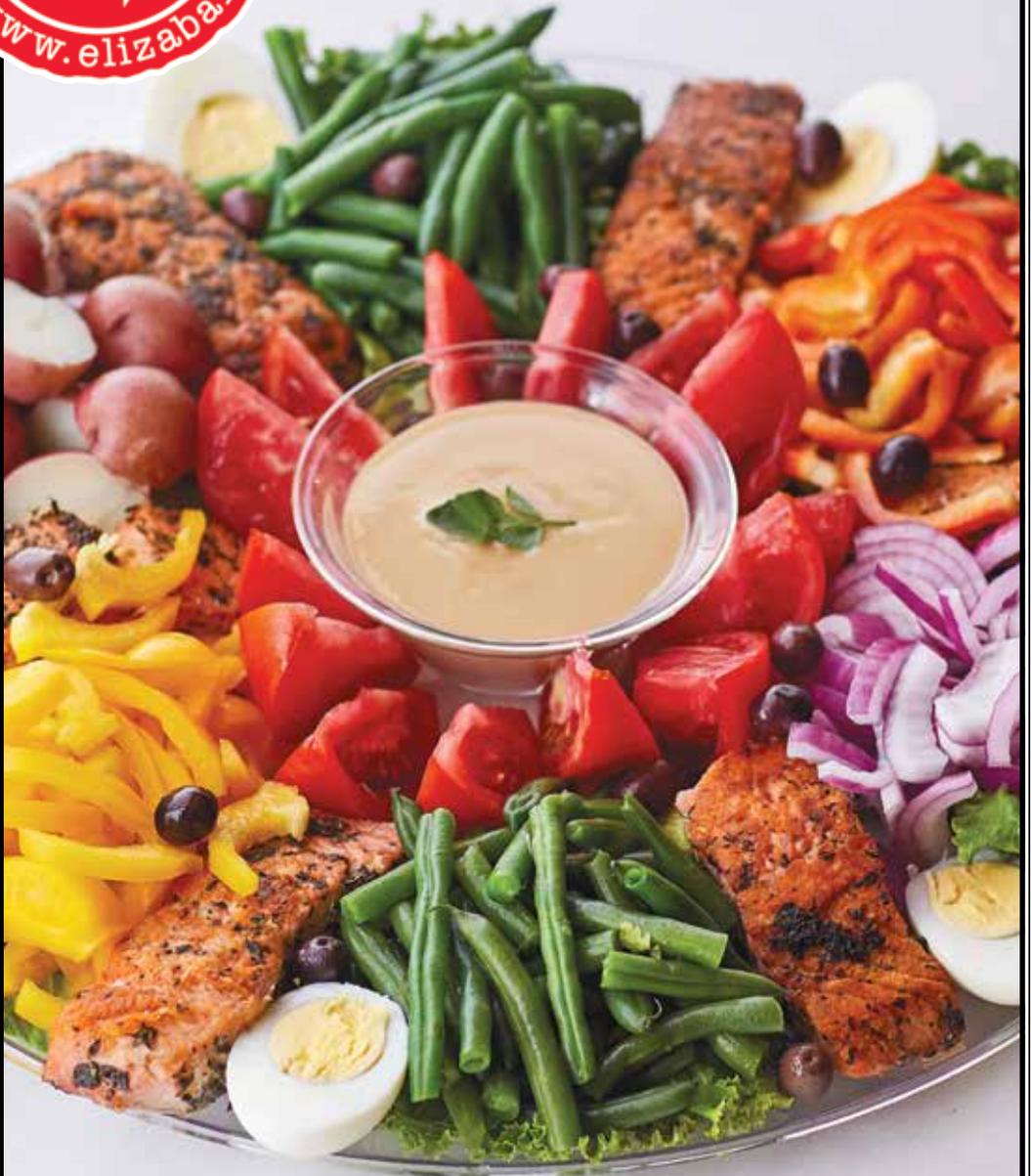




EVERYDAY CATERING



212.717.8100 EXT 9 ELIZABAR.COM

Sliced Fruit Platter



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BREAKFAST

Sliced Fruit Platter

A beautifully arranged selection of fresh seasonal fruit.

