

HOLIDAY

Catering & Gifts of Food
from Eli's & the Vinegar Factory



212.987.0885 ext. 4
www.elizabar.com



Catering & Home Shopping Departments
212.987.0885 ext. 4



THE COMPLETE PARTY & CAVIAR FOR THE HOLIDAYS

“It’s hard to put everything that’s going on in my stores between covers, but we’ve tried here, to capture the spirit of the season with catering menus for holiday parties and home entertaining, wine selections that suit the season, flowers for giving or decorating with, gift selections and treats of all kinds.”

Eli Zubar

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 & raisin nut crisps
Parmesan toast

Hors d’Oeuvres

Wild mushroom strudel*
Grilled shrimp Adriatic*
Goat cheese & 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 & mozzarella
Smoked salmon with cucumber & dilled butter
Grilled vegetables with goat cheese

Nothing says special occasion more than caviar and we are proud to say that these days, the most delicious caviar is coming from California and Israel, at prices that make caviar eating more pleasure than indulgence.

CAVIAR SERVICE (for 10 people)

Caviar served with:
Crème fraîche
Red onion
Buckwheat blini
Brioche toast points

Caviar prices fluctuate; please ask our Catering Department.

CAVIAR CLASSIC

All one really needs for eternal happiness. This is the simplest of our gift baskets. It contains caviar, a bone spoon for serving, and a loaf of brioche, the classic toasted accompaniment.

Available with 2, 4 or 9 ounces of caviar





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COLD HORS D'OEUVRES

The urge to entertain in never stronger than in the weeks between Thanksgiving and the New Year and we like to think that our job is to make it easy for you to do that. Any of the hors d'oeuvres on this page can be ordered by the dozen, already plattered and ready to serve. Add a Crudite Crate or a Cheese Board from page 17, plus a couple of bottles of white wine and some cocktail napkins and you've got yourself a party.

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
\$65.00

Pain de Canapé

A tower of 36 assorted tea sandwiches with fillings of:

- Prosciutto and mozzarella
 - Smoked salmon with cucumber and dilled butter
 - Grilled vegetables with goat cheese
- \$60.00**

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 pumpnickel
\$36.00 / dozen

Brioche Buttons

with roast beef and horseradish cream
\$30.00 / dozen

Asparagus, Melon, or Fresh Figs

wrapped in prosciutto di Parma
\$36.00 / dozen

Poached Shrimp

with cocktail sauce
\$38.00 / pound

Buttermilk Biscuits

with turkey chutney
\$24.00 / dozen

Apricot & Currant Scones

with ham and honey mustard
\$24.00 / dozen

Chicken Pinwheels

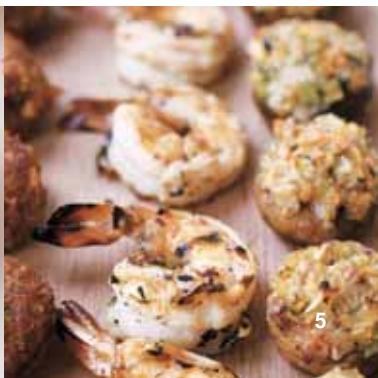
with sun-dried tomatoes and basil
\$30.00 / dozen

Filet au Poivre

on crostini
\$36.00 / dozen

Gorgonzola & Black Olive Phyllo Triangles

\$24.00 / dozen







HOT HORS D'OEUVRES

Adding hot hors d'oeuvres to the party does make it more complicated—someone is going to be in the kitchen making sure that they come out hot, but your guests will thank you for offering them so many delicious choices. It surprises us every time, but Eli's Pigs in Blankets are hands down the most popular hors d'oeuvre ever created, no one says no when they are offered.

