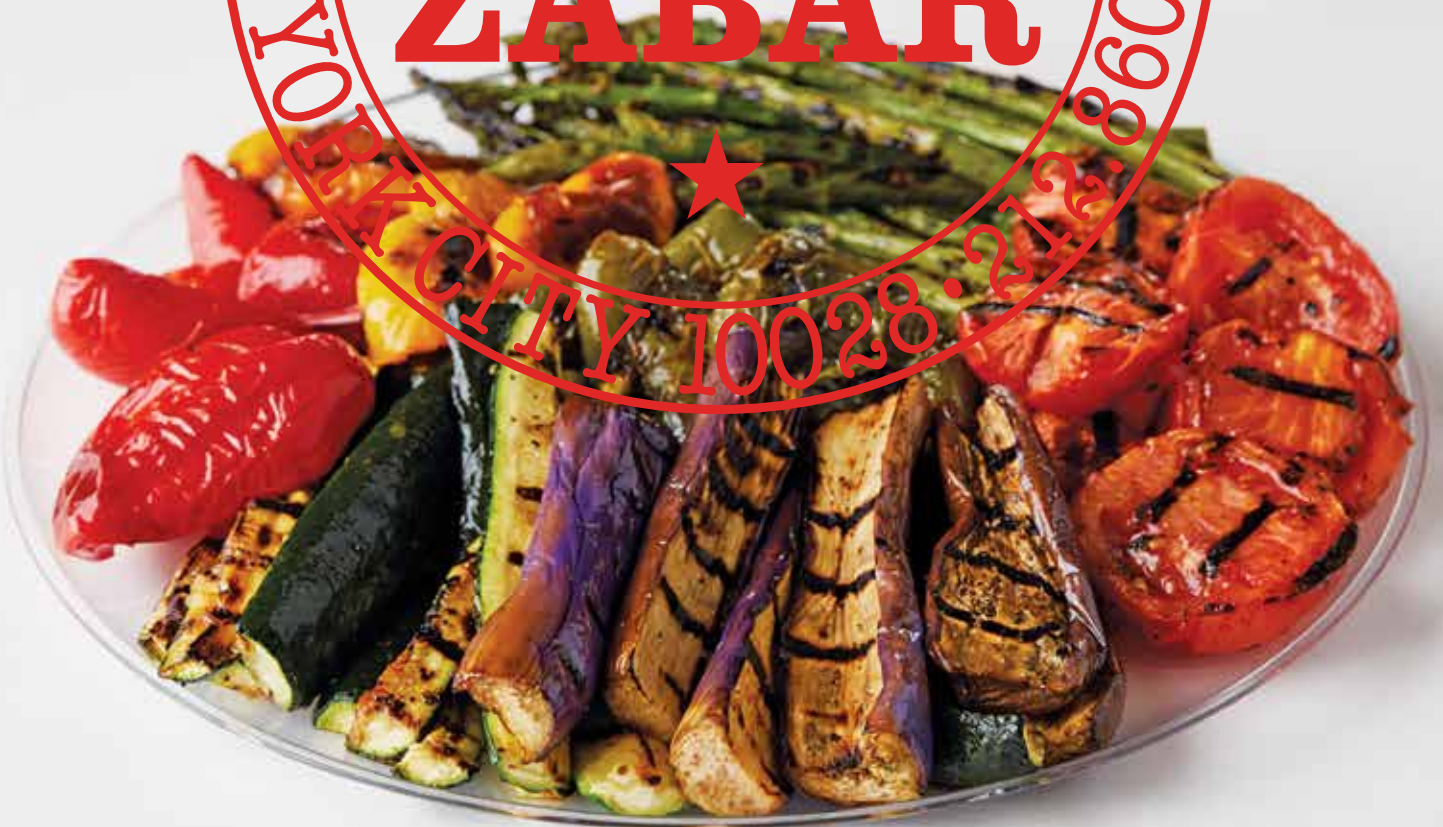


order online @ [elizabar.com](http://elizabar.com)



