

# ENTREES & MARKET ITEMS

\$35 dish deposit for white dishware, \$30 refunded upon return

## ENTREES

BLACK BEAN CHILI  
\$7.50 pint | \$75 pot

BLACK BEAN LASAGNA  
\$7.95 | \$55 tray

EGGPLANT PARMESAN  
\$7.95 | \$55 tray

MACARONI & CHEESE  
\$7.95 | \$55 tray

MUSHROOM NUT LOAF  
\$6.25 each | \$30 whole

POTATOES AU GRATIN  
\$5.75 ½ lb | \$55 tray

ROASTED VEGETABLE  
POLENTA \$7.95 | \$55 tray

SPINACH LASAGNA  
\$7.95 | \$55 tray

STUFFED BELL PEPPER  
\$7.95

TWICE BAKED POTATO  
\$3.95 half | \$7.95

## MARKET ITEMS

ASSORTED OLIVES  
green herb, kalamata, mixed  
\$6.95 ½ pint

BASIL AIOLI \$4 ½ pint

CROSTINI \$6.95 bag

CROUTONS \$5.95 bag

EGG SALAD \$4 ½ pint

GRANOLA  
\$8 1lb | \$15.95 2lb

GUACAMOLE  
\$4.95 ½ pint | \$9.90 pint

HERBED COTTAGE CHEESE  
\$4.25 ½ pint

MANGO PAPAYA SALSA  
\$4.25 ½ pint

MARINARA SAUCE  
\$3.95 ½ pint | \$7.90 pint

MARINATED BUFFALO  
MOZZARELLA  
\$8.95 ½ pint

MARINATED GOAT CHEESE  
\$8.95 ½ pint

OATMEAL TOPPING  
\$7.50 pint

ORGANIC STEEL CUT  
OATMEAL \$7.95 bag

PESTO \$6.75 ½ pint

PICO DE GALLO  
\$4.75 ½ pint

RASPBERRY PUREE  
\$6.75 ½ pint

ROASTED TOMATO SALSA  
\$4.75 ½ pint

ROLLED OATS \$7.95 bag

TAPENADE \$6.50 ½ pint

TOMATILLO SALSA  
\$4.50 ½ pint

ZINC HUMMUS  
\$5.50 ½ pint

ZINC RICE PUDDING  
\$3.95 ½ pint

ZINC SPANISH FLAN  
\$4.25 6oz

ZINC BURGER PATTY  
\$3.25

PT REYES BLUE DRESSING  
\$9.95 pint

ZINC DILL DRESSING  
\$8.50 pint

ZINC THAI GINGER  
DRESSING \$8.50 pint

ZINC VINAIGRETTE  
\$8.50 pint

# DESSERTS

## CAKES & TARTS

ALMOND POUND CAKE  
citrus cream cheese and coconut  
frosting \$35 8-10 slices

APPLE GALETTE  
\$30 8-10 slices

BANANA CAKE  
cream cheese and walnut  
frosting \$40 12 slices

BANANA COCONUT  
CREAM TART  
\$30 8-10 slices

BRANDIED ALMOND  
POUND CAKE  
italian mandorlatta  
\$25 10 slices

BROWN SUGAR  
CHEESECAKE TART  
\$30 8-10 slices

CARROT CAKE  
walnuts and cream cheese  
frosting \$30 8-10 slices

CHEESECAKE TART  
lemon curd \$30 8-10 slices

CHOCOLATE BUNDT CAKE  
chocolate icing \$30 10 slices

CHOCOLATE  
GANACHE TART  
whipped cream and cocoa  
powder \$30 8-10 slices

FRESH FRUIT TARTS  
available seasonally—blueberry  
custard, red raspberry custard,  
mixed fruit custard  
\$35 8-10 slices

FRESH GINGER CAKE  
creamed lemon curd  
\$30 10 slices

FLOURLESS  
CHOCOLATE CAKE  
crème anglaise  
\$35 8-10 slices

GERMAN CHOCOLATE CAKE  
\$40 12 slices

HAZELNUT CAKE  
mocha butter cream frosting  
gluten free \$35 8-10 slices

HUMMINGBIRD CAKE  
banana, pineapple, pecan butter  
cream frosting \$40 12 slices

ITALIAN GROUND  
ALMOND TEA CAKE  
\$20 10 slices (gluten free)

ITALIAN GROUND  
ALMOND TEA CAKE  
lemon cream cheese frosting  
and lemon curd (gluten free)  
\$30 10 slices