Tandoori Chicken Satay
with peanut sauce
\$30.00 / dozen

Buffalo Wings
with blue cheese dressing and celery sticks
\$15.00 / pound (12-14 pieces)

Grilled Shrimp Adriatic
\$36.00 / dozen

Mini Potato Knish
\$24.00 / dozen

Seafood Wontons
with cilantro-scallion dipping sauce
\$30.00 / dozen

Pigs in Blankets
\$18.00 / dozen

Stuffed Mushroom Caps
\$24.00 / dozen

Roasted Vegetable & Goat Cheese Tartlets
\$24.00 / dozen

Roasted Tomatoes & Chèvre Puff Pastry Turnover
\$24.00 / dozen

Wild Rice & Chanterelles Pastry Puffs
\$30.00 / dozen

Bite-Sized Potato Pancakes
We suggest serving these with applesauce or caviar.
\$24.00 / dozen

Pissaladière Squares
with caramelized onions, roasted tomatoes, and black olives
\$24.00 / dozen

Shrimp & Basil Wrapped in Phyllo
\$36.00 / dozen

Duck à l'Orange Turnovers
\$30.00 / dozen

Wild Mushroom Strudel
\$24.00 / dozen

Smoked Southwestern Chicken Strudel
\$28.00 / dozen

Baby Crab Cakes
with spicy red pepper sauce
\$36.00 / dozen

Vegetable Wontons
with soy-ginger dipping sauce
\$30.00 / dozen

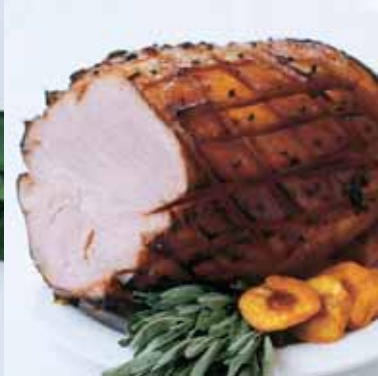
Minimum: one dozen of each hors d'oeuvre

48 hour advance notice required for most hors d'oeuvres





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HOLIDAY DINNER

The holiday season is the time to gather round the table with loved ones and reflect on the year gone by, and spin dreams for the year to come. Whether you plan to celebrate with a traditional menu this holiday or take a few chances, you will find superb choices at Eli's.

CENTERPIECES

Roasted Free-Range Turkey

Farm fresh and golden brown. You'll want one large enough to guarantee leftovers.
\$95.00 / 14-16 pounds (serves 8-10)
\$135.00 / 22-24 pounds (serves 16-18)

Whole Roast Capon

For a small group, a capon is an elegant and delicious choice. Choose a potato gratin instead of stuffing.
\$49.00 each (serves 4-6)

Roast Duck

Ginger and garlic roasted or orange glazed—delicious either way.
\$45.00 / 3 pound average (serves 3-5)

Orange-Glazed Cornish Hens

\$12.00 / each (serves 1-2)

Whole Glazed Baked Ham

On a buffet or at the head of the table, this is a flavorful holiday tradition.
\$25.00 / pound (serves 2-3)

Beef Wellington

Eli reinvents a classic: center-cut filet mignon richly flavored with mushroom duxelles and enclosed in a flaky puff pastry crust.
\$47.00 / pound (serves 2-3)

Roasted Leg of Lamb

Elegant and easy. Seasoned with aromatic Provençal herbs and garlic.
\$140.00 / each (serves 8-10)

Crown Roast of Pork with Cornbread and Dried Fruit Stuffing

Visually magnificent and as delicious as it is beautiful.
\$140.00 / each (serves 8-10)

Coulibiac of Salmon

Pastry-wrapped salmon with a mushroom, onion, and dill filling—a magnificent mélange of intense flavors.
\$100.00 / whole side of salmon (serves 8-10)
\$50.00 / half side of salmon (serves 4-5)





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MEAT, FISH & POULTRY ENTREES

Priced by our catering department at the time you place your order.

Herb-Crusted Filet Mignon

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

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.

London Broil

Deeply marinated in red wine then grilled and sliced. Serve it at room temperature when you want beef with more flavor than filet.

French-Style Beef Stew & Hunter-Style Veal Stew

Take your pick, both are ideal for a crowd on a cold winter night. 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.

Asian Salmon Filet

Probably Chef Keith's most popular recipe.

Herb Crusted Tuna

Seared with a cilantro, parsley and black pepper crust, excellent hot or cold.

