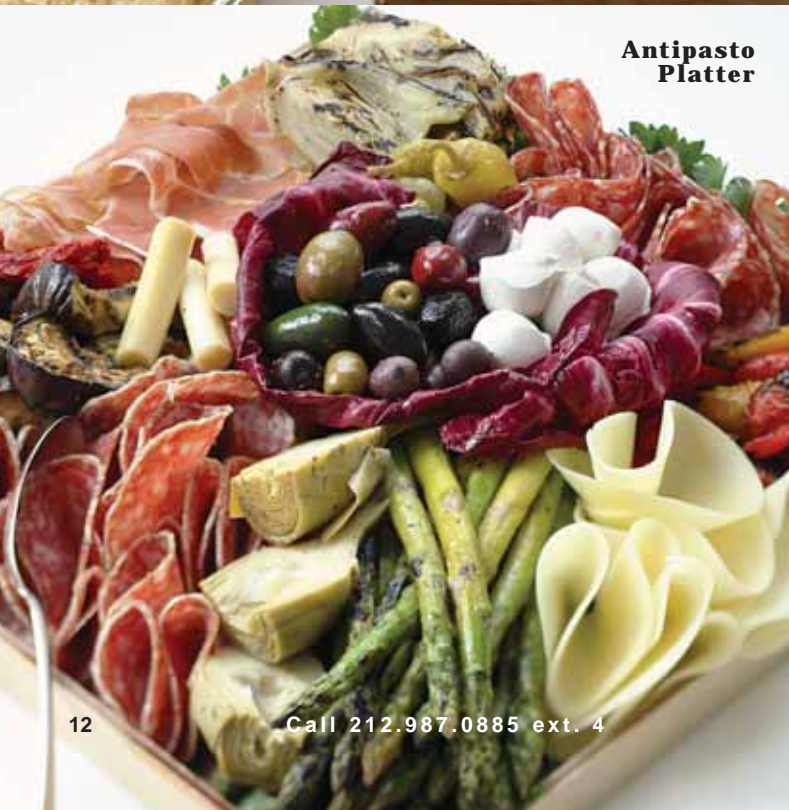
Fresh mozzarella, grilled asparagus & eggplant, olives, tiny potatoes and hardboiled eggs served with sun-dried tomato tapenade and a basket of Eli's thins

\$75 (serves up to 12)

Mediterranean Snack Tray

Olives, hummus, herbed goat cheese, caponata and red pepper dip arranged in glass bowls on a wooden tray

\$65 (serves up to 12)



Antipasto Platter

Crudité Crate

Seasonal vegetables
Small with one dip
\$65 (serves up to 15)
Large with two dips
\$130 (serves up to 30)

Sushi Platter

A variety of fish and vegetable rolls
Prices vary

Antipasto Platter

Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives and mozzarella
\$100 (serves 10-12)
\$155 (serves 15-18)
\$200 (serves 20-24)
A vegetarian version is also available

The Carving Board

Turkey breast, roast beef, baked ham, sliced emmenthaler & provolone, tomato, lettuce, onion, pickles and olives. Accompanied by Eli's sliced breads, rolls & condiments
\$145 (serves 10-12)
\$220 (serves 15-18)
\$295 (serves 20-24)

Tortilla Chip Crate

Blue & yellow tortilla chips with our salsa, guacamole and black bean dip. Ready to serve
\$55 (serves up to 12)

Eli's Crisp Basket

Basket of Eli's assorted crisps and thins. A perfect accompaniment to a cheese board or snack tray
\$50 (serves up to 15)

Thins & Crisp Basket

Parmesan biscotti, pizza bianca and parmesan crisps and thins
\$55 (serves up to 15)

Eli's Bread Basket

A selection of freshly baked, sliced Eli's bread & rolls. To accompany cheese boards or to serve with cold cuts when you want guests to make their own sandwiches.
\$45 (serves up to 20)
\$90 (serves 20-30)

THE COMPLETE PARTY

No decisions necessary! This New York Magazine favorite is an instant cocktail party. For 10-200 guests at \$49.95 per person you will receive:

Crudités with Garlic Herb Dip

Eli's Italian Basket

Parmesan biscotti
Pizza bianca
Health, olive-rosemary, sourdough and raisin nut crisps
Parmesan toast

Hors d'Oeuvres

Wild mushroom strudel*
Grilled shrimp Adriatic*
Goat cheese and roasted vegetable tartlets*
Baby crab cakes with spicy red pepper sauce
Chicken satay with peanut dipping sauce
*May be heated or served at room temperature

Pain de Canapé

36 assorted tea sandwiches with fillings of:
Prosciutto and mozzarella
Smoked salmon with cucumber & dilled butter
Grilled vegetables with goat cheese





MEAT, FISH & POULTRY

These entrées are priced by our catering department at the time you place your order.

