

BREAKFAST AND BRUNCH MENU



Sliced Fruit Platters A selection of seasonal fruit 13" Platter / \$100.00 Serves 8-12 16" Platter / \$160.00 Serves 15-24

Housemade Granola

With yogurt and fresh berries \$15.00 / person

Quiches

Ham & cheese. spinach & mushroom, tomato & goat cheese, asparagus, broccoli \$60.00 each Serves 6-8



An assortment of Eli's sourdough ficelle, sevengrain rolls and bagels served with butter, jam and cream cheese \$20.00 / person

Pastry Basket

An assortment of mini croissants, muffins, danish, sticky buns and scones, served with butter and jam \$25.00 / person

The above baskets served with orange juice \$7.50 / person

served with coffee \$4.50 / person



Salmon Set-Up Smoked salmon, bagels, cream cheese, capers, olives and lemons \$35.00 / person With sliced tomatoes and onions \$38.00 / person

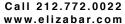
Tower of Bagel Eli's famously thin version of the traditional lox and bagel sandwich

\$28.00 each



and whitefish salad, served with bagels and two cream cheeses \$40.00 / person With sliced tomatoes and onions \$45.00 / person







HORS D'OEUVRE



Smoked salmon triangles \$48.00 / dozen

Smoked whitefish triangles \$48.00 / dozen

Bite-Size Sandwiches on Eli's Ficelle

Eggplant, cheese, ham, salami, tomato, mozzarella or cucumber and chevre \$42.00 / dozen

E.A.T. Tea Sandwiches

Bite-size cucumber and watercress, chicken salad, egg salad or smoked salmon sandwiches \$48.00 / dozen

Chopped liver or pâté on raisin nut bread \$48.00 / dozen



Filet of beef on mini brioche rolls \$48.00 / dozen

Baked ham and cheddar on mini biscuits \$48.00 / dozen

Mini tomato basil or ratatouille pizza \$48.00 / dozen

Prosciutto-wrapped asparagus, melon or figs (in season)

\$48.00 / dozen

Grilled artichokes \$48.00 / dozen

Stuffed mushrooms \$40.00 / dozen

Chicken satav with peanut sauce \$40.00 / dozen

Grilled baby lamb chops \$60.00 / dozen

Mini potato pancakes with applesauce \$40.00 / dozen

Mini crab cakes \$54.00 / dozen

Grilled shrimp \$48.00 / dozen

Shrimp cocktail \$48.00 / dozen



Crudité Basket Vegetable crudité with dip Small Basket \$90.00 Serves up to 15 Large Basket \$175.00 Serves up to 30

Cheese Platter

A selection of French and Italian cheeses with a basket of Eli's crisps and thins 13" Platter / \$125.00 Serves 8-12 16" Platter / \$195.00 Serves 15-24







Parmesan Toast Basket A basket of Eli's famously addictive cheese toasts

Small Basket / \$100.00 Serves 20-30

Large Basket / \$175.00 Serves 50 and up

Crisps & Thins Basket

A basket of Eli's assorted crisps and thins Small Basket / \$50.00 Serves 20-30 Large Basket / \$95.00

Serves 50 and up

Fruit and Cheese Platter

With a basket of Eli's crisps and thins 13" Platter / \$145.00 Serves 8-12 16" Platter / \$225.00 Serves 15-24

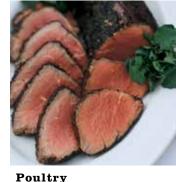
Caviar Set-Up

Beluga caviar, toast points or potato skins, sour cream, chopped egg and onions Market Price



Meat

- Filet Mignon
- Roast Shell of Beef
- Eli's Pot Roast
- Meatloaf
- Stuffed Cabbage
- Glazed Baked Ham



• Roasted Chicken with

Potatoes and Carrots

• Chicken in White Wine

• Stuffed Chicken Breast

• Boneless Lemon Thyme

· Roasted Stuffed Turkey

Chicken Breast

• Chicken Paillard

• Chicken Pot Pie

with Spinach and Ricotta

• Grilled Free-Range

Chicken

Seafood

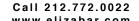
- Grilled Stuffed Salmon
- Salmon Paillard
- Salmon Cakes
- Crab Cakes
- Soft Shell Crabs (seasonal)
- Swordfish Salad Niçoise