Sole Française

Sauteed filet of sole with a lemon caper sauce.

Salmon Filet with Roast Vegetable Garnish

A beautifully composed and deliciously light entree.

Cous Cous Crusted Red Snapper

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

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—everyone gets their own bird.

Stuffed Chicken Breast

Sautéed spinach and three different cheeses are the stuffing for these attractive and tasty boneless breasts.

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.

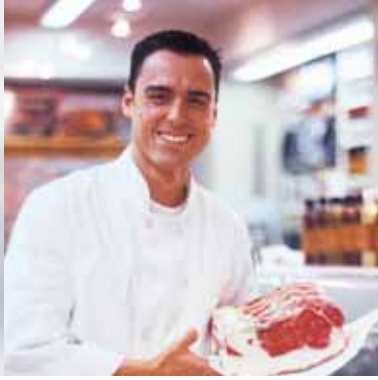
Chicken Breast in Tarragon Cream

A classic French pairing of delicious ingredients.





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BUTCHER DEPARTMENT

Savvy New Yorkers know the pleasure of ordering their meat from Butcher Marc Reyes and his knowledgeable staff of eight. All these fine men are ready and able to tend to your holiday needs, as well as to answer questions about recipes, roasting times, and carving.

Although we haven't always met the animal, we take pride in knowing where our prime meat comes from and how it is cared for as it grows.

Prepare to be tempted by our talented butchers' suggestions.

HOLIDAY IN THE BUTCHER SHOP

Prime rib roast
Boneless shell roast
Filet mignon roast
Chateaubriand roast
Imported Kobe beef
**Frenched racks of veal
or lamb**
Crown roast of lamb
Boneless loin of lamb
Leg of lamb
Crown roast of pork
Fresh ham
Spiral-cut ham
Smoked ham

Whole turkey
Organic turkey
Boneless turkey breast roast
**Rolled and spit-roasted turkey
breast with herbs (cooked)**
**Pintade Fermiere
(French Guinea fowl)**
Game birds
Poussin
Frenched venison rack
Boneless venison loin
Buffalo tenderloin
Fresh foie gras
Berkshire Heritage pork





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COMPANION DISHES & ONE DISH MEALS

Winter Vegetable Medley

Wild mushrooms, parsnips, carrots, turnips, and haricots vert sautéed with herbs.

\$13.00 / pint

Glazed Brussels Sprouts and Pearl Onions

Even people who think they hate brussels sprouts have been known to eat these.

\$13.00 / pint

Green Beans and Roasted Garlic

These, plus the brussels sprouts above, are what to order when you realize everything on your menu is orange.

\$11.00 / pint

Sage Roasted Beets

Add even more color to your table with these roasted beauties.

\$13.00 / pint

Celery Root and Leek Purée

This silky purée is so good you don't need gravy.

\$12.95 / pint

Creamed Spinach

Probably all of New York's favorite side dish rich and creamy sautéed bay spinach.

\$10.95 / pint

Sweet Potato Purée

Kids will love these sweet spuds.

\$10.95 / pint

Provençal Gratin

Zucchini, eggplant, tomatoes, french olive oil and fresh herbs, this looks as good as it tastes.

\$19.95 / pound

Potato Gratin

Paper thin slices of potato baked with cream and cheese into a deliciously decadent dish.

\$19.95 / pound

Grilled Vegetables

Zucchini, eggplant, tomatoes, tri-colored peppers and onions on a charcoal grill.

\$19.95 / pound

Applesauce

New York State's best apples become New York City's best applesauce.

\$9.00 / pint

ONE DISH MEALS

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

Seafood paella

Meat lasagna

Wild mushroom lasagna

Broccoli rabe lasagna

Eggplant parmesan

Shepherd's pie

Chicken pot pie

Vegetable frittata







CRATES, BOARDS & BASKETS

SAVORY

Crudité Crate

Seasonal vegetables.

Small with one dip

\$65.00

(serves up to 15)

Large with two dips

\$130.00

(serves up to 30)

Imported Cheese Board

Garnished with fresh fruit.

