

THANKSGIVING

Catering from Eli's &
the Vinegar Factory



212.987.0885 ext. 4
www.elizabar.com

“Celebrate Thanksgiving.
Make it the happy family day
it’s meant to be.”

Eli Zabar



Catering & Home Shopping Departments
212.987.0885 ext. 4



STARTERS & BIRDS AND BEASTS

STARTERS

Pain de Canapé

Three dozen assorted tea-sized canapés on Eli's famous health, pumpernickel and sourdough bread. Great presentation: they are re-assembled to look like a giant muffin.

\$60.00

Marcona Almonds

Nuts dressed up with fresh thyme, olive oil, and sea salt—delicious with a glass of champagne while you talk turkey.

\$19.00 / 7 ounces

Eli's Crisp Basket

Another excellent beginning to this festive meal. Eli's Crisps and Thins are deliciously addictive—they'll whet your appetite but won't fill you up.

\$60.00 (serves 12-14)

Pumpkin and Butternut Squash Soup

Richly fragrant with the flavors of the season. Serve it as we do with Eli's Croutons.

\$14.00 / quart

Corn Chowder

Start your Thanksgiving meal with a New England tradition.

\$14.00 / quart

Carrot Soup

Consider a sprinkling of toasted pumpkin seeds as a garnish.

\$14.00 / quart

BIRDS AND BEASTS

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)

Fresh Boneless Turkey Roast

Golden brown with herbs from the rotisserie, this unique roast is all succulent white meat.

\$70.00 / 3 pounds

average (serves 4-6)

\$140.00 / 6 pounds

average (serves 8-10)

Whole Boneless Fresh Turkey Breast

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

\$55.00 / 2½-3 pounds

(serves 4-5)

Roasted Free-Range Chicken

Crisp and golden, these birds are delivered whole or quartered.

\$21.00 each

(serves 2-3)

Whole Roast Capon

For a small group, a capon is an elegant and delicious choice. Choose a noodle kugel instead of stuffing.

\$49.00 each

(serves 4-6)

Whole or Sliced Glazed Baked Ham

A perfect companion to a turkey if you are planning a buffet.

\$25.00 / pound

Giblet Gravy


Less work for you, more time for other things.

\$10.00 / pint

Fresh Turkey Gravy

\$10.00 / pint



A photograph of three food items: a loaf of bread sliced on a wooden cutting board, a bowl of stuffing, and a bowl of cranberry sauce. The bread is golden brown and sliced into several pieces. The stuffing is in a white bowl and contains bread cubes, green onions, and other ingredients. The cranberry sauce is in a white bowl and is dark red with whole cranberries. The items are arranged on a white surface.

“The parts of
the menu we
can’t celebrate
without.”

Eli Zabar



THANKSGIVING DINNER TRADITIONS

Eli's Traditional Bread Stuffing

Big chunks of buttery sourdough bread, herbs, and onions.
\$9.95 / pound

Autumn Vegetable Stuffing

Loaded with carrots, parsnips, turnips, celery root, and onions, plus Eli's bread, of course.
\$10.95 / pound

Corn Bread Stuffing

Golden yellow corn bread crumbs are studded with apricots, raisins, and dried cranberries.
\$11.95 / pound

Fresh Cranberry Sauce

Bursting with whole plump, tart cranberries, this recipe involves cooked berries and is an essential component of any Thanksgiving feast. Not bad on the sandwiches the day after either.
\$11.95 / pint

Cranberry Orange Relish

Freshly ground raw berries and oranges go into this not too sweet holiday classic.
\$12.95 / pint

Fall Harvest Applesauce

New York State's best apples become New York City's best applesauce.
\$9.00 / pint

Corn Bread Loaf

Coarsely ground white and yellow corn meal make a crumbly and delicious loaf that you can imagine the Indians carrying to the first Thanksgiving feast.
\$12.95 / each

Jalapeño Corn Bread

A classic with a kick!
\$14.95 / each

Eli's Pull-Apart Rolls

Made of buttery brioche for mopping up the gravy. Not bad for a miniature sandwich either.
\$9.95 / dozen

