



# Huckleberry

BAKERY • CAFÉ • CATERING

CATERING MENU



# BREAKFAST

**BREAKFAST BURRITO PLATTER \$210 | SERVES 10**  
10 breakfast burritos, house tortilla chips & salsa roja  
add applewood smoked bacon or organic turkey chorizo  
+\$4.50 per burrito

**FARMERS MARKET VEGETABLE QUICHE \$75 | SERVES 10**  
gruyère, goat cheese, roasted green onion & cornmeal thyme  
cheddar crust (v)

**QUICHE LORRAINE \$75 | SERVES 10**  
Niman ranch ham, gruyère, goat cheese, roasted green onion &  
cornmeal thyme cheddar crust

**FRITTATA \$85 | SERVES 10**  
organic Chino Valley eggs, roasted potato & garnet yams,  
seasonal farmers market vegetables & cheddar (v & gf)  
add Niman Ranch ham +\$10

**BRISKET HASH PLATTER \$210 | SERVES 10**  
tomato braised Creekstone Farms brisket, roasted weiser farms  
potatoes, garnet yams & scrambled eggs (GF)

v = vegetarian av = available vegetarian  
avq = available vegan gf = gluten-free agf = available gluten - free

A 2 % health charge is added by the restaurant to help offer fully  
covered healthcare to our employees.  
1.5 % admin fee is added to each catering order for our catering  
manager.  
\*menu is subject to change based on seasonal ingredients\*

**DADS PANCAKES \$100 | DOZEN**  
clover organic butter, pure maple syrup (v)  
add side of crème fraîche whipped cream +\$10  
add in chocolate chips +\$15  
add in blueberries +\$15  
add in applewood smoked bacon bits +\$25

**BREAKFAST BOX \$23 ea**  
breakfast burrito, salsa roja, house tortilla chips & mini muffin  
add applewood smoked bacon or organic turkey chorizo  
+\$4.50 per burrito

**GRANOLA PARFAIT \$16 ea | \$120 family style**  
SERVES 10  
organic non-fat greek yogurt, house-made granola, Murray Farms fruit com-  
pote & seasonal farmers market fruit (gf, avq, contains nuts)

**OVERNIGHT OATS \$85 | SERVES 12**  
farmers market fruit & oat crumble (F+GF)  
\*make it vegan\*

**FARMERS MARKET FRUIT SALAD \$75 | SERVES 10**  
berries and seasonal fruit (vegan)  
add side of crème fraîche whipped cream +\$10

**BREAKFAST SLIDERS \$65 | DOZEN**  
mini brioche bun, scrambled eggs, cheddar & herbed aioli  
Choice of applewood smoke bacon, Niman ranch ham, or avocado mash  
(AGF)

# BREAKFAST

CONTINUED...

MINI QUICHE \$32 | DOZEN  
gruyère, goat cheese & herbs (v)

ORGANIC SCRAMBLED EGGS \$40 | SERVES 10 (v)  
add cheddar cheese +\$5

APPLEWOOD SMOKED BACON \$60 | 24 SLICES

CRISPY HASH BROWNS \$30 | SERVES 10 (v)  
organic ketchup

BREAKFAST POTATOES \$45 | SERVES 10  
Weiser Farms potatoes, bell peppers, onions & spice mix (gf, vq)

TOASTED FRESHLY BAKED BREAD \$50 | SERVES 10  
Clover butter, house-made jam (agf)

v = vegetarian av = available vegetarian  
avq = available vegan gf = gluten-free agf = available gluten - free

A 2 % health charge is added by the restaurant to help offer fully covered healthcare to our employees.  
1.5 % admin fee is added to each catering order for our catering manager.  
\*menu is subject to change based on seasonal ingredients\*

# BEVERAGES

All catering beverages come with cups & lids

BONITO COFFEE TRAVELER \$40 | 10 CUPS  
Nicaraguan coffee, Clover half & half, non-fat milk, sugar, Stevia  
oat milk available upon request

KILOGRAM ORGANIC TEA SERVICE \$40 | 10 CUPS  
two organic teas of your choice, Clover whole milk, sugar, Stevia  
oat milk available upon request  
English Breakfast | green jasmine | turmeric tonic | Moroccan mint | hibiscus + lemongrass | Earl Grey

HOT CHOCOLATE \$95 | SERVES 16  
add side of crème fraîche whipped cream +\$10

BONITO COFFEE COLD BREW \$55 | 10 CUPS  
Clover half & half, simple syrup oat milk available upon request

UNSWEETENED ICED TEA \$12 | 10 CUPS

FRESH-SQUEEZED ORANGE JUICE \$26 | 4 CUPS

FRESH-SQUEEZED LEMONADE \$20 | 4 CUPS

PASSIONFRUIT LEMONADE \$20 | 4 CUPS





# BREAKFAST SWEETS

## HUCKLEBERRY PASTRY DISPLAY

HALF 54 pieces \$350 | FULL 84 pieces \$525

upside-down cornmeal cake (gf), coffee cake, teacake (gf), muffins, scones, biscuits, Clover butter, house-made jam, crème fraîche whipped cream (some items contain nuts)