\$95.00 (serves 10-12)

\$135.00 (serves 15-18)

\$180.00 (serves 20-24)

Fruit & Cheese Board

\$95.00 (serves 10-12)

\$135.00 (serves 15-18)

\$180.00 (serves 20-24)

Pâté & Cheese Board

\$95.00 (serves 10-12)

\$135.00 (serves 15-18)

\$180.00 (serves 20-24)

Mediterranean Snack Tray

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

\$65.00

(serves up to 12)

Antipasto Platter

Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives, and bocconcini.

\$100.00 (serves 10-12)

\$155.00 (serves 15-18)

\$200.00 (serves 20-24)

A vegetarian version is also available.

Sushi Platter

A plentiful assortment of fish and vegetable rolls.

Prices vary

The Carving Board

Turkey breast, roast beef, baked ham, sliced emmenthaler and provolone, tomato, lettuce, onion, pickles, and olives. Accompanied by Eli's sliced breads, rolls, and condiments.

\$145.00 (serves 10-12)

\$220.00 (serves 15-18)

\$295.00 (serves 20-24)

Tortilla Chip Crate

Blue and yellow tortilla chips with our salsa, guacamole, and black bean dip. Ready to serve.

\$55.00

(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.

\$50.00

(serves up to 15)

Italian Crisp Basket

Parmesan biscotti, pizza bianca, and parmesan Crisps and Thins.

\$55.00

(serves up to 15)

Eli's Bread Basket

Selection of sliced Eli's bread and rolls.

\$45.00

(serves up to 20)

\$90.00

(serves 20-30)

SWEET

Sweets Basket

Brownies, rugelach, family-style cookies, and biscotti.

\$75.00 (serves 10-15)

\$145.00 (serves 16-24)

Sliced Fruit Platter

Beautifully arranged ripe, seasonal fruit.

\$95.00 (serves 10-12)

\$150.00 (serves 16-24)

Bar Bites Platter

Bite-sized pieces of our brownies, blondies, and bars.

\$75.00 (serves 10-15)

\$145.00 (serves 16-24)

Chocolate Lovers Platter

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

\$75.00 (serves 10-15)

\$145.00 (serves 16-24)

Pastry Crate

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

\$5.95 / person

Brunch Sweets Platter

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

\$6.95 / person



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A FANCY FINISH

Bûche de Noël

A chocolate lover's delight—rich chocolate cake, ganache filling, and buttercream icing all rolled into an attractive Yule log.

\$35.00 (serves 8-10)

Coconut Cake

White cake layered with lemon curd and a frosting that makes you think of a giant snowball.

\$39.95 (serves 8-10)

Chocolate Cake

A single, intense layer made with almond flour and iced with a sophisticated chocolate glaze.

\$39.95 (serves 8-10)

Yellow Cake with Chocolate Frosting

Chocolate Cake with Vanilla Frosting

Chocolate Cake with Chocolate Frosting

The name says it all! These are old fashioned layer cakes frosted with rich butter cream.

\$39.95 (serves 8-10)

Assortment of Mini French Pastries

Traditional Parisian delicacies (3 opera squares, 3 délice). A simple and elegant end to a meal.

\$18.00 / half dozen

Decorated Holiday Cookies

Perfect for Santa.

\$24.95 / box of 5

Decorated Chanukah Cookies

Iced shortbread stars, dreidles and menorahs. An excellent gift.

\$24.95 / box of 5

Holiday Cookie Box

This assortment gathers old holiday favorites like ginger cookies, buttery shortbread and almond macaroons.

It's easy to be popular when you present a box as a hostess gift.

And you'll want to have a few on hand for holiday drop-ins or as a last minute gift to delight just about anyone.

\$45.00

Mini Jelly Doughnuts

A bite-sized, raspberry jam filled Chanukah tradition.

