

# HOLIDAY CATERING



212.717.8100 EXT 9 ELIZABAR.COM

Bite-Size Potato Pancakes  
with Caviar



## HOLIDAY CENTERPIECES & CHANUKAH TRADITIONS

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

\$145 / 14-16 pounds (serves 12-14)  
\$195 / 22-24 pounds (serves 18-20)

#### Rolled Spit-Roasted Turkey Breast

Golden brown and all succulent white meat  
\$96 / 3 pounds average  
\$190 / 6 pounds average

#### Whole Boneless Roasted Turkey Breast

\$95 / 2½-3 pounds

#### Whole Roast Capon

\$49 / each (serves 4-6)

#### Orange-Glazed Cornish Hens

\$14.95 / each (serves 1-2)

#### Roasted Leg of Lamb

\$150 / each (serves 8-10)

#### Filet of Beef

\$75 / pound

#### Beef Wellington

\$75 / pound (2 lb minimum)

#### Crown Roast of Pork with Cornbread Stuffing

\$150 / each (serves 8-10)

#### Sliced Brisket of Beef

\$45 / pound

#### Berkshire Bone-in Smoked Ham

When you are feeding a crowd, order a ham to keep your turkey company.  
\$230 / each (20-25 lb)

#### Whole Glazed Boneless Ham

Easy to slice, easy to serve, and great for sandwiches the day after.  
\$220 / each (10-12 lb)

### TRADITIONS

#### Chicken Soup with Two Matzoh Balls

Extra matzoh balls are available  
\$20 / quart

#### Potato Pancakes

To serve with sour cream and applesauce or as Eli does, with caviar

\$24 / half dozen

#### A bite-size version:

\$36 / dozen

#### Fresh Applesauce

\$16 / pint

#### Salmon Roe

\$25 / 5 oz

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

#### French-Style Beef Stew

#### Hunter-Style Veal Stew

#### Asian Salmon Filet

#### Lemon-Thyme Seared Chicken

#### Balsamic Chicken

Chicken Pot Pie



## ONE-DISH MEALS & COMPANION DISHES

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

### \* Jambalaya

Shellfish and sausage tossed with herb-flecked rice and a dash of spice is sophisticated and easy to serve.

\$24 per person  
(minimum order for 8 people)

### \* Paella

We've added this Spanish classic to our menu by popular demand. Delicious seasoned rice has something for everyone—order it "your way" with as much or as little chicken, seafood, shellfish and sausage as you like

\$24 per person  
(minimum order for 8 people)

### \* Chicken Pot Pie

A beautiful presentation of moist chicken, vegetables and tender pastry. Dress it up or down—it solves a host of entertaining problems

\$165 (serves 10–12 people)

\* **Eli's Lasagnas** are carefully constructed, using housemade pasta and fresh ricotta and mozzarella

**Meat lasagna** \$135

**Broccoli rabe lasagna** \$135

**Wild mushroom lasagna** \$150

(serves 10–12 people)

\* *These arrive in aluminum trays ready for your oven. Consider bringing us your ovenproof dish and we will prepare these items as if they came right out of your own kitchen.*

## COMPANION DISHES

### Winter Vegetable Medley

Haricots verts, wild mushrooms, parsnips, carrots, turnips, shallots, and butter

\$15 / pint

### Steamed Vegetables and Dill

Green beans, carrots, snap peas and broccoli—a fresh contrast to a heavy meal

\$15 / pint

### Creamed Spinach

\$18 / pint

### Caramelized Brussels Sprouts and Pearl Onions

\$16 / pint

### Green Beans and Roasted Garlic

\$15 / pint

### Sage Roasted Beets

\$15 / pint

### Celery Root and Leek Purée

\$15 / pint

### Mashed Potatoes

\$18 / pint

### Sweet Potato Purée

\$16 / pint

### Fresh Cranberry Sauce

\$14.95 / pint

### Cranberry Orange Relish

\$14.95 / pint

## Caviar Service



## COLD HORS D'OEUVRE

### Brioche Pain de Canapé

36 assorted tea sandwiches with fillings of:  
Smoked salmon and cream cheese \$95  
Cucumbers and watercress \$75

