

# Zinc Market Menu



## **Thank you for considering Zinc Market for your catering needs**

Simple, elegant, easy and original are the words that define Zinc. We offer breakfast, lunch and dinner planning for private gatherings, and a selection of prepared fruit, sandwich, crudités, breakfast, and cheese platters for corporate meetings, picnics, and casual get-togethers.

All orders can be picked up at the Zinc location nearest you.

Zinc Market will prepare any of our foods in any quantity you desire. We can have your order ready in take-out containers or we can plate the prepared foods in our white dishware ready for the table. There is a deposit plus a non-refundable usage charge for any dishware taken from the Zinc Market. The cost varies with what is borrowed.

We require a two-day notice to guarantee your order from Zinc in Laguna or Corona del Mar and a minimum of three days to guarantee your order from our Solana Beach location. However, we are usually able to accommodate most orders in a much shorter amount of time and all our staff is qualified to help you with your planning needs.

Our website has all the information of products, ingredients and services.

[www.zinccafe.com](http://www.zinccafe.com)

# Zinc Market & Café

## Locations

### Corona del Mar

**breakfast & lunch**

**949-719-9462**

3222 E. Coast Hwy. Corona del Mar, CA 92625

### Laguna Beach

**breakfast & lunch**

**949-494-6302**

350 Ocean Avenue Laguna Beach, CA 92651

### Solana Beach

**breakfast & lunch**

**858-793-5436**

132 S. Cedros, Solana Beach, CA 92075

all prices are subject to change

# Zinc Platters

## CRUDITÉ PLATTERS

The Zinc Crudités Basket is a beautiful assortment of fresh cut market vegetables served with our delicious buttermilk dill dipping sauce, our basil aioli dipping sauce, or our blue cheese dipping sauce.

The Crudités Basket is made up of seasonal vegetables that would include some variety of fennel, carrots, celery, radishes, cherry tomatoes, cauliflower, bell pepper, jicama, snap peas, mushrooms, hearts of romaine, etc.... It will also include halved hard-boiled eggs.

	Price	Serves	
Small	\$40.00	10 – 15	one dipping sauce
Medium	\$65.00	15 – 25	two dipping sauces
Large	\$78.00	25 – 40	three dipping sauces

## CHEESE PLATTERS

The cheese platters have an assortment of 3-4 cheeses with crackers, nuts and dried fruits. The cheese is artfully arranged on our simple wood platters with parchment paper, fresh herbs and rolled down bags holding the nuts and dried fruits.

The presentation is simple, elegant and complimentary to anything else you might be including in your gathering.

Small	\$45.00	10 – 15
Medium	\$80.00	15 – 25
Large	\$160.00	25 – 40

## SANDWICH PLATTERS

The Sandwich Platter is an assortment of our great Zinc sandwiches on a variety of La Brea bakery bread. Remember, all of our sandwiches are vegetarian.

The Platter cuts all sandwiches in thirds so that all your guests have the choice to try all the different recipes. You can select the type of sandwiches that will make up the tray or leave it to us to make the selections.

In addition to the sandwiches you can choose to have a side of our market salads, chips and drinks.

Small	\$55.00	5 – 18	(18 pieces)
Medium	\$145.00	18 – 25	(54 pieces)
Large	\$185.00	25 – 45	(72 pieces)

## FRUIT PLATTERS

The Zinc Fruit Platter is a seasonal assortment of fresh fruits served with our delicious orange honey cinnamon sauce that is poured over just before serving.

Fruit that might be included are strawberries, blueberries, raspberries, melons, grapefruit, grapes, mango, papaya, pineapple, persimmons, figs or other fruits available to us during different seasons.

It is then arranged in a beautiful natural cabbage lined tray ready for the table.

Small	\$40.00	10 – 15
Medium	\$65.00	15 – 25
Large	\$78.00	25 - 40

## BREAKFAST PLATTERS

The breakfast platter offers an assortment of our available breakfast items. It would include a combination of scones, muffins, pastries and croissants.

For an additional price we can include yogurts, fruit by the cup or bowl and coffee by the thermos.

Small	\$40.00	10 – 15
Medium	\$65.00	15 – 25
Large	\$78.00	25 – 40

Fruit is an additional \$5.75 per half pound (1/4 pound per person recommended)

Yogurt is: \$3.95 for Bellweather farms (Sheep's milk: vanilla or blackberry)  
\$2.95 for Brown Cow yogurts (Cow's milk: assorted flavors)  
(Please verify product availability upon ordering.)