\$9.00 / half dozen

Jelly Donut Bread Pudding

\$10.95 / 1 pound

\$21.90 / 2 pounds

Chocolate Bread Pudding

Eli is famous for his bread puddings. Starting with the original, then cranberry, followed by his sublime, jelly donut bread pudding—there are moments when only a chocolate dessert will do. Eli heard the call! His chocolate bread pudding is everything you want it to be—creamy, rich and intensely chocolate.

\$10.95 / 1 pound

\$21.90 / 2 pounds

French Macaroons

Classic french macaroons in 7 classic flavors.

\$12.95 / 1/4 pound

(7 pieces)







HOLIDAY TREATS

Mile High Lemon Meringue Cake

Once again, Eli's legendary confection is available to celebrate the holidays.

\$95.00 (serves 14-16)

Eli's Pies

It's not worth making a pie from scratch when Eli's are so delicious and look so handmade. Choose from apple, blueberry, cherry, or pecan.

\$24.00 (serves 8-10)

Berry Tart

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

\$30.00 (serves 8-10)

Lemon Tart

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

\$30.00 (serves 8-10)

Tarte Tatin

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

\$30.00 (serves 8-10)

Meringue Clouds

Sweet treats to eat alone, with a glass of champagne or to fill with fruit and whipped cream. Assorted flavors: pistachio, raspberry, chocolate, grape and hazelnut

\$3.50 each

Fruit Cake

It's definitely a love-it-or-hate-it affair, but when it's made well, fruitcake is truly delicious. If anything can cure the fear of it, it's our version: a fragrant mass of dried fruit and nuts with just the tiniest bit of cake holding them together.

\$24.00 / 1 lb.

\$45.00 / 2 lb.

Gingerbread Loaf

The rich ginger flavor rings all the holiday bells.

\$24.00

Apple Crumb Loaf

Eli's second favorite holiday loaf.

\$24.00

Stollen

Traditional German holiday cake, studded with raisins and a schmear of almond paste.

\$35.00

Panettone

An Italian holiday tradition that Eli has embraced. This is a rich and yeasty cross between a bread and a cake. Studded with raisins and candied citrus, it is perfect with coffee in the morning or champagne later in the day.

\$32.00

Eli's Cheese Tray

Perfectly ripe French and Italian cheeses, garnished with fresh fruit.

\$95.00 (serves 10-12)

\$135.00 (serves 15-18)

\$180.00 (serves 20-24)

Sliced Fruit Platter

A virtuous choice—serve it with our holiday cookies.

\$95.00 (serves 10-12)

\$150.00 (serves 16-24)





W.I.N.E.

wine & spirits

W.I.N.E. 1415 3rd Avenue at 80th St.
212.717.1999



W.I.N.E. CELEBRATES THE HOLIDAYS

The Champagne region of France is filled with talented artisanal producers, who, rather than sell their grapes to large Champagne conglomerates, choose to handcraft unique and individual bottles. At **W.I.N.E.** this holiday season, we celebrate these lesser known sparkling treasures.

CHAMPAGNE FOR THE HOLIDAYS

Francois Boulard Extra Brut “Les Murgiers” NV
A luxurious champagne with a light oak aged character, adding to its great depth and balanced with a hint of toasted brioche and acacia honey. A rich style of Champagne, perfect to enjoy with dinner.
\$64.00

Pierre Moncuit Blanc des Blancs “Hugues de Coulmet” NV
A bright and clear example of Blanc des Blancs Champagne. One hundred percent chardonnay with zesty citrus notes, fine bubbles and a creamy, chalky minerality. A perfect selection for any occasion.
\$45.00

Gaston Chiquet Brut “Tradition” NV
A lovely nose, almonds and barley with a touch of cream, plus a softness that keeps the champagne from being too rich. Everything you could want in a non-vintage brut champagne.
\$60.00

Krug NV
Acknowledged as one of the greatest Champagne producers, we love celebrating every success with this rare and wonderful wine. A big toasty nose with a lovely smear of vanilla cream. Tasting Krug Champagne is something that everyone should experience at least once in their lives.
\$200.00

BURGUNDY FOR THE HOLIDAYS

After a toast with a glass of champagne, chances are you'll be moving onto the rich or hearty meals this season and this holiday seem to demand. That's when we always come back to Burgundy. These pure and unadulterated wines are, to us, simply the best and it is our pleasure to offer them for your holiday enjoyment.

