

# EVERYDAY CATERING



212.717.8100 EXT 9 ELIZABAR.COM



Pastry Crate



## BREAKFAST

### Sliced Fruit Platter

A beautifully arranged selection of fresh seasonal fruit.

\$145.00 (serves 12-15)

### Fruit Salad

\$24.00 quart

### Pastry Crate

\* Basket of assorted mini muffins, scones, croissants, danish and raisin brioches. Served with sweet butter, jam and cream cheese

\$10.00 per person

### Russian Coffee Cake Platter

Probably our most popular breakfast cake. \$75.00 (serves 14-18)

### Eli's Breakfast Crate

\* A basket of freshly baked Eli's breads and assorted bagels. Served with cream cheese, butter and preserves

\$5.95 per person

### Smoked Salmon Platter

\* Hand-sliced smoked salmon garnished with capers and olives \$28.00 per person

### Smoked Fish Platter

\* Hand-sliced smoked salmon, kippered salmon, sable, whitefish or whitefish salad, garnished with capers and olives \$32.00 per person

### Tomato & Onion Platter

\$45.00 (Serves 8-10)

### Quiche

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

\$24.00 each (serves 6-8)



### \* Bagel Crate

Assorted bagels and mini bagels with cream cheese and butter \$5.95 per person

### Assorted Mini Bagel Platter

Sliced and filled with smoked salmon and cream cheese \$85.00 per dozen

\* 8-person minimum on all of these platters and crates





*Eli's Assorted Sandwiches  
with Housemade Potato Chips*



## SANDWICHES

**All sandwiches are made on freshly baked Eli's Breads, are presented on wooden boards and garnished with housemade potato chips**

\$12.50 per sandwich

We can cut each sandwich into halves or thirds.

*8-person minimum on all plattered sandwich orders*

\* Available on Eli's gluten-free bread

\* Turkey and cole slaw on manor house bread

Turkey with arugula, tomato and honey mustard on manor house bread

Brisket and roasted onion with Dijon mustard on sourdough bread

\* Roast beef with lettuce, tomato and horseradish cream on sourdough bread

Ham and brie on ficelle bread

Salami and cheese on ficelle bread

\* Ham and gruyere on health bread

Ham, gruyere, Dijon mustard on raisin nut bread

Prosciutto, mozzarella and arugula with balsamic vinaigrette on focaccia

\* Chicken salad on manor house bread

Chicken provençal on grilled focaccia

Grilled chicken breast with sun-dried tomatoes and arugula on sourdough bread

Eli's chopped liver on raisin nut bread

Tuna salad with lettuce and tomato on health bread

Egg salad on health bread

Smoked salmon and cream cheese on health bread

Mozzarella, tomato and basil with sherry mustard vinaigrette on manor house bread or ficelle

Mozzarella, roasted eggplant, tomato and balsamic vinaigrette on focaccia

\* Cheddar, carrot, cucumber and honey mustard on whole wheat bread

\* Grilled eggplant and peppers with arugula and hummus on ciabatta

\* Grilled vegetables with goat cheese on ciabatta





Salmon Niçoise Platter



## SALADS

### SALAD ENTRÉES

#### House Salad

\$10.95 per person

with Grilled Chicken \$16.95 per person

with Grilled Shrimp \$18.95 per person

#### Caesar Salad

\$10.95 per person

with Grilled Chicken \$16.95 per person

with Grilled Shrimp \$18.95 per person

#### Italian Salad

\$10.95 per person

with Grilled Chicken \$16.95 per person

with Grilled Shrimp \$18.95 per person

#### Tuna Niçoise Platter

Fresh grilled tuna, tomatoes, potatoes, hard-boiled egg, green beans, olives, capers, peppers and celery arranged on a bed of mixed greens with sherry mustard vinaigrette  
\$18.95 per person

#### Salmon Niçoise Platter

The classic with a twist—fresh grilled or poached salmon replaces the tuna  
\$18.95 per person

#### Cobb Salad Platter

Turkey breast, bacon, hard-boiled egg, tomato, blue cheese, roasted peppers and red onion arranged on a bed of mixed greens with sherry mustard vinaigrette  
\$16.95 per person