Coffee is: \$20 per container (serves 8)

## Appetizers

**Savory Herbed Cheesecake** - \$30.00 small (serves 30) \$42.00 large (serves 50)  
Bread crumbs, parmesan cheese, butter, basil, parsley, olive oil, salt, ricotta cheese, cream cheese, eggs, pine nuts

**Frittata** - \$5.95 ea. / \$35.00 whole (serves 8-10)  
Eggs, milk, asparagus, mushrooms, salt, pepper, parmesan cheese, jack cheese

**Focaccia** - \$5.95 ea / \$49.50 whole (12 lg. pieces, 48 bite size)  
Our specially prepared focaccia bread topped with mozzarella cheese and one of these:  
1. Mushroom – Spinach  
2. Grilled Vegetables  
3. Pesto and tomatoes  
4. Radicchio, red peppers, and balsamic vinegar

**\*Marinated Goat Cheese** - \$8.75 / ½ pint  
Goat cheese discs marinated in hot oil infused with garlic, bay leaves, rosemary, lemon and peppercorns

**\*Marinated Buffalo Mozzarella** - \$8.75 / ½ pint  
Ovaline mozzarella (small egg shaped) marinated in olive oil, lemon, rosemary, chili flakes, herbed olives, niscoise olives and garlic  
*\*Allow one week for cheese orders*

**Garlic Knots** - \$0.55 each  
Pizza dough tied in a knot, baked and tossed with oregano, garlic, olive oil, salt, pepper

**Spring Rolls** - \$3.95 each  
Seitan, mint, basil, carrots, cucumber, snow peas, cilantro, lettuce, spiced soy dipping sauce

**Cheese Torta** - \$7.50 small (serves 6) \$21.95 medium (serves 15) \$32.95 large (serves 25)  
A 3 layered torta with a layer of cream cheese and parmesan mixed, a layer of pesto, and a layer of chopped sundried tomatoes. It is finished with chopped walnuts around the base of the torta (except small), perfect with crostini.

**Spanikopita Triangle** - \$3.20 each  
Spinach sautéed with onion, dill, feta cheese and wrapped in phyllo dough

**Deviled Eggs** - \$1.25 ea  
Mayonnaise, mustard, chives, parsley, salt and butter

**Assorted Quiche** – (½ sheet \$60., 96 bite size pieces), (¼ sheet 48 pieces / 11” circle \$30.00), (4” individual \$5.95)  
Quiche base of egg custard, milk, spices plus one of the following:  
- Asparagus, mushroom, goat cheese and onion  
- Squash, bell peppers, parmesan and onion

**Assorted Olives**  
Green Herb Olives - \$5.95 ½ pint  
Garlic, lemon zest, thyme and olive oil  
Pitted Kalamata Olives - \$5.95 ½ pint  
Garlic, orange zest, bay leaf, rosemary and olive oil  
Mixed Olives - \$5.95 ½ pint

## Muffins, Scones and Pastries

**Banana Bran Muffins** - \$2.20 each  
Cake flour, wheat flour, honey, molasses, bran, buttermilk, banana puree, eggs, baking soda, salt, almonds, walnuts, raisins, white vinegar

**Blueberry Muffins** - \$2.20 each  
Flour, baking powder, baking soda, salt, sugar, brown sugar, almond paste, eggs, vanilla extract, lemon juice, butter, buttermilk and blueberries

**Blueberry Cornmeal Muffins** - \$2.20 each  
Flour, baking powder, baking soda, salt, sugar, eggs, orange butter, blueberries

**Breakfast Bars** - \$2.95  
Flour, baking soda, baking powder, sugar, salt, butter, almonds, dried cherries, raisins, currants, flax seed, orange zest, buttermilk, cinnamon

**Breakfast Oat Cakes** - \$2.95  
Egg whites, low fat buttermilk, canola oil, whole rolled oats, whole wheat flour, wheat germ, pecans, applesauce, cinnamon, nutmeg

**Carrot Apple Muffins** - \$2.20 each  
Flour, baking soda, cinnamon, salt, sugar, walnuts, carrot, apple, eggs, canola oil and vanilla

**Cinnamon Twists** - \$2.95 each  
Flour, sugar, salt, butter, yeast, eggs, cinnamon, milk, powdered sugar

**Cranberry Walnut Muffins** - \$2.20 each  
Flour, baking powder, salt, sugar, walnuts, cranberries, orange rind, eggs, corn oil and orange juice

**Millet Muffins** - \$2.20 each  
Eggs, brown sugar, butter, buttermilk, millet, flour, baking powder, baking soda and salt

**Mini Cinnamon Buns** - \$2.75 each  
Flour, salt, butter, yeast, eggs, cinnamon, sugar, raisins, milk, powdered sugar

**Raspberry Almond Muffins** - \$2.20 each  
Flour, baking powder, baking soda, salt, sugar, brown sugar, almond paste, eggs, vanilla extract, lemon juice, butter, buttermilk and raspberries

**Scones** - \$2.95 each  
*Sour cherry almond, Currant, Ginger w/ lemon icing and Cranberry*  
Flour, salt, sugar, baking powder, butter, eggs, cream, vanilla

