

elizabar.com



THANKSGIVING

It's not the Holidays without Eli's

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THANKSGIVING

The Secret to the Happiest Thanksgiving Celebrations

Even the most organized among us can get overwhelmed with the effort Thanksgiving asks of us. Luckily, the Thanksgiving Experts of Eli's Catering Department are here to remind you that the secret to the happiest celebration is asking for help.

Our Experts know this and are skilled and eager to assist, by talking you through menu options, helping you decide how much of any given dish you'll need, leading you to choices that will create a balanced and beautiful table and reminding you about details like candles and place cards. They will encourage you to show off your culinary skills by cooking the parts you enjoy, and then transfer your call to the Flower Power Team so you can order a centerpiece for the table, who will in turn pass you along to Eli's List for recommendations on wine. So many wonderful options on what to pair with the various courses of this meal!

We'll deliver it all with instructions on how to heat and reheat. And remember, everyone enjoys leftovers—be sure to order bread so there'll be turkey sandwiches all weekend long.

A toast to the festive season ahead!

Eli Zabar



SCAN
to order
catering



STARTERS



- a. Corn Chowder**
Start with a New England tradition
- b. Pumpkin & Butternut Squash Soup**
Serve it as we do, with Eli's Croutons
- c. Carrot & Dill Soup**
Intensely flavorful, this rich seasonal soup does not contain any dairy
- d. Imported Cheese Board**
A selection from one of New York's best cheese departments
- e. Pull-Apart Rolls**
Mop up gravy with buttery brioche
- f. Pigs in a Blanket**
Oven-ready, and by far our most popular hors d'oeuvre
- g. Crudités**
Raw vegetables and a dip are great for starters

BIRDS & BEASTS



a



b



c



d



e



f



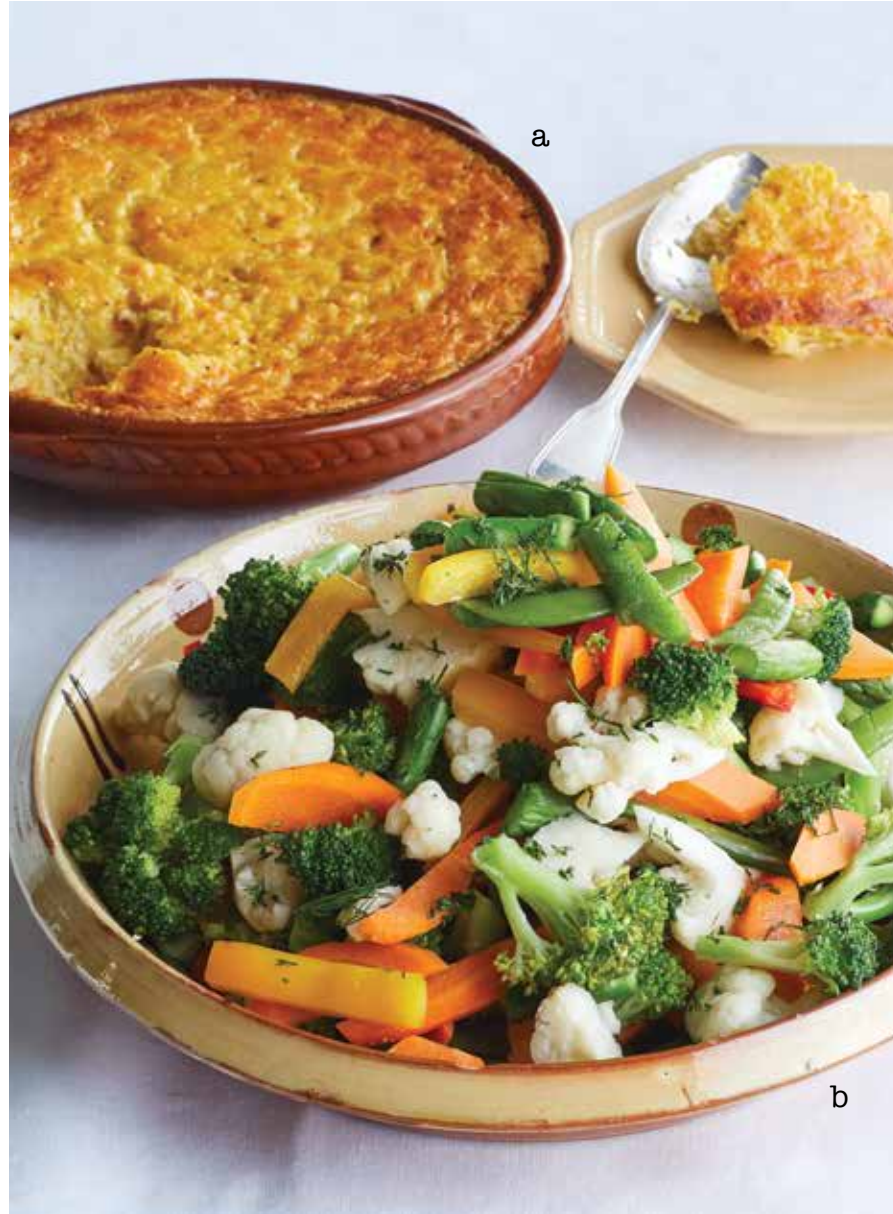
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h

