

# CATERING

Menus for Residential  
and Corporate Entertaining







## 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



### E.A.T. Bread Basket

An assortment of Eli's sourdough ficelle, seven-grain 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**



### Smoked Fish Platter

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



Call 212.772.0022  
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## 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 satay 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



## DINNER MENU



**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

**Poultry**

- Roasted Chicken with Potatoes and Carrots
- Grilled Free-Range Chicken
- Chicken in White Wine
- Stuffed Chicken Breast with Spinach and Ricotta
- Boneless Lemon Thyme Chicken Breast
- Chicken Paillard
- Chicken Pot Pie
- Roasted Stuffed Turkey



**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

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## 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

## 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**



### Sweets Platter

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

**\$10.00 / person**

**13" Platter / \$100.00**

Serves 8-12

**16" Platter / \$175.00**

Serves 16-24

### Deluxe Sweets Platter

An assortment of cookies, brownies, cupcakes, fruit boats and chocolate-dipped 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**

Serves 16-24



### 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



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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.

1064 Madison Ave, NYC 10028 (212)772-0022