### Pain de Canapé

36 assorted tea sandwiches on Eli's health bread with fillings of:

- Prosciutto and mozzarella
- Smoked salmon with cucumber and dill butter
- Grilled vegetables with goat cheese

\$95

### Tea Sandwiches

Egg salad, chicken salad, smoked salmon, cucumber or pâté  
\$36 per dozen

### Cocktail Ficelle

Bite-size sandwiches on Eli's sourdough or pumpernickel ficelle  
Fillings:

- Mozzarella, roasted tomato and basil
- Ham and brie
- Prosciutto, mozzarella and peppers
- Smoked salmon with cucumber and cream cheese
- Grilled vegetables with goat cheese

\$36 per ficelle (16-18 pieces)

### Brioche Buttons

with roast beef and horseradish cream  
\$36 per dozen

### Mini Apricot & Currant Scones

with baked ham and honey mustard  
\$36 per dozen

### Asparagus, Melon or Fresh Figs

wrapped in prosciutto di Parma or asparagus wrapped in smoked salmon  
\$36 per dozen

### Smoked Salmon Coins

Cucumber, dill and cream cheese on pumpernickel  
\$36 per dozen

### Filet au Poivre on Crostini

\$36 per dozen

### Poached Shrimp

with cocktail sauce  
\$45 per pound

### Lobster Rolls

on Eli's mini brioche rolls  
\$60 per dozen

### Crab Rolls

on Eli's mini brioche rolls  
\$60 per dozen

### CAVIAR SERVICE

Crème fraîche, red onion and hard boiled egg with a choice of buckwheat blini, brioche toast points or potato skins  
\$8 per person

### Farm-Raised Black Caviar

Price fluctuates according to source.  
2 oz • 4 oz • 9 oz



Cucumber and Watercress  
Pain de Canapé

Mini Crab Cakes with  
Spicy Red Pepper Sauce



## HOT HORS D'OEUVRE

### Phyllo Triangles

with gorgonzola cheese and black olives  
or spinach and feta cheese  
\$36 per dozen

### Tandoori Chicken Satay

with peanut sauce  
\$36 per dozen

### Buffalo Wings

with blue cheese dressing and celery sticks  
\$30 per pound (12-14 pieces)

### Grilled Shrimp Adriatic

\$48 per dozen

### Bite-size Potato or Spinach Knish

\$36 per dozen

### Bite-size Potato Pancakes

We suggest serving these with applesauce  
or caviar  
\$36 per dozen

### Vegetable Wontons

with cilantro-scallion dipping sauce  
\$36 per dozen

### Pigs in Blankets

\$36 per dozen

### Goat Cheese and Roasted Vegetable Tartlets

\$36 per dozen

### Roasted Tomatoes and Chèvre Puff Pastry Turnover

\$36 per dozen

### Wild Mushroom Strudel

\$36 per dozen

### Mini Crab Cakes

with spicy red pepper sauce  
\$48 per dozen



Goat Cheese Tartlets



Wild Mushroom  
Strudel



Grilled Shrimp  
Adriatic

Smoked Salmon  
and Blini Board



## CRATES, BOARDS & BASKETS

### Crudité Crate

\$75 (serves up to 20)

### Imported Cheese Board

\$125 (serves 10-12)

\$165 (serves 15-18)

### Sliced Fruit Platter

\$145 (serves 12-15)

### Housemade Charcuterie Board

Fennel-laced salami, garlic and red wine salami, hot and sweet soppressata, bresaola, rough country pâté, rosemary-whipped lardo with cornichons, pickled onions and grainy French mustard

\$100 (serves 10-12)

\$140 (serves 15-18)

### Tapas Tray

Fresh mozzarella, grilled asparagus and eggplant, olives, tiny potatoes and hardboiled eggs served with sun-dried tomato tapenade and a basket of Eli's thins

\$100 (serves up to 12)

### Mediterranean Snack Tray

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

\$100 (serves up to 12)

### Smoked Salmon & Blini Board

Smoked salmon and buckwheat blini are a classic combination, especially accompanied by a dab of crème fraîche and a few capers.