## BREAKFAST PASTRY PLATTER \$75 | DOZEN

assorted freshly baked muffins, scones, biscuits, kouign amanns, croissants, teacakes (gf), donuts, monkey bread (some items contain nuts)

## MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

assorted freshly baked mini muffins, teacakes (gf), scones & kouign amanns (v, some items contain nuts)

## COFFEE CAKE \$65 | SERVES 10

coffee hazelnut streusel, coffee crumble & coffee glaze (v)  
add side of crème fraîche whipped cream +\$10

## UPSIDE-DOWN CORNMEAL CAKE \$80 | SERVES 10

seasonal fruit (gf)

## TEACAKE OF THE DAY \$55 | 20 ea

(gf, may contain nuts)

## FRUIT COBBLER \$75 | SERVES 10

roasted fruit, sweet buttermilk biscuit topping (v)  
add crème fraîche whipped cream +\$10

## FRUIT CRISP \$65 | SERVES 10

roasted fruit, oat crumble topping (gf, vegan)

## BERRIES & CREAM KOUIGN AMANN TART \$80 | SERVES 10

fresh farmers' market berries, vanilla custard, crispy kouign, amann shell (v)

## STICKY BUNS \$40 | SERVES 6

honey cream cheese filling, brown sugar glaze, toasted almonds  
(v, contains nuts)

## MONKEY BREAD \$35 | SERVES 10

orange cardamom, vanilla glaze (v)  
add side of crème fraîche whipped cream +\$10

## SCONE OF THE DAY \$75 | DOZEN

crème fraîche whipped cream (v)

## MUFFIN OF THE DAY \$75 | DOZEN (v)

v = vegetarian av = available vegetarian  
avq = available vegan gf = gluten-free agf = available gluten - free

A 2 % health charge is added by the restaurant to help offer fully covered healthcare to our employees.

1.5 % admin fee is added to each catering order for our catering manager.

\*menu is subject to change based on seasonal ingredients\*

# SANDWICH & WRAP

LUNCHBOX \$30 ea

choice of sandwich or wrap, simple salad & cookie  
(may contain nuts, agf)

SANDWICH & WRAP PLATTER \$20 ea

select any quantity

All sandwiches can be made gluten-free with 72 hours' notice

NIMAN RANCH SHAVED HAM SANDWICH

gruyère, arugula, aioli, dijon mustard, Milo + Olive demi baguette

TURKEY, FETA & HEIRLOOM TOMATO SANDWICH

house roasted brined turkey, whipped feta, avocado ranch, heirloom tomato, radish sprouts, salanova, red onion & Milo + Olive demi baguette

EGG SALAD SANDWICH

lemony arugula & toasted Milo + Olive croissant (v)

MEDITERRANEAN KALE WRAP

herbed goat cheese, basil arugula pesto, cherry tomato, cucumber, fennel & sun dried tomato in a Tehachapi Sonora wheat wrap (avq)  
add organic lemon pepper chicken +\$3.50

v = vegetarian av = available vegetarian

avq = available vegan gf = gluten-free agf = available gluten-free

A 2% health charge is added by the restaurant to help offer fully covered healthcare to our employees.

1.5% admin fee is added to each catering order for our catering manager.

\*menu is subject to change based on seasonal ingredients\*

# SOUP & SALAD

SOUP OF THE DAY \$24 | QUART

SOUTHERN CHOPPED W/ LEMON PEPPER CHICKEN \$130 | SERVES 10

Garden of red little gem lettuce, marinated black eyed peas, sun-dried tomatoes, cucumber, cherry tomatoes, pickled red onion, avocado, Dwelly fire-roasted corn, cornbread crumbles & buttermilk dressing (agf)

FARMERS MARKET SALAD \$115 | SERVES 10

The Garden Of Salanova, blistered Tamai Farms Blue Lake Beans, Babe Farms fennel, Wiebe Farms plums, pickled Weiser Farms Garden Huckleberries, goat cheese, oat crumble & white wine vinaigrette (gf)  
add organic lemon pepper chicken +\$20

SOBA NOODLE SALAD \$75 | SERVES 10

Weiser Farms Jimmy Nardello sweet peppers, edamame, carrots & sesame dressing (gf, df, contains: sesame & soy)

ISRAELI CHICKEN \$75 | SERVES 10

Tutti Frutti heirloom tomato, Beylik persian cucumber, Weiser melon & red wine herb vinaigrette (gf, contains sesame)

KALE WALNUT DATE SALAD \$65 | SERVES 10

toasted walnuts, dates & white wine vinaigrette (gf, contains nuts)  
add organic lemon pepper chicken +\$20

LEMON TUNA SALAD \$95 | SERVES 10

line caught albacore tuna, Tamai blue lake beans, Weiser Potatos, Munak Sungold tomatoes & white wine vinaigrette (gf, pescatarian)

