

PASSOVER

Catering from Eli's &
the Vinegar Factory



212.987.0885 ext. 4
www.elizabar.com

“I have been catering PASSOVER SEDERS for all of my 30 years in business and eating my mother’s gefilte fish for a lot longer. It all adds up to a lot of experience that I am happy to share with you here.”

Eli Zabar





PASSOVER TRADITIONS

Our Seder Plate

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

Eli's Handmade Matzoh

A New York Passover tradition.
\$15.00 / 1/2 pound

Basket of Eli's Matzoh

Expect to find partial pieces.
\$55.00
(serves 10-12)

Shmurah Matzoh

Made in Brooklyn under Rabbinical supervision. Available in one-pound and two-pound boxes.
\$35.00 / 1-pound box
\$70.00 / 2-pound box

Apple Walnut Haroset

Fresh apples and ground walnuts with a touch of wine.
\$9.00 / 1/2 pint

Persian Haroset

Rich, fragrant and dense with dried fruit.
\$10.00 / 1/2 pint

Housemade Fresh Horseradish

In red or white, you cannot serve gefilte fish without this holiday essential.
\$6.00 / 1/2 pint

Eli's Premium Gefilte Fish

Made from Eli's mother's recipe, slightly sweeter than our traditional recipe.
\$16.00 / 2 pieces

Traditional Gefilte Fish with Carrots and Aspik

Classically delicious.
\$13.00 / pint

Before sitting down to the Seder meal, try these old favorites served with matzoh:

Traditional Chopped Liver

Like everyone's mother used to make.
\$8.00 / 1/2 pint

Eli's Favorite Chunky Chopped Liver

This is Eli's favorite—big pieces of chicken liver and lots of buttery golden onions.
\$8.00 / 1/2 pint

Pickled Herring in Cream Sauce

Salty, sour and sweet, in the traditional onion and sour cream sauce.
\$9.00 / pint

Smoked Whitefish Salad

\$13.00 / 1/2 pint

Herring Salad

\$5.00 / 1/2 pint
Not traditional but always welcome.

Crudité Crate of Fresh Raw 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)



“There can be something wonderfully reassuring about sitting down to a dinner so traditional you know exactly what to expect.”

Eli Zabar



Catering & Home Shopping Departments
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PASSOVER DINNER

STARTERS • ENTREES • SMOKED FISH PLATTERS

Chicken Soup with Two Matzoh Balls

Extra matzoh balls are available.

\$14.00 / quart

ENTREES

Traditional Brisket with Gravy

Eli has been making brisket for 30 years and eating it for almost 60. He knows a thing or two about what makes great brisket.

\$34.00 / pound

Filet of Beef

A less traditional but equally delicious alternative to brisket.

\$60.00 / pound

Whole Roast Capon with Rosemary and Shallots

For a small Seder, a capon is an elegant and delicious bird.

\$49.00 / each
(serves 4-6)

Roast Free-Range Chicken

Crisp and golden, delivered whole or quartered.

\$21.00 / each
(serves 8-10)

Free-Range Turkey

When you have someone who likes to carve, there's nothing more delicious than a whole roast turkey. Be sure to order our matzoh stuffing to go with it.

\$95.00 / 14-16 pounds

Whole Boneless Fresh Turkey Breast

When you need extra white meat, this is a delicious and easy solution.

\$55.00 / 2 1/2-3 pounds

Rolled Spit-Roasted Turkey Breast

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

\$70.00 / 3 pounds
\$140.00 / 6 pounds

SMOKED FISH PLATTERS

Our generously portioned platters come beautifully garnished with olives, capers and lemons.

Smoked Fish Platter

A decadent selection of hand-sliced salmon, sable and whitefish.

\$145.00 (serves 8)
\$215.00 (serves 12)
\$285.00 (serves 16)

Smoked Salmon Platter

This is what you order for a family of salmon lovers.

\$125.00 (serves 8)
\$175.00 (serves 12)
\$235.00 (serves 16)

Whole Boneless Large Whitefish

This smoked fish arrives plattered and ready to serve.

\$45.00 / 2 1/4 pounds



“Maybe your mother was a great cook, maybe she wasn’t. Eli’s kugels won’t remind you of anything except how much you enjoy them.”

Eli Zabar





PASSOVER DINNER

COMPANION DISHES • FRESH AND SEASONAL ACCOMPANIMENTS

Each family has its own traditions and favorites. These are Eli's. They've stood the test of time and we look forward to them year after year.