\$170 (serves 12-15)

### Sushi Platter

Prepared by our sushi chef and beautifully plattered

Fish \$12.50 per roll

Vegetable \$10.50 per roll



### Tortilla Chip Crate

Blue and yellow tortilla chips with our salsa, guacamole and black bean dip  
\$65 (serves up to 12)

### Eli's Crisps Basket

Basket of Eli's assorted crisps and thins. A perfect accompaniment to a cheese board or snack tray  
\$75 (serves up to 15)

### Eli's Bread Basket

Selection of sliced Eli's bread and rolls  
\$45



Housemade Charcuterie Board

## GLUTEN-FREE PASTRIES & TREATS

Eli has partnered with NOGLU New York to offer exceptional gluten-free French pastries, breads and sweet and savory treats.

### Lemon Meringue Tart

Sweet pastry crust with a rich lemon filling and toasted meringue topping  
\$60.00 (serves 6–8)

### Lemon Meringue Cake

Yellow cake, butter cream filling and a fluffy meringue frosting  
\$80.00 (serves 6–8)

### Coconut Meringue Cake

Yellow cake, buttercream filling and a fluffy meringue frosting dusted with coconut flakes  
\$80.00 (serves 6–8)

### Strawberry Cream Cake

Layers of yellow cake with buttercream and fresh strawberry filling and frosting  
\$80.00 (serves 6–8)

### Chocolate Cake

Chocolate cake layers with buttercream filling and frosting  
\$70.00 (serves 6–8)  
\$80.00 (serves 8–10)

### Cheesecake

Gluten-free cookie crust and a traditional New York cheesecake filling  
\$60.00 (serves 6–8)  
\$70.00 (serves 8–10)

### Fresh Fruit Tarts

Sweet pastry crust filled with ripe seasonal fruit.  
Apple, pear and mixed berries  
\$60.00 (serves 6–8)  
\$70.00 (serves 8–10)



### Loaf Cakes

Marble, iced lemon, mixed berry and carrot  
\$50.00

### Platter of Loaf Cake Slices

\$75.00 (serves 10–12)

### Individual:

Muffin	\$3.50
Scone	\$5.50
Cookie	\$3.50
Brownie	\$7.00
Eclair	\$8.50
Cream puff	\$9.00
Macaroon pyramid	\$7.00

### Tarts

Chocolate, coconut, apple, fresh fruit, pecan, lemon and lemon meringue  
\$7.50 (individual)  
\$60.00 (serves 6–8)  
\$70.00 (serves 8–10)

### Quiche

A savory crust with a choice of filling:

- Turkey bacon and cheddar
- Spinach and feta
- Quiche Lorraine

\$50.00 (serves 6–8)  
\$70.00 (serves 8–10)

## HOLIDAY TRADITIONS & SWEETS

### TRADITIONS

#### Bûche de Noël

The most traditional, festive and delicious of holiday desserts!  
\$45 (serves 8–10)

#### Jelly Doughnuts

A raspberry jam-filled Chanukah tradition.  
\$24 / half dozen  
**A bite-size version:**  
\$18 / half dozen

#### Gingerbread Cake

Spicy and intense, highly recommended with a glass of eggnog  
\$36 (9" round)

#### Decorated Christmas or Chanukah Cookies

Five iced holiday cookie shapes in traditional gingerbread or delicious shortbread. An excellent gift.  
\$25 / box of 5

#### Coconut Layer Cake

Yellow cake with lemon curd between the layers  
\$45 (serves 8–10)

#### Coconut Snowball Cupcakes

\$24 / dozen

#### Chocolate Bread Pudding

An Eli's holiday tradition  
\$16 / pound

### SWEETS

#### Assortment of Mini French Pastries or Mini French Tartlets

\$24 / half dozen

Chocolate Marble Tart



### Chocolate Marble Tart

\$45 (serves 10–12)