MEAT

Whole Gazed Baked Ham

On a buffet or at the head of the table, this is a flavorful way to feed a crowd

Herb-Crusted Filet Mignon

Rare, roasted and much loved by carnivores, a sliced filet is an easy solution to all kinds of entertaining

Beef Wellington

Eli reinvents a classic: center-cut filet mignon richly flavored with mushroom duxelles and enclosed in a flaky puff pastry crust

London Broil

Grilled with a delicious cabernet marinade

Old-Fashioned Beef Brisket

Eli's has been cooking and eating brisket his whole life—he knows a thing or two about what makes it great

French-Style Beef Stew Hunter-Style Veal Stew Old-Fashioned Lamb Stew

Three classic French entrees perfect for large groups on cold nights. Add rice, bow tie noodles or barley, a green salad and you're all set to enjoy the evening

Veal Osso Buco

A tender and aromatic Italian classic

Tarragon-Roasted Veal

Spit-roasted in a fresh tarragon wrapper

Spit-Roasted Veal

Infused with fresh rosemary and seared to juicy perfection—an elegant choice

Roast Leg of Lamb

Sometimes a dinner just begs for a classic roast to carve

Crown Roast of Pork

Bread stuffings are not just for turkeys anymore

FISH

Asian Salmon Filet

One of Chef Keith's most popular recipes

Poached Salmon with Onion & Dill Stuffing

This EAT classic is now available from Chef Keith's kitchen, too

Salmon Filet with Roast Vegetable Garnish

A beautifully composed and deliciously light entree

Grilled Salmon with Fresh Dill

A lemon and white wine sauce enhances this herb wrapped filet of salmon

Herb-Crusted Tuna

Seared with a cilantro, parsley and black pepper crust

Herb-Crusted Filet Mignon



Salmon Filet with Roasted Vegetables





**Boneless Turkey
Roast with Garlic
and Fresh Rosemary**

**Wild Striped Bass
Dijon**

Roasted in a glaze of dijon mustard

**Chilean Sea Bass
Wrapped with
Prosciutto**

It's flavor is enhanced by a prosciutto wrap

**Roasted Striped Bass
Provençal**

Provençal means you can count on fragrant herbs, garlic and olive oil

**Couscous-Crusted
Red Snapper**

Seared in a crunchy couscous wrapper and served with a fresh tomatillo salsa

Coulubiatic of Salmon

Pastry-wrapped salmon with a mushroom, onion, and dill filling—a great mélange of intense flavors



**Crown Roast
of Pork**

POULTRY

**Roasted Free-Range
Turkey**

Farm fresh and golden brown. You'll want one large enough to guarantee leftovers

Boneless Turkey Roast

Spit-roasted with garlic and fresh rosemary, this unique roast is all succulent white meat

