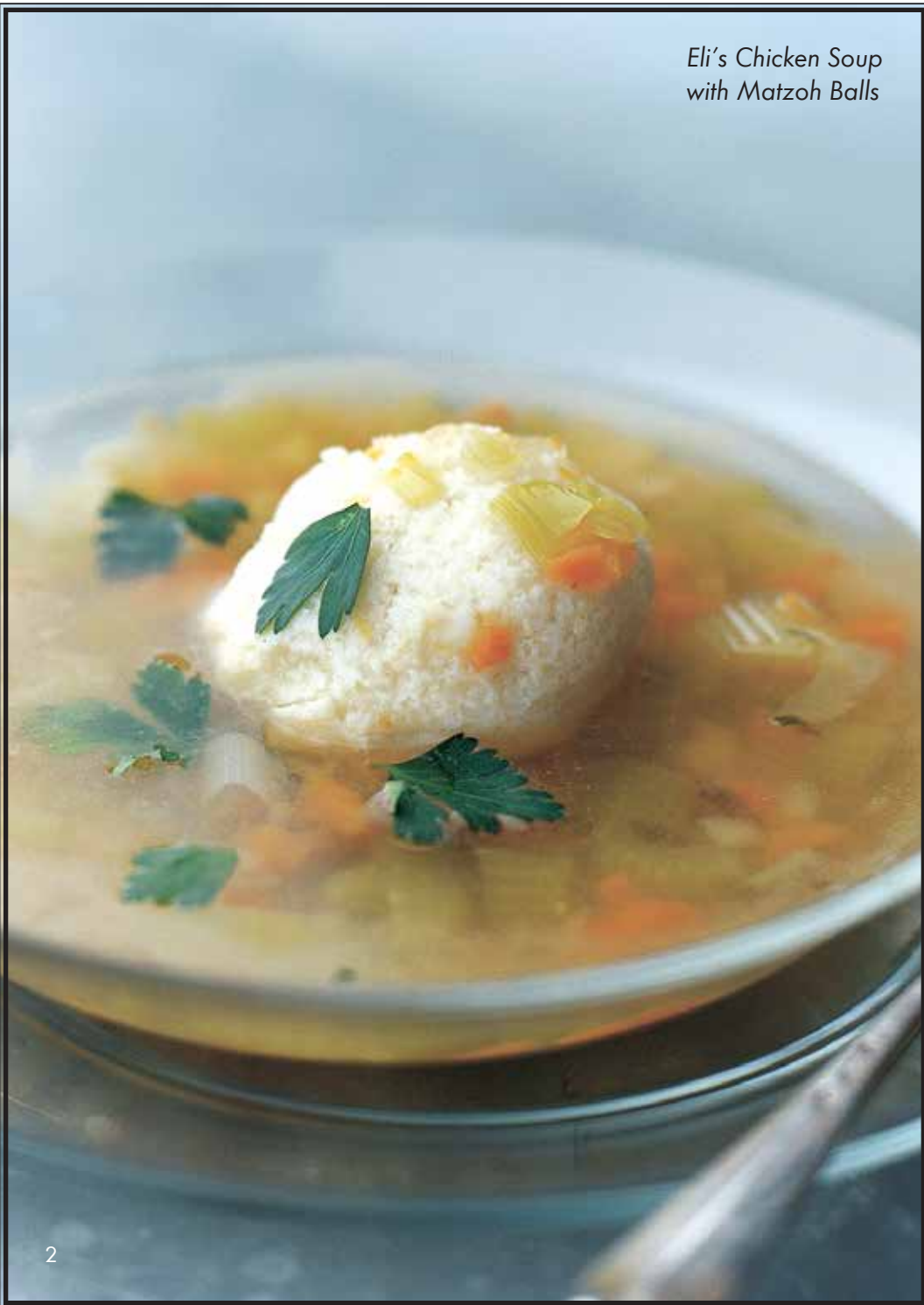


ROSH HASHANAH YOM KIPPUR CATERING



212.717.8100 EXT 9 ELIZABAR.COM

Eli's Chicken Soup
with Matzoh Balls



ROSH HASHANAH & YOM KIPPUR EVE



Brisket of Beef

ENTREES

Brisket of Beef

Eli has been making brisket for 40 years—he knows a thing or two about what makes a brisket great.

\$45.00 / pound

Filet of Beef

\$75.00 / pound

Roasted Free-Range Chicken

Crisp and golden, delivered whole, quartered or eighthed.