### Mile-High Lemon Meringue Cake

The mother of all special occasion cakes—built for celebration  
\$150 (serves 14–16)

### French Macarons

\$18 / box (14 pieces)

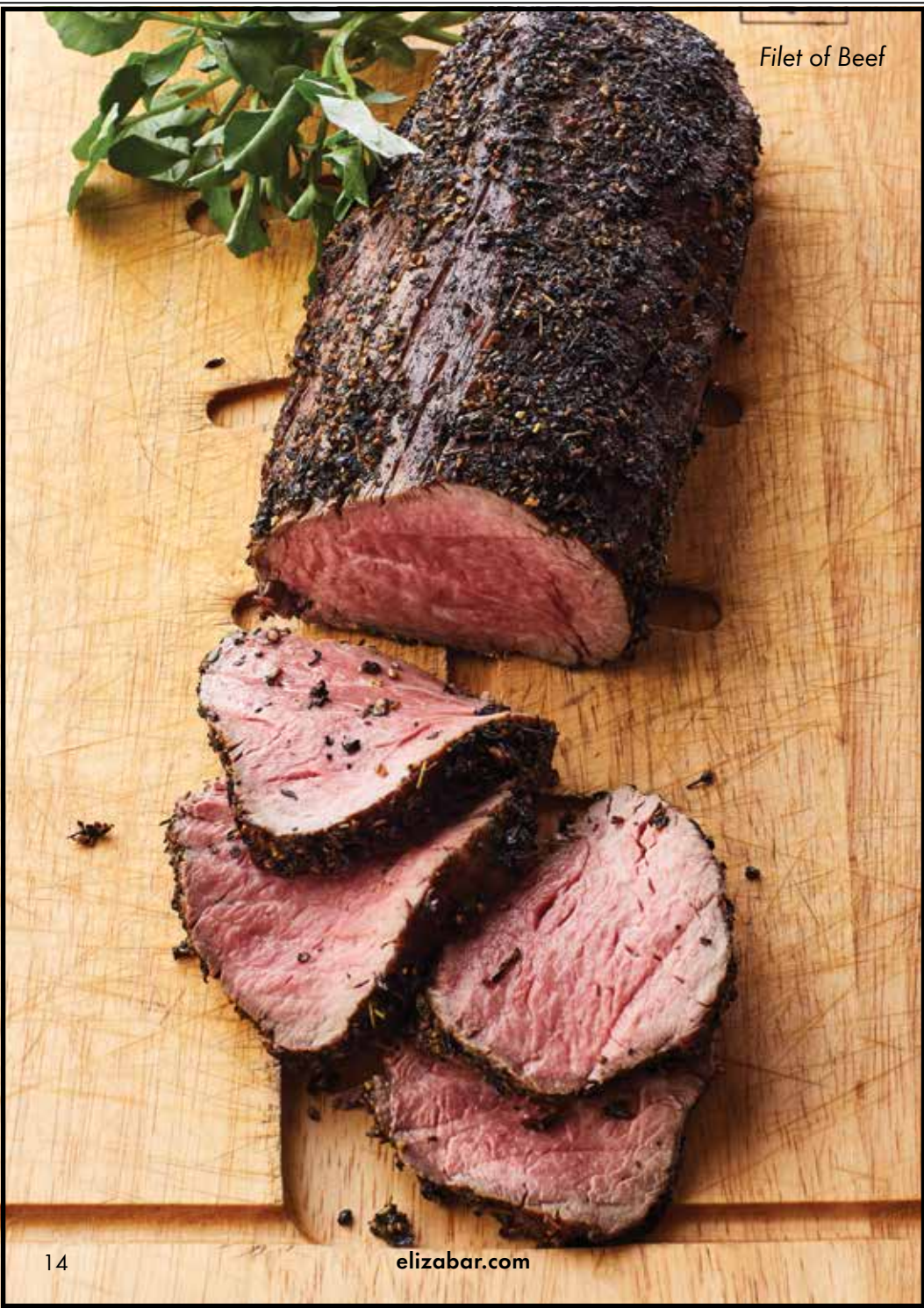
### Holiday Sweets Crate

\$100



Coconut Cake

Filet of Beef

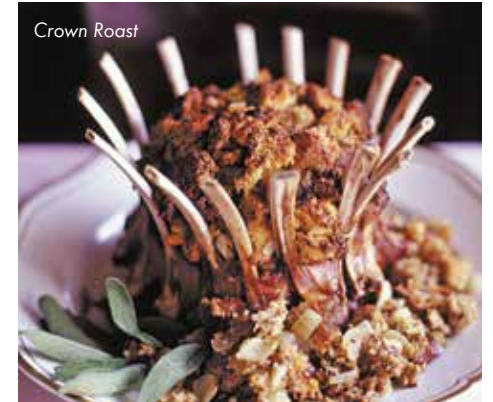


## BUTCHER DEPARTMENT

Porchetta



Crown Roast



Savvy New Yorkers know the pleasure of ordering their meat from the knowledgeable butchers at Eli's. All of 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 meat comes from and how it is cared for as it grows.

**Visit the butcher department  
at 1411 Third Avenue  
or call 212-717-8100 ext 6**

### Holiday in Eli's Butcher Department means:

- |                                |                                       |
|--------------------------------|---------------------------------------|
| Prime rib roast                | Crown roast of pork                   |
| Boneless shell roast           | Fresh ham                             |
| Filet mignon                   | Smoked Berkshire Heritage ham         |
| Chateaubriand                  | Turkeys                               |
| Wagyu Beef rib-cap             | Free-range chickens                   |
| Wagyu Beef tenderloin          | Pintade Fermiere (French Guinea fowl) |
| Sausage stuffing mix           | Capons                                |
| Frenched racks of veal or lamb | Squab                                 |
| Crown roast of lamb            | Pekin Duck                            |
| Boneless loin of lamb          | Poussin                               |
| Veal tenderloins               | Fresh foie gras                       |
| Breast of veal                 | Berkshire Heritage pork rib roast     |
| Shoulder veal roast            | Porchetta                             |





## 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 traditional but just as fragrant, 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.

**Visit the flower department  
at 1411 Third Avenue  
