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PASSOVER

It's not the Holidays without Eli's

elizabar.com | 212 860 1340

TRADITIONS



a

This year, Spring has gifted us with an especially festive week of holidays, starting with Passover on April 1 and Easter Sunday on the 5th of the month. Both wonderful opportunities to gather friends and family together.

Passover has always been a favorite time for me because it's all about two things I love: family and food.

At our house we start with chopped liver made with my mother's not-so-secret recipe, served on my house-made sourdough matzoh. My wife sets a beautiful table with pots of fresh parsley from the greenhouses, along with all the other traditional elements of this celebration.

It's gratifying to know that all over the city, there are tables full of people telling the story of the Exodus, singing holiday songs and eating traditional foods, often from family recipes passed down through generations.

Easter is a holiday I love as well, because my stores fill up with rabbits and chickens—chocolate, brioche, marshmallow, you name it. It's a sea of pastel colors, and furry and fluffy friends.

Whichever holiday you are celebrating—maybe it's just the arrival of Spring—take a moment, breathe deeply and enjoy.



Eli Zabar

SCAN
to order
catering



b



c



d



e

a Eli's Seder Plate
With hard-boiled egg, shank bone, horseradish, haroset and parsley bouquet

b Matzoh
Three different kinds of matzoh are available to celebrate with: Eli's house-made sourdough, Shmurah matzoh made in Brooklyn under rabbinical supervision and tradition matzoh squares in a box.

c Pickled Herring in Cream Sauce
Delicious on matzoh

d Housemade Horseradish
Freshly grated. White is slightly hotter than red, and both are full of flavor

e Parsley Pots
Eli's flat leaf Italian parsley plants come in 4" terra cotta pots. Organic and rooftop grown. This traditional part of the Seder Plate makes a wonderful, edible replacement for flowers on your holiday table. Call Eli's Flower Shop to order: (212) 717-8100 ext 1

STARTERS



a

a Chicken Soup with Matzoh Balls

Eli Zabar has been making and serving chicken soup for over 45 years and eating it for a lot longer. He knows a thing or two about how to make delicious chicken soup and feather-light matzoh balls

b Eli's Favorite Chunky Chopped Liver

Big pieces of chicken liver and lots of buttery golden onions

c Eli's Premium Gefilte Fish

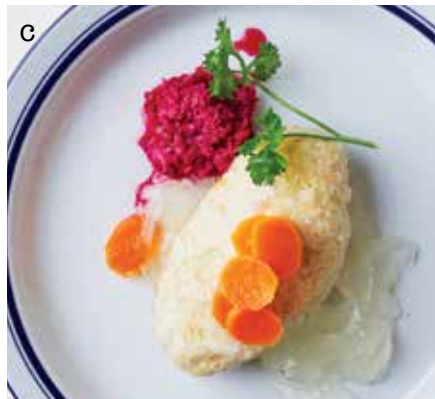
A very savory gefilte fish made from Eli's mother's recipe

d Crudités

Raw vegetables and a dip are great for starters



b



c



d

PASSOVER DINNER



a



b



c

d



e



f

a Whole Roasted Capon
When a turkey is too big and a chicken is too small, a capon is a delicious solution

b Salmon with Roasted Vegetable
The presentation is as mouth-watering as the fish!

c Filet of Beef
We call this a crowd pleaser and love it served with our creamy, kicky horseradish sauce

d Horseradish Sauce
Just the right amount of "bite"

e Eli's Traditional Brisket with Gravy
Delicious all year round, eagerly anticipated at Passover

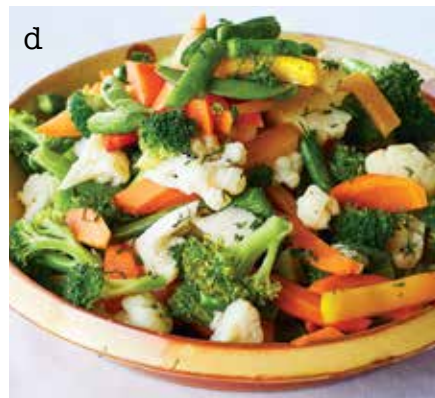
f Uncooked Oven-Ready Free-Range Turkey
An easy way to impress your family: effortlessly pull a perfect roasted bird out of your oven. Available in 2 sizes

g Rolled Spit-Roasted Turkey Breast
The herbs give this moist, tender bird flavor. Hot or cold, it's a winner



g

SEASONAL ACCOMPANIMENTS



- a. Potato Pancakes**
Soft-on-the-inside, crunchy-on-the-outside pancakes, delicious as a side
- b. Housemade Applesauce**
We depend on naturally sweet Fall harvest apples so there's never any sugar in our applesauce
- c. Potato or Spinach Kugel**
Eli's recommendation: don't make a choice, have both
- d. Steamed Spring Vegetables with Dill**
Fresh and crisp under a shower of dill
- e. Herb-Roasted Beets**
If you like beets, we promise you will love these
- f. Steamed or Grilled Asparagus**
Asparagus is a sure sign of spring