\$80.00 (serves 6–8)

Fruit Salad

\$24.00 quart

* Pastry Crate

Basket of assorted mini muffins, scones, croissant and danish. Served with sweet butter, jam and cream cheese

\$12.00 per person

* Eli's Breakfast Crate

An assorted basket of Eli's freshly baked breads. Served with butter, cream cheese and our own preserves

\$7.95 per person

* Smoked Salmon Platter

Hand-sliced smoked salmon garnished with capers and olives

\$32.00 per person

* Smoked Fish Platter

Hand-sliced smoked salmon, kippered salmon, sable, whitefish or whitefish salad, garnished with capers and olives

\$35.00 per person

Both smoked fish platters come with cream cheese, butter, bagels, tomatoes and onions. There is an 8-person minimum order for starred (*) items.

Quiche

Fillings include classic quiche lorraine with bacon and cheese or broccoli or asparagus or mushrooms or spinach

\$30.00 each (serves 6–8)



* Bagel Crate

Assorted sliced bagels with cream cheese, butter and our own preserves

\$7.95 per person

Coffee or Tea Service

\$55.00 for 10

Carafe of coffee or hot water, cups, whole and skim milk, sweeteners, napkins and stirrers

Please ask about Sympathy baskets and Shiva platters



*Eli's Assorted Sandwiches
with Housemade Potato Chips*



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SANDWICHES

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

\$15.00 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 sauce 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 ciabatta

* Chicken salad on manor house bread

Chicken provençal on grilled ciabatta

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

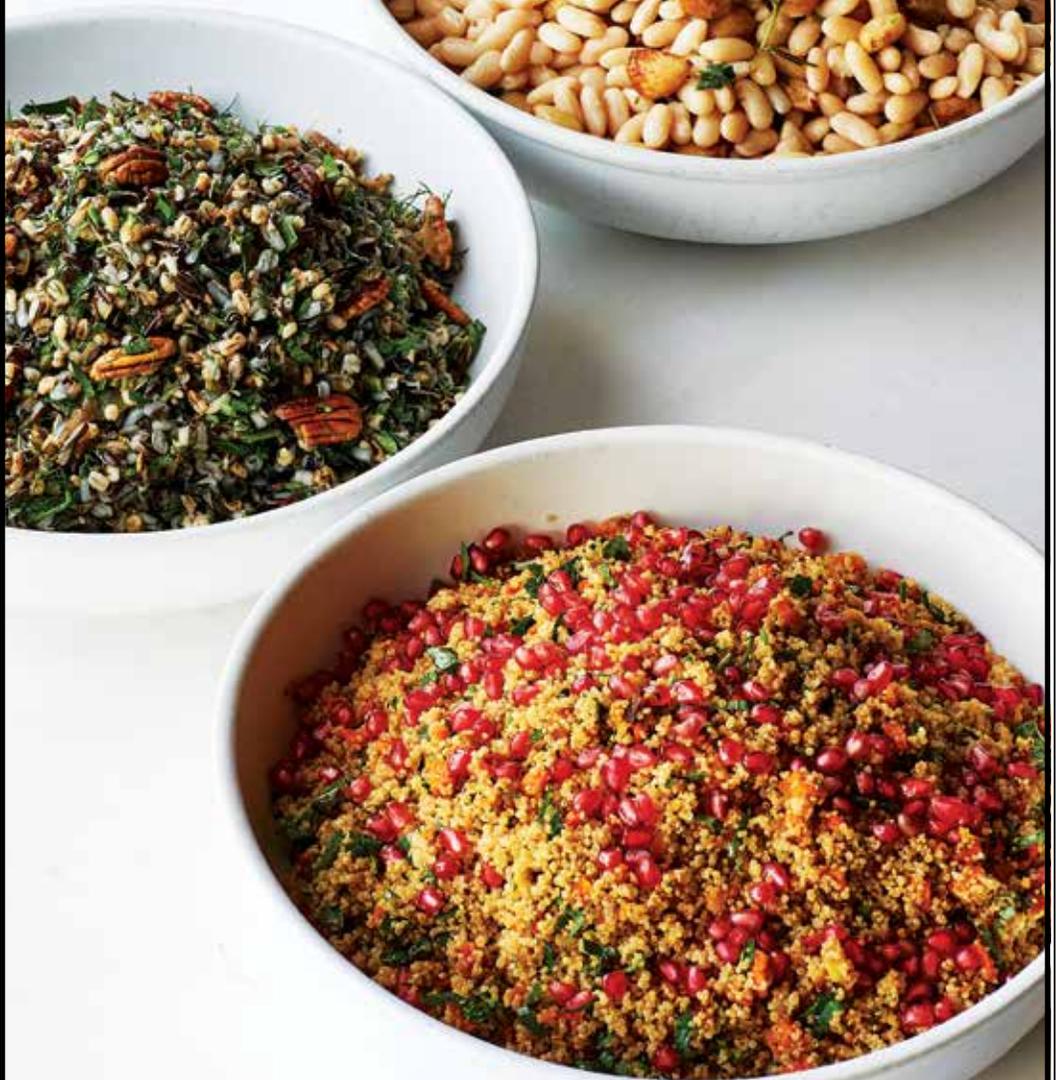
Mozzarella, roasted eggplant, tomato and balsamic vinaigrette on ciabatta