or call 212-717-8100 ext 1**





## ELI'S LIST HOLIDAY WINES

# Celebrate BIG

What better time of year to open a Magnum? It's already a festive season—make it even more special by uncorking a BIG bottle!

For our full selection, please visit the wine shop, 1413 Third Avenue at 80th Street or [elizabarwine.com](http://elizabarwine.com), or call (212) 717-1999.

### SPARKLING

**Champagne 1er Cru Cuvée Cuis, Brut Blanc de Blancs, Pierre Gimmonnet & Fils \$230**

The family of Didier Gimmonnet has been growing grapes in Champagne for many generations. With vineyard holdings in Premier and Grand Cru villages, they craft wines of great elegance and purity. This cuvée, made from chardonnay growing in their hometown of Cuis, is a perfect example: clean, crunchy texture, notes of citrus peel and pears, and very delicate bubbles. A perfect wine for oysters and caviar.

**Cremant du Jura Extra Brut Stephan Tissot \$90**

The wines of Stephan Tissot are truly special: the perfect combination of biodynamic farming with natural winemaking in the beautiful terroir of the Jura. This Cremant is not only a very delightful alternative to Champagne but a great wine on its own. A blend of chardonnay and pinot noir with a touch of pulsard and trousseau, it reminds you of honey, flowers and baked apples in the nose while in the palate it is fresh, crisp and persistent. A great pour for parties!

### WHITE

**Saint Romain, Sous Le Chateau Domaine Henri & Gilles Buisson, Burgundy, France \$120**

Saint Romain, the most overlooked appellation of the Côtes-de-Beaune, has the potential of producing wines of the quality of its more aristocratic neighbors. In this town of great soils and perfect exposures the Buisson family farms *(continued on next page)*

*(continued)*

19 hectares of vines organically. This cuvée, from the vineyard called Sous le Chateau, shows pleasant minerality and spectacular fruit laced with acidity, spice and a touch of amaro. A great companion for white meat and creamy sauces.