Pasta & Potatoes

- · Macaroni and Cheese
- Potato Dauphinoise
- Potato Pancakes
- · Mashed Potatoes
- Roasted Potatoes and Carrots
- Herb-Roasted Sweet
- Potatoes • Eggplant Parmesan
- Meat Lasagna
- Broccoli Rabe Lasagna

Vegetables & Sides

- Grilled Vegetables
- Roasted Winter Vegetables
- Steamed Vegetable Medley
- Creamed Spinach
- Sautéed Spinach
- Sautéed Broccoli Rabe and Garlic
- Braised Brussels Sprouts
- Caramelized Golden Onions
- Cranberry Sauce
- Applesauce
- Fruit Chutney





LUNCH MENU

Eli's Over-Stuffed Sandwiches

Choose from a wonderful selection of New York's best sandwiches all made on Eli's Bread: Sourdough, Rye, Brioche, Pumpernickel and Seven-grain

- Egg Salad
- Chicken Salad
- Chopped Liver
- Meatloaf
- Ham and Cheese
- Roast Beef
- Whitefish Salad
- Smoked Salmon
- Turkey Club

\$20.00-\$35.00 / person

Cheese, ham or salami on sourdough ficelle

Ham or salami country sandwich

Ciabatta pockets stuffed with lentils, tabouleh and feta, grilled chicken or eggplant salad

Grilled vegetables on ciabatta

Turkey and coleslaw on brioche roll

Roast lamb on toasted olive bread

Grilled chicken and roasted tomatoes on rosemary focaccia

Tomato mozzarella or cucumber and chevre on sourdough ficelle

Goat cheese and roasted pepper on focaccia

Roast veal on toasted sourdough







Our Salad Choices

To accompany sandwiches or as a cold buffet:

\$15.00-\$30.00 / person As an entrée **\$20.00-\$45.00** / person

- Chicken Salad
- Egg Salad
- Salmon Salad
- Whitefish Salad
- Calamari Salad
- Seafood Salad
- Shrimp and Dill
- Mushroom and Grilled Leeks
- Broccoli and Garlic
- Celery Remoulade
- Potato, Fennel and Haricots Verts
- Avocado and Endive
- Tomato and Mozzarella
- Pasta. Tomato and Basil
- Tomato and Prosciutto
- Haricots Verts
- Asparagus
- Grilled Vegetables
- Grilled Artichokes
- Fruit Salad
- Cucumber and Dill
- French Potato
- Chopped Vegetable
- Coleslaw
- Confetti Rice
- Three Bean
- · White Bean
- Tabouleh
- Lentil
- Eggplant Caviar
- Tuscan Bread
- Sicilian Bread



Sweets Platter

An assortment of E.A.T. cookies and brownies

\$10.00 / person 13" Platter / \$100.00Serves 8-12

16" Platter / \$175.00 Serves 16-24

Deluxe Sweets Platter

An assortment of cookies, brownies, cupcakes, fruit boats and chocolatedipped strawberries \$15.00 / person

Coffee Cake Platters

Assorted Russian and sour cream coffee cake slices

13" Platter / \$100.00 Serves 8-12 16" Platter / \$175.00

16" Platter / \$175.0 Serves 16-24



DESSERTS

Chocolate Platter

Brownies, biscotti, grahams and truffles, all chocolate, of course \$20.00 / person

Pound Cake Slices

Our buttery loaf cakes arranged on a platter **\$16.00 / person**

Seasonal Fruit Pies

- Apple
- Cherry
- Blueberry
- Peach
- Pumpkin

\$45.00-\$65.00 / 9" Pie



A List of Housemade Baked Goods:

- Chocolate Cake
- Chocolate Marble Tart
- Chocolate Truffle Cake
- Cheesecake
- Carrot Cake
- Coconut Cake
- Raspberry Tart
- Lemon Tart
- Apple Tarte Tatin
- Pecan Pie
- Bread Pudding
- Layer Cakes
- Lemon Meringue Cake



Call 212.772.0022 www.elizabar.com



E.A.T., Eli's original shop, is still a showcase for his best ideas: platters of overstuffed sandwiches on very thin, very good bread; a range of salads worth making a meal of; tender, flaky breakfast pastries; and simple elegant desserts. This attention to detail, this careful thinking about how to refine an idea, remains Eli's signature today.

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