**Mini Scones** - \$2.25 each  
*Sour cherry almond or Currant* See above. Perfect for teas.

**Rosemary Biscuits** - \$0.95 each  
Flour, baking powder, salt, sugar, butter, rosemary, buttermilk

**Apple Strudel** - \$30.00 whole, \$4.25 each  
Phyllo dough, golden raisins, sugar, butter, apples, chopped almonds and walnuts, cinnamon and lemon zest

**Croissants (Plain or Chocolate)** - \$2.95 each  
Flour, sugar, salt, eggs, butter, yeast, (chocolate)

**Twice Baked Almond Croissants** - \$4.25 each  
Croissant filled and topped with an almond mix (almond paste, eggs, butter, sugar, salt) and sliced almonds

## Soups

All soups are \$5.95/pint; \$60/pot (serves 24 cups or 12 bowls)  
All of our soups are available for special order with a 3 day advance notice.

### Dairy Soups

#### **Corn Chowder**

Low fat milk, corn, onions, red pepper, salt, pepper, sugar

#### **Curried Lentil**

Onion, garlic, fresh ginger, curry powder, chili flakes, sugar, red lentils, lime, salt, half and half, whipping cream

#### **Garden Pea**

Onions, low fat milk, butter and peas, salt, pepper, vegetable broth

#### **Ginger Carrot**

Carrots, ginger, curry, white pepper, cumin, onions, butter (small amount,) spices

#### **Mushroom Celery Root**

Potato, leek, celery root, onion, shitake, oyster and button mushrooms, garlic, fresh thyme, nutmeg, olive oil, butter (small amount,) salt, pepper, rosemary, sage

#### **Tomato Saffron Rice**

Tomatoes, onion, garlic, saffron, rice, butter, cream, half and half, salt, pepper, basil, tabasco

#### **Butternut Squash & Cauliflower Soup**

Butternut Squash, onion, cauliflower, whipping cream, butter, curry, vegetable broth, salt, white pepper

#### **Chilled Avocado Soup**

Peas, onion, low-fat milk, butter, vegetable broth, salt, pepper

#### **Chilled Cucumber Soup**

Buttermilk, cucumber, plain yogurt, green onion, garlic, lemon juice, salt, white pepper

### Non-Dairy Soups

#### **California Vegetable**

Onion, leeks, carrots, potatoes, celery, green beans, fresh tomato, zucchini, pasta shell, pinto beans, olive oil and salt

#### **Lentil**

Potatoes, celery, onion, garlic, spices, lentils, crushed chili pepper, vegetable broth, salt, pepper

#### **Lima Bean**

Olive oil, onion, celery, potatoes, garlic, parsley, salt, pepper, oregano, vegetable broth

#### **Mexican Spring Vegetable**

Fresh vegetable stock, cilantro, jalapenos, radishes, green cabbage, tortilla chips

#### **Moroccan Chickpea**

Chickpeas, onion, celery, olive oil, turmeric, black pepper, cinnamon, cilantro, vegetable broth, lentils, capellini pasta, parsley

#### **Posole**

Yellow onion, jalapeno, bay leaves, olive oil, roasted green chiles, vegetable broth, cumin, tomatoes, hominy, corn, water, salt, pepper, cilantro, green cabbage, avocado

#### **Spinach Potato**

Potato, leek, onion, spinach, garlic, vegetable broth, parsley, lemon juice, lemon rind

#### **Split Pea**

Potatoes, celery, onion, garlic, split peas, salt, pepper, cumin, vegetable broth

#### **Tuscan White Bean**

Olive oil, onion, fresh tomatoes, garlic, rosemary, thyme, sage, white beans, salt, pepper, crushed chili pepper, oregano, vegetable broth

#### **Chilled Gazpacho**

Cucumbers, tomatoes, onion, garlic, white vinegar, olive oil, salt, pepper

#### **Fennel-Leek Soup**

Potatoes, fennel, leeks, onion, garlic, olive oil, vegetable broth, salt, pepper

#### **Mushroom Celery Root**

Potato, leeks, celery root, onion, mushroom, garlic, thyme, nutmeg, olive oil, butter, sage, rosemary, vegetable broth, salt, pepper

## Sandwiches

### **Brie and Arugula- \$7.95**

Slices of Brie on a soft French baguette with arugula, horseradish mustard, mayonnaise, black pepper and butter

### **Buffalo Mozzarella- \$7.95**

Slices of fresh mozzarella cheese and tomato on a soft French baguette with basil, olive oil and black pepper

### **Baked Eggplant- \$8.95**

Made on a soft French baguette and filled with baked eggplant, red & yellow peppers, red onion, feta cheese and cilantro