\$24.00 each / (serves 2-3)

Whole Roasted Capon

\$49.00 each

Roasted Free-Range Turkey

\$145.00 each / 14-16 pounds

\$195.00 each / 22-24 pounds

Rolled Spit-Roasted Turkey Breast

Moist, herb infused—and delicious, hot or cold.

\$96.00 / 3 pounds

\$190.00 / 6 pounds

Whole Boneless Roasted Turkey Breast

\$95.00 / 2½-3 pounds (serves 4-5)

Poached Salmon

And be sure to order your cucumber dill sauce!

\$45.00 / pound

Chicken Soup with Two Matzoh Balls

Extra matzoh balls are available.

\$20.00 / quart

Traditional Chopped Liver

Delightfully dense and traditional in taste.

\$12.00 / half pint

Eli's Chunky Chopped Liver

Full of butter and onions, think about serving this holiday treat on Eli's Raisin Pecan bread.

\$14.00 / half pint

Eli's Premium Gefilte Fish

Made from Eli's mother's recipe, so you know it's good.

\$18.00 / 2 per pint

Traditional Gefilte Fish

Denser and slightly less sweet than Eli's mother's recipe. These have a fan club of their own.

\$16.00 / 2 per pint

Freshly Grated Horseradish

Red or white.

\$12.00 / half pint

Spinach and Potato Kugel
Potato Pancakes



COMPANION DISHES & SEASONAL ACCOMPANIMENTS

COMPANION DISHES

Tzimmes of Sweet Potatoes, Carrots and Butternut Squash
\$24.00 / pint

Noodle Kugel
Rich, buttery, and studded with raisins.
or

Spinach Kugel
Another savory holiday tradition and a good way to include some greenery.
or

Potato Kugel
A delightful substitute for mashed potatoes.
\$16.00 / pound

Kasha Varnishkes
A savory classic made with grains that are actually good for you and bow-tie noodles that are hard to resist.
\$16.00 / pint

Potato Pancakes
\$24.00 / 1/2 dozen

Mini Potato Pancakes
\$36.00 / dozen

Fresh Applesauce
\$16.00 / pint



ACCOMPANIMENTS

Steamed Vegetables with Dill
A mix of broccoli, cauliflower, asparagus, sugar snap peas, zucchini, peppers and fresh dill.
\$15.00 / pint

Sautéed Root Vegetables
Parsnips, carrots and turnips sautéed in butter with haricots verts, wild mushrooms and shallots.
\$15.00 / pint

Grilled or Steamed Asparagus
\$24.00 / pound

Mashed Potatoes
\$18.00 / pint

Herb-Roasted Potatoes
\$15.00 / pint

Sage-Roasted Beets
\$15.00 / pint

Smoked Fish Platter



YOM KIPPUR BREAK THE FAST

Assorted Quiches



SMOKED FISH

Smoked Salmon Platter

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

\$165.00 each (serves 8)

\$225.00 each (serves 12)

\$295.00 each (serves 16)

Smoked Fish Platter

A bountiful selection of smoked salmon and kippered salmon, sable and whitefish.

\$195.00 each (serves 8)

\$265.00 each (serves 12)

\$375.00 each (serves 16)

COMPANION DISHES

Quiche

Available with spinach, mushroom, broccoli, three cheeses or asparagus.

\$24.00 each (serves 6-8)

Tomato and Red Onion Platter

\$45.00 each (serves 10-12)

Eli's Bread and Bagel Crate

Eli's traditional favorites come sliced and ready to serve.

\$45.00 each (serves 12-15)

\$90.00 each (serves 24-30)

TRADITIONS

Cheese Blintzes

Paper-thin pancakes filled with fresh farmers cheese.

\$16.00 / 4 pieces

Round Challah

\$15.00 each / 1-pound plain loaf

\$15.00 each / 1-pound raisin loaf

Kosher Round Challah

\$15.00 each / 1-pound plain loaf

\$15.00 each / 1-pound raisin loaf

SALADS

Pickled Herring in Cream Sauce

\$12.00 / pint (12 pieces)

Smoked Whitefish Salad \$15.00 / half pint

Chicken Salad \$8.00 / half pint

Tuna Salad \$8.00 / half pint

Egg Salad \$8.00 / half pint

Old-Fashioned Potato Salad \$14.00 / pint

Cucumber Salad \$14.00 / pint

Coleslaw \$14.00 / pint

Star-Shaped
Honey Cake



HOLIDAY DESSERTS

CAKES • FRUIT • SWEET TREATS



Fruit Platter

Challah Bread Pudding

There are some people who love this pudding so much they don't wait for dessert, they serve it as part of the meal. Available: Plain or Chocolate
\$16.00 / pound