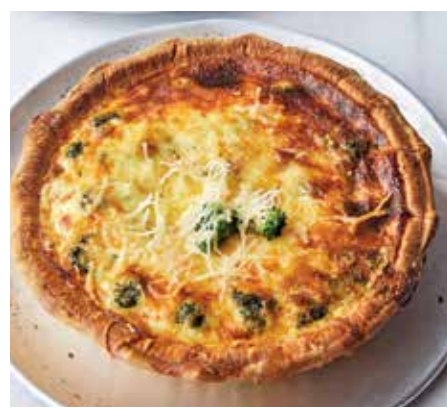
# EVERYDAY CATERING

*The Art of Eating Well Eli-Style*





# BREAKFAST



**Coffee or Tea Service**  
*\$65.00 for 10 people*  
 Carafe of coffee or hot water, cups, whole and skim milk, sweeteners, napkins and stirrers

**Eli's Breakfast Crate\***  
*\$10.00 per person*  
 An assortment of Eli's freshly baked breads. Served with butter, cream cheese and our own preserves

**Bagel Crate\*** *\$8.95 per person*  
 Assorted sliced bagels served with cream cheese, butter and housemade jams

**Pastry Crate\*** *\$14.00 per person*  
 Basket of assorted mini muffins, scones, croissant and danish. Served with sweet butter, jam and cream cheese

**Smoked Salmon Platter\***  
*\$35.00 per person*  
 Hand-sliced smoked salmon garnished with capers and olives

**Smoked Fish Platter\***  
*\$39.00 per person*  
 Hand-sliced smoked salmon, kippered salmon, sable, whitefish or whitefish salad, garnished with capers and olives

*Both smoked fish platters come with cream cheese, butter, bagels, tomatoes and onions.*

*There is an 8-person minimum order for starred (\*) items.*

**Quiche** *\$40.00 (6-8)*  
 Fillings include broccoli, asparagus, mushrooms, spinach or classic quiche Lorraine with bacon and cheese.

**Sliced Fruit Platter** *\$80.00 (8-10)*  
 A beautifully arranged selection of fresh seasonal fruit.

**Fruit Salad** *\$24.00 quart*  
 Includes melon, pineapple, strawberries, raspberries, blueberries and blackberries





# SANDWICHES

*Sandwiches \$16.00 each*

*All sandwiches are made on freshly baked Eli's Breads, including the option of Eli's gluten-free bread. They are presented on wooden boards and garnished with housemade potato chips. We can cut each sandwich into halves or thirds.*

*When you choose a sandwich platter, expect to order at least 8 sandwiches, two or more of any kind.*

Turkey and Cole Slaw on Manor House Bread

Turkey with Arugula, Tomato and Honey Mustard on Manor House Bread

Brisket and Roasted Onion with Dijon Mustard on Sourdough Bread

Roast Beef with Lettuce, Tomato and Horseradish Sauce on Sourdough Bread

Ham and Brie on Ficelle Bread

Salami and Cheese on Ficelle Bread

Ham and Gruyere on Health Bread

Ham, Gruyere, Dijon Mustard on Raisin Nut Bread

Prosciutto, Mozzarella and Arugula with Balsamic Vinaigrette on Ciabatta

Chicken Salad on Manor House Bread

Chicken Provençal on Grilled Ciabatta

Grilled Chicken Breast with Sun-dried Tomatoes and Arugula on Sourdough Bread

Eli's Chopped Liver on Raisin Nut Bread

Tuna Salad with Lettuce and Tomato on Health Bread

Egg Salad on Health Bread

Smoked Salmon and Cream Cheese on Health Bread

Mozzarella, Tomato and Basil with Sherry Mustard Vinaigrette on Manor House Bread or Ficelle

Mozzarella, Roasted Eggplant, Tomato and Balsamic Vinaigrette on Ciabatta

Cheddar, Carrot, Cucumber and Honey Mustard on Whole Wheat Bread

Grilled Eggplant and Peppers with Arugula and Hummus on Ciabatta

Grilled Vegetables with Goat Cheese on Ciabatta





# SALAD ENTRÉES



**Tuna Niçoise Platter**  
 \$22.00 per person  
 Fresh grilled tuna, tomatoes, potatoes, hard-boiled egg, green beans, olives, capers, peppers and celery arranged on a bed of mixed greens with sherry mustard vinaigrette

**Salmon Niçoise Platter**  
 \$22.00 per person  
 The classic with a twist: fresh grilled or poached salmon replaces the tuna

**Chef's Salad** \$22.00 per person  
 Our ever-popular mix of turkey, ham, cheese, tomatoes, cucumber and romaine lettuce with Russian dressing