### **Egg Salad- \$8.95**

Prepared on La Brea's whole wheat bread with egg, tomato, mayonnaise, lettuce, celery, green onion, salsa and mustard

### **Mixed Vegetable- \$8.95**

Made on La Brea's pain rustique bread, filled with thinly sliced fennel, celery, radish, sweet red and yellow peppers, aioli, tapenade, arugula, hard boiled egg and a vinaigrette

### **Artisanal Cheddar Ficelle- \$7.95**

Made on La Brea's French ficelle and layered with Grafton cheddar, sliced tomatoes, Dijon mustard, balsamic vinegar and salt

### **Gourmet Breakfast Ficelle- \$7.95**

Made on La Brea's French ficelle and layered with French goat cheese, chopped hazelnuts, dried figs, honey and light lemon zest

### **Assorted Ficelle Sandwiches- \$7.95**

See menu board for additional availability

### **Packaged Salads- \$8.95**

#### **Composed Salad**

Mixed greens, citrus vinaigrette, egg salad, brie, crostini, creamy horseradish beets, fennel, lemon juice, olive oil, parmesan cheese, kalamata olives, dill, salt, pepper

#### **Hearts of Romaine**

Hearts of romaine, avocado, grapefruit, red onion, parmesan, crostini, brie, and a Pt. Reyes blue cheese creamy dill dressing

#### **Zinc Salad**

Mixed greens, feta, tomatoes, pine nuts, kalamata olives, croutons, and our Zinc Dressing

## Salads

All salads sold by weight at \$5.75 per ½ pound unless otherwise note

\*indicates seasonal items

### **Artichoke Pasta**

Artichoke hearts, pasta, sun-dried tomatoes, pine nuts, parmesan cheese, garlic, crushed red pepper, black pepper, red onion, lemon juice, olive oil

### **Asian Coleslaw**

Radicchio, snow peas, cabbage, peanuts, soy sauce, sesame/peanut oil, vinegar, ginger, dry mustard

### **Asparagus, Mushroom and Caper**

Asparagus, mushroom, capers, crème fraiche, water, Zinc asparagus dressing

### **\*Avocado Salad**

Avocado, green beans, tomato, fresh basil, lemon juice, olive oil, white wine vinegar, mustard, white pepper, salt

### **Beluga Lentil Curry Salad**

Lentils, yogurt, lemon juice and zest, green onion, apple, golden raisins, toasted walnuts, curry powder, salt

### **Braised Tofu w/ Zucchini and Squash**

Zucchini, squash, tofu, soy sauce, olive oil, ginger, green onions

### **Brown Rice Sauté**

Onion, celery, garlic, bay leaf, brown rice, mushroom mixture, parsley, salt, pepper, soy sauce

### **Caprese**

Tomatoes, basil, fresh mozzarella, red onion, balsamic vinegar, olive oil, black pepper

### **Celery Root Salad**

Celery root, cornichons, Italian parsley, salt, pepper, mayonnaise, Dijon mustard

### **Chickpea Salad**

Chickpeas, tomato, cucumber, green pepper, yellow pepper, radishes, green onion, cilantro, extra virgin olive oil, red wine vinegar, mustard, garlic, salt, pepper

### **Chopped Salad**

Celery, cucumber, carrots, yellow squash, zucchini, green onion, parsley, rice vinegar, mint, lemon juice, olive oil, salt, pepper, arugula

### **Chopped Salad with Aioli and Avocado**

Aioli, avocado, all above ingredients from Chopped Salad

### **Curried Cauliflower**

Curry, mustard seed, coriander, cilantro, garlic, butter, salt

### **Farfalle Pasta**

Lemon rind and juice, parmesan cheese, cilantro, olive oil

### **Fresh Asparagus**

Asparagus, red onion, capers, tarragon vinegar, orange rind and juice, olive oil, salt, pepper

### **Fresh Baked Beets**

Beets, red wine vinegar, red onion, olive oil, orange rind, orange juice, lemon juice

### **Fresh Green Bean Salad**

Green beans, red onion, balsamic vinegar, red wine vinegar, toasted almonds, olive oil

### **\*Fruit Salad**

Seasonal variety of fruits and berries, honey, almond extract, orange zest and juice, mint

### **Jicama Carrot Salad**

Julienne jicama and carrot, lemon, cilantro, cayenne, corn oil, smidgen of sugar

### **Lentil Salad**

Lentils, celery, carrots, red onion, parsley, olive oil, chili flakes

### **Mediterranean Salad**

Cucumber, tomato, bell pepper, feta cheese, kalamata olives, onion, lemon juice, olive oil, crushed chili flakes, oregano

### **Orzo Pasta with Lentils**

Green lentils, pasta, arugula, mint, vinegar, olive oil, cherry tomatoes, feta cheese

