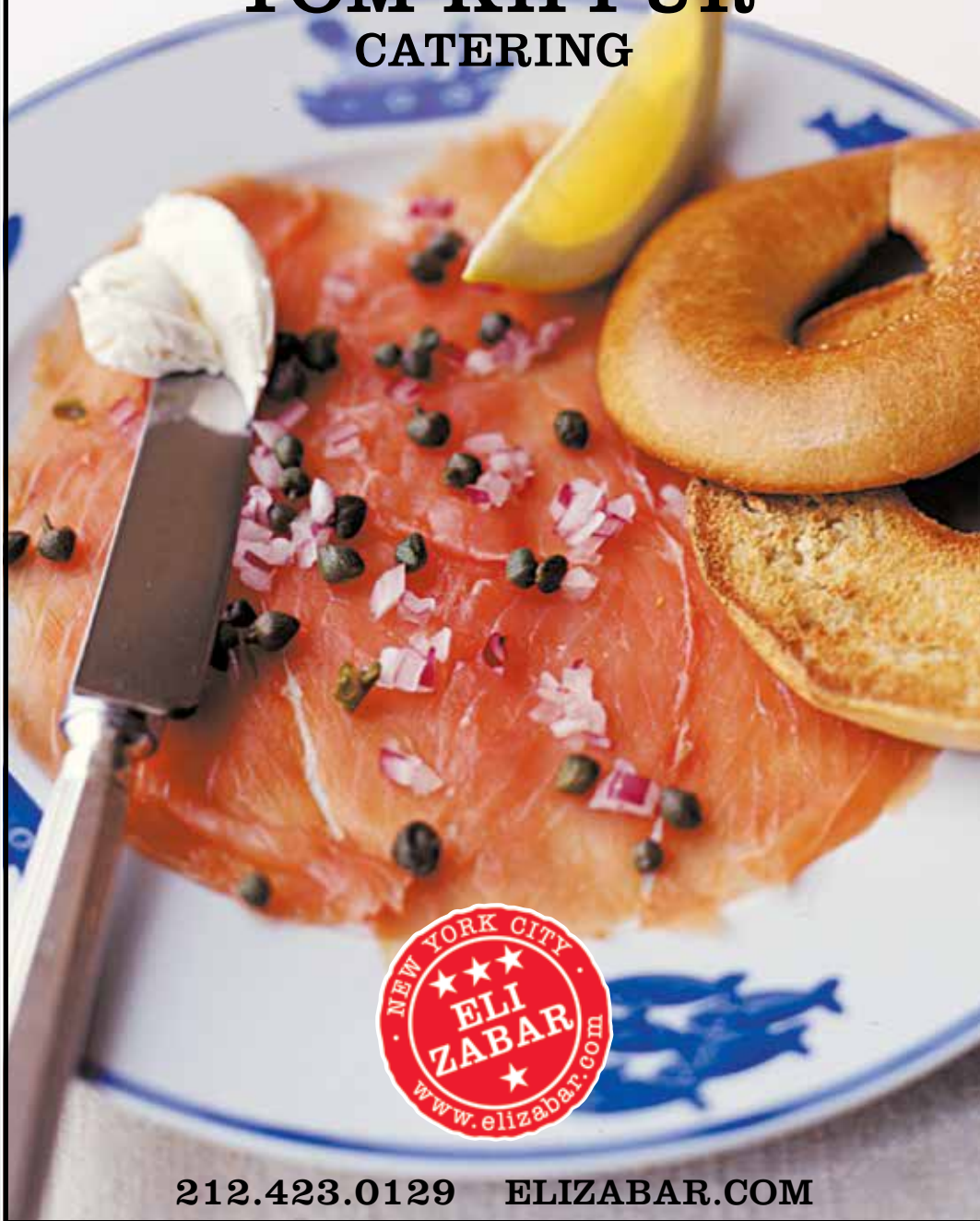


ROSH HASHANAH YOM KIPPUR CATERING



212.423.0129 ELIZABAR.COM

Eli's Traditional Brisket



ROSH HASHANAH & YOM KIPPUR EVE

Eli's Chicken Soup with
Matzoh Balls



ENTREES

Eli's Traditional Brisket

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

\$49.00 / pound

Short Rib Beef Flanken

A delicious alternative to brisket, it gives the carnivores bones to chew on.

