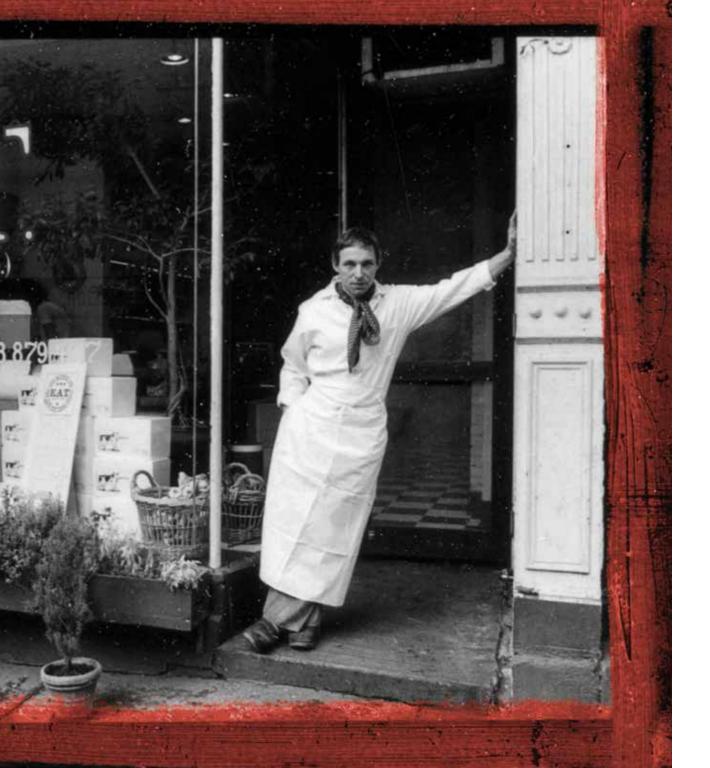
Catering



To place a catering order, please call 212 772-0022 www.elizabar.com



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



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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





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 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 / 125.00 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 / 145.00 Serves 8–12 16" Platter / 225.00 Serves 15–24

Caviar Set-Up

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

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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



Lunch

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

• Egg Salad

• Calamari Salad

• Seafood Salad

• Shrimp and Dill

• Avocado and Endive

• Broccoli and Garlic

• Chopped Vegetable

• Asparagus

• Caponata

• Coleslaw

To accompany sandwiches or as a cold buffet 15.00–30.00 /person As an entrée 20.00-45.00 /person

- Chicken Salad
 - Fruit Salad
 - Greek
- Salmon Salad • Whitefish Salad • Roman-Style Artichokes
 - Grilled Vegetables

• French Potato

- Haricots Verts
- Lentil
- Pasta, Tomato and Basil
- Potato, Fennel and
- Roasted Beets
- Sicilian Bread Balsamic Eggplant Slices
 - Tabouleh
 - Tomato and Mozzarella
 - Tomato and Roast
- Cucumber and Dill
- 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 / 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

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Coffee Cake Platters

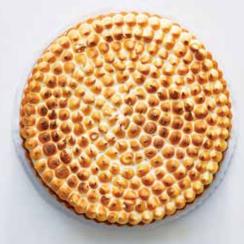
Assorted babka and coffee cake slices 13" Platter /100.00 Serves 8–12 16" Platter /175.00 Serves 16–24

Our Housemade Baked Goods: Chocolate Cake Chocolate Marble Tart Chocolate Truffle Cake Carrot Cake Carrot Cake Coconut Cake Raspberry Tart Lemon Tart Apple Tarte Tatin Pecan Pie Bread Pudding Lemon Meringue Cake









Baskets





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



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.