BUTCHER SHOP



HOLIDAYS IN ELI'S BUTCHER DEPARTMENT MEANS:

- First-cut Beef Brisket
- Filet of Beef (Tenderloin)
- Prime Rib Roast
- Leg of Lamb
- Frenched Rack of Lamb
- Veal Rack
- Veal Tenderloin
- Veal Breast (Brisket)
- Veal Shoulder Roast
- Boneless Loin of Veal
- Free-range Roasters
- Roasting Chickens
- Free-range Capons
- Free-range Turkeys
- Boneless Turkey Breast Roast (Plain or Seasoned)
- Soup Birds
- Flanken for Soup
- Chicken Livers
- Chicken Fat

Spring is a season when Eli's Butcher Department shines

Passover and Easter traditions rule this April at Eli's, and whatever yours are, the experts in Eli's Butcher Department will make sure you have what you need to make a meal your ancestors would be proud of.

Brisket is king for Passover, and why not? Nothing wrong with chicken, turkey or a capon either. For Easter, nothing better than roast baby leg of lamb or a glorious, baked ham.

Marc Reyes, our master butcher, likes to say that leftovers are just as important as the meal itself. You'll want enough for snacking through the holiday.

Call **Marc Reyes**, Master Butcher directly at **(212) 860-1340** to order your holiday meats.

SWEETS & FRUIT



- a **French Macarons**
Rich in taste but gluten-free, these are one of our most popular delicacies
- b **Passover Sweets Crate**
Coconut & Almond Macarons, Brownies, Coconut Marshmallows, Sponge Cake & Meringue Kisses
- c **Coconut Marshmallows**
Crispy toasted coconut on our housemade marshmallows
- d **Coconut Macarons**
Plain or chocolate-dipped
- e **Fruit Salad**
Perfect over sponge cake slices
- f **Almond Macarons**
It's not Passover without these chewy classics. Plain or chocolate-dipped



PASSOVER CAKES



- a **Sponge Cake Rolls**
Almond flour sponge with raspberry jam & toasted almond; lemon curd and coconut; or buttercream & nuts
- b **Cheesecake**
Dense, rich 9" cheesecake. Choose Classic or Marble, ribboned with swirls of deep, dark chocolate
- c **Chocolate-Glazed Orange Cake**
Chocolate and orange: two flavors that go together like singing in the shower
- d **Chocolate Torte**
European-style torte filled with rich chocolate buttercream
- e **Mile-High Lemon Meringue Cake**
Lemon curd sandwiched between flourless sponge cake layers with an extravagant quantity of meringue icing

THE FLOWER SHOP



In this season, the Flower Shop at Eli's showcases blooms from a veritable bouquet of nations: sweet peas from Japan, ranunculus from Canada, roses from the gardens of David Austin in England, delphinium from Kenya, tulips from Netherlands, anemone from Italy and potted herbs from the greenhouses on Eli's rooftops.

Tablescapes, centerpieces, bouquets to gift and single stems to admire. It's all here at the Flower Shop at Eli's, and it's impossible to resist. Let Sarah and her Flower Power team help you bring this beauty into your life.

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



elizabar.com
212 717 8100 ext 1



THE WINE SHOP

Wine is a Passover essential, a central symbol of the holiday's story of gaining freedom from oppression. This Passover we invite you to discover beautiful and delicious wines of Israel: from the Negev, the Golan Heights, Galilee and the Judean Hills. At Eli's List we are proud to present kosher wines that are expressive, interesting, full of character and above all, delightful companions for food.