**Orange-Glazed
Cornish Hen**

Elegant and fragrant for a seated dinner party

**Spit-Roasted Free
Range Chickens**

The classic barbecued chicken—done to perfection

Roasted Chicken Breasts

Fancied up with a sage and onion dressing

Grilled Herbed Chicken Breasts

Boneless chicken breasts grilled with fragrant fresh herbs

Stuffed Chicken Breasts

Eli's are richly stuffed with spinach and 3 cheeses

Balsamic Chicken

Boneless chicken breasts and aged balsamic vinegar are a winning combination

Lemon Thyme Chicken

Boneless chicken breasts pair perfectly with fresh thyme and lemons

Chicken Dijon

Boneless chicken breasts classically dressed with dijon mustard

Grilled Chicken Paillard

Whisper thin chicken breasts grilled with a spicy hint of red pepper

Chicken Breast in Tarragon Cream

A classic French pairing of delicious ingredients

Chicken Breast with Arugula and Salsa Cruda

A terrific combination when you want a cold chicken dish

Asian Chicken Breast

Boneless chicken breasts grilled with a ginger soy marinade

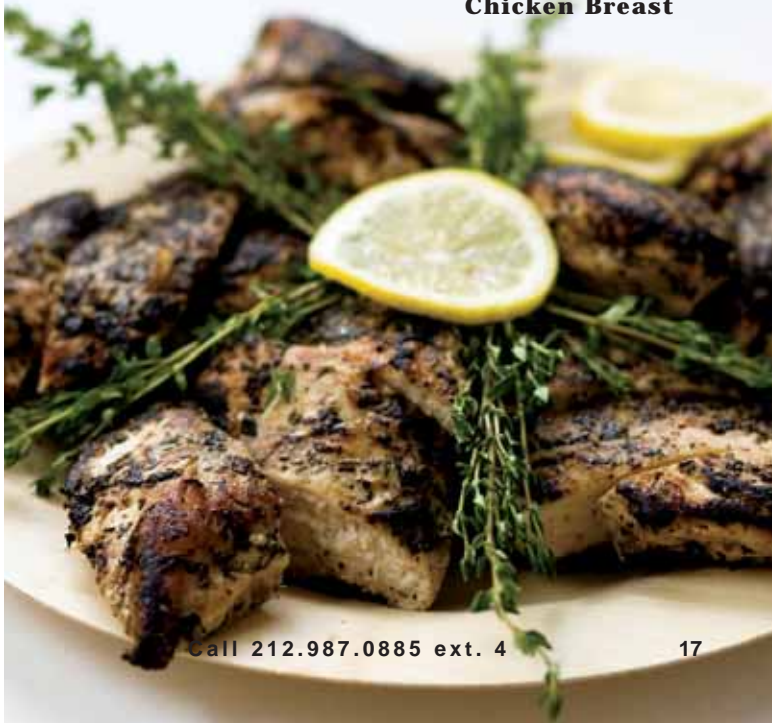
Chicken Fingers

Not just for childrens' parties anymore, these crispy white meat nuggets are popular with everyone

Roasted Free-Range Turkey



Lemon Thyme Chicken Breast





ONE DISH MEALS

Any of these dishes accompanied by a green salad is an easy way to feed a crowd

Eli's Lasagna's are carefully constructed, using house made pasta and fresh ricotta and mozzarella. Each has its own distinct flavor and character:

- Meat lasagna
- Wild mushroom lasagna
- Broccoli rabe lasagna



Cheese or Spinach Manicotti

Eggplant Parmesan

Macaroni & Cheese

Not just for the childrens' menu, this is a sophisticated take on one of the world's most popular entrees

Stuffed Cabbage Rolls

Meat filled or vegetarian in a fresh tomato sauce, these individual rolls are comfort food with a twist

Shepherd's Pie

Classic layers of ground beef and mashed potatoes—pair it with a green salad and you're ready to feed a crowd

Chicken Pot Pie

A beautiful presentation of moist chicken, vegetables and tender pastry. Dress it up or down—it solves a host of entertaining problems



Paella

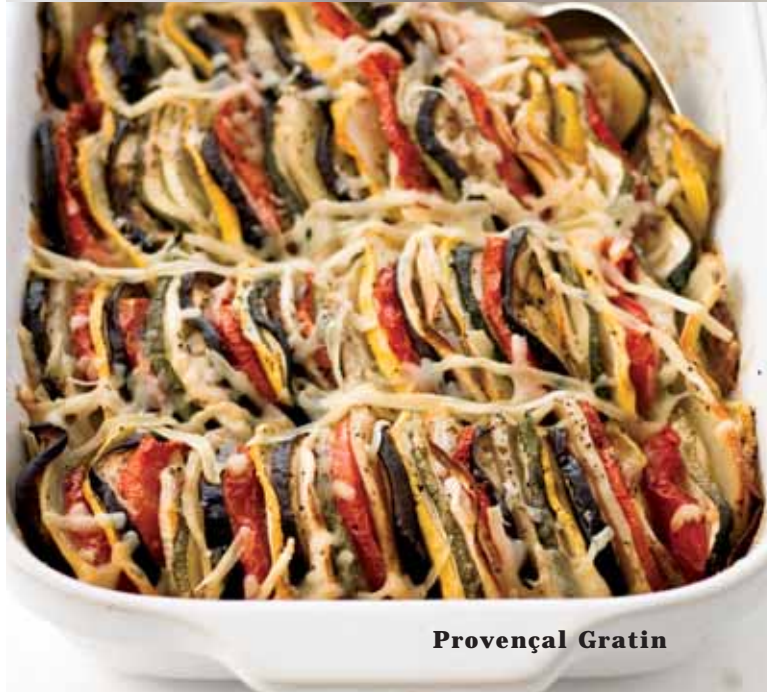
We've added this Spanish classic to our menu by popular demand. Delicious seasoned rice supports something for everyone—order it “your way” with as much or as little chicken, seafood, shellfish and sausage as you like

COMPANION DISHES

Sautéed root vegetables
Steamed spring vegetables
Grilled vegetables
Herb-roasted beets
Haricot verts with wild mushrooms
Green beans with roasted garlic
Broccoli with roasted garlic
Spinach flan
Fresh mozzarella with tomato & basil
Rice pilaf
Provençal gratin
Herb-roasted potatoes
Mashed potatoes
Twice-baked potatoes with julienne vegetables or sour cream
Roasted potatoes & carrots
Spit-roasted potatoes
Potato pancakes
Steamed asparagus with pepper vinaigrette
Grilled asparagus
Glazed brussel sprouts with pearl onions