**Eli's House Salad**  
 \$60.00 (Serves 10-12)  
 Romaine and radicchio with plum tomatoes, red onion, black olives a bit of feta cheese and a vinaigrette dressing  
**with Grilled Chicken**  
 add \$12.00 per person  
**with Grilled Shrimp**  
 add \$19.00 per person

**Italian Salad** \$60.00 (Serves 10-12)  
 Romaine, endive and radicchio with cherry tomatoes, sliced mushrooms and Parmesan cheese, tossed in a balsamic vinaigrette  
**with Grilled Chicken**  
 add \$12.00 per person  
**with Grilled Shrimp**  
 add \$19.00 per person

**Cobb Salad Platter**  
 \$22.00 per person  
 Turkey breast, bacon, hard-boiled egg, tomatoes, blue cheese, roasted red peppers and red onion arranged on a bed of mixed greens with sherry mustard vinaigrette

**Caesar Salad** \$60.00 (Serves 10-12)  
 Romaine leaves tossed with Eli's Parmesan crisps and anchovies in a classic Caesar dressing  
**with Grilled Chicken**  
 add \$12.00 per person  
**with Grilled Shrimp**  
 add \$19.00 per person



# COMPANION SALADS



\$24.00 lb (Serves 3-4 people per lb)

Green Beans with  
Roasted Garlic

Broccoli with Roasted Garlic

Julienne of Beets, Apples  
and Onions

Carrots Rapé with Mustard  
Vinaigrette

Fresh Corn and Black Beans

Grilled Vegetables

Tomato, Mozzarella and Basil

Couscous with Spinach  
and Feta

Couscous with Grilled  
Vegetables

Roasted Barley,  
Mushrooms and Carrots

Wheat Berries and  
Roasted Vegetables

Quinoa, Carrots and  
Pomegranate Seeds

Wild Rice, with Pecans  
and Currants

Lentils, Bulgur and  
Sun-dried Tomatoes

White Beans with  
Rosemary and Garlic

Three-bean Salad



\$24.00 lb (Serves 3-4 people per lb)

Penne with Tomato and Basil

Penne with Wild Mushroom

Fusilli with Steamed  
Vegetable

Rigatoni, Arugula, Roasted  
Garlic and Parmesan

Fusilli and Broccoli Rabe

Penne with Broccoli and  
Pesto





# COLD HORS D'OEUVRE



**Smoked Salmon Coins**  
*\$45.00 dozen*  
 Cucumber, dill and cream cheese on sourdough ficelle

**Chicken Pinwheels**  
*\$36.00 dozen*  
 With sun-dried tomatoes and basil

**Mini Apricot and Currant Scones**  
*\$36.00 dozen*  
 With baked ham and honey mustard

**Poached Shrimp**  
*\$55.00 lb*  
 Large shrimp served with classic cocktail sauce

**Tea Sandwiches**  
*\$40.00 dozen*  
 Egg salad, chicken salad, smoked salmon, cucumber and pâté

**Goat Cheese and Roasted Vegetable Tartlets**  
*\$36.00 dozen*  
 Puff pastry topped with a purée of ratatouille vegetable and a rosette of herbed French goat cheese

**Brioche Buttons**  
*\$36.00 dozen*  
 With roast beef and horseradish sauce

**Asparagus, Melon or Fresh Figs**  
*\$36.00 dozen*  
 Wrapped in prosciutto di Parma



**Pain de Canapé \$95.00 each**  
 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

**Brioche Pain de Canapé \$95.00 each**  
 36 assorted tea sandwiches with choice of fillings:  
 • Smoked salmon and cream cheese  
 • Cucumbers and watercress

**Filet au Poivre Crostini \$45.00 dozen**  
 Bite-size slices of peppery filet of beef on grilled Eli's bread

**Mini Lobster Rolls \$120.00 dozen**  
 Fresh Maine lobster salad on Eli's tiny brioche rolls

**Mini Crab Rolls \$72.00 dozen**  
 Fresh Maine crab salad on Eli's tiny brioche rolls

**Cocktail Ficelle \$40.00 each**  
 Bite-sized sandwiches on Eli's sourdough ficelle  
 Fillings:  
 • Mozzarella, tomato and basil  
 • Ham and brie  
 • Prosciutto and mozzarella  
 • Smoked salmon with cucumber and dill butter  
 • Grilled vegetables with goat cheese