\$49.00 / pound

Filet of Beef

\$75.00 / pound

Roasted Free-Range Chicken

Crisp and golden, delivered whole, quartered or eighthed.

\$27.00 each / (serves 2-3)

Whole Roasted Capon

\$49.00 each

Roasted Free-Range Turkey

\$175.00 each / 14-16 pounds

Rolled Spit-Roasted Turkey Breast

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

\$96.00 / 3 pounds

Boneless Roasted Fresh Turkey Breast

\$95.00 / 2½-3 pounds (serves 4-5)

Poached Salmon

And be sure to order your cucumber dill sauce!

\$45.00 / pound

Asian Salmon

\$45.00 / pound

Chicken Soup with Two Matzoh Balls

Extra matzoh balls are available.

\$30.00 / quart

Traditional Chopped Liver

Delightfully dense.

\$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.

\$12.00 / 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

Noodle and Spinach
Kugels



COMPANION DISHES & SEASONAL ACCOMPANIMENTS

COMPANION DISHES

Noodle Kugel

Rich, buttery, and studded with raisins.
or

Spinach Kugel

Another savory holiday tradition and
a good way to include some greens.
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

Tzimmes of Sweet Potatoes, Carrots, Butternut Squash and Prunes

\$24.00 / pint

Potato Pancakes

\$24.00 / 1/2 dozen

Mini Potato Pancakes

\$36.00 / dozen

Knishes

Not much more than bite-size, these
are a holiday favorite at Eli's house.

With potato, spinach or kasha.

\$36.00 / dozen

Fresh Applesauce

\$16.00 / pint



Roasted Sweet Potatoes

ACCOMPANIMENTS

Steamed Vegetables with Dill

A mix of asparagus, sugar snap peas, broccoli,
cauliflower, 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 Asparagus