Matzoh Stuffing with Mushrooms and Caramelized Onions
\$11.00 / pound

Tzimmes of Sweet Potatoes, Carrots and Butternut Squash
\$11.00 / pint

Spinach or Potato Kugel
\$11.00 / pound

Potato Pancakes
With applesauce before you sit down or alongside Eli's brisket, these soft-on-the-inside, crunchy-on-the-outside pancakes are part of nearly every Jewish holiday.
\$18.00 / half dozen

And of course,
Applesauce
\$9.00 / pint

Persian Haroset
Rich and intensely flavored, full of dried fruits and sweet wine. On a piece of matzoh with a dab of horseradish, it's a real treat.
\$10.00 / 1/2 pint

Apple and Walnut Haroset
Crisp, fresh, and flavored with honey and wine, this haroset is not just a tradition but a treat we look forward to.
\$9.00 / 1/2 pint

FRESH AND SEASONAL ACCOMPANIMENTS

Steamed Spring Vegetables with Dill
Carrots, zucchini, broccoli, asparagus, snap peas and fresh dill.
\$12.00 / pint

Herb-Roasted Beets
Mix these with roasted potatoes and carrots to get you out of a rut and add color to your meal.
\$13.00 / pint

Sautéed Root Vegetables
Turnips, parsnips, carrots, haricots vert and wild mushrooms.
\$13.00 / pint

Steamed Asparagus
A classic symbol of springtime.
\$19.00 / pound

Glazed Brussels Sprouts & Pearl Onions
Even people who think they hate brussels sprouts have been known to eat these.
\$13.00 / pint

Green Beans with Roasted Garlic
Another way to include green vegetables in your Passover meal.
\$11.00 / pint



“Like kosher wine, Passover desserts have come a long way. No apologies needed for the cakes and pastries on my menus.”

Eli Zabar





PASSOVER DESSERTS

FLOURLESS CAKES • FRUIT • SWEET AND FLOURLESS TREATS

FLOURLESS CAKES

Lemon Meringue Cake

Once again, we are making a flourless Passover version of our Mile High Lemon Meringue Cake. **\$95.00** (serves 14-16)

Chocolate Torte

A decadent, european-style torte, filled with rich, chocolate buttercream. **\$40.00**

Chocolate Almond Cake

An elegant cake made with almond flour and glazed with dark chocolate. **\$40.00**

Chocolate-Glazed Orange Cake

A chocolate, orange and almond torte iced with chocolate ganache and garnished with candied orange peel. **\$30.00**

Walnut Date Torte

A nutty, fruity ring with a beautiful sugar glaze. **\$30.00**

Marble Cheesecake

Dense, rich cheesecake ribboned with swirls of deep, dark chocolate make this a perennial favorite. **\$40.00**

Macaroon Cake

Raspberry-filled yellow sponge cake topped with almonds, macaroons & coconut marshmallows—just heavenly! **\$40.00**

Orange, Lemon or Marble Sponge Cake

Sweet and light, these are great alone or with fruit. **\$17.00 / \$30.00**

FRUIT

Sliced Fruit Platter

A seasonal selection from our market. **\$75.00** (serves 10-12) **\$100.00** (serves 15-18)

Premium Holiday Fruit Salad

\$24.00 / quart

SWEET AND FLOURLESS TREATS

French Macaroons

Pretty in pink and delicious in pistachio, these French-style, flourless macaroons are a real treat. Assorted flavors: vanilla, blueberry, coffee, raspberry, pistachio & caramel **\$13.00 / 1/4 pound** (7 pieces)

Coconut or Almond Macaroons

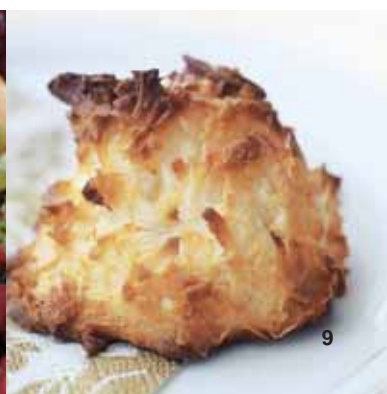
Plain, chocolate or chocolate dipped. **\$13.00 / 1/2 pound**

Meringue Clouds

Sweet treats, alone, or filled with fruit and whipped cream. Assorted flavors: pistachio, raspberry, chocolate, hazelnut and blueberry. **\$4.00 / each**

Our Passover Sweets Basket

Brownies, coconut marshmallows, sponge cake and assorted macaroons. **\$75.00** (serves 10-15)



“One of the departments we are proudest of at Eli’s is our meat department. Although we haven’t always met the cow, we can say that we know where our meat comes from and how it is cared for as it grows—it’s grass fed and from New York State without any of the disturbing additives.”

Eli Zabar



Catering & Home Shopping Departments
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BUTCHER DEPARTMENT

Head butcher Mark Reyes and his talented staff are proud to offer grass fed New York State beef, free from the additives we all have reason to be concerned about. They are equally proud to call themselves “old-fashioned” butchers--the kind that cut your meat to order, offer advice on cooking times and share recipe tips.