Seafood Paella



Provençal Gratin



CAKES, PIES & TARTS

Chocolate Cake

A single intense layer made with almond flour and iced with a sophisticated bittersweet glaze

Chocolate Soufflé Cake

A crisp and decadent chocolate cake filled with riche chocolate buttercream

Coconut Cake

Tender yellow cake, lemon curd filling and fresh coconut icing

Lemon Meringue Cake

Chef Scott Bieber's gift to TASTE restaurant—this is a towering and delicious special occasion cake

Carrot Cake

Layers of dense and spicy carrot cake with irresistible cream cheese frosting

Bite-sized French Pastries

Traditional Parisian delicacies—a simple and elegant ending to a meal

Tart au Citron

A classic french tarte, light and fresh at the end of a meal. After chocolate, lemon is everyone's favorite flavor.

Berry Tart

The marriage of fresh berries, pastry cream and an almond pastry crust

Tarte Tatin

Apples poached in butter and brown sugar to caramelized perfection fill a shortbread crust



Fresh Fruit Pies

Delicious shortbread crust and seasonal fruit fillings make Eli's pies a perennial favorite

Pecan Pie

No corn syrup here! Just nuts and brown sugar happily married in this American classic

Ice Cream Cakes

These are a wonderful addition to our dessert menus. Available in classic combinations or customized to suit your sweet tooth, alone or with other desserts, they are a real treat

Also try:

French Macaroons
Lemon Meringue Pie
Devil's Food Cake
Angel Food Cake
Key Lime Tart
Linzer Tart
Apple Crisp
Bread Pudding
Seasonal Fruit Strips

Birthday and Special Occasion Cakes

Choice of Cake:

Devil's Food
Yellow Layer
Carrot
Strawberry Shortcake

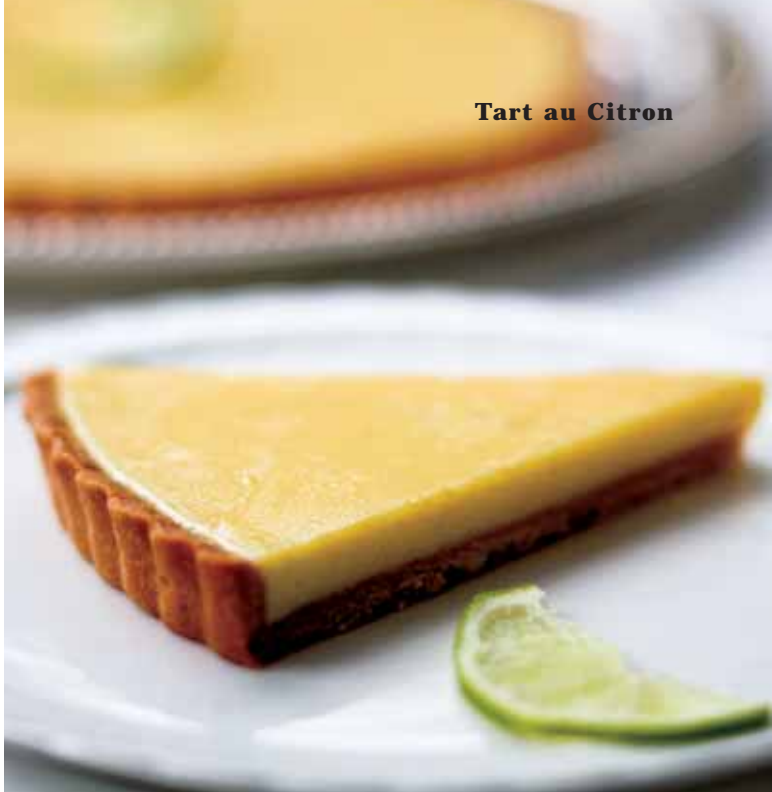
Choice of Filling:

Vanilla Buttercream
Praline Buttercream
Raspberry Cream
Chocolate Buttercream
Lemon Curd
Cream Cheese

