

THANKSGIVING CATERING



212.717.8100 EXT 9 ELIZABAR.COM

Roasted Free-Range
Turkey



STARTERS, BIRDS & BEASTS

STARTERS

Pain de Canapé

36 assorted tea sandwiches on Eli's health bread with fillings of:

- Prosciutto and mozzarella
 - Smoked salmon with cucumber and dilled butter
 - Grilled vegetables with goat cheese
- \$95.00

Brioche Pain de Canapé

36 assorted tea sandwiches with fillings of:

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

Pumpkin and Butternut Squash Soup

Serve it as we do with Eli's Croutons
\$20.00 / quart

Corn Chowder

Start your Thanksgiving meal with a New England tradition
\$20.00 / quart

Crudité Crate

\$75.00 (serves up to 20)

Marcona Almonds

Nuts dressed up with fresh thyme, olive oil, and sea salt—delicious with a glass of champagne while you talk turkey
\$32.00 / 12 ounces

Eli's Crisps Basket

Assorted savory housemade crackers including the famously addictive parmesan toast
\$75.00 (serves 12-14)

BIRDS AND BEASTS

Roasted Free-Range Turkey

\$145.00 / 14-16 pounds (serves 12-14)
\$195.00 / 22-24 pounds (serves 18-20)

Rolled Spit-Roasted Turkey Breast

Golden brown and all succulent white meat
\$96.00 / 3 pounds average
\$190.00 / 6 pounds average

Whole Boneless Roasted Turkey Breast

\$95.00 / 2½-3 pounds

Roasted Free-Range Chicken

\$24.00 / each (serves 2-3)

Whole Roast Capon

\$49.00 / each (serves 4-6)

Berkshire Bone-in Smoked Ham

When you are feeding a crowd, order a ham to keep your turkey company.
\$230.00 / each (20-25 lb)

Whole Glazed Boneless Ham

Easy to slice, easy to serve, and great for sandwiches the day after.
\$220.00 / each (10-12 lb)

Giblet Gravy

Less work for you, more time for other things
\$16.00 / pint

Fresh Turkey Gravy

\$14.00 / pint

*Eli's Traditional Bread Stuffing
& Fresh Cranberry Sauce*



THANKSGIVING TRADITIONS

Eli's Traditional Bread Stuffing

Big chunks of buttery sourdough bread, herbs and onions
\$14.95 / pound

Mushroom and Caramelized Onion Stuffing

Loaded with mushrooms and caramelized onions, plus Eli's Bread, of course
\$16.95 / pound

Cornbread Stuffing

Golden yellow cornbread crumbs are studded with apricots, raisins, and dried cranberries
\$16.95 / pound

Sausage Stuffing

Inspired by Marc Reyes wonderful sausages, we've added a new stuffing to the Eli's Bread family of Thanksgiving essentials.
\$19.95 / pound

Cranberry Bread Pudding

Always on Eli's holiday table
\$16.00 / pound

Cranberry Orange Relish

Freshly ground raw berries and oranges go into this not-too-sweet holiday classic
\$14.95 / pint

Fresh Cranberry Sauce

\$14.95 / pint

Fall Harvest Applesauce

New York State's best apples become New York City's best applesauce; and even better, there is no sugar used in our recipe
\$16.00 / pint

Jalapeño Cornbread

A classic with a kick!
\$24.00 / each



Cranberry Bread Pudding

Eli's Cornbread Loaf

\$24.00 / each

Assorted Mini Dinner Rolls

Whole wheat, sourdough, raisin and pumpkinseed are the favorites you'll find here
\$18.00 / dozen

Eli's Pull-Apart Rolls

Made of buttery brioche for mopping up the gravy. Works well for a miniature sandwich too.
\$18.00 / dozen

Note: Don't forget to order extra Eli's Bread for turkey sandwiches!