* 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

White beans with rosemary & garlic
Wild rice with pecans & currants
Quinoa, carrots & pomegranate seeds



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SALADS

SALAD ENTRÉES

Eli's House Salad

Romaine and radicchio with plum tomatoes, red onion, black olives and a bit of feta cheese with a vinaigrette dressing

\$59.95 (Serves 8–10)

with Grilled Chicken + \$12.00 per person

with Grilled Shrimp + \$18.95 per person

Caesar Salad

Romaine leaves tossed with Eli's Parmesan crisps and anchovies in a classic Caesar dressing

\$59.95 (Serves 8–10)

with Grilled Chicken + \$12.00 per person

with Grilled Shrimp + \$18.95 per person

Italian Salad

Romaine, endive and radicchio, cherry tomatoes, mushrooms and parmesan cheese tossed in a balsamic vinaigrette

\$59.95 (Serves 8–10)

with Grilled Chicken + \$12.00 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

\$21.95 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

\$18.95 per person

Chef's Salad

A classic mix of turkey, ham, cheese, tomatoes, cucumber, croutons and romaine lettuce with Russian dressing

\$18.95 per person

COLD COMPANION SALADS

\$24.00 per pound

(Serves 3–4 people per pound)

- Green beans with roasted garlic
- Broccoli with roasted garlic
- Couscous with spinach and feta
- Couscous with grilled vegetables
- Roasted barley, mushrooms and carrots
- Wheat berries and roasted vegetables
- Quinoa, carrots and pomegranate seeds
- Wild rice, with pecans and currants
- Lentils, bulgur and sun-dried tomatoes
- Julienne of beets, apples and onions
- Carrots rapé with mustard vinaigrette
- Grilled vegetables
- Tomato, mozzarella and basil
- White beans with rosemary and garlic
- Three-bean salad
- Fresh corn and black beans

PASTA SALADS

\$24.00 per pound

(Serves 3–4 people per pound)

- Penne with tomato and basil
- Penne with wild mushrooms
- Fusilli with steamed vegetables
- Rigatoni, arugula, roasted garlic and Parmesan
- Fusilli and broccoli rabe
- Penne with broccoli and pesto