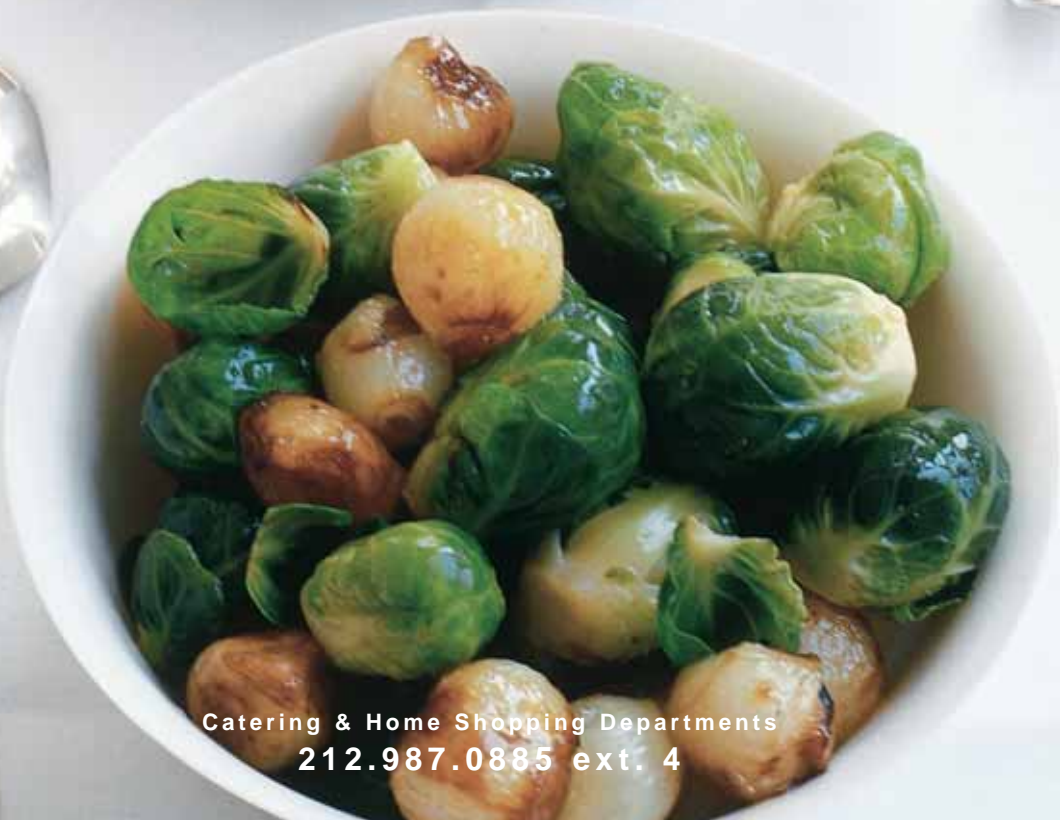
Eli's Assorted Dinner Rolls

Raisin nut, 7-grain and sourdough are some of the favorites you'll find here.
\$4.50 / ½ dozen

Note:

Don't forget to order extra Eli's bread for turkey sandwiches!





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SEASONAL ACCOMPANIMENTS

Autumn Vegetable Medley

Wild mushrooms, parsnips, carrots, turnips, and haricots vert sautéed with herbs.
\$13.00 / pint

Glazed Butternut Squash

One of our favorites—wedges of this fall classic with butter and the secret ingredient—brown sugar.
\$13.00 / pound

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

Steamed Vegetables with Dill

Carrots, zucchini, broccoli, asparagus, snap peas tossed with butter and fresh dill.
\$12.00 / pint

Candied Yams

If you can tell a yam from a sweet potato, these are for you. Peeled whole, with butter and honey and never a marshmallow in sight.
\$10.95 / pound

Sage Roasted Beets

For Eli, beets like these roasted beauties just have that earthy taste of fall.
\$13.00 / pint

Creamed Spinach

A non traditional and completely delicious addition to your menu.
\$10.95 / pint

Celery Root and Leek Purée

This silky purée is so good you don't need gravy.
\$12.95 / pint

Mashed Potatoes

For some people, fluffy mashed russet potatoes are what this holiday is all about.
\$10.00 / pint


Sweet Potato Purée

Another holiday essential. Think about serving a trio of pureés—sweet and mashed potatoes plus celery root.
\$9.95 / pint

Corn Pudding

A recipe that goes back to the Pilgrims. Fresh corn off the cob plus cream and eggs make a delicate souffle-like pudding.
\$14.95 / pound





“Who can choose...
that’s how
the dessert buffet
was invented.”

Eli Zabar



THANKSGIVING DESSERTS

Pumpkin Pie

Always made with fresh pumpkin and a shortbread crust. We look forward to it all year long.

\$24.00 / each
(serves 8-10)

Harvest Crumble Pie

This is the other pie we wait all year for—apples, pears, cranberries, raisins, and a streusel topping.

