



HOLIDAY

It's not the Holidays without Eli's



HOLIDAY ENTERTAINING

As we head into the heart of the festive season, it can be easy to feel overwhelmed. From here to the end of the year the days are short and all too often we hurtle through them.

Keeping things simple, keeping in mind what's important and keeping our perspective wide will help us all to shape the weeks ahead into something that feels like our own best version of the holidays.

For good guidance en route, may I suggest a call to the catering department at Eli's? Our team is eager to help you turn your ideas into holiday menus that your friends and family will relish. Call 212-860-1340 to speak to one of our experts.

The store is bursting with delicious things, from birds and beasts to baked goods and sweets from around the world. You'll find our favorite stocking stuffers—small things you might not buy for yourself, but which you'd be delighted to find tied with a bow. A walk through the store is a feast for all senses and a great way to get into a festive mood.

Whatever and however you celebrate, let it be peaceful, warm and welcoming.



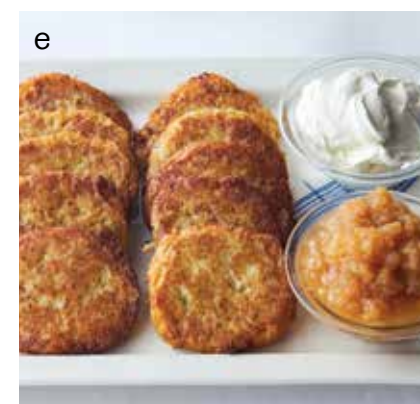
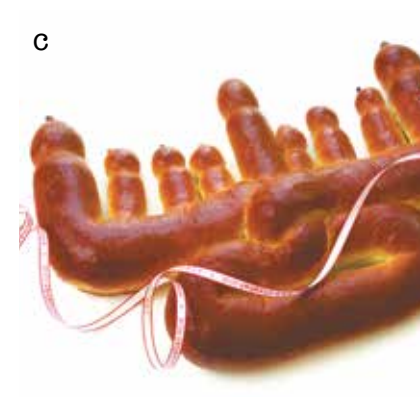
Eli Zabar



SCAN to order catering



CHANUKAH TRADITIONS



- a Smoked Salmon and Blini Board**
Smoked salmon and buckwheat blini are a classic combination, especially accompanied by a dab of crème fraîche and a few capers
- b Salmon Roe**
Brighten the first night (or any night!) of Chanukah with salmon roe on your potato pancakes, alone or with sour cream
- c Challah Menorah**
There are a lot of ways to braid a challah—even into a whimsical menorah, which is how we celebrate Chanukah at Eli's
- d Bite-size Jelly Doughnuts**
A raspberry jam-filled Chanukah tradition
- e Potato Pancakes**
To serve with sour cream and applesauce or, as Eli does, with caviar
- f Decorated Shortbread Cookies**
Iced shortbread stars, dreidels and menorahs. An excellent gift





CHRISTMAS CELEBRATIONS



a Crown Roast of Lamb
An extravagant centerpiece to a holiday meal, this crown roast is filled with a mushroom bread stuffing. Get ready for Ahhh's!

b Rolled Spit-Roasted Turkey Breast
Moist, herb-infused—and delicious, hot or cold

c Cornish Hen
With a fresh orange juice glaze. Everyone gets their own!

d Berkshire Bone-In Smoked Ham
No holiday party is complete without a baked ham

e Whole Roasted Capon
When a turkey is too big and a chicken is too small, a capon is a marvelous solution

f Filet of Beef
We love it served with our creamy, kicky horseradish sauce

g Poached Salmon
Simple and elegant, be sure to order your cucumber dill sauce

h Turkey Gravy
Of course you could make your own gravy—but why would you, when Eli's is so fantastic?