**Sancerre Blanc Domaine Vacheron, Loire, France \$105**

Cousins Jean-Laurent and Jean-Dominique Vacheron call the hilltop town of Sancerre their home. With their biodynamic farming and minimalist style of wine making they produce some of the most compelling wines of the region. This bottling is a blend of two different vineyards, one with rocky, flinty soils that brings steely acidity and structure, and a smaller portion of another one with softer clay limestone soils that adds concentration and ripe fruit notes. The result is a balanced and intriguing wine with deep gooseberry notes and smoky minerality.

**Valle d'Aosta Blanc de Morgex et de La Salle, Ermes Pavese, Aosta, Italy \$80**

Ermes Pavese farms a mosaic of small vineyards in the town of Morgex, almost at the foothills of Mont Blanc. In these Alpine terraces, Ermes cultivates prié blanc, a rare and elusive grape native to the area, and the only varietal present in this cuvée. This wine is a true beauty. Light and precise, with brilliant acidity, aromas of hawthorn and herbs and a backbone of energetic minerality that reveals a lovely fruit presence. Perfect as aperitif or try it with game birds and fresh goat cheeses.

### REDS

**Savigny Les Beaunes 1er Cru Les Jarrons Pierre Guillemot, Burgundy, France \$150**

The wines of Pierre Guillemot can be described with one word: classic. The domaine, founded in the late 1940s, is known for expressive, long-lasting wines that showcase the beautiful rusticity of Savigny Les Beaunes. This cuvée made from pinot noir, planted in the sand, limestone and clay soils of the Premier Cru vineyard Les Jarrons, has aromas of black cherry and earth, and is a perfect pairing for lighter meats like pork or turkey, cheeses and sautéed mushrooms.

**Vin de France, Gisous**

**Domaine Séléne, Beaujolais, France \$88**  
The young vigneron Sylvère Trichard farms organically a 4-hectare domaine in the tiny village of Blacé in the heart of the Beaujolais. Thanks to his old vines and his talent, his natural wines have become very sought after in the Parisian wine bar scene. This cuvée, named Gisous after his grandmother, comes from 80-year-old gamay vines, is aged for eight months in wooden casks, is neither fined or filtered, and is bottled only in Magnums with a minimum amount of sulphur. The result is a fresh and textured wine, easy and versatile, perfect for charcuterie, cheeses or on its own. A wine of pure pleasure!

### IGP Vacluse

**Domaine Gourt de Mautens, Rhône, France \$174**

Jérôme Bressy created Gourt de Mautens in 1996 when he took over his father's estate in Rasteau, in the Southern Rhône. Biodynamic farming, vineyards with the perfect exposure to avoid the burn from the baking sun and very simple cellar practices make these wines unique and perfect examples of freshness and power, ripe fruit and friendly acidity. This wine, a blend of grenache, carignan, mourvèdre, syrah, cunoise, cinsault, vacarèsse and terret noir, is complex and delicious, ideal for roast beef or lamb.

