



**ROSH HASHANAH
YOM KIPPUR
CATERING
2017**



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

Free-Range Roasted Chicken

Crisp and golden, delivered whole, quartered or eighthed.
\$24.00 each / (serves 2-3)

Whole Roasted Capon

\$49.00 each

Free-Range Roasted Turkey

\$145.00 each / 14-16 pounds

Rolled Spit-Roasted Turkey Breast

Moist, herb infused—and delicious, hot or cold.
\$95.00 / 3 pounds
\$195.00 / 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!
\$40.00 / pound

Chicken Soup with Two Matzoh Balls

Extra matzoh balls are available.
\$20.00 / quart

Traditional Chopped Liver

Delightfully dense and traditional in taste.
\$8.00 / half pint

Eli's Chunky Chopped Liver

Full of butter and onions, think about serving this holiday treat on Eli's Raisin Pecan bread.
\$8.00 / 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.
\$8.00 / half pint



Spinach and Potato Kugel
Potato Pancakes

COMPANION DISHES & SEASONAL ACCOMPANIMENTS

COMPANION DISHES

Tzimmes of Sweet Potatoes, Carrots and Butternut Squash

\$18.00 / pint

Noodle Kugel

Rich, buttery, and studded with raisins.

\$15.00 / pound

Spinach Kugel

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

\$15.00 / pound

Potato Kugel

A delightful substitute for mashed potatoes.

\$15.00 / pound

Kasha Varnishkes

A savory classic made with grains that are actually good for you and bow-tie noodles that are hard to resist.

\$15.00 / pint

Potato Pancakes

\$18.00 / 1/2 dozen

Mini Potato Pancakes

\$30.00 / dozen

Fresh Applesauce

\$12.00 / pint



FRESH & SEASONAL ACCOMPANIMENTS

Steamed Vegetables with Dill

A colorful mix of broccoli, cauliflower, asparagus, sugar snap peas, carrots, 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

Steamed Asparagus

\$24.00 / pound

Mashed Potatoes

\$15.00 / pint

Sage-Roasted Potatoes

\$15.00 / pint

Sage-Roasted Beets

\$15.00 / pint



Assorted Quiches

YOM KIPPUR BREAK THE FAST



Smoked Fish Platter

SMOKED FISH

Smoked Salmon Platter

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

- \$145.00 each (serves 8)
- \$215.00 each (serves 12)
- \$275.00 each (serves 16)

Mini Bagels & Salmon Platter

Eli invented the popular Tower of Bagel. Make a platter of minis the center of your holiday spread.

\$85.00 / dozen

Smoked Fish Platter

A decadent selection of hand-sliced salmon, sable and whitefish.

- \$180.00 each (serves 8)
- \$250.00 each (serves 12)
- \$340.00 each (serves 16)

COMPANION DISHES

Quiche

Available with spinach, mushroom, broccoli, three cheeses, smoked salmon or asparagus. \$24.00 each (serves 6-8)

Tomato and Red Onion Platter

\$35.00 each (serves 10-12)

Eli's Bread and Bagel Crate

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

- \$45.00 each (serves 15)
- \$90.00 each (serves 25)

TRADITIONS

Cheese Blintzes

Paper-thin pancakes filled with fresh farmers cheese.

\$16.00 / 4 pieces

Round Challah

- \$10.95 each / 1-pound plain loaf
- \$10.95 each / 1-pound raisin loaf

Kosher Round Challah

- \$10.95 each / 1-pound plain loaf
- \$10.95 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

Cole Slaw \$14.00 / pint

Holiday Fruit Salad

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

Chocolate Babka Loaf



HOLIDAY DESSERTS

CAKES • FRUIT • SWEET TREATS



Star-Shaped
Honey Cake

Babka Loaf

A quintessential New York treat. Available: Plain or Chocolate. \$18.95 each (serves 6-8)

Teiglach

This honey-drenched confection is a traditional symbol of this sweet time of year. \$14.95 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)

Honey Cake

One of the most traditional ways to celebrate Rosh Hashanah, our version is made with almond flour and orange zest. \$16.95 each / 1.5 lb loaf
\$32.00 each / 3 lb star-shaped

Apple Crumb Cake

Pound cake batter with butter-cooked fresh apples and a crunchy streusel topping. \$16.95 each / 1.5 lb loaf
\$32.00 each / 3 lb round

Mile-High Lemon Meringue Cake

Once again, Eli's legendary confection is available to celebrate the New Year. \$125.00 each (serves 14-16)

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 \$12.95 / pound

Holiday Sweets Crate

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

Sliced Fruit Platter

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



Challah Bread
Pudding

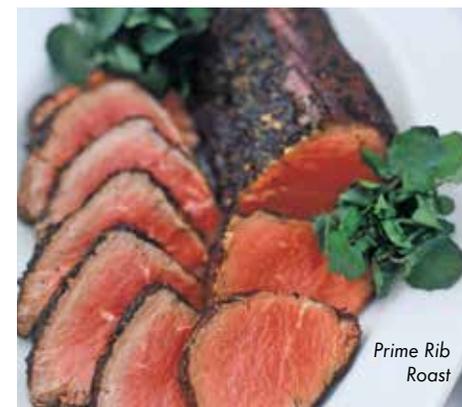
First-cut Beef Brisket



BUTCHER DEPARTMENT



Free-range Capon



Prime Rib Roast

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
- 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 a bouquet 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, or send a flower arrangement to a loved one.