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 choice of fillings:

Smoked salmon and cream cheese
\$95.00

Cucumbers and watercress

\$75.00

Brioche Buttons

with roast beef and horseradish sauce

\$36.00 per dozen

Mini 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

Chicken Pinwheels

with sun-dried tomatoes and basil

\$30.00 per dozen

Smoked Salmon Coins

Cucumber, dill and cream cheese on sourdough ficelle

\$36.00 per dozen

Filet au Poivre on Crostini

Bite-size 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)

Tea Sandwiches

Egg salad, chicken salad, smoked salmon, cucumber and pâté

\$36.00 per dozen

Cocktail Ficelle

Bite-sized sandwiches on Eli's sourdough 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 or Crab Rolls

on Eli's mini brioche rolls

\$60.00 per dozen



HORS D'OEUVRE TO HEAT AT HOME



Phyllo Triangles

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

Tandoori Chicken Satay

with peanut sauce
\$48.00 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 Crab Cakes

with spicy red pepper sauce
\$60.00 per dozen

Mini Potato or Spinach Knish

\$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

Seafood Wontons

with cilantro-scallion dipping sauce
\$36.00 per dozen

Vegetable Wontons

with soy-ginger dipping sauce
\$36.00 per dozen



Tapas Tray



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CRATES, BOARDS & BASKETS

SAVORY

Imported Cheese Board

\$125.00 (serves 8–12)

Housemade Charcuterie Board

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

\$145.00 (serves 12–14)

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

\$145.00 (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 (Minimum 8 rolls)

Vegetarian \$12.50 per roll

Fish \$15.00 per roll

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 8–10)



Crudité Crate

with your choice of dips

\$75.00 (serves up to 15)

Tortilla Chip Crate

Blue and yellow tortilla chips with our corn salsa and guacamole

\$75.00 (serves up to 12)

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

\$175.00 (serves 8–10)



Seafood Paella



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ONE-DISH MEALS

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

* *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.*

* **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)

* **Seafood 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 housemade 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**

\$135.00 (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 VEGETABLES

Sautéed root vegetables

Steamed spring vegetables

Grilled vegetables

Sage-roasted beets

Haricots verts, wild mushrooms

Green beans, roasted garlic

Broccoli, roasted garlic

Roast cauliflower

Grilled asparagus

Caramelized Brussels sprouts and pearl onions

Marinated mushrooms

Rice pilaf

Kasha varnishkes

Roast sweet potatoes

Sweet potato purée

Garlic mashed potatoes

Garlic Parmesan potatoes

Twice-baked potatoes

Roasted potatoes, carrots

Spit-roasted potatoes

Potato gratin

Potato pancakes

Roast Leg of Lamb



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MEAT, FISH & POULTRY

MEAT

Italian-Style Meatloaf	\$40.00/lb
Herb-Crusted Filet Mignon	\$85.00/lb
Beef Wellington (3 lb minimum)	\$75.00/lb
Flank Steak with French Fried Onions	\$40.00/lb
Meatballs in Tomato Sauce	\$24.00/lb
Brisket of Beef	\$60.00/lb
Old-Fashioned Beef Stew	\$35.00/lb
Beef Bourguignon	\$50.00/lb
Roasted Leg of Lamb	\$40.00/lb
Crown Roast of Lamb	\$225.00/ea
Glazed Baked Ham	\$36.00/lb

FISH

Asian Salmon	\$45.00/lb
Poached Salmon	\$45.00/lb
Salmon Filet with Roast Vegetable Garnish	\$45.00/lb
Seared Salmon with Lemon & Thyme	\$45.00/lb
Grilled Salmon with Onion and Dill Stuffing	\$45.00/lb
Lemon Sole Schnitzel	\$46.00/lb
Blackened Cod	\$56.00/lb
Baked Chilean Sea Bass	\$56.00/lb
Roast Monkfish	\$30.00/lb
Grilled Halibut Steak	\$40.00/lb
Wild Striped Bass with Tomato & Cilantro	\$56.00/lb
Couscous-Crusted Red Snapper	\$56.00/lb