# HORS D'OEUVRE TO HEAT



**Mushroom Strudel** \$40.00 dozen  
Phyllo dough rolled around sautéed wild and domestic mushrooms

**Pigs in Blankets** \$36.00 dozen  
Oven-ready and by far our most popular hors d'oeuvre

**Mini Crab Cakes**  
\$72.00 dozen  
Made with fresh Maine crab meat and served with spicy red pepper sauce

**Seafood Wontons**  
\$42.00 dozen  
Wonton skins stuffed with shrimp, scallops and ginger, served with a cilantro-scallion dipping sauce

**Vegetable Wontons**  
\$42.00 dozen  
Wonton skins stuffed with mushrooms, zucchini, leeks and bok choy, served with a soy-ginger dipping sauce

**Seared Chicken Skewers**  
\$48.00 dozen  
With coriander and pineapple salsa

**Mini Knishes**  
\$40.00 dozen  
Buttery pastry with potato, kasha or spinach filling

**Roasted Tomatoes with Chèvre Puff Pastry Turnover**  
\$36.00 dozen  
Crisp puff pastry turnovers with a spicy tomato and creamy goat cheese filling

**Mushroom Caps** \$36.00 dozen  
Large fresh mushrooms stuffed with sautéed vegetables and Parmesan cheese

**Sesame Chicken Strips**  
\$45.00 dozen  
White meat chicken marinated in Asian flavors, tossed in sesame seeds and baked until crisp

**Buffalo Wings** \$45.00 lb  
With blue cheese dressing and celery sticks



**Phyllo Triangles**  
\$36.00 dozen  
With gorgonzola cheese and black olives or spinach and feta cheese

**Grilled Shrimp Adriatic**  
\$48.00 dozen  
Large shrimp grilled in our wood-fired ovens

**Bite-Size Potato Pancakes**  
\$42.00 dozen  
We suggest serving these with apple-sauce or caviar

**Tandori Chicken Satay**  
\$48.00 dozen  
With peanut sauce

**Pissaladière Squares**  
\$36.00 dozen  
Puff pastry with caramelized onions, roasted tomatoes and black olives





# CRATES, BOARDS & BASKETS



## Housemade Charcuterie Board \$175.00 (Serves 8-10)

Fennel-laced salami, garlic and red wine salami, hot and sweet soppressata, bresaola, rough country pâté and rosemary-whipped lardo with cornichons, pickled onions and grainy French mustard

## Imported Cheese Board \$175.00 (Serves 8-10)

A beautiful arrangement of sliced cheeses from France, Italy, Switzerland and Spain, garnished with fresh and dried fruit

## Tapas Tray \$145.00 (Serves 10-12)

Fresh mozzarella, grilled asparagus and eggplant, olives, tiny potatoes and hard-boiled eggs, served with sun-dried tomato tapenade and a basket of Eli's thins

## Antipasto Platter \$195.00 (Serves 12-16)

Smoked meats, grilled vegetables, artichokes, sun-dried tomatoes, olives and bocconcini  
A vegetarian version is also available



## Sushi Platter

A plentiful assortment of fish and/or vegetable rolls made with fresh ingredients from Eli's  
8 Vegetable Rolls \$100.00  
8 Fish Rolls \$120.00  
8 Assorted Rolls \$110.00

## Tortilla Crate

\$85.00 (Serves 10-12)  
Blue and yellow corn chips accompanied by our Roasted Corn and Tomato Salsa, Guacamole and Green Tomatillo Salsa



## Crudité Crate

\$85.00 (Serves 12-15)  
With your choice of dips

## The Carving Board

\$195.00 (Serves 8-10)  
Sliced turkey breast, roast beef, baked ham, Emmenthaler and provolone, with tomato, lettuce, onion, pickles and olives. Accompanied by a basket of sliced Eli's Bread, rolls and condiments



## Mediterranean Snack Tray \$135.00 (Serves 10-12)

Olives, hummus, herbed goat cheese, caponata and red pepper dip arranged in glass bowls on a wooden tray with a basket of Eli's thins

## Eli's Crisps Basket

\$85.00 (Serves 10-12)  
Eli's assorted crisps and thins are a perfect accompaniment to a cheese board or snack tray