Teiglach

This honey-drenched confection is a traditional symbol of this sweet time of year.
\$24.00 each

Rugelach

People as far away as San Francisco insist on Eli's rugelach on the table when they break their fast.
\$18.00 box (10-12 pieces)

Sliced Fruit Platter

The ripest selection from our market.
\$145.00 (serves 12-15)

Holiday Fruit Salad

Includes mango, papaya, and berries.
\$24.00 / quart

Honey Cake

One of the most traditional ways to celebrate Rosh Hashanah, our version is made with almond flour and orange zest.
\$24.00 each / 1.5 lb loaf
\$48.00 each / 3 lb star-shaped

Apple Crumb Cake

Pound cake batter with butter-cooked fresh apples and a crunchy streusel topping.
\$24.00 each / 1.5 lb loaf
\$48.00 each / 3 lb round

Mile-High Lemon Meringue Cake

Once again, Eli's legendary confection is available to celebrate the New Year.
\$150.00 each (serves 14-16)

Russian Coffee Cake Crate

Probably our most popular breakfast cake. No need to choose between raisin or chocolate—here you get thick slices of both.
\$75.00 each (serves 14-18)

Holiday Sweets Crate

Our famous crates are overflowing with cookies, slices of loaf cake and rugelach.
\$100.00 / crate (serves 12-15)



Russian Coffee
Cake Crate

First-cut Beef Brisket



BUTCHER DEPARTMENT



Free-range Capon

The butchers at Eli's are proud to offer grass-fed New York State beef, free from all additives. They are equally proud to call themselves "old-fashioned" butchers—the kind who cut your meat to order, offer advice on cooking times and share recipe tips. For a traditional holiday like Rosh Hashanah, they suggest classics like brisket, roast lamb or capon, or short ribs or lamb shanks with applesauce and potato pancakes on the side.

Rosh Hashanah in Eli's Butcher Department means:



Filet of Beef

- First-cut beef brisket
- Prime rib roast
- Filet of beef
- Flanken
- Veal breast (brisket)
- Veal shoulder roast
- Free-range roasters
- Roasting chickens
- Free-range capons
- Soup fowls
- Chicken livers
- Chicken fat
- Free-range turkeys



ELI'S FLOWERS

Surrender to the temptation to fill your home with flowers—these textural arrangements have a picked-from-the-garden flair. In this season of harvest and plenty, you'll find lush autumn colors overflowing our flower department and spilling out onto the street. Take a centerpiece home for yourself or send one to a friend. Plants, blooms by the stem, and custom arrangements are all available. Visit the flower department at 1411 Third Avenue or call 212-717-8100 ext 1.

Our gorgeous fruit baskets make a wonderful edible centerpiece.



ELI'S LIST HOLIDAY WINES



Haute Judée-Jerusalem, Grand Vin, Domaine du Castel \$95
 Powerful and elegant, this Bordeaux-style blend shows aromas of leather, cigar box, and dark cherries, a great tannin structure, and a persistent finish. Truly a world-class wine.

WHITE

Galilee, Gilgal Riesling, Golan Heights Winery \$21

From a volcanic plateau in the Golan, planted at 1,300 feet above sea level, this wine is great example of both freshness and minerality, with aromas of stone fruits and their sweetness.

Ramat Negev, Southern White, Midbar \$30

This blend of sauvignon blanc and sémillon from the Negev Desert comes as a very pleasant surprise: clean, crisp, and bright, with a nose of citrus peel and white flowers.

Judean Hills, Judean Hills Blanc, Tzora Vineyards \$40

Planted in the terraces of the Judean Hills, this cuvée comes from chardonnay and sauvignon blanc grapes, growing in terrarosa, the red clay of the region. Balanced and fresh.

Golan Heights, Yarden Blanc de Blancs \$40

This sparkler made of 100% chardonnay aged on the lees for more than four years is classic and elegant. With notes of toast and exotic fruit in the nose, this wine is great as an aperitif or at the table with fruity desserts.

At Eli's List we are proud to present a curated selection of kosher wines that showcase some of the most beautiful terroirs of Israel. Our wines are honestly crafted, expressive and interesting, but above all, delightful companions for food and great for a toast or a blessing.

For our complete selection visit us at elizabarwine.com or call us at our shop: 212 717-1999.

RED

Galilee, Kerem Syrah, Kishor Vineyards \$30

From a vineyard close to the Mediterranean Sea, with constant winds and cool nights, this wine has a distinctive freshness, enhanced by notes of dark fruit and spice, combined with brambly acidity. Elegant and easy.