Eli's sliced bread for turkey sandwiches

*Corn Pudding and
Steamed Vegetables with Dill*



SEASONAL ACCOMPANIMENTS

Autumn Vegetable Medley

Wild mushrooms, parsnips, carrots, turnips, and haricots verts sautéed with herbs
\$15.00 / pint

Candied Yams

Whole peeled yams roasted with butter and honey. Never a marshmallow in sight.
\$16.00 / pound

Caramelized Brussels Sprouts and Pearl Onions

Even people who think they hate Brussels sprouts have been known to enjoy these.
\$16.00 / pint

Green Beans and Roasted Garlic

\$15.00 / pint

Steamed Vegetables with Dill

For the health nuts in your group, crisp and clean
\$15.00 / pint

Sage Roasted Beets

Not traditional, but a delicious seasonal accompaniment
\$15.00 / pint

Corn Pudding

Fresh corn off the cob plus cream and eggs make a delicate souffle-like pudding
\$18.00 / pound

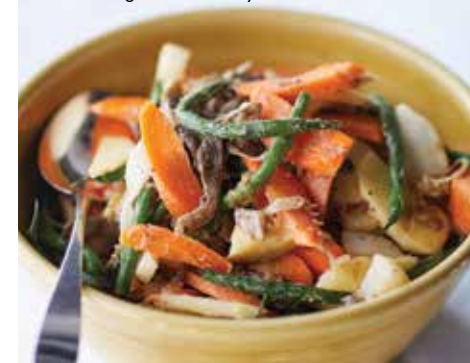
Creamed Spinach

A personal favorite of Eli's
\$18.00 / pint

Celery Root and Leek Purée

An essential part of the fall harvest and a nice change from mashed potatoes
\$15.00 / pint

Autumn Vegetable Medley



Sweet Potato Purée

Easy to heat up on the stove, freeing essential oven space
\$16.00 / pint

Mashed Potatoes

\$18.00 / pint

Glazed Butternut Squash

Wedges of this fall classic roasted with butter and brown sugar
\$16.00 / pound

Glazed Butternut Squash



Apple Pie



THANKSGIVING DESSERTS

Pumpkin Pie

Always made with fresh pumpkins
\$24.00 / each (serves 8-10)

Harvest Crumble Pie

Apples, pears, cranberries, golden raisins,
and a streusel topping
\$24.00 / each (serves 8-10)

Pecan Pie

\$24.00 / each (serves 8-10)

Eli's Fruit Pies

Choose from apple, blueberry,
cherry, plum, peach, or strawberry rhubarb,
all in a shortbread crust
\$24.00 / each (serves 8-10)

Carrot Cake

Four moist layers filled with irresistible cream
cheese frosting
\$49.95 / each (serves 8-10)

Mile-High Lemon Meringue Cake

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

Apple Tart with Pastry Cream

Caramelized apples on a bed of vanilla
pastry cream in a puff pastry shell.
\$35.00 / each

* **Gluten-free version is available**

Lemon Meringue Tart

Topped with curls of toasted meringue,
this is a refreshing way to end the feast.
\$49.99 / each

* **Gluten-free version is available**

Cranberry Rugelach

\$18.00 / box (10-12 pieces)

* **Gluten-free version is available**

Cranberry Bread Pudding

Always on Eli's holiday table
\$16.00 / pound

Thanksgiving Sweets Crate

An irresistible assortment of brownies, blondies,
cranberry rugelach, cookies, and biscotti to
serve on its own or with fresh fruit
\$100.00 / crate (serves 12-15)

Decorated Shortbread and Gingerbread Cookies

Turkeys, pumpkins, and maple leaves—pretty
enough to use as table decorations
\$35.00 / 5 cookies

Baked Rome Apple with Dried Fruit

\$8.00 / each

Sliced Fruit Platter

\$145.00 (serves 12-15)

Eli's Cheese Board

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

Turkey Cupcakes

Irresistible! Use them to decorate the table,
but we promise they won't last long. These
chocolate frosted, chocolate cupcakes are
delicious.

\$28.00 / 4 pack



Turkey Cupcake

Berkshire Bone-in
Smoked Ham



BUTCHER DEPARTMENT



Assorted Sausages



Rolled and Spit-roasted
Turkey Breast with Herbs

Thanksgiving is a busy time for butchers. There are turkeys to deal with: we specialize in local, organic and heritage birds. Helping customers decide what kind to order and what size so that there will be plenty of leftovers or none at all is something that Eli's butchers are always happy to do. There are stuffing mixes to prepare and sausages to fill. There are other birds to think about. Not everyone loves turkey. Small groups will often choose a richly delicious capon or individual Cornish hens, and large groups will sometimes have a turkey and a ham. Whatever size group you are celebrating with this season, count on the butchers at Eli's to make the holiday one you will enjoy.