# COMPANION DISHES



*The Catering Department is happy to provide prices for these items*

- Sautéed root vegetables
- Steamed spring vegetables
- Grilled vegetables
- Sage-roasted beets
- Haricots verts, wild mushrooms
- Green beans, roasted garlic
- Broccoli, roasted garlic
- Roasted cauliflower
- Grilled asparagus
- Caramelized Brussels sprouts and pearl onions
- Marinated mushrooms
- Tomato and mozzarella platter
- Grilled vegetable platter
- Rice pilaf
- Kasha varnishkes
- Roasted sweet potatoes
- Sweet potato purée
- Mashed potatoes
- Garlic mashed potatoes
- Garlic Parmesan potatoes
- Roasted potatoes, carrots
- Potato gratin
- Potato pancakes





# FISH



**Poached Salmon** \$55.00 lb  
Simple and elegant. Be sure to order our classic cucumber dill sauce to serve with it

**Asian Salmon** \$55.00 lb  
A crunchy, spicy topping makes this fish irresistible

**Salmon Filet with Roasted Vegetables** \$55.00 lb  
A roasted filet with bands of green and yellow zucchini and tomatoes

**Seared Salmon with Lemon and Thyme** \$55.00 lb  
A boneless filet roasted with fresh thyme and lemon juice

**Grilled Salmon with Onion and Dill Stuffing** \$55.00 lb  
Whole, skin-on salmon is stuffed, roasted for lots of flavor, then sliced into steaks with the stuffing in the center

**Lemon Sole Schnitzel** \$75.00 lb  
Like the Austrian classic but made with fish. The breading is Eli's sourdough crumbs.

**Blackened Cod** \$65.00 lb  
Grilled with fresh herbs, diced lemon and white wine

**Chilean Sea Bass** \$75.00 lb  
Firm white fish baked with thyme, lemon zest and white wine

**Grilled Halibut Steak** \$75.00 lb  
With dill, lemon, fish stock and white wine

**Wild Striped Bass with Tomato and Cilantro** \$75.00 lb  
Dressed with roasted tomatoes, capers, cilantro, black olives, white wine—moist and delicious

**Couscous-Crusted Red Snapper** \$75.00 lb  
Dusted in couscous before being baked and served with green tomatillo salsa

# MEAT



**Italian-style Meatloaf** \$45.00 lb  
A classic ground beef meatloaf flavored with onions and garlic and cooked in our housemade tomato sauce

**Herb-Crusted Filet Mignon** \$85.00 lb  
A carnivore's delight, this is best served rare and at room temperature

**Beef Wellington** \$85.00 lb (minimum 2 lbs)  
A tender filet of beef wrapped in a pastry crust with a layer of sautéed mushrooms in between for even more deliciousness

**Flank Steak with French Fried Onion Rings** \$45.00 lb  
Marinated in soy and mirin, cooked medium rare and sliced very thin with lots of crispy onions on top

**Meatballs in Tomato Sauce** \$29.00 lb

**Brisket of Beef** \$65.00 lb  
After making this for over 40 years, Eli knows a thing or two about what makes delicious brisket

**Old-Fashioned Beef Stew** \$40.00 lb  
Chunks of beef with a traditional mix of onions, carrots and mushrooms in a rich sauce

**Beef Bourguignon** \$50.00 lb  
The classic French version of beef stew, with pearl onions, mushrooms and lots of red wine

**Roasted Leg of Lamb** \$295.00 (Serves 8-10)  
Perfectly roasted to pink with a garlic and herb crust

**Glazed Baked Ham** \$36.00 lb  
Order this sliced by the pound or whole, as the centerpiece of a buffet. Pairs beautifully with Eli's Bread or his buttermilk biscuits



# POULTRY



**Turkey Meatloaf \$45.00 lb**  
Freshly ground turkey breast baked with lots of garlic and onions so it stays moist and flavorful

**Orange-Glazed Cornish Hens \$29.00 whole**  
Flavor very similar to chicken and everyone gets their own bird. Fresh orange juice glaze

**Whole Orange-Glazed Roast Duck \$75.00**  
The classic French preparation of this bird, reheats to brilliant crispiness

**Grilled Chicken Breast \$24.00 lb**  
Paper thin, boneless chicken breast seared with garlic and olive oil

**Chicken Marsala \$30.00 lb**  
Boneless chicken breasts roasted with mushrooms, veal stock, bread crumbs and of course Marsala wine

**Stuffed Chicken Breast \$30.00 lb**  
Boneless chicken breasts have been stuffed with spinach and ricotta cheese

**Chicken with Sage & Onion \$24.00 lb**  
White meat chicken breasts sautéed with sage and yellow onions in a slightly sweet sauce