#### Chef's Salad

A classic mix of turkey, ham, cheese, tomatoes, cucumber, croutons and romaine lettuce with Russian dressing  
\$16.95 per person

### VEGETABLE SALADS

\$24.00 per pound

(Serves 3–4 people per pound)

Green beans, roasted garlic

Broccoli, roasted garlic

Couscous, spinach and feta

Couscous, curried vegetables

Couscous, grilled vegetables

Roasted barley, mushrooms and carrots

Wheat berries, roasted vegetables

Quinoa, carrots and pomegranite seeds

Wild rice, pecans and currants

Lentils, bulgur and sun-dried tomatoes

Julienne beets, apples and onions

Julienne carrots, mustard vinaigrette

Grilled vegetables

Tomato, mozzarella and basil

White beans, rosemary and garlic

Three-bean salad

Fresh corn and black-bean vinaigrette

### PASTA SALADS

\$24.00 per pound

(Serves 3–4 people per pound)

Penne, tomato and basil

Tortellini, cherry tomatoes, roasted peppers and olives

Penne, wild mushrooms and shallots

Fusilli, steamed vegetables

Pasta, grilled chicken and vegetables

Rigatoni, arugula, roasted garlic and parmesan

Farfalle, grilled vegetables

Fusilli, broccoli rabe

Penne, broccoli and pesto

*Pain de Canapé  
with Smoked Salmon  
and Cream Cheese*



## COLD HORS D'OEUVRE

### **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
- \$95.00

### **Brioche Pain de Canapé**

36 assorted tea sandwiches with fillings of:

- Smoked salmon and cream cheese \$95.00
- Cucumbers and watercress \$75.00

### **Brioche Buttons**

with roast beef and horseradish cream  
\$36.00 per dozen

### **Apricot & Currant Scones**

with baked ham and honey mustard  
\$36.00 per dozen

### **Asparagus, Melon or Fresh Figs**

wrapped in prosciutto di Parma  
\$36.00 per dozen

### **Smoked Salmon Coins**

Cucumber, dill and cream cheese on pumpernickel  
\$36.00 per dozen

### **Chicken Pinwheels**

with sun-dried tomatoes and basil  
\$30.00 per dozen

### **Filet au Poivre on Crostini**

Bite-sized slices of peppery, filet of beef on grilled Eli's Bread  
\$36.00 per dozen

**Poached Shrimp** with cocktail sauce  
\$45.00 per pound (16-20 pieces)

### **Handmade Sushi Rolls**

Prepared by our sushi chef, a variety of fish and vegetable rolls customized to your liking. Prices vary

### **Tea Sandwiches**

Egg salad, chicken salad, smoked salmon, cucumber and pâté  
\$36.00 per dozen

### **Cocktail Ficelle**

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

- Mozzarella, tomato and basil
  - Ham and brie
  - Prosciutto with mozzarella
  - Smoked salmon with cucumber and cream cheese
  - Grilled vegetable with goat cheese
- \$36.00 per ficelle (16-18 pieces)

### **Lobster Rolls**

On Eli's mini brioche rolls  
\$60.00 per dozen

### **Crab Rolls**

On Eli's mini brioche rolls  
\$60.00 per dozen





Mini Crab Cakes  
and Goat Cheese Tartlets



## HOT HORS D'OEUVRE

### Phyllo Triangles

with gorgonzola cheese and black olives  
or spinach and feta cheese  
\$36.00 per dozen

### Tandoori Chicken Satay

with peanut sauce  
\$36.00 per dozen

### Sesame Chicken Strips

\$36.00 per dozen

### Seared Chicken Skewers

with coriander and pineapple salsa  
\$36.00 per dozen

### Buffalo Wings

with blue cheese dressing and celery sticks  
\$30.00 per pound (12-14 pieces)