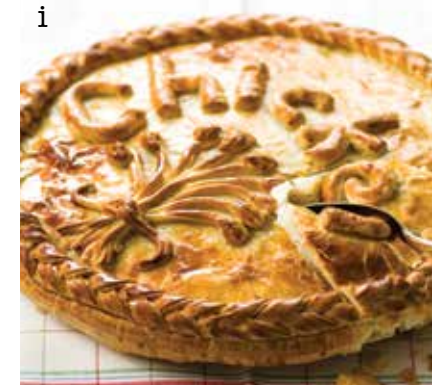


SEASONAL ACCOMPANIMENTS



- a Grilled Asparagus**
The healthiest item on the holiday table, and tasty too
- b Caramelized Brussels Sprouts and Pearl Onions**
This iconic fall vegetable has earned its reputation as a classic
- c Eli's Traditional Bread Stuffing**
Big chunks of buttery sourdough bread, herbs and onions
- d Winter Vegetable Medley**
Wild mushrooms, parsnips, carrots, turnips and haricots verts, sautéed with herbs
- e Celery Root Purée**
Lacking visual appeal, it redeems itself by delivering great flavor
- f Broccoli Sautéed with Garlic**
Delicious hot or at room temperature
- g Potato Gratin**
Get it for vegetarians but be sure there's enough for everyone
- h Paella**
We've added this Spanish classic to our menu by popular demand. Delicious seasoned rice has something for everyone—chicken, seafood, shellfish and sausage!
- i Chicken Pot Pie**
A beautiful presentation of moist chicken, vegetables and tender pastry
- j Eli's Lasagna**
Meat lasagna, Broccoli rabe lasagna, Wild mushroom lasagna, all with housemade pasta and fresh ricotta
- k Jambalaya**
A spicy combination of seafood, sausage, vegetables and rice, sometimes described as Creole comfort food

ONE DISH MEALS



COLD HORS D'OEUVRE

HOT HORS D'OEUVRE

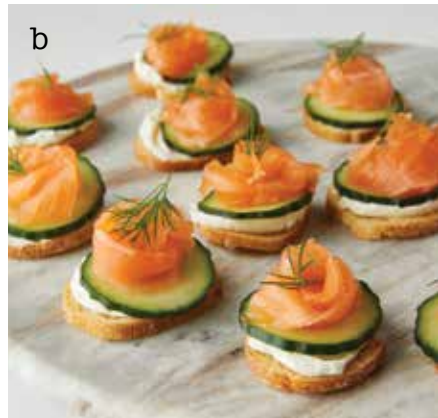


a

- a Seared Chicken Skewers
With coriander and pineapple salsa
- b Phyllo Triangles
With gorgonzola and black olive filling or with spinach and feta.
- c Vegetable or Seafood Wonton
Served with a cilantro and scallion dipping sauce
- d Wild Mushroom Strudel
Phyllo dough stuffed to bursting with sautéed wild mushrooms
- e Grilled Shrimp Adriatic
Jumbo shrimp, smokey from the grill and full of flavor
- f Goat Cheese & Roasted Vegetable Tartlets
Yum!



a



b



c

- a Pain de Canapé
36 assorted tea sandwiches on Eli's health bread with fillings of:
 - Prosciutto and mozzarella
 - Smoked salmon with cucumber and dill butter
 - Grilled vegetables with goat cheese
- b Smoked Salmon Coins
Cucumber, dill and cream cheese on sourdough rounds
- c Shrimp Cocktail
Poached shrimp with cocktail sauce
- d Mini Apricot and Currant Scones
A Southern tradition that we love, especially because we've added honey mustard to the baked ham for a little kick



d



b



c



e



f



d

CRATES, BOARDS & BASKETS



- a **Eli's Crisps Basket**
Basket of Eli's assorted crisps and thins. A perfect accompaniment to a cheese board or snack tray
- b **Antipasto Platter**
Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives and bocconcini. A vegetarian version is also available
- c **Sliced Fruit Platter**
A beautifully arranged selection of fresh seasonal fruit
- d **Chocolate Lovers Platter**
Brownies, biscotti, double chocolate cookies and chocolate-covered graham crackers are some of the treats you'll find in this platter



THE FLOWER SHOP



May your days be berry berry bright!

Branches, berries and wreaths are some of the great pleasures of this season. The sight and smell invites swooning. Evergreen tablescapes that mix branches, foliage, flowers, candles and fruit are a pleasure to create, and the Flower Power Team at Eli's can lead you to choices that have a naturally sophisticated allure.