Judean Hills, Agur Layam \$50

Planted high in the ancient land of the Judean Hills, this Rhône-style syrah and mourvèdre blend is smoky and rich, with a nose of blackberry and herbs, a great mineral backbone, and a long finish.

ROSÉ

Galilee, Kerem Rosé, Kishor Vineyards \$30

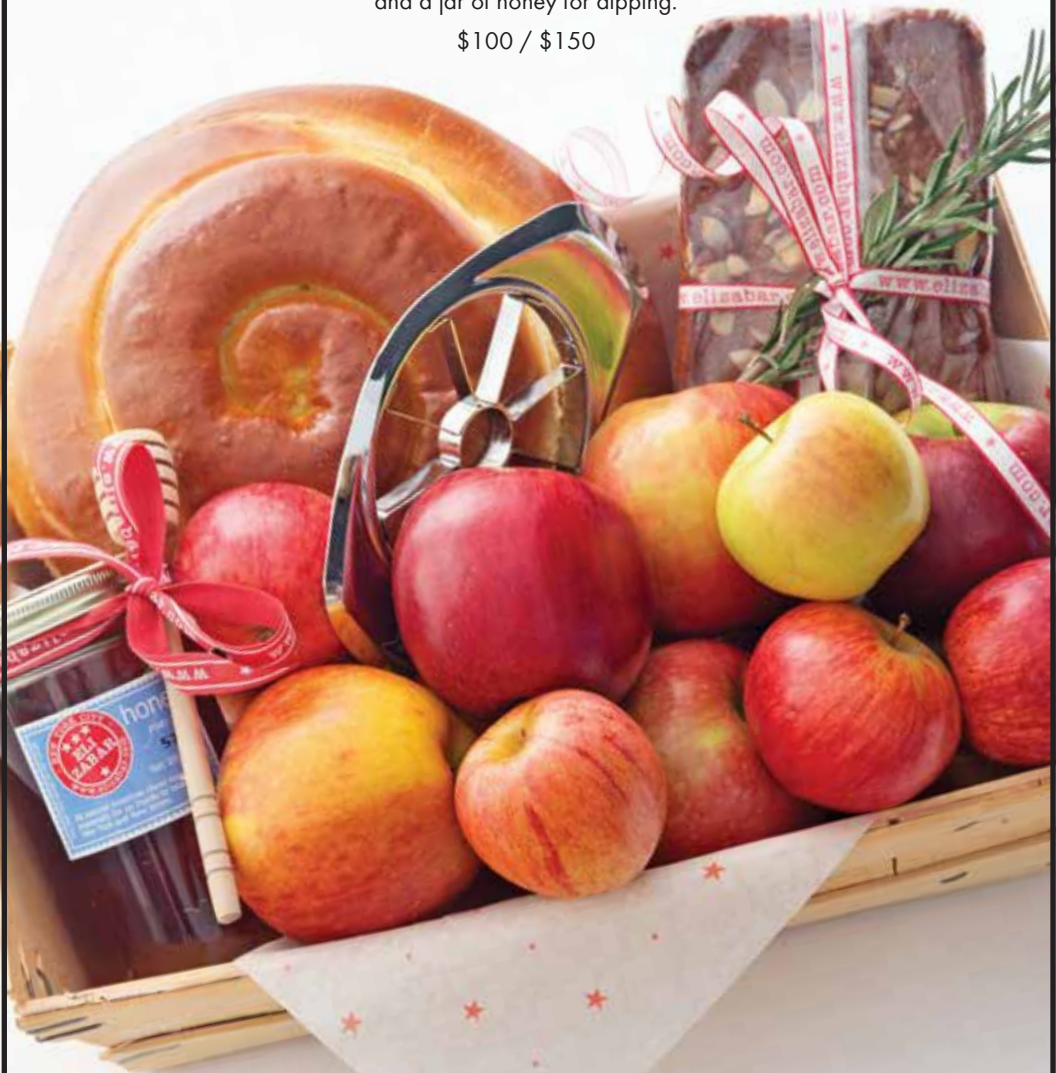
This lovely blend of cabernet franc and syrah has a beautiful peach color, hints of raspberries and white flowers in the nose and an intense, yet delicate flavor with a dry pleasant finish. A very versatile wine at the table.

A gift basket from Eli Zabar is a New York holiday tradition. As you head into the gifting season, log on to www.elizabar.com to share happiness with friends, family, and colleagues.

APPLE & HONEY BASKET

This Rosh Hashanah tradition sweetens and pleases wherever it goes—
Eli's honey cake with almonds, a round challah, New York State fall harvest apples
and a jar of honey for dipping.

\$100 / \$150



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