

Catering



To place a catering order, please call 212 772-0022
www.e-a-t.nyc



When I opened **E.A.T.** in 1973, it was described as the original modern deli. The New York Times loved that our "...use of white tile and butcher block started a trend for such food establishments. The mix of the two materials seemed at once sleek and homey, and as such it managed simultaneously to symbolize domesticity and dazzling chic."

The ideas I began to formulate over 50 years ago have become hallmarks of all of my shops and restaurants.

Today, having just completed what I hope you will find to be an architecturally pleasing renovation, **E.A.T.** remains a quintessential New York eatery and a showcase for my original ideas, where customers know they'll be well-fed.

Our catering—to offices, airplanes, on-the-go and always home for the holidays—has stood the test of time. Our platters are classics, made to order and designed, as much as possible, to be unwrapped and ready to serve. You know me for my smoked salmon triangles; the iconic "Tower of Bagel"; small batch salads, carefully made several times a day; grilled salmon and chicken; and elegantly simple baked goods. Whether you are headed to JFK or flying privately, we know how to handle in-flight meals. Picnics are a specialty, whether in Central Park or further afield. Please call us to discuss the menus and meals you'd like to order from **E.A.T.**

—Eli Zabar



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

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

Quiche

Ham & cheese, spinach & mushroom, tomato & goat cheese, asparagus, broccoli
65.00 each
Serves 6-8

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

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





Smoked salmon triangles
60.00 /dozen

Smoked whitefish triangles
60.00 /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 pizza 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

Crudités Basket
Vegetable crudités 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 / 165.00
Serves 8-12
16" Platter / 195.00
Services 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 / 195.00
Serves 8-12
16" Platter / 275.00
Serves 15-24

Caviar Set-Up
12 potato skins, blini or toast points with sour cream, chopped egg and onion
45.00

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)
- Salmon or Swordfish 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





Eli's Overstuffed 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
- Tomato mozzarella or cucumber and chevre on sourdough ficelle
- Goat cheese and roasted pepper on focaccia

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
- Asparagus
- Avocado and Endive
- Balsamic Eggplant Slices
- Broccoli and Garlic
- Caponata
- Chopped Vegetable
- Coleslaw
- Cucumber and Dill
- French Potato
- Fruit Salad
- Greek
- Roman-Style Artichokes
- Grilled Vegetables
- Haricots Verts
- Lentil
- Pasta, Tomato and Basil
- Potato, Fennel and
- Roasted Beets
- Sicilian Bread
- Tabouleh
- Tomato and Mozzarella
- Tomato and Roast Prosciutto

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 / 145.00
Serves 8-12
16" Platter / 225.00
Serves 16–24

Deluxe Sweets Platter

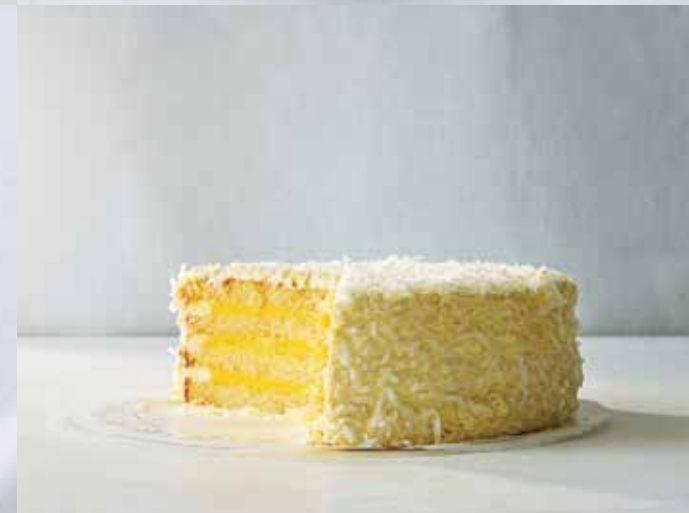
An assortment of cookies, brownies, cupcakes, fruit boats and chocolate-dipped strawberries
20.00 /person

Coffee Cake Platters

Assorted babka and coffee cake slices
13" Platter /100.00
Serves 8–12
16" Platter /175.00
Serves 16–24

Our 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
Lemon Meringue Cake





E.A.T. has always been known for the custom gift baskets created in the store and shipped all over the country.

Gifts of good food are always a delight to receive and these French oyster crates filled with E.A.T. classics and festooned with ribbons do not disappoint.

Packed to order with smoked salmon, Eli's health loaf, raspberry jam, Colombian coffee, housemade chocolate, whitefish salad, caviar and New York bagels, babkas and roasted nuts and wine. Let us know what you want to include and we'll make sure it gets where it's going in pristine condition as quickly as possible.

To order a gift basket call us at 212 772-2011



E.A.T.

TO OUR CUSTOMERS:

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.

SINCE 1973