- a. Roasted Free-Range Turkey**
This heritage bird comes in three sizes depending on how many people you are feeding and how much you want for leftovers
- b. Sliced Fresh Turkey Breast**
Always moist because we roast it in-house with all the care and attention we give to everything we prepare
- c. Uncooked Oven-Ready Free-Range Turkey**
An easy way to impress your family: effortlessly pull a perfectly roasted bird out of your oven. Available in 3 sizes
- d. Giblet Gravy**
Less work for you, more time for other things
- e. Filet of Beef**
We call this a crowd pleaser and love it served with our creamy, kicky horseradish sauce
- f. Sugar-Cured Spiral-Cut Ham**
Easy to slice, easy to serve, and great for sandwiches the day after
- g. Whole Roasted Capon**
When a turkey is too big and a chicken is too small, a capon is a delicious solution
- h. Berkshire Bone-In Smoked Ham**
When you are feeding a crowd, order a ham to keep your turkey company

SEASONAL ACCOMPANIMENTS



a. Cornbread Pudding
Fresh corn off the cob plus cream and eggs make a delicate soufflé-like pudding

b. Steamed Vegetables with Dill
Carrots, broccoli, cauliflower, sugar snap peas and green and yellow squash are fresh and crunchy under a shower of fresh dill

c. Celery Root Purée
A nice change from mashed potatoes

d. Grilled Asparagus
The healthiest item you are likely to find on the holiday table, and tasty too

e. Glazed Butternut Squash
Wedges of this fall classic roasted with butter and brown sugar



f. Sage-Roasted Beets
A delicious and colorful addition to any table

g. Rosemary Sweet Potatoes
Crispy on the outside, soft on the inside and sweet all over

h. Broccoli Sautéed with Garlic
Equally delicious hot or at room temperature

i. Caramelized Brussels Sprouts and Pearl Onions
This iconic fall vegetable has earned its reputation as a holiday classic

j. Mashed Potatoes
A Thanksgiving essential. Delicious on their own, they sing when introduced to Eli's Gravy

k. Autumn Vegetable Medley
Wild mushrooms, parsnips, carrots, turnips and haricots verts, sautéed with herbs

TRADITIONS



d Eli's Cornbread Loaf
Buttery, crumbly cornbread, plain or with a kick of jalapeño

e Classic Cranberry Sauce
Cranberries cooked to jammy perfection

f Cranberry Orange Relish
Freshly ground raw berries and oranges go into this not-too-sweet holiday classic

g Applesauce
New York State's best apples become New York City's best applesauce; even better, there is no sugar used in our recipe

h Cranberry Bread Pudding
Always on Eli's holiday table, it sometimes reappears for dessert

i Sourdough Dinner Rolls
You'll need them to mop up the gravy. Choose round or long



“Make sure you order enough Eli's Bread. Because for a lot of us, it's all about the turkey sandwiches we'll be eating for the rest of the weekend.”