LEMON BUNDT CAKE  
lemon rind icing \$30 10 slices

OLD WORLD APPLE CAKE  
\$30 10 slices

POPPY SEED CAKE  
lemon curd and butter cream  
frosting \$40 10 slices

SPANISH FLAN \$25 8 slices

SPONGE CAKE WITH  
CHOCOLATE FROSTING  
blackberry preserves  
\$35 12 slices | \$45 16 slices

SPONGE CAKE  
WITH BANANA  
ricotta cheese frosting  
\$40 12 slices | \$50 16 slices

SPONGE CAKE WITH  
FRESH BERRIES  
ricotta cheese frosting &  
lemon curd  
\$40 12 slices | \$50 16 slices

TIRAMISU  
\$6.25 each | \$58 12 pieces

## TREATS

LEMON SQUARES, BROWNIES,  
& PECAN CHEWY BARS  
\$3.85 each | \$39.60 12 pieces  
\$72.95 24 pieces

MINI MARZIPAN MUFFINS  
\$1.50 each

COOKIES  
ginger molasses, oatmeal raisin  
chocolate chip coconut,  
pecan with a lemon glaze, and  
double chocolate walnut  
\$2.95 each | \$2.50 mini

# ZINC<sup>®</sup>

## CAFE & MARKET

www.zinccafe.com

# MARKETPLACE MENU

SIMPLE, ELEGANT, EASY AND ORIGINAL ARE  
THE WORDS THAT DEFINE ZINC CAFE'S  
CATERING OPTIONS. WE OFFER ALL OF YOUR  
FAVORITE ZINC ITEMS PREPARED FOR ANY  
MEETING, PICNIC OR FAMILY GATHERING.

ALL ZINC PROPERTIES ARE AVAILABLE FOR  
PRIVATE GATHERINGS. FOR PRICING AND  
AVAILABILITY PLEASE CONTACT YOUR  
PREFERRED ZINC LOCATION AND REQUEST  
A MANAGER TO ASSIST YOU.

LAGUNA BEACH: 949.494.2791

CORONA DEL MAR: 949.719.9462

LOS ANGELES: 323.825.5381

WE CAN HAVE YOUR ORDER READY IN TAKE-OUT CONTAINERS  
OR IN OUR WHITE DISHWARE READY FOR THE TABLE.

WE REQUIRE A TWO-DAY NOTICE TO GUARANTEE YOUR  
ORDER FROM ZINC.

FULL INGREDIENT LIST AVAILABLE ONLINE AT ZINCCAFE.COM

ALL ITEMS MAY NOT BE AVAILABLE IN ALL LOCATIONS. PLEASE  
CALL YOUR PREFERRED LOCATION TO CONFIRM AVAILABILITY

PLEASE BE AWARE THAT CROSS CONTAMINATION MAY OCCUR  
WITH ALLERGENS IN THE ZINC KITCHEN

# BAKED GOODS & APPETIZERS

## MUFFINS, SCONES & PASTRIES

MUFFINS \$4 banana bran, blueberry, blueberry cornmeal, carrot apple coconut, cranberry walnut, millet, raspberry almond, gluten free	CROISSANTS \$4 butter or chocolate
APPLE STRUDEL \$4 single   \$30 whole	TWICE BAKED ALMOND CROISSANTS \$4.25
BREAKFAST BARS \$4	MINI SCONES \$3 sour cherry or current
BREAKFAST OAT CAKE \$4	ROSEMARY BISCUITS \$1.25
CINNAMON POPOVER \$4	SCONES \$4 sour cherry, currant, or ginger

## APPETIZERS

ANAHEIM CHILI RELLENOS corn, white cheddar, jalapeño \$11.50 per lb
ARTICHOKES (seasonal availability) basil aioli \$6.25
ASPARAGUS AND MUSHROOM FRITTATA \$6.25 each   \$35 whole
ASSORTED QUICHE spinach parmesan   asparagus mushroom goat cheese squash bell pepper parmesan \$5.95   \$60 96 bite size   \$30 48 bite size \$30 11" round
CHEESE TORTA \$7.95 small (serves 6) \$21.95 medium (serves 15) \$32.95 large (serves 25)
DEVILED EGGS \$1.25
FOCACCIA mushroom spinach   grilled vegetables, pesto tomato   radicchio red pepper \$4.75 each   \$49.50 whole (12 pieces)
GARLIC KNOTS \$.65 each
SPANAKOPITA \$3.75