\$16.00 / half pound

Green Beans and Roasted Garlic

\$20.00 / pint

Sweet Potato Purée

\$20.00 / pound

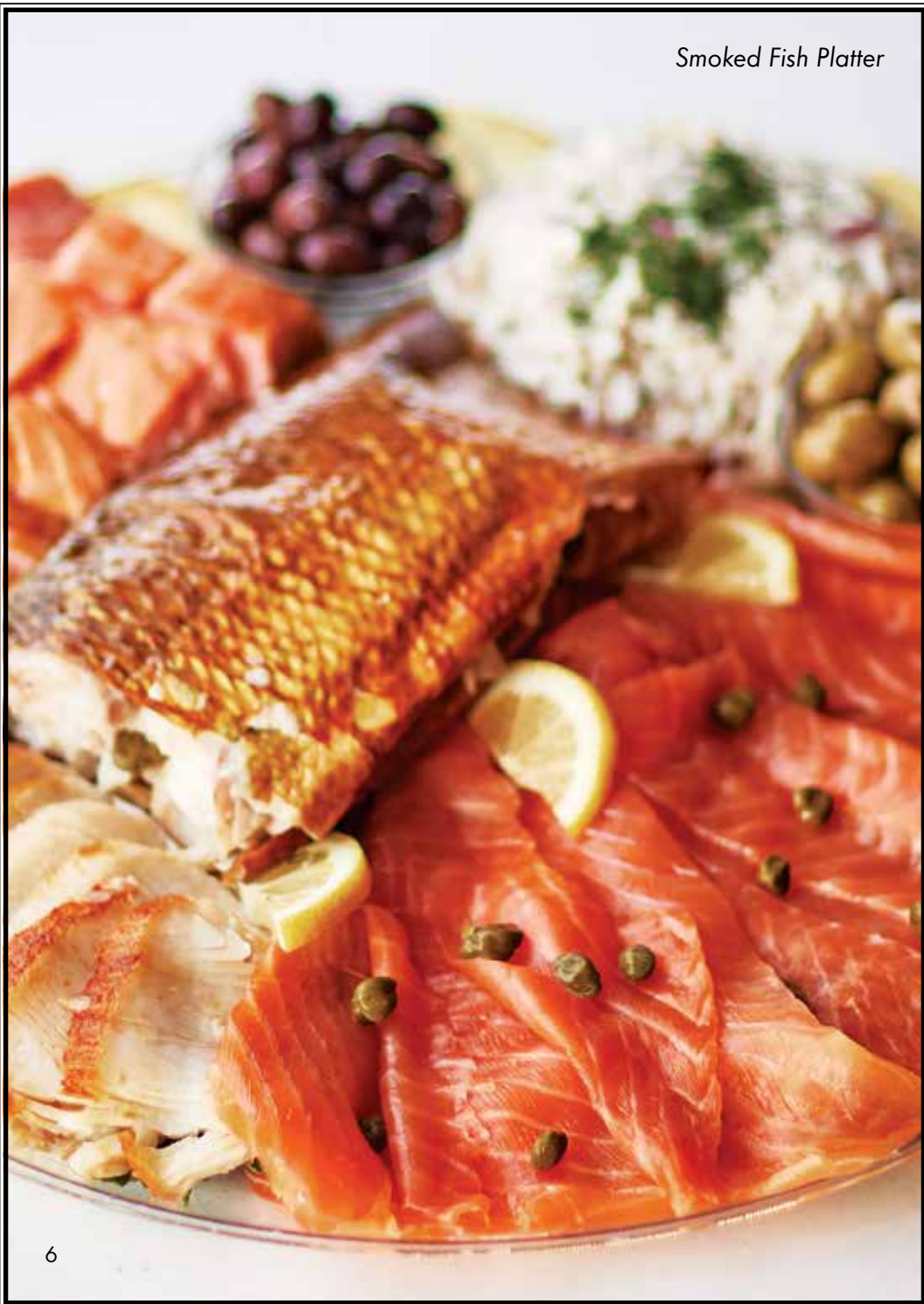
Roasted Sweet Potatoes

\$20.00 / pound

Sage-Roasted Beets

\$20.00 / pint

Smoked Fish Platter



YOM KIPPUR BREAK THE FAST



Cheese Blintzes

Cheese Blintzes

Paper-thin pancakes filled with fresh farmer cheese.

\$16.00 / 3 pieces

Imported Cheese Boards

\$125.00 each (serves 10-12)

\$165.00 each (serves 15-18)

TRADITIONS

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 / half pint

Smoked Whitefish Salad \$20.00 / half pint

Chicken Salad \$10.00 / half pint

Tuna Salad \$10.00 / half pint

Egg Salad \$10.00 / half pint

Old-Fashioned Potato Salad \$19.00 / pint

Cucumber Salad \$16.00 / pint

Coleslaw \$16.00 / pint

SMOKED FISH

Smoked Salmon Platter

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

\$165.00 each (serves 6-8)

\$225.00 each (serves 10-12)

Smoked Fish Platter

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

\$210.00 each (serves 6-8)

\$295.00 each (serves 10-12)

COMPANION DISHES

Eli's Bread and Bagel Crate

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

\$45.00 each (serves 10-12)

Tomato and Red Onion Platter

\$45.00 each (serves 10-12)

Quiche

Spinach, mushroom, broccoli, three cheeses or asparagus.

\$30.00 each (serves 6-8)

Marble Cheesecake



HOLIDAY DESSERTS

CAKES • FRUIT • SWEET TREATS • GLUTEN FREE

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 loaf

Marble Cheesecake

The Yom Kippur break fast is traditionally a dairy meal. What better dessert than cheesecake, and for those of you who cannot end a meal without chocolate, we'd like to recommend the marble version. Classic also available.
\$49.00 each (serves 8-10)

Teiglach

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

Apple Tart with Pastry Cream

A shortbread crust with vanilla pastry cream and thinly sliced apples. Feels very French to us.
\$50.00 each

Tarte Tatin

Classic French tart made with caramelized apples in a shortbread crust.
\$50.00 each

Mile-High Lemon Meringue Cake

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

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)



Teiglach and
Honey Cake

GLUTEN FREE

Three traditional French tarts made without gluten by our partner at NOGLU for this holiday.

