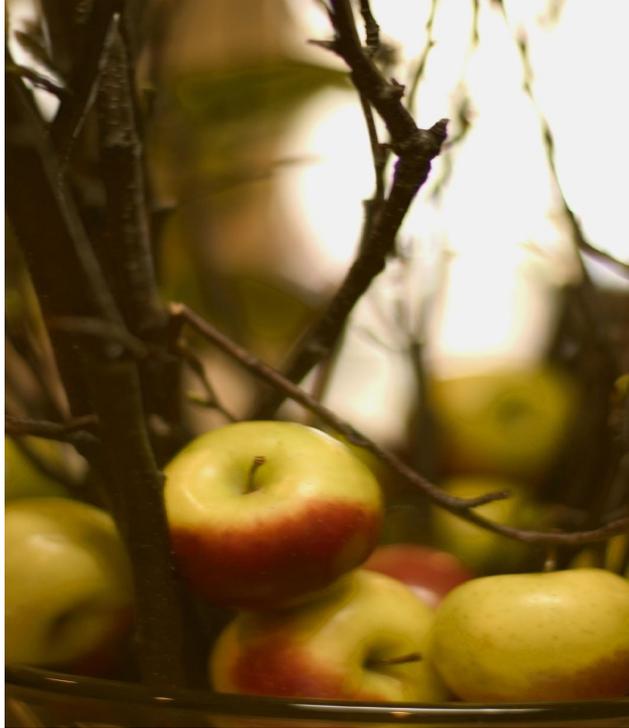


Holiday Menu 2016



Corona Del Mar

Breakfast, Lunch, Desserts and Wine

949-719-9462

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

Laguna Beach

Breakfast, Lunch, Desserts and Wine

949-494-6302

350 Ocean Avenue Laguna Beach, CA 92651

Los Angeles

Breakfast, Lunch, Dinner, Desserts, Wine and Bar

323-825-5381

580 Mateo St. Los Angeles, CA 90013

Holiday Information

All prices are subject to change

Due to the large number of holiday orders we are reducing our menu selections. Below you will find specific menu items we have selected that are appropriate for the holidays. These are the only available menu items for the specific dates that are listed below:

November 23th and 24th
December 24th and 31st

Our normal menu items are available for pick-up prior to these specific days

Deadline ordering dates for Thanksgiving:

November 21st by noon for November 23rd
November 22nd by noon for November 24th

(Bread order times have not yet been established by the bakeries)

Deadline ordering dates for Christmas:

December 22nd by noon for December 24th
December 29th by noon for December 31st

(Bread order times have not yet been established by the bakeries)

Holiday Hours:

Date	Laguna	Corona Del Mar	Los Angeles
November 23 rd	7 am to 6 pm	7 am to 5 pm	7 am to 12 am
November 24 th	7 am to 1 pm	7 am to 1 pm	7 am to 2 pm
December 24 th	7 am to 1 pm	7 am to 1 pm	7 am to 2 pm
December 31 st	7 am to 1 pm	7 am to 1 pm	7 am to 2 pm

We are closed on December 25th and January 1st

Preparation of our casseroles in our white ceramic-ware will be limited to first come first serve and will require a deposit of \$15.00 - \$35.00 per dish. Deposits include a \$5.00 non-refundable usage charge per dish. All other food items will be packaged in aluminum or boxed.

We do not plate or bake foods in customer dishware
All prices and ingredients may change at our discretion

Thanksgiving & Christmas Menu

Soups

All soups are \$6.25 per pint or \$63.00 per pot (one pot serves 24 cups or 12 bowls)

Curried Red Lentil Soup Garnished with Grated Coconut, Mint and Chopped Peanuts

Red lentils, onion, fresh ginger, lime juice, curry, sugar, vegetable broth, crushed chili flakes, half and half, whipping cream, butter, salt and pepper

Ginger Carrot Soup

A puree of carrots, ginger, curry, white pepper, cumin, onions, butter and spices. A recommended topping is crème fraiche (or sour cream) and minced chives. For a hardier soup add one large tablespoon of mashed potatoes

Butternut Squash Soup

Butternut Squash, onion, cauliflower, whipping cream, butter, curry, vegetable broth, salt, white pepper. A recommended toping is crème fraiche

Mushroom Potato 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

Tuscan White Bean Soup

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

Salads

\$6.25 / ½ pound (2 lb. minimum)

Green Bean Salad with an Almond Vinaigrette

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

Southwest Corn and Bean Salad

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

Balsamic Roasted Vegetables

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

Pesto Pasta

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

White Bean and Brussels Sprouts

Extra virgin olive oil, lemon, garlic, lemon zest, salt and pepper

Farfalle Pasta

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

Quinoa Shitake and Cashew Salad

Shitake mushrooms, fennel, roasted garlic, cashews, green onion, cilantro, parsley, soy sauce, lemon, olive oil, salt and pepper

Vegetables

\$6.25 / ½ pound (2 lb. minimum)

Gingered Carrots with Toasted Almonds

Carrots, fresh ginger, toasted almonds

Pan Seared Baby Vegetables

Seasoned vegetables with garlic, rosemary, thyme, olive oil, salt & pepper

Garlic Cauliflower

Cauliflower, garlic, butter, olive oil, salt and pepper, cilantro

String Beans (Haricot Vert)

Toasted hazelnuts and browned butter

Sweet Potatoes and Apple Bake

Sweet Potatoes, apples, brown sugar, currants, maple syrup, butter, lemon zest

Brown Rice with Celery and Mushrooms

Sautéed onions, mushrooms and celery combined with herbs, spices and brown rice

Whole Artichokes \$5.95 each

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

Broccolini

Lemon, olive oil, red pepper flakes, salt

Braised Asparagus Spears

Thyme, olive oil, salt

Appetizers

* Gluten free Appetizers

***Cheese Tortas**

\$7.95 small / \$21.95 medium / \$32.95 large

Spanakopita

\$3.75 each. May be taken cooked or frozen.

