



PASSOVER CATERING MENU

HORS D'OEUVRE

- Gefilte Fish / 9.00 a portion
- Chopped Liver / 32.00 a pint
- Smoked Salmon / 65.00 a lb.
- Smoked Whitefish Salad / 55.00 a pint
- Herring in Cream Sauce / 8.50 each
- Crudités / 90.00 or 175.00 basket

SOUPS

- Chicken Soup w/ Matzoh Balls / 12.00 a pint
- Extra Matzoh Balls / 4.00 each
- Carrot Soup / 12.00 a pint

ENTREES

- Roasted Chicken w/Potatoes & Carrots / 28.00 each
- Roasted Capon / 8.00 a lb. (raw weight)
- Roasted Turkey / 12.00 a lb. (raw weight)
- Brisket of Beef w/Potatoes & Carrots / 29.00 per person
- Roasted Leg of Lamb / 40.00 a lb.

VEGETABLES

- Roasted Potatoes & Carrots / 16.00 a pint
- Grilled Vegetable Platter / 100.00 or 145.00 each
- Sweet Potato Purée / 18.00 a pint
- Mashed Potatoes / 18.00 a pint
- Potatoes Dauphinoise / 24.00 each
- Potato Pancakes / 4.00 each
- Roasted Sweet Potatoes / 16.00 a pint

SWEETS

- Chocolate Truffle Cake / 50.00 each
- Flourless Chocolate Cake / 25.00 or 50.00 each
- Chocolate-Iced Orange Sponge Cake / 25.00 or 45.00 each
- Sponge Cake Rolls / 25.00 each
- Yellow Sponge with Praline & Nuts
- Yellow Sponge with Lemon Curd & Coconut
- Yellow Sponge with Raspberry Jam & Toasted Almonds
- Chocolate Sponge with Chocolate Ganache (no nuts)
- Cheesecake / 25.00 or 50.00 each
- Mile-High Lemon Meringue Cake / 125.00 each
- Poached Pears w/Caramel Sauce / 6.00 each
- French Macarons / 10 assorted for 20.00
- Almond or Coconut Macarons / 32.00 a lb.
- Chocolate Dipped Macarons / 40.00 a lb.
- Florentines / 40.00 a lb.
- Fruit Platter / 100.00 or 160.00

ETC.

- Seder Plates / 24.00
- Homemade Applesauce / 24.00 a pint
- Haroset / 18.00 a pint
- Red or White Horseradish / 8.00 a 1/2 pint
- Eli's Handmade Matzoh / 30.00 a lb.

To place a catering order, please call 212 772-0022 • www.elizabar.com

THE ITEMS ON THIS MENU ARE NOT KOSHER