For a traditional holiday like Passover, they know what you want. Classics like brisket, spring lamb and tiny pousins are perfect for this season. The butchers are also ready, willing and able to encourage you to try something new. Why not short ribs or lamb shanks, with tzimmes or matzoh stuffing on the side?

PASSOVER IN THE BUTCHER SHOP MEANS

- Soup birds
- Chicken fat
- Chicken livers
- Organic chickens
- Roasting chickens
- Capon
- Boneless turkey roast
- Free-range turkey
- Beef brisket
- Whole filet of beef
- Prime rib roast
- Short ribs
- Rack of veal
- Veal breast
- Marrow bones
- Leg of lamb
- Spring lamb
- Crown roast of lamb
- Marinated lamb top round
- Lamb shanks





W.I.N.E.

wine & spirits

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

212.717.1999



PASSOVER WINES

CHOOSING A WINE FOR PASSOVER

Pairing wines with any rich feast is a challenge. For some, a kosher meal means lower expectations from their wine pairings. Let's face it: There's a lot of bad wine produced, kosher or not.

At **W.I.N.E.** we spend a lot of time, leading up to the holidays, sampling the bottles we intend to offer you, plus many more that don't make the grade. You can be sure that our final choices are not just good "for a kosher wine", it's good drinking by all of our usual standards.

We expect to have most of these Kosher wines available for tasting in the store through the holiday.

RED

Recanati Cabernet Sauvignon, Israel

Medium-bodied with soft, smooth tannins. Very appealing fruits with a hint of chocolate and mint. From one of our favorite Israeli estates. **\$19.99**

Yarden Syrah, Israel

Yarden's Syrah is an excellent example of what you should expect from a bottle of wine, kosher or not. It is firm and smooth, packed with plums, cherries and a spicy touch of clove. It is sensational with food. One of the great kosher wines being made today. **\$35.99**

Recanati Special Reserve Blend 2005, Israel

A Bordeaux style blend that grabs you with its lush black fruit and velvety tannins. This wine has a long complex finish full of sage, eucalyptus and chocolate. A great bottle of wine, period. **\$52.99**

Terra di Seta Chianti, Italy

This wine, made from the Sangiovese grape, is a smooth yet rich offering. It has a fresh, fruity bouquet and a wonderful structure that makes it a very user-friendly choice for you holiday meal. **\$28.99**

Ohra Kiddish Wine, Jerusalem

The traditional kiddish wine, Ohra is almost always evocative of the seders of childhood. **\$6.99**

WHITE

Galil Chardonnay, Israel

Hints of citrus and toasty oak with a touch of peaches and honey and a dry finish. **\$19.99**

Recanati Chardonnay Reserve, Israel

A full-bodied chardonnay with toast and rich fruit balanced with a crisp minerality that is reminiscent of Chablis. **\$33.99**

Golan Sion Creek White, Israel

Produced entirely from grapes grown in the Golan Heights, this is a sparkling, semi-dry Riesling blend with a nose of flowers and fresh herbs and a nice crisp quality. The touch of sweetness makes the wine a less obvious, but very suitable choice for a big meal. **\$14.99**

Carmel Moscato, Israel

A soft, semi-sweet white with a hint of spritz. A real crowd pleaser before or after a meal. **\$16.99**

Goosebay Sauvignon Blanc, New Zealand

Tropical fruits on the nose and a dry, fresh feel to compliment the fish and lighter dishes at the table. **\$25.99**

SPARKLING

Castell d'Olerdola Cava Brut NV

What better way to start off a holiday than with a lovely bottle of bubbly. Crisp and refreshing, this is an excellent drinking Kosher sparkling wine. **\$22.99**

ELI'S FLOWERS

For Passover, give in to the temptation to fill the house with flowers. Whether small or large, our lush, abundant bouquets are hand-crafted and charmingly unique. Do you have a favorite vase? Bring it in and let us deliver it home to you filled with seasonal blooms.

For plants, flowers by the stem, custom arrangements or to send a gift of flowers, call the **Flower Department 212.717.8100 ext. 223.**



Flower Department
212.717.8100 ext. 223



Taste Restaurant
& Wine Bar



Eli's Vinegar Factory



E.A.T.

ELI'S PRIVATE PARTIES

Eli Zabar's name has always been synonymous with great catered meals, but now he's added 3 great spaces to wine, dine and party in...one in each of his stores. Each space has its own unique menu options and uses Eli's wine store and flower department to complete the party package.

A SEDER AT ELI'S

If your family has outgrown your dining table, consider hosting your Seder at Eli's. 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.



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

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



FRESH FRUIT BASKETS

The produce department at Eli's is probably the best in New York. Seriously committed to locally grown produce, Eli also has strong relationships with California growers. He flies fruit in daily during peak seasons on the West coast. Each basket is all fruit—you will not find its bottom stuffed with packaging.

Available in the store over the holidays
and made to order year round.

From \$65.00-\$150.00

The items on this menu are not kosher.

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