# SOUPS, SALADS & SANDWICHES

## SOUP

\$6.25 per pint   \$63 per pot (serves 24 cups or 12 bowls)
\$15 dish deposit — refunded upon dish return
BUTTERNUT SQUASH & CAULIFLOWER
CHILLED CUCUMBER
CORN CHOWDER
CURRIED RED LENTIL
GARDEN PEA
GINGER CARROT
MUSHROOM POTATO CELERY ROOT
TOMATO SAFFRON RICE

## NON-DAIRY SOUP

BISTRO LENTIL
CALIFORNIA VEGETABLE side of basil pesto
CHILLED GAZPACHO
FENNEL LEEK
LENTIL
LIMA BEAN
MEXICAN SPRING VEGETABLE
MOROCCAN CHICKPEA
POSOLE
SPINACH POTATO
SPLIT PEA POTATO
TUSCAN WHITE BEAN

## SANDWICHES

\$9.95
BAKED EGGPLANT red & yellow peppers, feta
BRIE & ARUGULA roasted peppers, dijon mustard
EGG SALAD tomato, green onion
CAPRESE tomato, basil, balsamic
MIXED VEGETABLE aioli, olive tapenade, hard boiled egg, fennel, bell pepper, radish, arugula

## PREPARED SALADS

ZINC SALAD \$8.50 zinc vinaigrette
COMPOSED SALAD \$12.95 lemon vinaigrette

HEARTS OF ROMAINE \$12.95 pt. reyes blue cheese
THAI SALAD \$12.95 ginger peanut dressing
CHEF'S SALAD \$12.95 french vinaigrette

# MARKET SALADS

\$6.25 per 1/2 pound | 2 pound minimum  
\$35 dish deposit for white dishware, \$30 refunded upon return

ARTICHOKE PASTA sun dried tomatoes, pine nuts	ORZO PASTA WITH LENTILS cherry tomato, feta
ASIAN COLESLAW radicchio, snow peas, peanuts, sesame oil	PAN-SEARED VEGETABLES
AVOCADO green beans, tomato, mustard vinaigrette	PESTO ALMOND ORZO green olives, golden raisins
BALSAMIC ROASTED ROOT VEGETABLES	PESTO PASTA sun dried tomatoes, goat cheese
BRAISED TOFU zucchini, squash, green onion, ginger, soy sauce	POTATO SALAD bell pepper, tomato, radish
BROWN RICE SAUTÉ celery, wild mushrooms, soy sauce	QUINOA SALAD mushrooms, cashews, fennel, soy sauce
CAPRESE red onion, balsamic vinegar	ROASTED BRUSSELS SPROUTS white beans, lemon zest
CARROT JICAMA lemon, cilantro, cayenne	ROASTED VEGETABLES eggplant, zucchini, bell peppers
CELERY ROOT cornichons, dijon mustard	ROASTED VEGETABLES peppers, tomatoes, potatoes, or asparagus
CHICKPEA cucumber, radish, bell peppers	SAUTEED BEETS
CHOPPED SALAD olive oil, rice vinegar	SEASONAL FRUIT SALAD orange zest, honey
CHOPPED SALAD with aioli & avocado	SEITAN WITH CARMELIZED ONIONS
CURRIED BELUGA LENTIL golden raisins, toasted walnuts	SEITAN WITH GREEN ONION spicy thai dressing
CURRIED CAULIFLOWER mustard seed, cilantro	SHAVED BRUSSELS SPROUTS WITH CURRENTS chestnuts, balsamic
FARFALLE PASTA parmesan, lemon juice	SOUTHWEST CORN & BEAN avocado, tomato, jalapeño
FRESH ASPARAGUS red onion, capers, tarragon, vinegar	SOY BEANS shallots, thyme
FRESH BAKED BEETS red onion, red wine vinegar, orange zest	SPICY ASIAN COLESLAW cabbage, bell pepper, jalapeño, peanuts
FRESH GREEN BEANS red onion, balsamic, toasted almonds	SPICY THAI PASTA peanuts, radish, paprika
GARLIC CAULIFLOWER cilantro	SPICY THAI TOFU carrots, celery, ginger, soy sauce, paprika
LENTIL SALAD carrots, red onion, chili flakes	SUCCOTASH cream, marinara
MEDITERRANEAN feta, kalamata olive	TABBOULEH
ORECCHIETTE PASTA mushrooms, asparagus, spinach	THAI FRIED EGG & TOMATO onion, thai chilies, soy sauce jalapeño
	WHITE BEAN sun dried tomatoes, eggplant, red wine vinegar
	ZINC WALDORF