Tollot Beaut Aloxe Corton 2008
Handcrafted by a family winery, this elegant and finessed red Burgundy envelopes dark fruit and firm tannins that carry this depth of flavor into a long finish. A delicious wine that blossoms when paired with game and roasted meats.
\$64.00

Domaine Perrot-Minot Bourgogne Rouge 2009
A serious introduction to the elegance of Burgundy. This bright, ruby red Pinot Noir profiles sweet red cherry and raspberry with violet highlights and crisp, mouth watering acidity. Taste this inviting example of the charming and supple 2009 vintage.
\$48.00

WHITES FOR THE HOLIDAYS

Billaud-Simon Chablis 2009
A pure expression of un-oaked Chardonnay from one of decades most charming vintages and classic regions. Bright and crisp, this delicate wine has racing acidity with crisp apple and long mineral rich finish.
\$38.00

Simon Bize Bourgogne Blanc “Les Champlains” 2009
Approachable and inviting, this entry level Burgundy is juicy, supple and generous on the palate. A versatile food wine to pair with both poultry and fish, due to the light oak frame and richness of tree fruits.
\$30.00

Deux Montille Souer et Frere Montagny 1er cru Les Coeres 2006
A juicy, clean and pure chardonnay profile wrapped in a woody frame that gives the wine restrained premier cru power and classic Burgundian elegance.
\$45.00



ELI'S FLOWERS

Winter is a time of rich and fragrant blooms, deep hues, and spicy aromas. That first whiff of evergreen is the surest harbinger of the holidays. Reds, from the deepest darkest roses to the palest pinkest lilies, and greens, accented by sparkly silver and gold, are colors that warm and lift the spirits and highlight the season's character.

The plant world may be dormant this time of year, but **Eli's Flower Department** is in full bloom. Dress up your home in bay and evergreen, mistletoe and holly and, less traditionally but just as fragrantly, rosemary topiary—use them as tabletop Christmas trees. We urge you to bring the holiday into your home with branches and berries, pots of narcissus, and wreaths of every description.

After you've decked your halls think about spreading the joy. Stop in at Eli's Manhattan (1411 Third Avenue) and pick out some orchid plants or one of our signature fruit and flower baskets to send to friends and colleagues.

For plants, flowers by the stem, custom arrangements or to send a gift of flowers, call the **Flower Department 212.717.8100 ext. 1.**

Flower Department
212.717.8100 ext. 1



ELI'S PRIVATE PARTIES

Pristine ingredients plus a focused wine list, make one of Eli's private party spaces an easy choice for holiday entertaining. Wine tastings and menus with wine pairings are a specialty, but with 3 very different rooms and as many menu choices as you'll ever want, Eli's may become your favorite solution to holiday entertaining.

Whether a table for 6 in one of the restaurants, or a private room at E.A.T., TASTE or The Vinegar Factory, you know the menu will be correct and delicious...children's parties, office parties, or just drinks and dinner with more friends than you feel comfortable hosting at home.

To book a party in one of these private rooms contact us at: parties@elizabar.com or 212.987.0885 ext. 4





THE GIFT OF FOOD...

“Gifts of food are always in good taste and I’m happy to say that the food you’ll find on these pages is something that people appreciate all year long. These are the items most often ordered on our website, www.elizabar.com by people living outside of the tri-state area. They tell us over and over again that the quality of these products is unmatched. We’re proud to be able to suggest them as gifts for the holidays this year.”

Eli Zubar

ONLINE ORDERS:
www.elizabar.com

Fruit Cake

It’s definitely a love-it-or-hate-it affair, but when it’s made well, fruitcake is truly delicious. If anything can cure the fear of it, it’s our version: a fragrant mass of dried fruit and nuts with just the tiniest bit of cake holding them together.

CA10 \$45.00

Stollen

Traditional German holiday cake, studded with raisins and a schmear of almond paste.