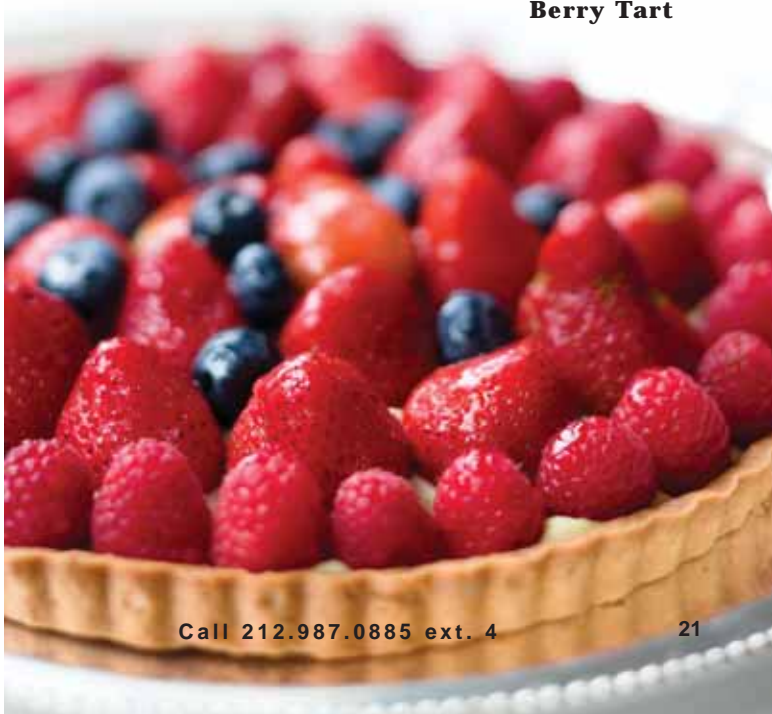
Serving Suggestions:

6"	(4-6)
9"	(8-10)
10"	(12-16)
12"	(up to 25)
14"	(up to 40)
16"	(up to 55)
Half sheet	(up to 40)
Full sheet	(up to 80)

Tart au Citron



Berry Tart





Fruit and Bars Platter

SWEETS BASKETS & PLATTERS

Sweets Basket

Brownies, rugelach, family-style cookies and biscotti

\$60 (serves 10-12)

\$85 (serves 15-18)

\$115 (serves 20-24)

Sliced Fruit Platter

Beautifully arranged ripe, seasonal fruit

\$75 (serves 10-12)

\$100 (serves 15-18)

\$145 (serves 20-24)

Bar Bites Platter

Bite-sized pieces of our brownies, blondies and bars

\$65 (serves 10-12)

\$95 (serves 15-18)

\$125 (serves 20-24)

Fruit & Bars Platter

Seasonal ripe fruit and assorted bite-sized brownies and bars

\$80 (serves 10-12)

\$115 (serves 15-18)

\$150 (serves 20-24)

Chocolate Lovers Platter

Brownies, chocolate biscotti, chocolate-covered macaroons, double-chocolate cookies and chocolate-covered graham crackers

\$70 (serves 10-12)

\$105 (serves 15-18)

\$135 (serves 20-24)

Cookie Box

An elegant assortment Eli's most delicious all butter cookies

\$29.95 / 1.5 lb assorted



Cookie Box

CHOCOLATE

Chocolate Assortment

Creamy ganache, rich praline, caramel, and marzipan are some of the fillings enrobed in darkest or milkiest chocolate

\$20.00 / 12 pieces

\$36.00 / 24 pieces

Chocolate Truffles

Our truffles are made daily with Valrhona chocolate and heavy cream, then dusted with cocoa—a melt-into-bliss experience

\$20.00 / 1/2 pound box

Eli's Chocolate Rounds

So French and so delicious. These thin circles of dark chocolate decorated with golden raisins, cranberries, candied orange, almonds, and pistachios remind us of miniature Della Robbia wreaths

\$32.00 / 1/2 pound gift box

Marcona Almond Rounds

A dreamy combination of dark, bitter chocolate, slightly salty, spanish almonds and fresh thyme

\$32.00 / 1/2 pound gift box

Chocolate Bars

Dried fruit, nuts, and ginger adrift on 5-ounce slabs of luscious chocolate

- 3 Dark Chocolate, Cashew, and Ginger Bars
- 3 White Chocolate, Fruit, and Nut Bars
- 3 Milk Chocolate and Marcona Almond Bars
- 3 Assorted Chocolate Bars

\$36.00 / 3 bars



Chocolate Bars



Chocolate Assortment



CORPORATE CATERING

We've spent years providing breakfast, lunch, dinner and snacks to offices around the city and we'd like to think we've learned a thing or two in the process. We've created menus and meals that work in settings where food may not be the main focus and where a kitchen may not be available. Everything comes ready to serve—you don't have to do anything but get down to business.