### Grilled Shrimp Adriatic

\$48.00 per dozen

### Mini Potato or Spinach Knish

\$36.00 per dozen

### Seafood Wontons

with cilantro-scallion dipping sauce  
\$36.00 per dozen

### Pigs in Blankets

\$36.00 per dozen

### Mushroom Caps

stuffed with vegetables  
\$36.00 per dozen

### Goat Cheese and Roasted Vegetable Tartlets

\$36.00 per dozen

### Roasted Tomatoes and Chèvre Puff Pastry Turnover

\$36.00 per dozen

### Bite-Size Potato Pancakes

We suggest serving these with applesauce  
or caviar  
\$36.00 per dozen

### Pissaladière Squares

Puff pastry with caramelized onions,  
roasted tomatoes and black olives  
\$36.00 per dozen

### Wild Mushroom Strudel

\$36.00 per dozen

### Baby Crab Cakes

with spicy red pepper sauce  
\$48.00 per dozen

### Vegetable Wontons

with soy-ginger dipping sauce  
\$36.00 per dozen







Tapas Tray

## CRATES, BOARDS & BASKETS

### SAVORY

#### Crudité Crate

with your choice of dips  
\$75.00 (serves up to 20)

#### Imported Cheese Board

\$125.00 (serves 10-12)  
\$165.00 (serves 15-18)

#### 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
- \$100.00 (serves 10-12)  
\$140.00 (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  
\$100.00 (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  
\$100.00 (serves up to 12)

#### Antipasto Platter

Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives and bocconcini  
\$155.00 (serves 12-16)  
*A vegetarian version is also available*

#### Sushi Platter

A plentiful assortment of fish and vegetable rolls  
Prices vary

#### The Carving Board

Turkey breast, roast beef, baked ham, sliced emmenthaler and provolone, tomato, lettuce, onion, pickles and olives. Accompanied by a basket of sliced Eli's Bread, rolls and condiments  
\$145.00 (serves 10-12)  
\$220.00 (serves 15-18)

#### Tortilla Chip Crate

Blue and yellow tortilla chips with our salsa, guacamole and black bean dip  
\$65.00 (serves up to 12)

#### Eli's Crisp Basket

Basket of Eli's assorted crisps and thins. A perfect accompaniment to a cheese board or snack tray  
\$75.00 (serves up to 15)

#### Eli's Bread Basket

Selection of sliced Eli's bread and rolls  
\$45.00 (serves up to 24)



Paella



## ONE-DISH MEALS

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

### \* Jambalaya

Most anyone who has been to New Orleans, knows and probably loves this spicy combination of seafood, sausage, vegetables and rice, sometimes described as Creole comfort food. A great one-dish meal for a crowd  
\$24.00 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  
\$24.00 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  
\$165.00 (serves 10–12 people)

\* **Eli's Lasagnas** are carefully constructed, using homemade pasta and fresh ricotta and mozzarella. Each has its own distinct flavor and character:

**Meat lasagna** \$135.00

**Broccoli rabe lasagna** \$135.00

**Wild mushroom lasagna** \$150.00

(serves 10–12 people)

### **Eggplant Parmesan**

\$130.00 (serves 10–12 people)

### \* Macaroni & Cheese

Not just for the children's menu, this is a sophisticated take on one of the world's most popular entrées  
\$120.00 (serves 10–12 people)

### COMPANION DISHES

Sautéed root vegetables

Steamed spring vegetables

Grilled vegetables

Herb-roasted beets

Haricots verts, wild mushrooms

Green beans, roasted garlic

Broccoli, roasted garlic

Steamed asparagus, red pepper vinaigrette

Grilled asparagus

Caramelized Brussels sprouts and pearl onions

Glazed acorn squash

Fresh mozzarella, tomato and basil

Rice pilaf

Kasha varnishkes

Provençal gratin

Garlic mashed potatoes

Sweet potato purée

Twice-baked potatoes, julienne vegetables

Roasted potatoes, carrots

Spit-roasted potatoes

Potato pancakes

\* *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.*



Whole Glazed Baked Ham



## MEAT, FISH & POULTRY

These entrées are priced by our catering department at the time you place your order