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ELI'S LIST
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ELI'S LIST HOLIDAY WINES



**Haute Judee-Jerusalem, Grand Vin
 Domaine du Castel**
 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.
 \$85

**Galilee, Gilgal Riesling Golan Heights
 Winery**
 From a volcanic plateau in the Golan, planted at 1300 feet above sea level, this wine is a great example of both freshness and minerality, with aromas of white stone fruits and a touch of sweetness.
 \$21

Judean Hills Blanc, Tzora Vineyards
 Planted in the ancient terraces of the Judean Hills, this cuvee comes from chardonnay and sauvignon blanc grapes, grown in terrarosa, the red clay of the region. Balanced and fresh.
 \$36

Golan Heights, Yarden Blanc de Blancs
 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 a great aperitif or at the table with appetizers and fruit desserts.
 \$40

Judean Hills Red, Tzora Vineyard
 From the ancient land of the Judean Hills, this cuvee is a blend of Cabernet Sauvignon and Syrah, planted in soils of terrarosa with limestone and marl. Smoky and rich, with a nose of dark fruit and a long finish.
 \$40

**Galilee, Kedesh Valley Barbera,
 Ramot Naftali**
 Ramot Naftali is a small family-owned winery. This expression of Barbera is richer than the ones from Piemonte, has lovely floral undertones with hints of blackberry and cassis, and is full and round.
 \$66

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, interesting and great for a toast or blessing, but above all, they are delightful companions for food.

For our complete selection, please visit us at Elizabarwine.com or call our shop, 212-717-1999.

Upper Galilee Pinot Noir, Yirom Vineyard Galil Mountain
 From a high elevation vineyard in the northernmost part of Galilee, this wine displays beautiful Pinot fruit, with cherry and pomegranate notes, and soft, elegant tannins.
 \$25

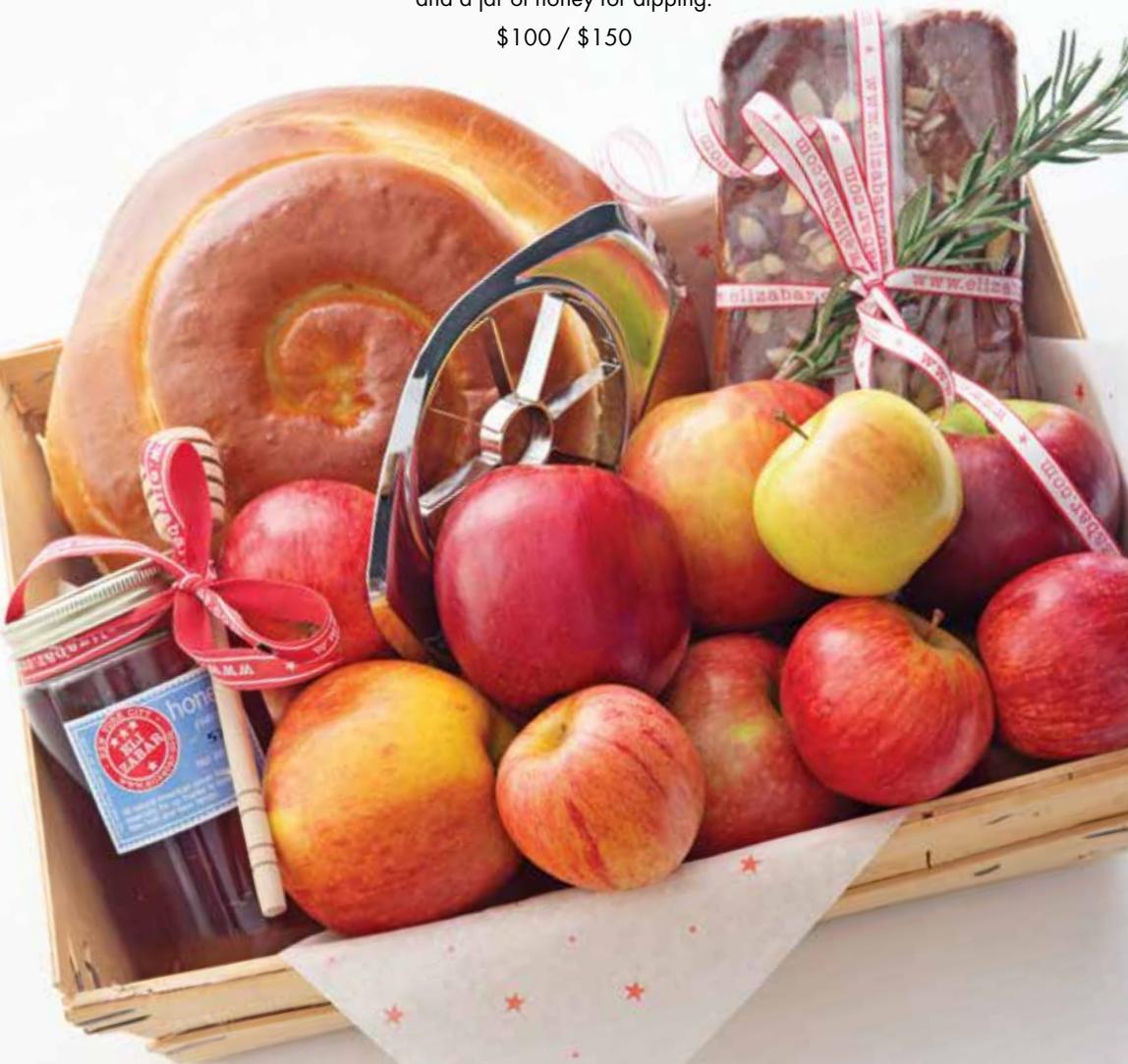
Galilee, Marom Cabernet Franc, Or Haganuz
 This lovely Cabernet Franc comes from a single vineyard in the foothills of Mount Meron, planted on limestone and terrarosa, the red clay of the region. Medium body with bright red fruit notes and a long finish.
 \$40

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



212.860.0402 EXT 9 WWW.ELIZABAR.COM