Thanksgiving in Eli's Butcher Department means:

- Organic turkeys
- Whole local organic Heritage Turkeys (purebred birds)
- Fresh free-range turkeys
- Rolled and spit-roasted turkey breast with herbs (raw or cooked)

- Turkey breast on the bone
- Boneless half turkey breast
- Roasting chickens and fryers
- Cornish hens
- Capon
- Poussin
- Pekin duck
- Squab
- French Guinea fowl
- White pheasant
- Red feather chickens
- Fresh rabbit (Local N.Y. State)
- Loose fennel pork sausage
- Loose chicken apple sausage
- Berkshire Heritage pork
- Berkshire bone-in smoked ham
- Smoked boneless ham
- Fresh hams



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 or loved one. Plants, blooms by the stem, and custom arrangements are all available.

Our gorgeous fruit baskets make a wonderful edible centerpiece.

**Visit the flower department
at 1411 Third Avenue
or call 212-717-8100 ext 1.**

ELI'S LIST THANKSGIVING WINES

To see all our wines please visit us at elizabarwine.com, at our shop: Eli's List, on Third Avenue and 80th Street, or call us at 212-717-1999.

CHAMPAGNE

Entre Ciel et Terre Brut
Françoise Bedel, Champagne, France \$95
Françoise Bedel crafts beautiful wines from her vineyards in the Marne Valley, almost in the outskirts of Paris. Entre Ciel et Terre is a cuvée of mostly pinot meunier. Bright, happy and incredibly elegant, this wine is a perfect aperitif and also a great food companion.

WHITES

Meursault, Jean-Philippe Fichet
Burgundy, France \$85
Jean Philippe Fichet produces wines of extraordinary purity and balance. This Meursault comes from four different parcels, each bringing its own character to the blend. The result is a classic Meursault, racy and potent, with notes of pear and citrus, and a strong mineral core.

Anjou Blanc, A François(e)
Thibaud Boudignon, Loire, France \$65
Thibaud Boudignon is one of the great new vigneron in the Loire Valley. A François(e) is a special cuvée named in homage to both his late mother and grandfather. It's a chiseled expression of chenin blanc, with undertones of honey, white flowers and peaches, crunchy texture and very long finish. Simply delicious.

Rias Baixas, Albariño Selección de Añada
Pazo Señorans, Galicia, Spain \$88
Pazo Señorans is an old manor house surrounded by orchards and vineyards in the hills of Pontevedra. This is an intense, big and powerful wine with great balance, lovely fruit, and a savory palate that makes it ideal for white meats and complex vegetable dishes; is aged on the lees for 36 months and several more years in bottle. The current release is 2009.

IGT Delle Venezie, Morus Alba
Vignai dei Duline, Friuli, Italy \$40
Lorenzo and Federica Mocchiutti farm their land with a very holistic approach: no herbicides or pesticides. Morus Alba is their ideal white wine, a combination of sauvignon and malvasia. This wine reminds you of tropical fruit and spice with good freshness and persistence. Wonderful with seafood and cheeses.

REDS

Bourgogne Roncevie
Domaine Arlaud, Burgundy, France \$38
Cyprien Arlaud believes in biodynamic farming, horse plowing for the vineyards and not touching the wines in the cellar much. The Roncevie vineyard is located in the town of Gevrey-Chambertin. Beyond the apparent simplicity lies a core of earthiness and power that makes this wine an outstanding choice for the dinner table.

Saint Joseph Les Cessieux
Hervé Souhaut, Rhône, France \$58
Hervé Souhaut crafts natural wines from his seven hectares domaine in the Northern Rhône. In this cuvee the pure syrah—spicy, intense and savory—shows undertones of dark ripe fruit and floral aromas. This wine is made to be enjoyed in its youth and is a true wine of pleasure.

Barolo Pira, Roagna, Piedmont, Italy \$120
Lucca Roagna's meticulous farming and ultratraditional winemaking are evident in this wine. The fruit is fermented with indigenous yeast, macerated for 60 days, and then aged in large oak vessels. The result is a wine of great power, muscular and voluptuous at the same time, with notes of dark fruit, violets and an earthiness that reminds you of mushrooms and forest.

Vinos de Madrid, Las Umbrías
Comando G, Castilla, Spain \$140
Fernando Garcia and Dani Landi strongly believe that the garnacha (grenache) from Sierra de Gredos, in Castilla, can produce world-class wines. Las Umbrías is a single vineyard with granitic soils, planted with old vines. The wine is light in color, with delicate fruit and a serious mineral spine: power and beauty combined. In Burgundy this wine would be a grand cru. 15



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holiday tradition.



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