### **Pan-Seared Baby Vegetables**

Seasonal selection of vegetables, fresh herbs, olive oil

### **Pesto, Green Olive and Almond Orzo**

Orzo, almonds, green olives, golden raisins, basil pesto, salt, black pepper, extra virgin olive oil

### **Pesto Pasta**

Freshly made basil pesto, sun-dried tomatoes, goat cheese, olive oil, lemon rind and juice, salt, pepper

### **Potato Salad**

Red and green peppers, celery, onion, parsley, olive oil, lemon, tarragon, vinegar, radishes, tomatoes, garlic

### **Roasted Vegetables**

Eggplant, zucchini, tomatoes, bell peppers, mushrooms, garlic, olive oil, onion

### **Balsamic Roasted Vegetables**

Brussels sprouts, yams, beets, squash, garlic, balsamic vinegar, olive oil, salt, pepper

### **Sautéed Beets and Beet Tops**

Thinly sliced beets & tops, onion, garlic, olive oil, salt, pepper

### **Southwest Corn and Bean**

Corn, black beans, tomatoes, avocado, onion, jalapeno, cilantro, olive oil, garlic, lemon juice, salt, pepper

### **Soy Beans with Shallots and Thyme**

Soy beans, thyme, shallots, garlic, olive oil, salt, pepper

### **Spicy Asian Coleslaw**

Napa cabbage, red cabbage, carrots, green onion, cilantro, bell peppers, sesame oil, rice vinegar, apple cider vinegar, lime, ginger, jalapeno, peanuts, Tabasco, vegetable oil

### **Seitan with Caramelized Onions**

Yellow onion, garlic, olive oil, soy sauce

### **Seitan with Green Onion**

Green onion, garlic, spicy thai dressing

### **Shaved Brussel Sprouts with Currants**

Brussel sprouts, currants, chestnuts, balsamic vinegar, apple cider vinegar, olive oil

### **Succotash**

Corn, edamame, bell peppers, scallions, shallots, jalapeno, olive oil, butter, heavy cream, marinara, water, salt, black pepper, oregano

### **Spicy Thai Pasta**

Pasta, fresh ginger, green onions, soy sauce, rice vinegar, radishes, peppers, peanuts, garlic, hot sauce, sesame oil, paprika

### **Tabbouleh (bulgur wheat)**

Olive oil, lemon juice, cucumber, parsley, mint, tomato, green onion

### **Thai Fried Egg and Tomato Salad**

Fried egg, tomatoes, cilantro, onion, roma tomatoes, soy sauce, sugar, lime juice, Thai chilis, vegetable oil, salt

### **Spicy Thai Tofu**

Baked tofu, fresh ginger, green onion, soy sauce, rice vinegar, radishes, peppers, peanuts, garlic, hot sauce, sesame oil, paprika

### **Baked Tofu and Carrot Stir-fry**

Carrots, baked tofu, fresh celery, sesame oil, soy sauce, green onions, garlic, ginger, salt, pepper

### **White Bean Salad**

Sun-dried tomatoes, eggplant onion, parsley, celery, olive oil, lemon juice, red wine vinegar, cilantro

### **Zinc Waldorf**

Apple, celery, currants, slivered almonds, mayonnaise, yogurt, orange zest and juice

## Entrees

\*These entrees are available in porcelain dishes and serve 8-10 people. Cost is \$55 plus a \$35 dish deposit and rental fee with \$30 being refunded to you upon return of the dish.

\*Also available in aluminum dishes to serve 8-10 people. \$55

### **Artichokes** - \$5.95 whole, \$2.95 half

Boiled with lemon, garlic, and bay leaves. Served with a side of aioli.

### **Black Bean Chili** - \$7.50 per pint

Black beans, crushed tomatoes, onions, bell peppers, spices, jalapeños, salt

### **\*Eggplant Parmesan** - \$7.95 each

Eggplant, low fat ricotta cheese, parmesan, egg, fresh tomato sauce, bread crumbs

\*Recommended with our marinara sauce \$3.25/half pint

(For marinara: please refer to ingredient list under Market Item page)

### **Fried Minted Mediterranean Artichokes** - \$3.25 half

Parboiled then fried in olive oil with mint, garlic, lemon, and bay leaves.