For giving, they will offer you orchids, topiaries, potted plants and custom arrangements.

You'll find this winter Garden of Eden tucked warmly into the entrance to Eli's—a little shop full of big ideas.

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



DESSERTS



a



b



c

a Ruffled Chocolate Mousse Cake

Two layers of chocolate cake, sandwiched with rich chocolate mousse and topped with a bittersweet chocolate flourish

b Chocolate Log with Chocolate Ganache

Dark chocolate cake rolled up around bitter chocolate ganache—a very sophisticated end to a meal



d



e



f



g



h

c Panettone

An Italian classic studded with raisins and candied orange peel

d Apple Tart with Pastry Cream

Caramelized apples on a bed of vanilla pastry cream in a puff pastry crust

e Holiday Cookies

This cookie assortment gathers old favorites like ginger cookies, Eli's mother's shortbread and pecan sables together with jam prints and palmiers. It's easy to be popular when you present this one-pound box as a hostess gift

f Mixed Berry Tart

Seasonal berries on a bed of vanilla pastry cream in a shortbread cookie crust

g Mile-High Lemon Meringue Cake

The mother of all special occasion cakes—built for celebration

h Coconut Cake

Tender yellow cake, lemon curd filling and fresh coconut icing

i Stollen

Almond lovers alert! This fruit-studded loaf is rich in marzipan. Delicious on its own, even better toasted and buttered



i





WINE SHOP

The holiday season is all about raising a glass (and gifts!)

Our cellars of aged, hard-to-find bottles of Burgundy and Barolo, fine Grower Champagnes, rare sherries and unusual spirits make Eli's List a paradise for wine lovers and those who want to please them.

Whether you are entertaining at home or spreading joy with thoughtful gifts, Eli's List is a wonderful place to start your hunt. You can find most of our selections online at www.elislist.com.

For an intimate chat about what to give challenging oenophiles, to access unpublished items and for service that is knowledgeable, approachable and interactive, please contact Germán at german@elizabar.com or call the shop (212) 717-1999.

Consider a gift that lasts all year—a subscription to Eli's Wine Club. Three bottles, delivered monthly or quarterly, are selected to pair beautifully with the best products of the season.



Germán Calle, our Sommelier

ELI'S LIST elislist.com



BUTCHER SHOP



This is a time that shifts the always busy butcher department at Eli's into high gear.

There are turkeys, of course, but also guinea hens, ducks and capons, standing roasts with a rib for each guest, whole filets to wrap in puff pastry. There's meat to be ground for stuffing, Swedish meatballs and pâté, terrines of foie gras to prepare, hams and porchettas to get ready to roast—and a wealth of advice to offer you, our customers.

Is this the year you break with tradition? If you've always served a standing rib roast, do you dare switch to a golden capon? If stuffing has been cornbread and dried fruit forever, would you consider wild mushrooms? Sometimes it feels great to shake things up. You know your group's appetites. Trust your instincts and the Butchers at Eli's to deliver a delicious centerpiece to your holiday feast.

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



HOLIDAY IN ELI'S BUTCHER DEPARTMENT MEANS:

- Prime Rib Roast
- Boneless Shell Roast
- Filet Mignon
- Chateaubriand
- Wagyu Beef Tenderloin
- First-Cut Brisket
- Chuck French Roast
- Sausage Stuffing Mix
- Frenched Racks of Veal or Lamb
- Crown Roast of Lamb
- Boneless Loin of Lamb
- Veal Tenderloins
- Breast of Veal
- Shoulder Veal Roast
- Crown Roast of Pork
- Berkshire Heritage Pork Rib Roast
- Roasted Porchetta
- Ready to Roast Porchetta
- Fresh Ham
- Smoked Berkshire Heritage Ham
- Turkeys
- Free-Range Chickens
- Capons
- Squab
- Pekin Duck
- Poussin
- Fresh Foie Gras
- Marrow Bones

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

SCAN
to order
catering



@elizabarnyc