POULTRY

Turkey Meatloaf	\$40.00/lb
Orange-Glazed Cornish Hen	\$24.00/lb
Roast Duck	\$24.00/lb
Grilled Chicken Breast	\$24.00/lb
Chicken Marsala	\$24.00/lb
Spinach-Stuffed Chicken Breast	\$30.00/lb
Chicken with Sage and Onion	\$24.00/lb
Chicken Parmesan	\$24.00/lb
Chicken with Artichokes and Mushrooms	\$30.00/lb
Chicken Française	\$24.00/lb
Chicken Tikka Masala	\$29.95/lb
Balsamic Chicken Breast	\$24.00/lb
Crispy Fried Chicken	\$24.00/lb
Seared Chicken with Lemon and Thyme	\$24.00/lb
Grilled Chicken Paillard	\$24.00/lb
Chicken Schnitzel	\$24.00/lb
Chicken Fingers	\$24.00/lb

Lemon Meringue Tart



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TIME FOR DESSERT

Please ask about Birthday and Special Occasion Cakes

Layer Cake

Four layers with buttercream frosting in between, any combination of chocolate and vanilla that you'd like
\$50.00 / 9"

Chocolate Blackout Cake

All chocolate layers and filling with frosting that wears chocolate crumbs.
\$65.00 / 9"

Carrot Cake

Four moist layers filled with irresistible cream cheese frosting
\$65.00 / 9"

Coconut Cake

Tender yellow cake, lemon curd filling and fresh coconut icing
\$65.00 / 9"

Chocolate Torte

A single intense layer made with almond flour and iced with a sophisticated bittersweet glaze
\$50.00 / 9"

Mile-High Lemon Meringue Cake

Eli's legendary confection
\$150.00 / 9"

Lemon Meringue Tart

Topped with curls of toasted meringue.
\$50.00 / 9"

Apple Tart with Pastry Cream

Caramelized apples on a bed of vanilla pastry cream in a puff pastry shell.
\$50.00 / 9"

Fresh Fruit Pies

Delicious shortbread crust and seasonal fruit fillings make Eli's pies a perennial favorite
\$30.00 / 9"



Bite-size French Pastries

Eclairs and Opera slices that will remind you of Paris
\$30.00 / 6 pieces

Sweets Crate

Brownies, rugelach, cookies and biscotti
\$125.00 (serves 12-15)

Bar Bites Platter

Bite-size pieces of our brownies, blondies and bars
\$95.00 (serves 12-15)

Chocolate Lovers Platter

Brownies, biscotti, double chocolate cookies and chocolate-covered graham crackers
\$95.00 (serves 12-15)



The Sandwich Box



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BOXED LUNCHES

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. Each picnic comes with a cold drink and a sweet treat at the end (see selections at end of listing)

The Breakfast Box

\$19.95 per person

Contains fruit salad, mini danish and choice of beverage

Choice of:

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

The Salad Box

\$29.00 per person

Contains an entrée salad, a dinner roll and a choice of dessert and beverage

Salad Choices:

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

The Lunch Box

\$35.00 per person

Contains an entrée with greens plus a vegetable side, a dinner roll and a choice of dessert and beverage

Entrée Choices:

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

Side 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

The Sandwich Box

\$35.00 per person

Contains a sandwich, a vegetable salad and a choice of 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 for a sweet ending include:

Brownies, jumbo cookies, pound cake slices, biscotti and fresh fruit

Beverage choices: Fruit and vegetable juices, bottled water, coffee



**Order a gift basket from Eli Zabar—
the gift of food is always in good taste!**

Visit elizabar.com to share happiness with friends, family and colleagues.



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