A Greek appetizer of spinach and feta cheese rolled in filo dough

Quiche

Red Pepper or Asparagus Mushroom.

½ sheet \$60.00, ¼ sheet or 10" circle \$30.00, individual \$6.25 each

Garlic Knots

\$.65 each

***Platters**

small, medium and large * fruit platters, *crudités platters, sandwich platters and *cheese platters (see page 7)

Entrees

Mushroom Nut Loaf (\$36.50 / 6 servings, with our Zinc marinara sauce) or (\$30.00 / 6 servings) or (\$6.25 each slice)
Similar to a meat loaf but designed as an entree for the vegetarian dinner table.

Mushrooms, celery, herbs, almonds, walnuts, onion, garlic, rice, cheese, cottage cheese, eggs, salt

We suggest that you order a pint of our Zinc marinara to dress the nut loaf (\$6.50 / pint)

Macaroni & Cheese (\$55.00 whole 8-10 servings, \$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

Eggplant Parmesan (\$55.00 whole 8-10 servings, \$7.95 each)

Breaded eggplant slices, low fat ricotta cheese, parmesan cheese, eggs, parsley and our Zinc marinara sauce

Stuffed Peppers with Creamy Swiss Chard Topping \$7.95 each

Bell peppers stuffed with brown rice, garlic, celery, onions, curry, bay leaf, thyme, marjoram, mushrooms, olive oil, salt & pepper, Swiss chard, onion, jalapeno peppers, garlic, curry powder, cream, butter

Savory Strata (\$55.00 whole 8-10 servings, \$7.95 each)

Layered with butternut squash, broccolini, white cheddar cheese and egg custard

Sides

Potatoes Au Gratin (\$5.75 per ½ pound / \$55.00 tray 8-10 servings)

Potatoes, cream, onion, nutmeg, garlic, gruyere cheese, salt & pepper

Smashed Whole New Red Potatoes (\$5.75 per ½ pound)

salt & pepper, olive oil

Baked Tomatoes (\$5.75 per ½ pound)

salt & pepper, olive oil

Roasted Peppers (\$5.75 per ½ pound)

salt & pepper, olive oil

Small Twice Baked Potato Halves \$3.95 each

Potato, low fat milk, green onion, salt, pepper. Topped with grated white cheddar cheese and paprika (low fat without cheese topping)

Gravy \$7.95 / pint

Virgin olive oil, fennel, onion, organic vegetable broth powder, water, bay leaf, garlic, celery, pepper, cinnamon, flour, butter

Cranberry Relish \$7.95/pint

Cranberries, fresh orange, ginger, cloves and sugar

Port Wine Dried Fruit Compote \$12.95/lb

Apples, pears, apricots, peaches, plums stewed in port wine, cinnamon, orange/peach juice, citrus zest

Market Items:

- Guacamole
- Marinated goat cheese
- Salsas
- Marinated tomatoes
- Artisanal cheeses
- Marinara

- Marinated buffalo mozzarella
- Herbed mixed olives
- Olive tapenade
- Aioli
- Pesto sauce

Desserts

*Gluten Free Desserts

These desserts are the only desserts available for November 23rd and 24th and December 23rd and 24th

Thanksgiving

Apple Galette
\$30.00 8 slices

Cranberry Caramel Pecan Tart
\$30.00 8-10 slices

Pumpkin Pie
\$22.50 6-8 slices

Pumpkin Cheesecake Tart
\$30.00 8-10 slices

Pumpkin Squares
\$3.95 each (tray of 12 / \$43.95)

Tiramisu
\$58.00 12-15 slices

***Italian Ground Almond Tea Cake with a
Lemon Cream Cheese Frosting and Lemon Curd**
\$30 10 slices (no frosting \$20.00)

Chocolate Pecan Pie
\$22.50 6-8 slices

***Hazelnut Cake with Mocha Frosting**
\$30 10 slices (no frosting \$20)

Christmas

Apple Galette
\$30.00 8 slices

Cranberry Caramel Pecan Tart
\$30.00 8-10 slices

Sponge Cake with Whipped Cream Ricotta Cheese
\$40.00 12-16 slices

Brown Sugar Cheesecake Tart
\$30.00 8-10 slices

Flourless Chocolate Cake with Crème Anglaise
\$35.00 8-10 slices

Pumpkin Squares
\$3.95 each (tray of 12 / \$43.95)

Tiramisu
\$58.00 12-15 slices

***Hazelnut Cake with Mocha Frosting**

Chocolate Pecan Pie
\$22.50 6-8 slices

Zinc Platters (*Gluten Free)

*CRUDITÉ PLATTERS

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

The Crudités Basket is made up of seasonal vegetables that will include some variety of fennel, carrots, celery, radishes, cherry tomatoes, cauliflower, bell pepper, jicama, snap peas, mushrooms, hearts of romaine, etc.... It also includes 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 (*aside from crackers)

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 are 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: \$20.00 per container / serves 8.