\$24.00 / each
(serves 8-10)

Pecan Pie

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

\$24.00 / each
(serves 8-10)

Eli's Fruit Pies

Choose from apple, blueberry, plum, cherry, peach, or strawberry rhubarb, all in a shortbread crust.

\$24.00 / each
(serves 8-10)

Carrot Cake

Whether or not the Pilgrims made cakes with carrots, by now carrot cake has become an American classic and Eli's richly frosted version is deserving of that title.

\$39.95 / each
(serves 8-10)

Cranberry Bread Pudding

There are some people who love this pudding so much they don't wait for dessert. They serve it with the turkey instead of stuffing!

\$10.95 / 1 pound
\$21.90 / 2 pounds

Gingerbread Loaf

On its own or with applesauce and whipped cream—a simple, spicy and comfortable way to end your feast.

\$16.95 / 1½ pounds

4-Layer Cakes

Traditional layer cakes, right out of a Wayne Thibault painting. Choose yellow or chocolate cake with white or chocolate frosting.

\$39.95 / each
(serves 8-10)

Coconut Cake

Not exactly a Thanksgiving tradition but delicious none the less—yellow cake with lemon curd between the layers

\$39.95 / each
(serves 8-10)

Decorated Shortbread and Gingerbread Cookies

Turkeys, pumpkins, and maple leaves—pretty enough to use as table decorations.

\$21.95 / 5 cookies





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THANKSGIVING DESSERTS

Tarte Tatin

This french classic—caramelized apples in a shortbread crust—seems right at home at an American Thanksgiving feast.

\$30.00 / each
(serves 8-10)

Fruit Strips

8" strips of puff pastry hold roasted apricots or poached pears with almond cream, strawberries and raspberries.

Each sit on a bed of fruit purée.

\$20.00 / each
(serves 6-8)

Cheese Cake

Did the Pilgrims serve cheesecake? We'll never know, but New Yorkers do.

\$39.95 / each
(serves 8-10)

Cranberry Rugelach

A very successful holiday twist on classic raisin rugelach, serve it for breakfast or dessert.

\$12.00 / box
(12-14 pieces)

Baked Rome Apple with Dried Fruit

We love this homey American classic served with unsweetened heavy cream from upstate New York.

\$7.95 / each

Premium Holiday Fruit Salad

Melon, berries, pineapple and citrus for the virtuous amongst us.

\$24.00 / quart
(serves 3-4)

Sliced Fruit Platter

As pretty as a flower arrangement, could be a centerpiece—serve it with holiday cookies.

\$95.00
(serves 10-15)

\$150.00
(serves 16-24)

Eli's Cheese Tray

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

\$95.00
(serves 10-12)

\$150.00
(serves 15-18)

Mile High Lemon Meringue Cake

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

\$95.00 / each
(serves 14-16)

Holiday Sweets Basket

An irresistible assortment of brownies, blondies, cranberry rugelach, cookies, and biscotti to serve all on it's own or with baked apples or fruit salad.

\$75.00
(serves 10-15)

\$145.00
(serves 16-24)



“Organic, Heritage,
Free-range or Butterball,
turkeys have come a long way.”

Eli Zabar



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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.

Choices for Thanksgiving stay close to the traditional. This is not the time to surprise anyone—but your family will be pleased to find that you cooked the turkey yourself. Prepare to be tempted by Marc's suggestions.

THANKSGIVING IN THE BUTCHER SHOP

- Whole local organic turkey
- Heritage Turkeys (Pure breed birds)
- Whole fresh free-range turkeys
- Rolled and spit-roasted turkey breast with herbs (cooked or raw) from local upstate farms
- Turkey breast on the bone
- Boneless half turkey breast
- Roasting chickens and fryers
- Cornish hens
- Poussin
- Pekin duck
- Normandy duck
- Squab
- French Guinea fowl
- White pheasant
- Red feather chicken
- Partridge

- Fresh rabbit (Local N.Y. State)
- Loose fennel pork sausage
- Loose chicken apple sausage
- Spiral-cut ham
- Vermont smoked bone-in ham
- Smoked boneless ham
- Berkshire Heritage pork
- Fresh hams
- Fresh bone-in ham





W.I.N.E.

wine & spirits

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



CHOOSING A WINE FOR THANKSGIVING

With the Thanksgiving menu so richly varied and each family so unique in keeping or creating traditions, choosing the right wines is a challenge we look forward to all year long. The field is wide open, the choices many, so come on in and let's talk turkey.