### MEAT

Whole Glazed Baked Ham  
Herb-Crusted Filet Mignon  
Beef Wellington  
Old-Fashioned Beef Stew  
Beef Bourguignon  
Roast Leg of Lamb  
Crown Roast of Lamb or Pork



### FISH

Asian Salmon Filet  
Poached Salmon  
Salmon Filet with Roast Vegetable Garnish  
Grilled Salmon with Onion and Dill Stuffing  
Grilled Swordfish  
Couscous-Crusted Red Snapper



### POULTRY

Orange-Glazed Cornish Hen  
Grilled Herbed Chicken Breast  
Spinach-Stuffed Chicken Breast  
Balsamic Chicken  
Lemon Thyme Chicken  
Grilled Chicken Paillard  
Chicken Fingers  
Chicken with Sage and Onion  
Chicken Parmigiano  
Chicken with Artichokes and Mushrooms  
Chicken Enchiladas with Adobo  
Chicken Breast Mole  
Pork Ribs with Salsa Verde







## TIME FOR DESSERT

### Please ask about Birthday and Special Occasion Cakes

#### 1 - Lemon Meringue Cake

Yellow cake and lemon curd make this a refreshing way to celebrate dessert.

#### 2 - Layer Cake

Four layers with buttercream frosting in between, any combination of chocolate and vanilla that you'd like

#### 3 - Chocolate Blackout Cake

All chocolate layer and filling with frosting that wears chocolate crumbs.

#### 4 - Mixed Berry Cake

Yellow cake with berry-infused frosting

#### 5 - Carrot Cake

Four moist layers filled with irresistible cream cheese frosting

#### 6 - Coconut Cake

Tender yellow cake, lemon curd filling and fresh coconut icing

#### 7 - Chocolate Mousse Cake

Two layers of chocolate cake, sandwiched with rich chocolate mousse and topped with vanilla butter cream and a bittersweet chocolate flourish.

#### Chocolate Torte

A single intense layer made with almond flour and iced with a sophisticated bittersweet glaze

#### Mile-High Lemon Meringue Cake

Eli's legendary confection

#### Lemon Meringue Tart

Topped with curls of toasted meringue, this is a refreshing way to end the feast.

#### Apple Tart with Pastry Cream

Caramelized apples on a bed of vanilla pastry cream in a puff pastry shell.

#### Fresh Fruit Pies

Delicious shortbread crust and seasonal fruit fillings make Eli's pies a perennial favorite

#### Bite-size French Pastries

Traditional Parisian delicacies—a simple and elegant ending to a meal

## PLATTERS & SWEETS BASKET

#### Sliced Fruit Platter

\$145.00 (serves 12–15)

#### Sweets Crate

Brownies, rugelach, cookies and biscotti  
\$100.00 (serves 12–15)

#### Bar Bites Platter

Bite-size pieces of our brownies, blondies and bars

\$95.00 (serves 12–15)

\$145.00 (serves 18–20)

#### Chocolate Lovers Platter

Brownies, biscotti, double chocolate cookies and chocolate-covered graham crackers are some of the treats you'll find on this platter

\$95.00 (serves 12–15)

\$145.00 (serves 18–20)





## GLUTEN-FREE PASTRIES & TREATS

Eli has partnered with NOGLU New York to offer exceptionally authentic 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 / each (serves 6-8)

### Lemon Meringue Cake

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

### Coconut Meringue Cake

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

### Strawberry Cream Cake

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

### Chocolate Cake

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

### Cheesecake

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

### Fresh Fruit Tarts

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



### Loaf Cakes

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

### Platter of Loaf Cake Slices

\$75.00 / each (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 / each (individual)  
\$60.00 / each (serves 6-8)  
\$70.00 / each (serves 8-10)

### Quiche

A savory crust with a choice of filling:

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

\$50.00 / each (serves 6-8)  
\$70.00 / each (serves 8-10)

## BOXED LUNCHES FOR OFFICE & TRAVEL

Breakfast, lunch or dinner, corporate events or family gatherings on-the-go, Eli's conveniently packed picnics offer all the pleasures of a 3-course meal in an easy-to-grab-and-go box.

