

Huckleberry

THANKSGIVING CATERING

Quantities are limited, so order early!

Deadline for ordering is Thursday, November 21 at 3pm

Available for pickup & delivery on Thursday, November 28 between 9am - 11am

Serves 4-6

HALF ROASTED MARY'S FREE-RANGE TURKEY \$240

spatchcocked and roasted with onion, garlic, herbs and served with turkey gravy

WEISER FARMS ROASTED BROCCOLINI \$48

(vegan, gluten-free)

lemon zest, garlic and chili flakes

MAPLE ROASTED HONEYNUT SQUASH \$65

(vegetarian, gluten-free)

honeynut squash topped with fried sage, goat cheese and brown butter vinaigrette

KALE AND CRANBERRY SALAD \$55

(vegetarian, gluten-free, dairy-free available, contains nuts)

dried cranberries, buttermilk dressing, shallots, herbs and parmesan

SMASHED YUKON GOLD POTATOES \$55

(vegetarian, gluten-free)

skin-on Yukon Gold potatoes mashed with butter and cream

TURKEY STUFFING \$60

made with Milo + Olive bread, carrots, onion, celery, herbs and turkey stock

TURKEY GRAVY \$22

prepared from turkey stock with onions, thyme and a touch of lemon

CRANBERRY SAUCE \$15

(vegan, gluten-free)

housemade cranberry sauce with clove, orange zest and cinnamon

A 3% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.

Huckleberry

THANKSGIVING CATERING

Quantities are limited, so order early!

Deadline for ordering is Thursday, November 21 at 3pm

Available for pickup & delivery on Thursday, November 28 between 9am - 11am

Serves 4-6

HALF ROASTED MARY'S FREE-RANGE TURKEY \$240

spatchcocked and roasted with onion, garlic, herbs and served with turkey gravy

WEISER FARMS ROASTED BROCCOLINI \$48

(vegan, gluten-free)

lemon zest, garlic and chili flakes

MAPLE ROASTED HONEYNUT SQUASH \$65

(vegetarian, gluten-free)

honeynut squash topped with fried sage, goat cheese and brown butter vinaigrette

KALE AND CRANBERRY SALAD \$55

(vegetarian, gluten-free, dairy-free available, contains nuts)

dried cranberries, buttermilk dressing, shallots, herbs and parmesan

SMASHED YUKON GOLD POTATOES \$55

(vegetarian, gluten-free)

skin-on Yukon Gold potatoes mashed with butter and cream

TURKEY STUFFING \$60

made with Milo + Olive bread, carrots, onion, celery, herbs and turkey stock

TURKEY GRAVY \$22

prepared from turkey stock with onions, thyme and a touch of lemon

CRANBERRY SAUCE \$15

(vegan, gluten-free)

housemade cranberry sauce with clove, orange zest and cinnamon

A 3% charge is added by the restaurant to all checks to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.

Huckleberry

THANKSGIVING CATERING

BREADS

HOUSEMADE CORNBREAD (4 each) \$16

BUTTERMILK BISCUITS (4 each) \$20

MILO + OLIVE PULL-APART BRIOCHE ROLLS (12 each) \$22

HONEY BUTTER \$10

SWEETS

serves 10-12 unless noted

PUMPKIN PIE (9") \$66
organic pumpkin filling and candied pumpkin seeds

BOURBON PECAN PIE (9") \$68
(includes glass baking dish, contains nuts)
organic maple syrup, Bill's Bees honey, vanilla bean, pecans,
fleur de sel and flaky butter crust

APPLE TARTE TARTIN \$80
cuyama organic apples, salted caramel glaze and buttery kouign amman crust

TURKEY-SHAPED GINGER COOKIES (box of 4) \$12.5
vanilla icing and plant-based sprinkles

CRÈME FRAÎCHE WHIPPED CREAM (pint) \$10

SWEET ROSE CREAMERY ICE CREAM (pint) \$14
choose from the following flavors:
vanilla, apple pie, brown sugar, buttered pecan
and cranberry orange sorbet (dairy-free)

WINE

Our sister restaurant, Esters Wine Shop & Bar, has curated a variety of bubbles, whites and reds to pair with your Thanksgiving feast! Please inquire.

To order, visit www.huckleberrycafe.com/cateringandevents
or email catering@huckleberrycafe.com

A 3% charge is added by the restaurant to all checks to help offer fully covered health care to all employees.
Please let us know if you have any questions. Thank you for supporting a healthier staff.

Huckleberry

THANKSGIVING CATERING

BREADS

HOUSEMADE CORNBREAD (4 each) \$16

BUTTERMILK BISCUITS (4 each) \$20

MILO + OLIVE PULL-APART BRIOCHE ROLLS (12 each) \$22

HONEY BUTTER \$10

SWEETS

serves 10-12 unless noted

PUMPKIN PIE (9") \$66
organic pumpkin filling and candied pumpkin seeds

BOURBON PECAN PIE (9") \$68
(includes glass baking dish, contains nuts)
organic maple syrup, Bill's Bees honey, vanilla bean, pecans,
fleur de sel and flaky butter crust

APPLE TARTE TARTIN \$80
cuyama organic apples, salted caramel glaze and buttery kouign amman crust

TURKEY-SHAPED GINGER COOKIES (box of 4) \$12.5
vanilla icing and plant-based sprinkles

CRÈME FRAÎCHE WHIPPED CREAM (pint) \$10

SWEET ROSE CREAMERY ICE CREAM (pint) \$14
choose from the following flavors:
vanilla, apple pie, brown sugar, buttered pecan
and cranberry orange sorbet (dairy-free)

WINE

Our sister restaurant, Esters Wine Shop & Bar, has curated a variety of bubbles, whites and reds to pair with your Thanksgiving feast! Please inquire.

To order, visit www.huckleberrycafe.com/cateringandevents
or email catering@huckleberrycafe.com

A 3% charge is added by the restaurant to all checks to help offer fully covered health care to all employees.
Please let us know if you have any questions. Thank you for supporting a healthier staff.