Lemon Meringue Tart

\$60.00 each (serves 6-8)

Chocolate Tart

\$70.00 each (serves 8-10)

Apple Tart with Pastry Cream

\$70.00 each (serves 8-10)



Tarte Tatin

Whole Roasted Capon



BUTCHER DEPARTMENT

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:

- 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 Chopped Liver



Filet of Beef





ELI'S FLOWERS

For some of us this summer, the flower department at Eli's was the only place where we experienced with pleasure, the changing season.

Sarah and her team kept the department filled with local flowers, fresh herbs for the kitchen and potted plants that allowed us to bring some garden into our homes.

Whether a single stem, a bunch or a bouquet, having flowers in the house let us feel hopeful.

For Rosh Hashanah and Yom Kippur give in to the temptation to fill your house with flowers. And as we head into this new year, send someone you care about a textural arrangement with that "picked from the garden" feeling.

The Flower Department at Eli's is ready with seasonal blooms, custom arrangements, potted plants and fruit baskets.

Call us or come by for a visit to our garden.

1411 Third Avenue at 80th Street

212-717-8100 ext 1



ELI'S LIST HOLIDAY WINES

I think you'll agree—we are ready for a new year! Let's turn the page on the last 6 months and together raise a glass to 5781.

For our complete selection, visit us at elizabarwine.com or call us at our shop, 212-717-1999. L'chaim!

RED

Galilee, Grenache, Yiron Vineyard Galil Mountain, Israel \$28

Made of grenache planted in a high elevation vineyard, this wine is dark ruby in color, shows cherry and wild herb notes, and has a palate both velvety and persistent. A wonderful food companion.

Judean Hills, Tzora Vineyards Red \$50

From the ancient land of the Judean Hills, this cuvée is a blend of cabernet sauvignon and syrah planted in terrarosa soils with limestone and marl. Smoky and rich, with a nose of dark fruit and a long finish.

Haute Judée-Jérusalem, Grand Vin, Domaine du Castel, Israel \$98

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 \$25

The grapes for this wine grow on a volcanic plateau in the Golan, 1300 feet above sea level. A great example of

a fresh and mineral wine, with aromas of white stone fruits and a touch of sweetness.

Upper Galilee, White Blend, Avi Feldstein, Israel \$46

This blend of 85% sauvignon blanc and 15% roussanne is a very pleasant surprise. The roussanne gives the wine structure and a mineral core, while the sauvignon keeps it light and lively, with tropical fruit notes and a hint of freshly cut grass.

Haute Judée-Jérusalem, "C" du Castel, Domaine du Castel \$65

A very elegant expression of chardonnay, this wine sits on its lees for 12 months in French oak barrels. Round and rich, "C" du Castel shows well-balanced fruit and great finesse.

SPARKLING

Golan Heights, Yarden Blanc de Blancs \$45

This sparkler made of 100% chardonnay, aged on the lees for more than four years, is classic and elegant. With notes of brioche and exotic fruit in the nose, this wine is a great aperitif that also works at the table with appetizers or fruit desserts.

ROSÉ

Judean Hills, Spring River Rosé, Gush Etzion Winery \$30

This wine is a blend of mourvèdre, grenache and syrah, planted in high-altitude vineyards and a uniquely cool microclimate. The result is a fresh and light—both in color and alcohol—rosé packed with flavor, a reminder of the best of Provence.

A gift basket from Eli's is a holiday tradition.

Send one to someone who can't come home for the holidays.

APPLE & HONEY BASKET

This Rosh Hashanah tradition sweetens and pleases wherever it goes. Eli's honey cake is made with ground almonds, his apple crumb cake is chock-a-block with apples, and his raisin-studded round challah is simply the best there is.

New York State fall harvest apples and a jar of honey for dipping all sweeten the Jewish New Year.
\$150 / \$250



SALMON SET-UP BASKET

This combination of smoked salmon, cream cheese and fresh bagels is a match made in heaven, and a huge crowd-pleaser.
\$150 / \$200



FRUIT BASKET

When all you want to send is a traditional fruit basket, Eli's is a great place to start. The fruit department at Eli's is probably the best in New York. Made to order, we consider the season and the distance a basket will travel, so your gift arrives ripe and in beautiful condition.
\$175 / \$250

THE GIFT OF FOOD IS ALWAYS IN GOOD TASTE
866.354.3547 EXT 9 ELIZABAR.COM