a Eli's Traditional Bread Stuffing
Big chunks of buttery sourdough bread, herbs and onions

b Sausage Stuffing
Butcher Marc Reyes's housemade sausages elevate Eli's traditional stuffing to something carnivores look forward to year-round

c Cornbread Stuffing
Golden cubes of cornbread, with apricots, raisins and cranberries, make a sweetly rich stuffing. Eli loves it in a capon





a



b

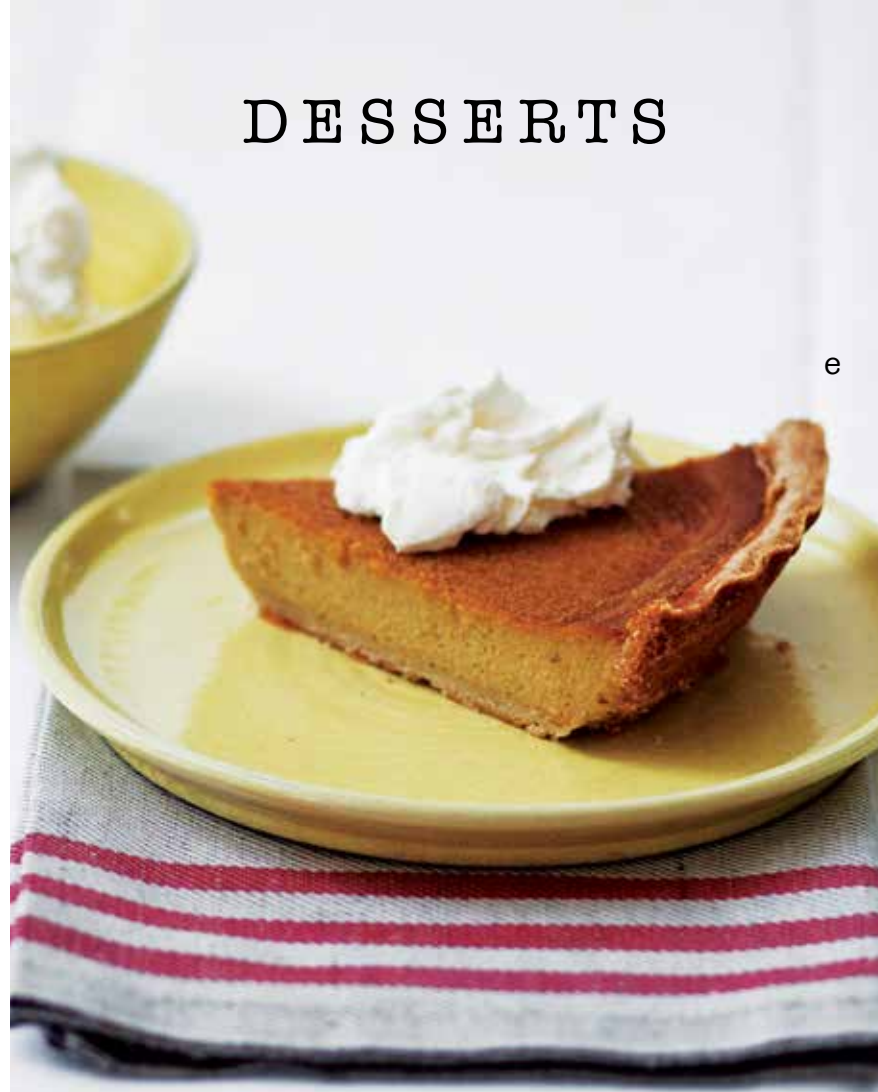


c



d

DESSERTS



e



f



g

- a Eli's Fruit Pies**
Choose from apple, blueberry, peach or strawberry rhubarb, all in a shortbread crust
- b Tarte Tartin**
Buttery caramelized apples in a shortbread cookie crust
- c Turkey Cupcakes**
Use them to decorate the table, but we promise they won't last long. These chocolate-frosted chocolate cupcakes are delicious
- d Pumpkin Cheesecake**
Full of fresh pumpkin and garnished with candied pecans
- e Pumpkin Pie**
Always made with fresh pumpkins
- f Thanksgiving Sweets Crate**
An irresistible assortment of brownies, blondies, cranberry rugelach, cookies and biscotti to serve on its own or with fresh fruit
- g Pecan Pie**
After pumpkin, pecan pie is the most American of holiday desserts. Even better with a dollop of ice cream



a



b



c



d



e



f

- a Carrot Cake**
Like the cake, love the frosting. A cake we are truly thankful for
- b Cranberry Rugelach**
Everyone's favorite rugelach transformed for this holiday with dried cranberries and pecans
- c Dried Fruit & Nut Tray**
Nibbling is a major activity this time of year. Keep it healthy with this delicious assortment
- d Baked Rome Apple with Dried Fruit**
Gluten-free and delicious!
- e Pumpkin Bread**
A lovely seasonal pound cake. Try it with a dab of applesauce
- f Decorated Cookies**
Everyone loves these adorable pumpkins and turkeys