For our current inventory visit us online at www.elislist.com, give us a call at **(212) 717-1999** or drop by in person at 1415 Third Avenue.

order now at elislist.com



Germán Calle,
our Sommelier

ELI'S LIST elislist.com



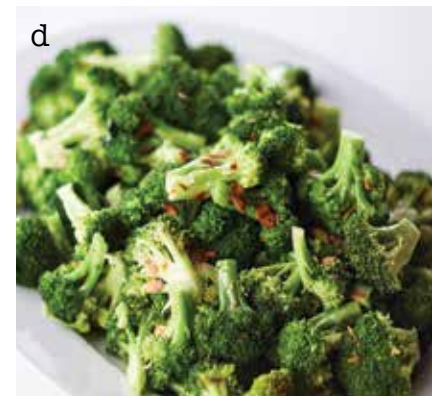
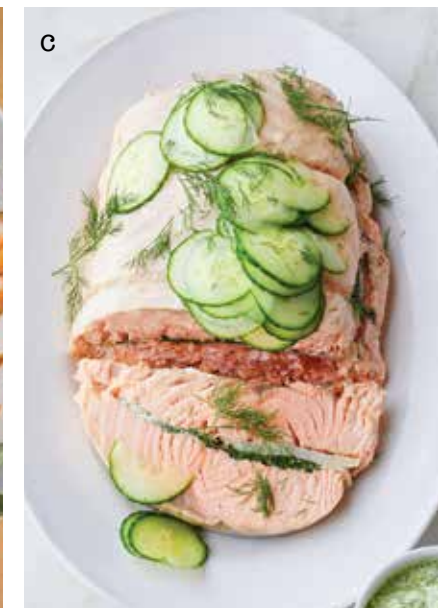
EASTER CELEBRATIONS



- a Housemade Charcuterie Board**
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
- b Eli's Crisps Basket**
This basket of Eli's assorted crisps and thins is a perfect accompaniment to a cheese board or snack tray
- c Eli's Lasagna**
Meat lasagna or wild mushroom lasagna, all with housemade pasta and fresh ricotta
- d Imported Cheese Board**
A selection from one of New York's best cheese departments
- e Carrot & Dill Soup**
Intensely flavorful, this rich seasonal soup does not contain any dairy



- a Berkshire Bone-In Smoked Ham**
When you are feeding a crowd, order a ham to keep your turkey company
- b Sliced Fresh Turkey Breast**
Always moist because we roast it in-house with all the care and attention we give to everything we prepare
- c Poached Salmon**
Simple and elegant. And be sure to order your cucumber-dill sauce!
- d Broccoli Sautéed with Garlic**
Equally delicious hot or at room temperature
- e Turkey Gravy**
Less work for you, more time for other things
- f Mashed Potatoes**
Delicious on their own, they sing when introduced to Eli's Gravy
- g Roast Leg of Lamb**
Bone in and fragrant with garlic and herbs



EASTER DESSERT



- a. **Carrot Cake**
Obviously the Easter bunny loves this cake, and we do too, especially the cream cheese frosting.
 - b. **Hot Cross Buns**
Eli's transforms his buttery brioche dough into these fruit-laden traditional Easter buns. Order dozens!
 - c. **Lemon Meringue Layer Cake**
Yellow cake layers, lemon curd and toasted meringue.
 - d. **Coconut Cake**
Tender yellow cake, lemon curd filling and fresh coconut icing
 - e. **Mini French Pastries**
Coffee and chocolate eclairs and Opera slices—so chic!
- Brioche Bunnies** (Back Cover)
Another way to break bread. Slice this bunny to serve with baked ham.



HOLIDAY GIFT BASKETS



PASSOVER GIFT BASKET

When friends or family are absent from your Seder table let them know you are thinking of them by sending a basket of holiday traditions—moist coconut macarons, Eli's housemade sourdough matzoh, sponge cake and Passover brownies.

GB95 | PASSOVER GIFT BASKET • \$150.00
GB96 | DELUXE PASSOVER GIFT BASKET \$250.00

EASTER BASKETS

Too bad Easter comes only once a year. These baskets, filled with traditional Easter candy, cookies and jellybeans, plus plenty of bunnies, are so cute, cuddly and yummy, we'd like every day to be Easter.

GB45 | HEY EASTER BUNNY BASKET \$150.00
GB79 | DELUXE HEY EASTER BUNNY BASKET • \$250.00



“The Gift of Food Is Always in Good Taste”

HOW TO ORDER: Catering: elizabarcatering.com • Baskets: elizabar.com • Visit: 80th & Third Avenue • Call: 212.860.1340

elizabar.com



Scan to order Gift Baskets

@elizabarnyc

order online @ elizabar.com



EASTER

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