### The Breakfast Box

\$16.95 per person  
Contains fruit salad, mini danish and beverage

#### Choice of:

- Bagel or raisin nut bread with cream cheese
- Egg salad on health bread
- Omelet on brioche roll
- Eli's granola with yogurt
- Ham and cheese on croissant

### The Luncheon Box

\$24.95 per person  
Contains entrée with green salad, side salad, roll, dessert and beverage

#### Entrée Choices:

- Grilled salmon
- Asian salmon
- Spit-roasted chicken
- Fried chicken

#### Salad Choices:

- Corn and black bean salad
- Wild rice with pecans and currants
- Quinoa with carrots and pomegranate seeds
- Curried vegetable couscous
- Penne with mushrooms and shallots

#### Dessert Choices:

Fruit salad, cookie or pound cake

### The Salad Box

\$24.95 per person  
Contains an entrée salad, roll, dessert and beverage

#### Salad Choices:

- Caesar salad
- Tuna niçoise
- Cobb salad
- Chef salad

#### Dessert Choices:

Fresh fruit, chocolate biscotti, brownie or pound cake

### The Sandwich Box

\$18.95 per person  
Contains a sandwich, salad, dessert and beverage

#### Sandwich Choices:

- Turkey with arugula, tomatoes and honey mustard
- Roast beef and horseradish cream
- Mozzarella, tomato and basil
- Grilled vegetable and hummus
- Ham and cheese
- Chicken provençal

#### Salad Choices:

- Penne with tomato and basil
- House salad
- Old-fashioned potato salad
- Cole slaw
- Cucumber salad
- Couscous with grilled vegetables

#### Dessert Choices:

Fresh fruit, jumbo cookie, brownie or blondie





## PRIVATE PARTIES AT ELI'S

With 4 restaurants and 2 dedicated party spaces, Eli is the person to turn to when you want to host an event. Bridal shower, bar or bat mitzvah, children's birthday, wine tasting, milestone celebration... you can host any of these events—or anything you dream up—in one of our party spaces. Each Upper East Side location offers unique opportunities to tailor an event to your needs. Should you need the services of a party planner, we work with the knowledgeable, talented and unflappable Paula Smith of [yourevent.us](http://yourevent.us).

**If you are interested in booking a party, please call and speak to one of our party specialists at 212.717.8100 ext 9.**

**The Bread Bakery:** Our Newest Space... This 8,000-square-foot space lined with windows and mirrors can be reimagined in endless ways, from adult celebrations to meetings and photo shoots. It's especially perfect for children's parties—kids and their adults love the tot-size chairs and tables and kid-friendly menus. (Try not to be distracted by the occasional scent of baking bread!) Easily accessed by elevator.  
Address: *The Bread Bakery 403 East 91 Street*

**The Vinegar Factory:** Get Ready to Party This versatile, recently renovated 5,000-square-foot loft-style space holds up to 150 for dinner and dancing or 200 for cocktails. Boomers love it for dance parties because you can really move like no one's watching. This room loves to be dressed up or down to suit your special event needs.

Address: *The Vinegar Factory 431 East 91 Street*

**E.A.T.:** Fit for a Fête

Our beloved Madison Avenue location is home to a stylish second-floor event space ideal for your next special occasion. It fits 25 to 45 people for luncheons, brunches, showers or even cocktail parties, with a sun-flooded room by day that transitions to a cool and contemporary space replete with candlelight by night.

Address: *EAT 1064 Madison Avenue*

**Eli's Bar '91:** Cool Vibes

Eli's Bar '91 has seating for up to 40 in a semi-private dining space, and for 75 when you take over the entire bi-level restaurant for a wine- or food-centric celebration.

Address: *Bar 91 1270 Madison Avenue*

212.717.8100 ext 9 • [elizabar.com](http://elizabar.com)



# Eli's Gift Card

It's been called the perfect gift—a credit card good enough to eat. Give someone the gift of shopping at all of Eli's stores and restaurants, and they will definitely say, "Thank you!"

Gift cards are not redeemable online.



212.717.8100 EXT 9 ELIZABAR.COM