BUTCHER SHOP



THANKSGIVING IN ELI'S BUTCHER DEPARTMENT MEANS:

- Organic turkeys
- Whole heritage turkeys (purebred birds)
- Fresh free-range turkeys
- Rolled spit-roasted turkey breast with herbs (raw or cooked)
- Turkey breast on the bone
- Boneless turkey breast
- Roasting chickens and fryers
- Cornish hens
- Capon
- Poussin
- Sasso French breed chicken and poussin
- Pekin duck
- Squab
- French Guinea hens
- White pheasant
- 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
- Sugar-cured spiral-cut ham
- Fresh hams
- Beef tenderloin
- Prime rib roast
- Charcuterie

November shifts the butcher department at Eli's into high gear.

It's not just about turkeys! That said, you'll learn that a free-range turkey is a bird that is not raised in a cage, organic means you are getting a free-range bird raised on an organic and vegetarian diet, and that heritage turkeys, those birds found wandering the continent when the Pilgrims landed, are still available.

For our butchers, there is sausage to grind for stuffing, hams and capons to prepare and a wealth of advice to offer you, our customers. Head Butcher Marc Reyes and his team can help you decide what kind of bird you want to roast this year, how many pounds of it you'll need and how long you are going to cook it for. They may even give you their secret to great gravy.

Call **Marc Reyes, Master Butcher** directly at **(212) 860-1340** to order your holiday meats.

THE FLOWER SHOP



In this season of harvest and plenty, fill your home with lush autumn colors. You'll want leaves and branches and berries and the blooms that complement them, and you'll definitely want Sarah Wright and Eli's Flower Power Team to put it all together for you. The team is enthusiastic and knowledgeable, ready to help transition into the holiday season. Enjoy the colors, fragrance and best of all, the festive feelings. Call on us to make your Thanksgiving table spark joy.



Call Sarah Wright, Master Resident Florist directly at (212) 717-8100 ext. 1 to order your holiday arrangements.



WINE SHOP



Thanksgiving is that season when our lives overflow with local and seasonal harvests. Match the largesse of the meal with magnums of your favorite wines. An ideal size when you are more than four around the table—and who isn't at this holiday. Gorgeous and festive, magnums preserve the wine better and ensure that all your guests share the same wine experience.

We have an always-evolving selection of magnums representing our favorite growers, from Champagne, Burgundy, Piedmont, and beyond. Browse our collection online or visit us in the shop.

Expect enthusiastic and personalized service—we love knowing you will drink well this Thanksgiving.

For our current inventory visit us online at www.elislist.com, give us a call at (212) 717-1999 or drop by in person.

order now at elislist.com



Germán Calle, our Sommelier

ELI'S LIST elislist.com



ELI'S GIFT BASKETS

AT ELI'S, REALLY GOOD THINGS COME IN GIFT BASKETS

Celebrate the season with gifts of food for friends, family, clients and business associates, because the gift of food is always in good taste.

These festive crates are available in sizes from marvelous to magnificent. They're stuffed with Eli's housemade classics and gourmet essentials, lined with a tea towel, festooned with ribbons, and packed to order for you.

The full range of baskets can be found at:
www.elizabar.com/gift-baskets.com



CHANUKAH GIFT BASKET

Eli's Chanukah basket contains everything you need to get this 8-night holiday rolling: candles and matches, plenty of chocolate gelt plus savory and sweet snacks to share while singing holiday songs. We'll send along a bread knife for slicing your menorah, made with Eli's classic challah dough. All items in this basket are kosher.

GB13 | CHANUKAH GIFT BASKET • \$200.00

CHRISTMAS CLASSIC GIFT BASKET

Imagine the best Christmas stocking ever—that's Eli's Christmas basket. Each one is stuffed with a sentimental and traditional collection of holiday sweets, from a ginger cake and three kinds of holiday cookies to hot chocolate and marshmallows, plus nuts, peppermints and even more treats.

GB10 | CHRISTMAS CLASSIC GIFT BASKET • \$150.00



HOW TO ORDER: Catering: elizabarcatering.com • Baskets: elizabar.com • Visit: 80th & Third Avenue • Call: 212.860.1340

elizabar.com

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to order
catering



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