

# THE Zucchini Blossom

MARKET AND CAFÉ CATERING MENU

phone 403.526.1630



## Breakfast Items

**MUFFINS** \$3.00 each

Date or raisin bran, lemon zucchini, rhubarb with pecan streusel topping, gingerbread, pumpkin raisin, banana, chocolate chip\*

Scones – currant, mango lime, cranberry almond, maple, apple and cinnamon... the list goes on...

**CINNAMON BUNS** \$3.00 each

Made with biscuit dough, fresh and delicious

**BREAKFAST SUNDAE** \$5.95 each

Layers of organic yogurt and homemade granola  
Makes a healthy meal to-go!

*\*(minimum quantity of 6 on special orders)*

## Lunch Items

**PANINI** \$5.95

Italian grilled sandwiches, served hot.

**BOMBA**

Calabrese salami, provolone cheese, and hot banana peppers

**HAM AND CHEESE**

Prosciutto and provolone

**VEGGIE**

Sun-dried tomato cream cheese and marinated artichoke hearts

**FEATURE PANINI: BREAKFAST**

Fresh basil pesto, provolone cheese, capocollo ham and an omelette.  
Served hot and melty, highly addictive.

**EL GAUCHO** \$6.95

A new favourite made with roasted pork loin, aged cheddar, mayo and chimichurri (an Argentinean condiment made with cilantro and parsley... fresh and delicious).

**BAGUETTE SANDWICH** 5.95 each

Inspired toppings served on a fresh baked white or flax baguette. Order vegetarian or meat varieties.

**SOUP**

Small \$4.95 served with grilled bread \$5.45

A variety of soups made fresh daily or made to order (24 hours notice required)

Some favourites include creamy tomato and spinach, Greek red lentil with rosemary and feta, carrot and lemongrass, African yam and peanut, Tuscan white bean and roasted garlic and butternut squash.

**QUICHE** - made fresh daily with the best ingredients – a decadent choice.

\$5.95/slice or made to order \$53.50 (serves minimum 8)

**PIZZA**

\$5.95/slice or made to order \$45.00 (serves minimum of 8)

By the slice, the best in town.

**HUMMUS** \$5.50/person

Our signature hummus served with caperberries and grilled bread

Fresh Food. Fresh Ideas.



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### Salads

#### **THE GOAT** \$11.50 each

Pecan crusted goat cheese patty served warm on a bed of mixed greens with hazelnut-maple vinaigrette. This one's been on the menu since we opened... a ZB original.\*

#### **SMOKIN' CHIPOTLE** \$11.50 each

BBQ'd salmon, roasted red peppers, toasted pine nuts and smoked cheddar served on mixed greens with a "smoking" chipotle dressing. Loved by all.\*

#### **MEDITERRANEAN BULGUR WHEAT** \$5.95 each

Cracked cooked wheat grains with sun-dried tomato, kalamata olives, feta cheese, artichoke hearts and fresh mint dressed with a simple lemon vinaigrette.

#### **OLD SCHOOL** \$5.00 each

Classic green tossed salad with a simple Dijon vinaigrette.

#### **Corsican Bean Salad** \$3.00 small \$5.00 large

The tastiest bean salad you've ever met. Fresh mint, Dijon mustard, garlic and chopped shallot make this one highly addictive and healthy salad.\*

### Afternoon or After Dinner

#### **Decadent Cookies** \$2.00 each

Peanut butter, oatmeal raisin, chocolate chip, chocolate peanut butter chip or molasses ginger.

#### **Our Signature Biscotti** \$2.00 each

Cranberry almond, hazelnut almond, cinnamon sugar, double chocolate orange and apricot almond.

#### **Outrageous Brownie** \$4.95 each

Fudgy and nutty, the best you've ever had.

#### **Carrot Cake with Cream Cheese Icing**

\$4.95/slice or \$50.00/cake (serves 12-16)

The best in town!

#### **Lemon Cream Slice** - a ZB favourite.

\$4.95/slice or \$65 each (serves 12-16)

#### **Cheesecake** \$6.95/slice or \$65.00/cake

Mochaccino, lemon, New York style with a variety of toppings, chocolate, eggnog (for the holidays) or turtle.

#### **Torta Caprese** (flourless chocolate torte) \$5.95/slice or \$60.00/cake

A delicious option for those with gluten intolerance or chocolate lovers in general.

*This is just a small sample of our more popular desserts. If you have a request just call and we'll do our best to accommodate. Minimum quantities apply for most special orders.*

### Trays

#### **Fresh Fruit Tray** \$4.00/person

Artfully displayed selection of seasonal fruits

#### **Antipasto Platter** \$9.00/person

A selection of Italian meats and cheeses served with artichoke hearts, olives and marinated eggplant and lots of fresh bread.

#### **Veggie Tray** \$3.50/person

A variety of seasonal vegetables chopped fresh and served with our creamy sun-dried tomato dip or hummus.

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## Drinks

**Orangina** \$2.50 or \$3.50

Mini fruit nectar (peach, pear or apricot) \$1.50

**San Pellegrino sodas** \$2.50/can

aranciata (orange), limonata (lemon), chinotto (bitter citrus)

**Bottle Green pressé** \$4.95 /750ml

(cranberry-orange, elderflower, pomegranate- elderflower or lemongrass and ginger)

**Bottlegreen organic sodas** \$2.25/330ml bottle

cran-raspberry, cran-blueberry, cherry or lemon lime.

**Fentimas sodas from Engand** \$3.00 each

Ginger beer, lemonade, dandelion and burdock, shandy or curiosity cola

*Please note-Prices are subject to change without notice. We can deliver to your door for an additional \$7.00.*

*A 10% gratuity will be added to any take out orders over \$15.00.*

62 – 3rd Street NE – Riverside

526-1630

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