Morning menus start with baskets of Eli's famous breads and pastries, fruit in a variety of forms and morning entrees that are tempting but easy to eat. House roasted coffee comes hot and ready to serve in disposable or returnable thermoses. **For a complete list of breakfast options please refer to page 2.**

Mid-day selections include sandwiches on Eli's bread, salads and a wide range of crates, boards and baskets to round out the menu. **See pages 4-7 for a full list of lunchtime options.**

Afternoon Break choices such as cheese boards, fruit platters and sweet or savory baskets **can be found on pages 12, 13 & 22**

Cocktail Parties and after hours get togethers are easy with hors d'oeuvres (pages 8-11) and platters, baskets and crates (pages 12 & 13) of ready to serve savory items. All of which can be paired with a selection of wines from our in-house sommelier

PICNICS TO-GO

Breakfast, lunch or dinner, corporate events or family gatherings on-the-go, Eli's conveniently packed picnics offer all the pleasures of a 3 course meal neatly assembled in an easy to grab-and-go box.

THE BREAKFAST BOX **\$16.95 per person**

Contains fruit salad, mini danish & beverage

Choice of:

Bagel or raisin nut bread with cream cheese

Egg salad on health bread

Omelet on brioche roll

Eli's granola with yogurt

Ham & cheese on croissant

THE LUNCHEON BOX **\$22.95 per person**

Contains entrée with green salad, side salad, roll, dessert & beverage

Entrée Choices:

Grilled salmon

Asian salmon

Spit-roasted chicken

Fried chicken

Salad Choices:

Corn & black bean salad

Wild rice with pecans and currants

Green beans vinaigrette

Curried vegetable couscous

Whole grain mustard potato salad

Penne with mushrooms & shallots

Dessert Choices:

Fruit salad, cookie or pound cake

THE SALAD BOX

\$18.95 per person

Contains an entrée salad, roll, dessert and beverage

Salad Choices:

Caesar salad

Tuna niçoise

Cobb salad

Dessert Choices:

Fresh fruit, chocolate biscotti, brownie or pound cake

THE SANDWICH BOX

\$17.95 per person

Contains a sandwich, salad, dessert and beverage

Sandwich Choices:

Turkey with arugula, tomatoes and honey mustard

Roast beef

& horseradish cream

Mozzarella, tomato and basil

Grilled vegetable and hummus

Ham & cheese

Chicken Provençal

Salad Choices:

Penne with tomato & basil

House salad

Old-fashioned potato salad

Cole slaw

Cucumber salad

Couscous with grilled vegetables

Dessert Choices:

Fresh fruit, jumbo cookie, brownie or blondie

LUNCHEON BOX, SALAD BOX & SANDWICH BOX

Beverage Choices:

Iced coffee, iced tea, bottled water or lemonade





PARTY SPACES

Eli Zabar's name is synonymous with great catered meals, now he's added four great spaces to party in.

Eli's Vinegar Factory

This versatile loft-style space holds 150 for dinner and dancing or 200 for cocktails. It's a relaxed and comfortable place to host bar mitzvah parties, special birthdays and children's parties.

E.A.T

This great Madison Avenue location is home to a stylish, second floor space ideal for mid-sized luncheons, brunches, showers and cocktail parties. Light-filled in the daytime, it's stylish and contemporary in candlelight.

Taste Restaurant & Wine Bar

An intimate room with a sophisticated menu and a wine steward on the premises, perfect for a seated dinner of 20-40, cocktails or a wine tasting for 50.



Each space has its own menu options and all spaces make use of Eli's wine store and flower department.

**Contact information
and Event Planning
(212) 987-0885 ext. 4**





CHILDREN'S PARTIES AT ELI'S VINEGAR FACTORY & E.A.T.

New York's youngest set has grown up on parties at Eli's Vinegar Factory. Now the second floor at E.A.T is also available to fete smaller groups of funsters.

Basic Package

Two-hour party for a minimum of 25 children
\$25 per child

Kid-sized chairs & tables covered in butcher paper with balloons, baskets of crayons, popcorn, carrot & celery sticks

Choice of two:
Chicken fingers
Pigs in blankets
Mini hamburgers
Cheese pizza
Grilled cheese
Plus apple juice or lemonade

Staff of 2 / \$150 each

\$150 additional staffing fee for parties of more than 35 children

Extras available at both locations include:

Birthday cakes
Piñata
Goody bags

A menu and full bar is available for adults.

Children's Parties available:

7 days a week - Anytime





ELI'S FLOWERS



Give in to the temptation to fill the house with flowers.

In Eli's Flower Department, fresh blooms are arriving daily, directly from growers. Whether small or large, each handcrafted arrangement is charmingly unique.

From \$60

Do you have a favorite vase? Bring it in and let our talented florist deliver it home to you filled with seasonal blooms. We are flexible in the way we work and want you to feel comfortable working with us.

Baskets combining fruit and flowers are a specialty. French crates containing a small nosegay or herb plant are packed with seasonal fruits. The result is an edible centerpiece or a memorable hostess gift.