CA09 \$35.00

Chocolate Marcona Almonds

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

CC25 \$35.00

1/2 pound gift box

Almond Buttercrunch

Who doesn’t love buttercrunch?

It’s impossible to resist this enticing combination of crunchy toffee, milk chocolate, and crushed almonds, served in a basket tied up with a bow.

CC10 \$18.00 / 12 ounce

Chocolate Assortment

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

CC12 \$36.00 / 24 pieces

Chocolate Bars

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

- **CC02** 3 Dark Chocolate, Cashew, and Ginger Bars

- **CC03** 3 White Chocolate, Fruit, and Nut Bars

- **CC06** 3 Milk Chocolate and Marcona Almond Bars

- **CC01** 3 Assorted Chocolate Bars

\$36.00 / 3 bars

Brownie Bonanza

Eli likes his brownies dense and intense, with a thin, parchment-papery surface and never any distracting nuts. Sometimes he cuts one into nine pieces and offers them like chocolate truffles—that’s how rich they are. These individually wrapped brownies will last forever when kept in the fridge, so you just may want to stockpile them.

BA01 \$65.00 / 18 3.5-ounce brownies





is always in good taste.”

Chocolate-covered Graham Crackers Gift Box

These are addictive with milk for dunking or around a campfire with toasted marshmallows—s'mores from heaven. Send some to kids at college to remind them that they'll always be your babies (and to call home).

CY03 \$35.00
1.5 pounds

Holiday Cookie Gift Box

A 1.5-pound mix of our favorites—jam prints, sables, rugelach, biscotti, and mother's butter cookies.

Attractively packaged to give as a gift—if you don't want to eat them all yourself.

CY12 \$45.00

Place Card Cookies

Inspired by the Barefoot Contessa, these personalized shortbread cookies look festive on the table and go well with dessert. Assorted colored borders and one name on each card. (see photo on cover)

MC42 \$24.00 / 6 cards

Gingerbread People

Give us the names, and we'll pipe them onto all four of these 6-inch-tall fellows' aprons.

CY07 \$24.00 / 4 cookies

Chocolate-dipped Cookies

Two of Eli's favorite cookies dipped in chocolate.

Milk & dark chocolate dipped mother's cookies
CY09 \$32.00 / 1 pound assorted

Dark chocolate dipped palmiers
CY10 \$32.00 / 10-ounce

Marcona Almonds

Fresh thyme, olive oil, and sea salt are the reason everyone is nuts for these roasted cocktail almonds.

Grown in Spain, they aren't even the same shape as the almonds we know.

NU08 \$35.00
12 ounces

Mendiant Gift Box

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.

CC11 \$32.00
1/2 pound gift box

Candied Citrus Peel

Sugar-coated citrus peels are a sophisticated and nontraditional end to your holiday feast.

CP01 \$18.00 / 4 ounces

Custom Country Loaf

At 24 inches in diameter, this loaf is big enough to serve a crowd, and built to impress. It has a mildly sour taste, a rustic texture, a beautifully braided edge, and a thick crust that helps keep the bread from drying out. (After the party you can freeze what's left, cut into serviceable hunks.) Order it plain, or have us spell your message out in dough!

BR31 \$150.00

Eli's Jam

Served with sweet butter and Eli's bread, seeded raspberry jam has been a staple at E.A.T.'s tables for 30 years. Regulars have been known to finish a whole jar at one sitting. Our newer flavors are already almost as popular and just as pure: fruit, sugar, and that's it.

JA01 \$22.00



Eli's Manhattan

1411 Third Avenue, NY, NY 10028 • Phone (212) 717-8100

The Vinegar Factory

431 East 91st Street, NY, NY 10128 • Phone (212) 987-0885

HOLIDAY GIFT BASKETS

Shopping at Eli's Manhattan for fresh bread, freshly roasted coffee, smoked salmon or old fashioned breakfast pastries is a New York way of life and sending someone a gift basket from Eli's is a way of sharing that tradition with family, friends and business associates.

You will find our complete line of gift baskets at
www.elizabar.com



212.987.0885 ext. 4
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