WHAT TO DRINK BEFORE DINNER

Do Ferrerio Rebisaca
Do Ferrerio makes some of the world's greatest examples of Albarino and this fresh clean wine, a blend from the Northern area of Rias Baxis is an easy yet intriguing way to start off your gathering. Great on its own or with finger foods, especially nuts.
\$25.00

Francis Boulard Les Murgiers Extra Brut NV
This small, individually run estate has turned out exceptional offerings, some of the finest NV champagnes we have had. An offshoot of a well-known Champagne estate, this first vintage has already garnered accolades for Francis Boulard as well as acclaim from around the wine industry.
\$63.00

RED

Telmo Rodriguez Al Muvedre
This fantastic biodynamic property near Alicante in Spain, turns out some of the best values available in the wine world. Their mourvedre is a rich, slightly spicy treat that will pair well with your turkey day feast. And at this price, it's irresistible.
\$17.00

Johann Michel Syrah "Cuvee Grain Noir"
From the same plot that makes his Cornas, but from the younger vines, this Syrah just gets better with every sip. Delicious from the get go, it keeps opening up. The deeper, darker Syrah profile here is a great pair for the rich range of your holiday meal.
\$25.00

Chateau des Tours Cotes du Rhone
From the producers of the famed Chateauneuf-du-Pape, Chateau Rayas, comes this full-bodied, lusciously textured Cotes-du-Rhone which seems to set the bar for what the region can do. A powerful, but approachable Rhone red that can talk turkey with the best of them.
\$38.00

Aurelien Verdet Hautes-Cotes-du-Nuits "Le Prieure"
The wonderfully fresh and utterly attractive nose of a classic pinot noir. Energetic, precise and deep, this is a great value for Burgundy lovers. This is a drier pinot for those who like it that way.
\$40.00

WHITES

Domaine Gresser Gewurtztraminer
Leaning more to the classic French style than his cousin, Marc Kreydenweiss, Gresser makes a more subdued Gewurtztraminer, but still a racy, spicy offering that packs enough punch to go toe to toe with this heavyweight meal.
\$26.00

Nicolas Paibot Pouilly Fume
There are a lot of ordinary, mid-quality Pouilly Fumes out there and that's one of the reasons we often find ourselves without a Pouilly Fume to offer. But Paibot produces a pure and wonderfully fresh bottling of Sauvignon Blanc with enough fruit and acidity to keep up with your dinner from start to finish.
\$29.00

Billaud Simon Chablis AC
From one of the great Chablis houses comes a completely classic Chablis with notes of iodine and green fruit and a subtle saline texture that is also picked up by the concentrated and bone dry flavors that offer ample vivacity and acid. The less oak on a Chardonnay, the better. And it doesn't get less oaky than Chablis.
\$33.00

ELI'S FLOWERS

Fall flowers, chrysanthemums, dahlias, asters and autumn leaves, branches of wild apple, and bayberry bring the season's harvest to the table in a dramatic way. Consider arranging colorful autumn leaves with lady apples and baby pumpkins on your table or piling clementines among pots of sage. For a bigger splash of color, order a bouquet in the lush last shades of November foliage. By the stem, the bunch, or the custom bouquet, Eli's Flower Department is celebrating the season.

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

Right after Thanksgiving, the urge or the necessity to give a holiday party can sneak up on us. With 3 very different rooms for festivities, 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 is
always in good taste.”

Eli Zabar



A GIFT OF CHANUKAH

Eli's Chanukah basket contains the essentials for a beautiful and delicious family celebration. The bread menorah is made with Eli's classic brioche dough, rich with eggs and butter. Eli's famous crisps, nuts and gelt are kosher, and there are candles to light.

GB12 Chanukah Basket	\$100.00
GB13 Deluxe Chanukah Basket	\$150.00

Order Eli's Gift Baskets

www.elizabar.com or call 866-354-3547

YOU WILL FIND A COMPLETE RANGE
OF GIFT BASKETS FOR THIS HOLIDAY SEASON AT
www.elizabar.com



A CHRISTMAS CLASSIC

Imagine the best Christmas stocking ever—that's Eli's Christmas basket. It's stuffed with a sentimental and traditional collection of holiday sweets. Each basket includes a ginger cake, three kinds of holiday cookies, cocoa and marshmallows plus peppermint and chocolate holiday treats.

GB09 Christmas Classic	\$100.00
GB10 Deluxe Christmas Classic	\$150.00
GB11 Super Deluxe Christmas Classic	\$250.00

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



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



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