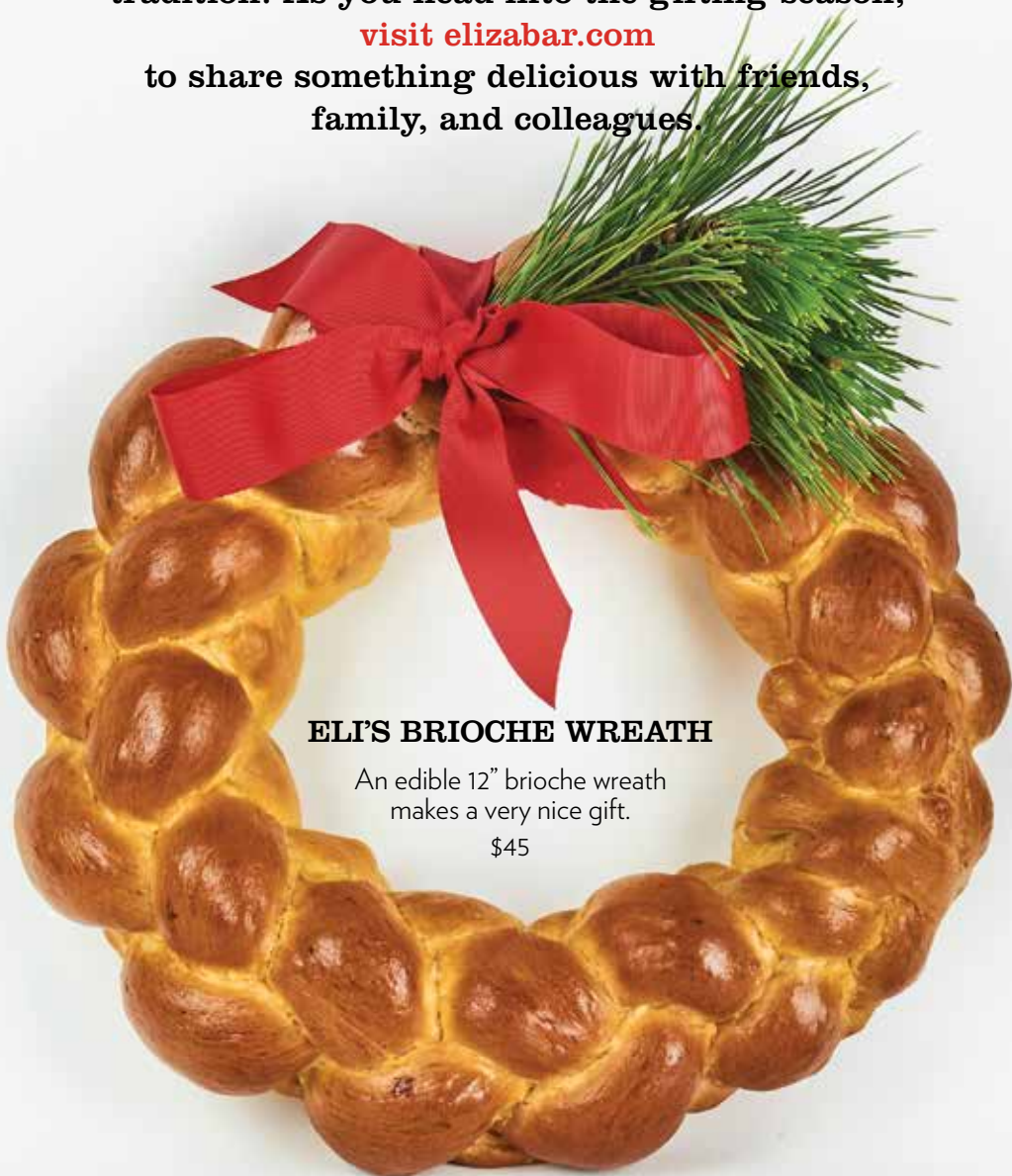
### Rosso di Montalcino

**Sesti, Tuscany, Italy \$120**

Giuseppe Maria Sesti can be considered an accidental winemaker: An astronomer and historian by profession, in 1975 he fell in love with an old castle and the town of Montalcino; wine came along later. Now with his daughter Elisa, Sesti crafts traditional wines that reflect the beauty and power of sangiovese and the incredible terroir of this part of Tuscany. This wine calls for long-simmered sauces and slow-cooked ragus.

Browse our selection at [elizabarwine.com](http://elizabarwine.com)

A Gift of Food from Eli Zabar is a New York holiday tradition. As you head into the gifting season, visit [elizabar.com](http://elizabar.com) to share something delicious with friends, family, and colleagues.



**ELI'S BRIOCHE WREATH**

An edible 12" brioche wreath makes a very nice gift.

\$45

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