### **Large Twice Baked Potato** (low fat without cheese topping) - \$7.95 each

Potato, egg white, low fat milk, green onion, salt, pepper. Topped with grated white cheddar cheese and paprika

### **\*Macaroni & Cheese** - \$7.95 each

Pasta, parmesan cheese, goat cheese, fontina cheese, white cheddar cheese, butter, flour, onion, milk, pepper, salt, thyme, bay leaf, nutmeg, bread crumbs

### **Mushroom Nut Loaf** - \$30.00 whole / \$6.25 slice

Shitake mushrooms, oyster mushrooms, button mushrooms, walnuts, cashews, onion, garlic, brown rice, spices, gruyere cheese, cottage cheese, salt, pepper \*recommended w/ our marinara sauce \$3.25 ½ pint

(For marinara: please refer to ingredient list under Market Item page)

### **\*Polenta** (low fat) - \$7.95 each

A low fat entrée with baked vegetables, olive oil (very light,) jalapenos, tomatoes, polenta, mozzarella cheese, spices

### **\*Potatoes au Gratin** - \$5.75 per ½ lb / \$55 tray

Russet potatoes, yellow onion, gruyere cheese, garlic, heavy cream, butter, nutmeg, salt, pepper

### **Quiche** – (½ sheet \$60, 96 bite size pieces),

(¼ sheet 48 pieces / 11” circle \$30.00), (4” individual \$5.95)

Quiche base of egg custard, milk, spices plus one of the following:

- Asparagus, mushroom, goat cheese and onion

- Squash, bell peppers, parmesan and onion

### **Small Twice Baked Potato Halves** (low fat without cheese topping) - \$3.95 each

(Ingredients same as large twice baked potato.)

### **\*Spinach Lasagna** - \$7.95 each

Ricotta cheese, eggs, spinach, garlic, shallots, half & half, nutmeg, ginger, onions \*Recommended w/ our marinara sauce \$3.25 ½ pint

(For marinara: please refer to ingredient list under Market Item page)

### **Stuffed Bell Pepper** - \$7.95 each

Brown rice, celery, mushrooms, onion, jalapeños, swiss chard, curry, parsley, sage, marjoram, garlic, salt, pepper, cream

### **\*Vegetable Lasagna** - \$7.95 each

Sautéed cauliflower, asparagus, garden peas, garlic, a touch of cream sauce and tomato sauce \*Recommended w/ our marinara sauce \$3.25/½ pint

(For marinara: please refer to ingredient list under Market Item page)

### **Zinc Burger** - \$3.25 per patty

Onions, mushrooms, rice, celery, oats, walnuts, eggs, mozzarella cheese, parsley, salt, pepper, garlic, cloves, nutmeg

## Desserts

### Cakes and Tarts

#### **\*Almond Pound Cake with a Citrus Cream Cheese and Coconut Frosting** - \$35/8-10 slices

A dense moist pound cake made with marzipan.

#### **Apple Galette** - \$30/8-10 slices

A baked apple pie style dessert with a shortbread crust decoratively folded on the edges and an open face.

#### **\*Banana Cake with Cream Cheese and Walnut**

##### **Frosting** - \$40/12 slices

Two layers of cake with frosting between the layers and topping.

#### **\*Banana Coconut Cream Tart** - \$30/8-10 slices

A fresh banana tart with a cream cheese custard and a toasted coconut topping.

#### **\*Banana Cake with Coffee Butter Cream Frosting**

##### \$35/8-10 slices

A delicious two layer banana cake, topped with a light egg white butter cream coffee frosting.

#### **\*Brandied Almond Pound Cake (Italian Mandorlatta Cake)** - \$25/10 slices

A European cake with brandy, ground almonds and sour cream in the batter. Topped with toasted almonds in a sugar glaze.

#### **Italian Ground Almond Tea Cake** - \$20/10 slices

A very simple traditional dessert that is perfect as a light after meal dessert or a mid-day, sweet with tea or drink.

#### **\*Brown Sugar Cheesecake Tart** - \$30/8-10 slices

A delicious alternative to cheesecake. A chocolate base with a brown sugar topping.

#### **\*Carrot Cake with Walnuts and Cream Cheese**

##### **Frosting** - \$30/8-10 slices

Traditional carrot cake.

#### **\*Cheesecake Tart with Lemon Curd Topping**

##### \$30/8-10 slices

A thin cheesecake made in a tart pan with a shortbread crust.

#### **Flourless Chocolate Cake with Crème Anglaise**

##### - \$35/8-10 slices

A delicious, rich tasting but light chocolate cake served in a pool of vanilla custard.

#### **\*Chocolate Ganache Tart with Whipped Cream and**

##### **Cocoa Powder** - \$30/8-10 slices

Velvety smooth, rich dark chocolate in a buttery crust.

#### **Fresh Ginger Cake with a Creamed Lemon Curd**

##### \$25/10 slices

A dense moist cake with molasses and a fresh candied ginger served with a side of creamed lemon curd.

#### **\*Fresh Fruit Tarts \*\*\*** - \$35/8-10 slices

- Blueberry custard
- Red raspberry custard
- Mixed fruit custard
- Lemon curd
- Pear with candied ginger and custard\*\*
- Plum with marzipan and lemon rind\*\*

\*\*\*Ask for seasonal availability

#### **German Chocolate Cake** - \$40/12 slices

A delicious cake that is layered with a wonderful coconut butter frosting with pecans and dusted with cocoa powder.