**Chicken Parmigiana \$30.00 lb**  
Boneless white meat chicken breasts, dressed in sourdough bread crumbs and mozzarella and baked in Eli's Fall Harvest Tomato Sauce

**Chicken with Artichoke and Mushrooms \$30.00 lb**  
Chicken breasts sautéed with artichoke hearts, mushrooms, shallots and white wine

**Chicken Française \$30.00 lb**  
White meat chicken breasts fried in an herbed tempura batter

**Chicken Tikka Masala \$30.00 lb**  
Our favorite curry-marinated, roasted, white meat chicken in a creamy yellow sauce mildly spiced Indian flavors

**Balsamic Chicken Breast \$24.00 lb**  
Whole boneless chicken breast roasted in intensely rich balsamic vinegar

# ONE-DISH MEALS



Any of these dishes accompanied by a green salad is an easy way to feed a lot of people. They arrive in aluminum trays ready for your oven. Consider bringing us your ovenproof dish and we will prepare these items as if they came right out of your own kitchen.

**Jambalaya \$24.00 per person**  
Most anyone who has been to New Orleans, knows and probably loves this spicy combination of seafood, sausage, vegetables and rice, sometimes described as Creole comfort food. A great one-dish meal for a crowd

**Seafood Paella \$24.00 per person**  
We've added this Spanish classic to our menu by popular demand. Delicious seasoned rice has something for everyone—order it "your way" with as much or as little chicken, seafood, shellfish and sausage as you like

**Chicken Pot Pie \$175.00 (serves 10-12)**  
A beautiful presentation of moist chicken, vegetables and tender pastry. Dress it up or down—it solves a host of entertaining problems

**Eli's Lasagnas \$150.00 (serves 10-12)**  
Carefully constructed of housemade pasta, fresh ricotta and mozzarella. Each has its own distinct flavor and character: Choose Meat, Wild Mushroom or Broccoli Rabe

**Eggplant Parmesan \$150.00 (serves 10-12)**  
Replacing the layers of pasta with grilled eggplant and adding ricotta cheese and housemade tomato sauce plus lots of mozzarella: yum!

**Macaroni and Cheese \$125.00 (serves 10-12)**  
Not just for the children's menu, this is a sophisticated take on one of the world's most popular entrées



# DESSERTS



**Key Lime Tart**  
\$50.00 (serves 8-10)  
The original Key West recipe in a shortbread cookie crust

**Carrot Cake**  
\$65.00 (serves 8-10)  
Four moist layers filled with irresistible cream cheese frosting

**Mixed Berry Tart**  
\$50.00 (serves 6-8)  
Seasonal berries on a bed of vanilla pastry cream in a shortbread cookie crust

**Cheesecake**  
\$65.00 (serves 8-10)  
What better dessert than a classic New York cheesecake? For those who cannot end a meal without chocolate, we recommend the marble version

**Mile-High Lemon Meringue Cake**  
\$150.00 (serves 14-16)  
A legendary Eli's confection of yellow cake layers, lemon curd filling and toasted marshmallow icing

**Bite-size French Pastries**  
\$30.00 ½ dozen  
Éclairs and Opera slices that will remind you of Paris

**Layer Cake**  
\$50.00 (serves 8-10)  
Four layers with buttercream frosting in between, any combination of chocolate and vanilla that you'd like

**French Macarons**  
\$28.00 dozen  
Delicate French sandwich cookies made with almond flour, and fillings of vanilla, blueberry, coffee, raspberry, pistachio or caramel

**Apple Tart with Pastry Cream**  
\$50.00 (serves 8-10)  
Caramelized apples on a bed of vanilla pastry cream in a puff pastry shell.





# DESSERTS



**Chocolate Torte** \$75.00 (serves 8-10)  
A single intense layer made with almond flour and iced with a sophisticated bitter-sweet glaze

**Coconut Cake** \$65.00 (serves 8-10)  
Tender yellow cake, lemon curd filling and fresh coconut icing

**Blackout Cake** \$65.00 (serves 8-10)  
All chocolate layers and filling with frosting that wears chocolate crumbs

**Lemon Meringue Tart**  
\$65.00 (serves 8-10)  
Topped with curls of toasted meringue.

**Fresh Fruit Pies** \$40.00  
Delicious shortbread crust and seasonal fruit fillings make Eli's pies a perennial favorite