For plants, flowers by the stem and custom arrangements, call the Flower Department.

**212.717.8100
ext. 223**



W.I.N.E.

Eli's shop for wine and spirits, is a great resource for entertaining.

The selection at W.I.N.E. reflects Eli's passion for handcrafted wines made by people who care about the art of wine making. Eli's preference is always for the Burgundies and the Côtes du Rhône's that he loves, but carefully made wines from around the world are well represented in this sliver of a shop.

Our wine staff brings a depth of knowledge and great communication skills to the tastings held in the store each evening. They are always available to answer questions and make suggestions from the more than 200 skillfully chosen wines in stock.

Visit our Web site www.elizabar.com and click on "Daily Tastings" for a schedule of what's coming up and to learn more about "Tuesdays at Taste," the popular, weekly wine and food pairing held next door at Eli Zabar's restaurant TASTE.

Open 7 days a week
12 pm-9 pm

**1415 Third Avenue
@ 80th Street
212.717.1999**





GOOD THINGS COME IN BIG BASKETS

Few presents are as thrilling to give as they are to receive. But Eli's Gift Baskets really are.

These baskets are very popular during the holidays, but we have baskets for any occasion during the year—new babies and new brides, birthdays and bereavements, baskets for overdue thank yous or for lonely New Yorkers exiled to the hinterlands and unable to find real food.

Each basket is available in several sizes from modest to magnificent. The larger baskets contain a greater selection and quantity of our house-baked classics and pantry essentials, but even the smallest basket is a joy to receive. You can even add a bottle of wine or spirits to any of our baskets from Eli's W.I.N.E. shop.

Each basket is packed to order, lined with a tea towel and festooned with ribbons. They can be shipped anywhere in the USA, anytime of year.

Our complete selection of year round and holiday gift baskets can be seen at www.elizabar.com

Tax, delivery & shipping charges not included.



The Essence of Eli

These baskets give a true idea of what Eli's shops are all about. Each basket contains a collection of house-baked classics and hand-selected sweet and savory pantry goods. There are sure to be several items, that, once tried, can no longer be done without: hearth-baked breads, assorted E.A.T. crisps and thins, pastries, cookies and biscotti, coffee, tea, pancake mix, granola, nuts and jams.

GB20 The Essence of Eli: Basics \$100

GB21 The Essence of Eli: Bigger Basics \$150

GB22 The Essence of Eli: Beyond the Basics \$250

GB23 The Essence of Eli: Way Beyond the Basics \$500

GB24 The Essence of Eli: Beyond Your Wildest Dreams \$750



Chocolate Lover's Basket

A little bit of a good thing might go a long way but call a spade a spade—a lot of a good thing is better. This basket is designed to satisfy, and perhaps cure, the insatiable chocoholic. Packed to the gills with chocolate items: brownies, chocolate-covered pretzels and graham crackers, butter crunch, chocolate truffles and biscotti.

GB14 Chocolate Lover's Basket \$100

GB15 Chocolate Addict's Basket \$150

GB16 Deluxe Chocolate Addict's Basket \$250

Snack Attack

Some people love sweet snacks and others love salty. In Eli's Snack Attack basket, he has included the best of both worlds. The basket brims with a mix of house-baked classic sweets and carefully selected savory items. This basket is the perfect gift for a large household, college dorm or impromptu office party.