#### **Hummingbird Cake** - \$40/12 slices

A moist layered cake made with banana puree, pineapple, pecans and coconut. Finished with a butter cream frosting and toasted coconut flakes.

#### **Old World Apple Cake** - \$30/10 slices

A buttery shortbread crust filled to the top with golden delicious apples sautéed with lemon, sugar and a bit of cinnamon, topped with a shortbread crust and baked to a golden brown.

#### **Poppy Seed Cake** - \$40/10 slices

A layered poppy seed cake with lemon curd. Topped with a butter cream frosting and poppy seeds.

#### **Sponge Cake with Chocolate Frosting** - \$35/12 slices - \$45/16 slices

Three layers filled with blackberry preserves and chocolate frosting.

#### **Spanish Flan** - \$25/8 slices - \$3.50 individual serving

A velvety custard, baked then inverted. Served with a caramel sauce.

#### **Sponge Cake with Whipped Cream and Ricotta Cheese**

##### **Frosting** - \$40/12 slices - \$50/16 slices

This cake has two layers and the frosting is like an Italian cannoli filling. It has a thin layer of lemon curd and fresh berries.

#### **Sponge Cake with Banana and Ricotta Cheese**

##### **Frosting** - \$40/12 slices - \$50/16 slices

Three layers of cake filled with fresh bananas, banana custard and whipped cream ricotta frosting.

#### **\*Available in Small Cakes/Tarts for Intimate**

**Occasions**—serves 4-6/Small cakes and Tarts \$18-\$20

**\*\*Indicates Seasonal Availability**

### Treats

#### **Lemon Squares**

\$3.50/each - \$38/ ¼ tray (12 pieces)

#### **Brownies**

\$3.50/each - \$38/ ¼ tray (12 pieces) - \$70/ ½ tray (24 pieces)

#### **Cupcakes**

\$2.95/each Assorted varieties - \$3.95/each Holiday varieties

#### **Tiramisu**

\$5.45/each - \$55/tray (12 pieces)

#### **Bread Pudding**

\$4.95/each - \$30/whole

#### **Rice Pudding**

\$3.50/ ½ pint

#### **Cookies**

Ginger Molasses	\$2.10
Snickerdoodle	\$2.10
Chocolate Chip Coconut	\$2.45
Pecan with a Lemon Glaze	\$2.45
Double Chocolate Walnut	\$2.45
Oatmeal Raisin	\$2.45

#### **Mini Cookies**

\$1.60
\$1.60
\$1.95
\$1.95
N/A
N/A

## Market Items

### **Aioli Mayonnaise** - \$4.00/half pint

Egg, mayonnaise, parsley, basil, lemon, garlic, cayenne, olive oil

### **Burger Patty** - \$3.25/patty

Brown rice, oats, onion, celery, mushrooms, egg, mozzarella cheese, garlic, parsley, cloves, nutmeg, salt, pepper

### **Crostini** - \$6.95/bag

Toasted baguette (water, unbleached flour, wheat germ, white starter, malt, salt)

### **Croutons** - \$5.95/bag

Bread, butter, canola oil, garlic, salt, pepper, parmesan cheese

### **Egg Salad** - \$4.00/half pint

Egg, mayonnaise, butter, green onions, cilantro, celery, salt

### **Granola** - \$8.00/ 1 lb. bag; \$15.95 / 2 lb. bag

Oats, pecans, almonds, wheat germ, sesame seed, coconut, orange rind, butter, brown sugar, water

### **Guacamole** - \$4.95/half pint

Avocado, cilantro, jalapeno, tomatoes, lime juice, red onions, salt, pepper

### **Herbed Cottage Cheese** - \$4.25/half pint

Green onion, parsley, garlic, spike

### **Mango/Papaya Salsa** - \$4.25/half pint

Green onion, cilantro, tomato, jalapeno, mango or papaya

### **Marinara Sauce** - \$3.95/half pint

Tomatoes, onion, basil, bay leaves, garlic, olive oil, salt, pepper, jalapeño

### **Oatmeal** - \$7.95/bag

100% rolled oats

### **Raspberry Puree**- \$6.75/half pint

Red raspberries, ascorbic acid, sugar, fruit pectin

### **Spanish Flan**- \$4.25/6oz

Evaporated milk, eggs, sugar, vanilla

### **Zinc Thai Ginger Dressing**- \$8.50/pint

Rice wine vinegar, soy sauce, chili sauce, brown sugar, lime juice, fresh ginger, garlic, green onion, peanut oil, olive oil