Please ask about Birthday and Special Occasion Cakes



# CRATES & PLATTERS



**Bar Bites Platter**  
\$115.00 (serves 8-10)  
Bite-size pieces of our brownies, blondies and bars

**Chocolate Lovers Platter**  
\$125.00 (serves 8-10)  
Brownies, biscotti, double chocolate cookies and chocolate-covered graham crackers

**Sweets Crate**  
\$125.00 (serves 8-10)  
Brownies, rugelach, cookies and biscotti in an attractively wrapped basket





# BOXED MEALS ON THE GO



For breakfast, lunch, dinner, corporate events and family gatherings, Eli's convenient picnics offer all the pleasures of a 3-course meal in an easy-to-grab-and-go box. Each box comes with a drink and a sweet treat for dessert.

**The Breakfast Box** \$20.00  
Comes with fruit salad, mini danish and beverage

- CHOICE OF:**
- Bagel or raisin nut bread with cream cheese
  - Egg salad on health bread
  - Egg and cheese on brioche roll
  - Eli's granola with yogurt
  - Ham and cheese croissant

**The Sandwich Box** \$35.00  
Contains a sandwich, a vegetable salad and a choice of dessert and beverage

- SANDWICH CHOICES:**
- Turkey with arugula, tomatoes and honey mustard
  - Roast beef and horseradish cream
  - Mozzarella, tomato and basil
  - Grilled vegetable and hummus
  - Ham and cheese
  - Chicken Provençal

- SALAD CHOICES:**
- Penne with tomato and basil
  - House salad
  - Old-fashioned potato salad
  - Cole slaw
  - Cucumber salad
  - Couscous with grilled vegetables



**The Lunch Box** \$35.00  
Contains an entrée with greens plus a vegetable side, a dinner roll, beverage and your choice of a cookie, brownie, pound cake slice or fruit

- |   |   |
|---|---|
| <b>ENTRÉE CHOICES:</b>  | <b>SIDE CHOICES:</b>  |
| <ul style="list-style-type: none"> <li>• Grilled salmon</li> <li>• Asian salmon</li> <li>• Spit-roasted chicken</li> <li>• Fried chicken</li> </ul> | <ul style="list-style-type: none"> <li>• Corn and black bean salad</li> <li>• Wild rice with pecans and currants</li> <li>• Quinoa with carrots and pomegranate seeds</li> <li>• Curried vegetable couscous</li> <li>• Penne with mushrooms and shallots</li> </ul> |



**The Salad Box** \$29.00  
Includes an entrée salad, a dinner roll and a choice of dessert and beverage

- |  |  |
|--|--|
| <b>SALAD CHOICES:</b>  | <b>DESSERT CHOICES:</b>  |
| <ul style="list-style-type: none"> <li>• Caesar salad</li> <li>• Tuna niçoise</li> <li>• Cobb salad</li> <li>• Chef salad</li> </ul> | <ul style="list-style-type: none"> <li>• Cookie</li> <li>• Brownie</li> <li>• Pound cake slice</li> <li>• Fruit</li> </ul> |

## ELI'S COMPLEMENTARY SERVICES



For **PRIVATE PARTIES** visit [parties@elizabarcatering.com](mailto:parties@elizabarcatering.com)



For **FLOWERS** visit [elizabar.com](http://elizabar.com) | 212.717.8100 ext 1



For **WINE & SCHNAPPS** visit [elislist.com](http://elislist.com) | 212.717.1999



# MEET OUR CATERING TEAM

The easiest way to order Catering is online at [elizabarcatering.com](http://elizabarcatering.com)

If online ordering is not for you, I'd like to introduce you to the Home Shopping and Catering Department experts. **Anne Silva**, the calmest and nicest person you will ever meet on the telephone, has been leading the Catering Department for over four years. **Sasha Zabar**, our Home Shopping Expert, is the person you want to talk to when you have a special request or a special problem; he loves a challenge. **Sotero Bernal** is the newest member of the team, and he fit right in from Day 1. These lovely humans want to make your everyday catering and grocery ordering easy and effortless.

*Eli Zabar*



HOW TO ORDER: Catering: [elizabarcatering.com](http://elizabarcatering.com) • [catering@elizabar.com](mailto:catering@elizabar.com) • Visit: 80th & Third Avenue • Call: 212.423.0129

[elizabar.com](http://elizabar.com)

SCAN  
to order  
catering



@elizabarnyc