GB02 Snack Attack \$100

GB03 Super Snack Attack \$150

GB04 Deluxe Snack Attack \$250

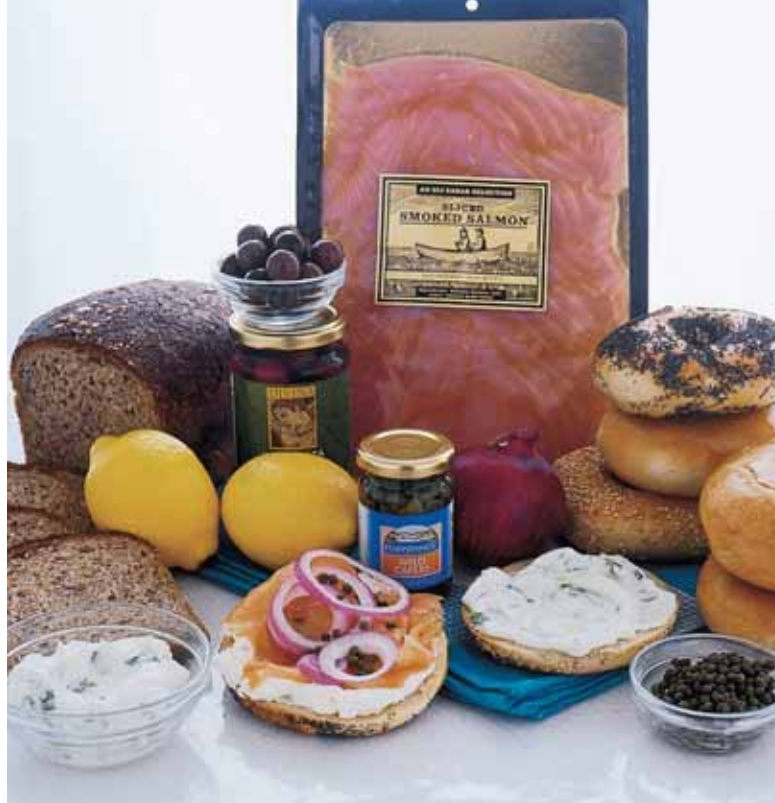


Salmon Set-Up

This combination of smoked salmon, cream cheese and fresh bagels is a match made in heaven, and a huge crowd pleaser at brunch. They are packed with delicious accompaniments plus a loaf of Eli's health bread, for those who want to eat their salmon the way Eli likes it best.

GB27 Salmon Set-Up with 6 bagels and 8 oz. smoked salmon \$100

GB28 Salmon Set-Up with 12 bagels and 1 pound smoked salmon \$150



New York Deli Experience

Eli's deli basket is designed specifically for the homesick New Yorker. It contains all the items that make us dream of New York: babka, pastrami, rye bread and onion rolls, U-Bets Syrup, your Metro card (a cookie subway pass) and the Big Apple (chocolate, of course). These goodies will no doubt conjure up memories of ball games, trips to Coney Island & your very first egg cream.

GB25 New York Deli Experience \$100

GB26 New York Deli Experience with 6 bagels and 8 oz. smoked salmon \$150





Sympathy Basket

When comfort and condolence are needed; this basket is the one to send. Available in perishable and nonperishable versions, it can also include a small bouquet. A thoughtful way to express your feelings.

**GB35 Sympathy Basket
Starting at \$100**



Gift of Bread

The Gift of Bread is an easy way for you or your friends to try four of Eli's most popular hearth-baked loaves, wherever you are.

Eli's breads contain no sugar or preservatives, and are 100% natural. All these loaves keep well, freeze beautifully and make great toast. Their dense interior and thick crust give them the taste and character true bread lovers long for. The loaves arrive in a cloth sack with a good bread knife.

Health Loaf / 1 lb
Jewish Rye / 1 lb
Manor House Round / 1 lb
Raisin Pecan Loaf / 1.5 lb

BR01 The Gift of Bread \$55

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AVAILABLE
@ ELI'S**

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@www.elizabar.com

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HOLIDAY CATERING:

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YOM KIPPUR

THANKSGIVING

CHANUKAH

CHRISTMAS

NEW YEAR'S

SUPERBOWL SUNDAY

PASSOVER

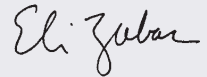
EASTER

All of our services and
seasonal catering menus
can be viewed

@www.elizabar.com

ELI'S CATERING

My Catering Department knows as much as I do or more about what makes a successful gathering. Their days are spent advising and reassuring customers regarding menus, quantities, reheating instructions and leftovers. They are real experts at talking you through every detail of hosting a party. I encourage you to call them.



Our Catering Department is open daily
from 7:00 am to 6:00 pm.

Deliveries can take place as early as 6:30 am
24 hours notice is required to cancel orders.

48 hours notice is required to place or cancel most
hors d'oeuvre orders.

Menu & prices are subject to change.

Prices do not include tax.

ELI'S PERSONAL SHOPPING SERVICE

Our Home Shopping Department offers same-day delivery, most times within 2 to 3 hours after placing your order, of custom grocery orders received by phone or fax between 7:30 am and 6:00 pm.

PHONE 212.987.0885

· Catering ext. 4

· Home Shopping ext. 0

FAX 212.876.9421

www.elizabar.com

Method of Payment:

American Express Visa Mastercard Discover

There is a \$50 minimum for most orders.

Delivery charges vary.



**IT'S BEEN CALLED
THE PERFECT
GIFT—A CREDIT
CARD GOOD ENOUGH
TO EAT.**

Give someone the gift of shopping at Eli's, all of his stores and restaurants—they will definitely say, "Thank you!"

Available at all stores and online at www.elizabar.com

The Vinegar Factory

431 East 91st Street, NY, NY 10128 Phone 212.987.0885

Eli's Manhattan

1411 Third Avenue, NY, NY 10028 Phone 212.717.8100

Amagansett Farmer's Market

367 Main Street, Amagansett, NY 11930 Phone 631.267.3894
(Open from Memorial Day through Labor Day)

www.elizabar.com