### **Spanish Flan**- \$4.25/6oz

Evaporated milk, eggs, sugar, vanilla

### **Oatmeal Topping** - \$7.50/jar

Brown sugar, dried cherries, currants, walnuts, slivered almonds

### **Pt. Reyes Blue Cheese Dressing** - \$9.95/pint

Blue cheese, crème fraiche, buttermilk, half and half, apple cider vinegar, dill, garlic, lemon juice, chives, salt, pepper

### **Roasted Tomato Salsa** - \$4.75/half pint

Fresh tomato, jalapeno, garlic, cilantro, salt

### **Salsa** - \$4.75/half pint

Roma tomatoes, cilantro, jalapeno, red onion, lime juice, salt, olive oil

### **Tapanade** - \$6.50/half pint

Kalamata olives, capers, garlic, salt, pepper, lemon

### **Torta** (small) - \$7.95

Cream cheese, parmesan, basil pesto, sun-dried tomatoes, lemon, butter

### **Pesto** - \$6.50 ½ pint

Basil, parmesan, pine nuts, olive oil, garlic, salt and lemon

### **Zinc Savory Bagel Crisps** - \$4.50/10 crisps

Sliced mixed bagel, garlic-butter and parmesan. May include sesame seeds

### **Zinc Crackers** - \$7.50/bag

Bread, olive oil, butter, sesame seeds, crushed chilis, oregano, salt, pepper

### **Zinc Vinaigrette** - \$7.50/pint

Olive oil, corn oil, lemon juice, red wine vinegar, garlic, black pepper, salt

### **Zinc Dill Dressing** - \$7.50/pint

Sour cream, buttermilk, green onion, garlic, parsley, dill, apple cider vinegar, mustard, lemon, salt, pepper, crème fraiche

### **Zinc Hummus** - \$4.95/ ½ pint

Garbanzo beans, tahini paste, lemon juice, garlic, olive oil, salt, cumin

### **Zinc Rice Pudding** - \$3.50/ ½ pint

Aborio rice, milk, half & half, vanilla, sugar, raisins, egg yolks, lemon zest

### **Zinc Vinaigrette** - \$7.50/ 1 pint

Olive Oil, corn oil, lemon juice, red wine vinegar, garlic, black pepper, salt

**Bread**  
**LA BREA BAKERY**

**Baguette** - \$3.20 each *Sourdough or French*

Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

**Crown of Sourdough** - \$4.60 each

Water, unbleached wheat flour, white starter, wheat germ, malt, salt

**Demi French Baguette** - \$2.50 each

Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

**Demi Sourdough Baguette** - \$2.50 each

Wheat, unbleached wheat flour, white starter, wheat germ, malt, salt

**French Rolls** - \$0.95 each

Water, unbleached wheat flour, white starter, wheat germ, malt, salt

**Multigrain** - \$6.95 each

Water, unbleached wheat flour, rye starter, whole wheat flour, cracked wheat barley, corn millet, oats, rye, triticale, brown rice, soyafax seeds, yeast, salt

**New York Rye** - \$6.95 each

Unbleached high gluten flour, white rye flour, salt, black caraway seeds, caraway seeds, rye starter, yeast, hot water

**Olive Bread** - \$7.50 small; \$2.95 batard

Unbleached wheat flour, water, white starter, kalamata olives, Moroccan oil cured olives, thyme, wheat germ, salt

**Pain de Mie** - \$6.95 each

Water, yeast, unbleached white flour, sugar, whole milk powder, salt, butter

**Pain Rustique** - \$6.95/loaf; \$1.95 roll

Water, yeast, white starter, unbleached white flour, wheat germ, salt, milk, extra virgin olive oil

**Pretzels** (Traditional or Stick) - \$1.75 each

Water, white starter, unbleached wheat flour, salt, milk

**Rosemary Olive Oil** - \$5.95 each

Unbleached white flour, water, white starter, fresh rosemary, extra virgin olive oil, wheat germ, salt

**Round White Sourdough** - \$6.45 each

Water, unbleached wheat flour, water, white starter, wheat germ, malt, salt

**Rye Currant Rolls** - \$1.00 each

Unbleached white flour, rye starter, water, white flour, whole wheat flour, currants, rye chops, malt, yeast, salt

**Sourdough Batard** - \$5.25 loaf

Same as sourdough baguette only twice the thickness.

**Walnut Bread** - \$8.75each

Unbleached wheat flour, rye starter, water, toasted walnuts, whole wheat flour, rye flour, white starter, whole milk, walnut oil, malt, salt, sugar

**Wheat Levain** - \$6.25

**Whole Wheat Boule** - \$6.25 each

Water, whole wheat flour, unbleached white flour, whole wheat starter, wheat, bran, salt

**IL FORNAIO BAKERY**

**Pane Uva** (breakfast bread) - \$5.50 each

Unbleached wheat flour, raisins, water, olive oil, yeast, salt, calcium sulfite (*delivered **only on Mondays** by special order*)