FALL BEET SALAD \$55 | SERVES 10

See Canyon apples, Babe Farms fennel, seed mix & white vine vinaigrette (gf, df, v)

\*contains seeds\*





# SMALL BITES

FARMERS' MARKET CRUDITÉ \$75 | SERVES 10  
assorted seasonal vegetable & avocado ranch dip  
(gf, vegan)

ARTISANAL CHEESE PLATTER \$85 | SERVES 10  
brie, danish blue cheese, gruyere and herbed goat cheese, apple  
butter, candied walnuts, dried fruit & Milo + Olive crostini (agf, V)

WHIPPED FETA & CHERRY TOMATO CROSTINI \$40 | DOZEN  
roasted beet, spiced honey drizzle & mint (avq)

EGG SALAD & BACON CROSTINI \$40 | DOZEN  
pickles, dijon mustard & chives

TEA SANDWICHES \$36 | DOZEN  
cucumber, basil arugula pesto & herbed goat cheese spread on  
Milo + Olive pain de mie (agf & avq)

CHEESY KOUIGN AMANN KNOTS \$36 | DOZEN  
buttery layered dough, gruyère & cheddar

CHEESEBURGER SLIDERS \$65 | DOZEN  
sharp cheddar, pickles, thousand island, & mini brioche buns  
(agf)

FREE-RANGE TURKEY MEATBALL SLIDERS \$65 | DOZEN  
tomato sauce, parmesan & mini brioche buns (agf)

ORGANIC FRIED CHICKEN SLIDERS \$65 | DOZEN  
coleslaw, pickles, hot honey & mini brioche buns (agf)

BRISKET SLIDERS \$70 | DOZEN  
tomato braised Creekstone Farms brisket, chimichurri & mini brioche  
buns (agf)

# KIDS CORNER

CRISPY ORGANIC CHICKEN TENDERS \$75 | DOZEN  
organic ketchup

KIDS PB&J SANDWICHES \$40 | DOZEN  
natural peanut butter, house-made jam & Milo + Olive mini pain de mie  
(agf)

KIDS ASSORTED DELI SANDWICH \$72 | DOZEN  
Niman Ranch ham & cheddar, house-roasted turkey & cheddar on Milo  
+ Olive pain de mie with aioli & honey mustard (agf)

KIDS GRILLED CHEESE SANDWICHES \$100 | DOZEN  
yellow cheddar & Milo + Olive brioche

KIDS CHEESEBURGER SLIDERS \$65 | DOZEN  
cheddar, organic ketchup & mini brioche buns (agf)

# ENTREES

REQUIRES 48 HOUR NOTICE

CREEKSTONE FARMS BRISKET \$290 | SERVES 10  
12-hour braised with tomato, carrot, red wine, spices (gf)

CHICKEN PARMESAN \$200 | SERVES 12  
crispy battered Rosie's organic chicken breast, house-made marinara & fresh mozzarella

OVEN ROASTED SCOTTISH SALMON \$195 | SERVES 8  
herbs & lemon (gf, kosher fish)

FREE-RANGE TURKEY MEATBALLS \$55 | DOZEN  
housemade tomato sauce & parmesan

v = vegetarian av = available vegetarian  
avq = available vegan gf = gluten-free agf = available gluten - free

A 2 % health charge is added by the restaurant to help offer fully covered healthcare to our employees.

1.5 % admin fee is added to each catering order for our catering manager.

\*menu is subject to change based on seasonal ingredients\*

# SIDES

SERVES 10

MACARONI & CHEESE \$65  
cheddar, gruyère & parmesan (V)  
add applewood smoked bacon bits +\$15

SAUTEED SEASONAL VEGETABLES \$65  
lemon, garlic, pickled chilies & toasted hazelnut (GF, V, Avq & contains nuts)

SMASHED POTATOES \$50  
Weiser Farm Potatoes (GF, V, contains Dairy)

BRIOCHE DINNER ROLLS \$36 | DOZEN  
rosemary, gruyère & cheddar (V)

CORNBREAD \$48 | DOZEN  
whipped honey butter (V)

BUTTERMILK BISCUITS \$60 | DOZEN  
whipped honey butter (V)





# SHEET CAKE

SERVES 20

## TRIPLE CHOCOLATE \$100

organic chocolate buttercream, chocolate ganache, chocolate decoratifs, choice of organic vanilla or organic malted chocolate

## VANILLA SPRINKLE \$85

organic vanilla frosting, plant-based sprinkles, choice of organic vanilla or organic malted chocolate

## FARMERS' MARKET BERRIES & CREAM \$95

organic vanilla sheet cake, vanilla bavarian cream & Tamai Family Farms strawberries

v = vegetarian av = available vegetarian  
avq = available vegan gf = gluten-free

A 2 % health charge is added by the restaurant to help offer fully covered healthcare to our employees.

1.5 % admin fee is added to each catering order for our catering manager.

\*menu is subject to change based on seasonal ingredients\*

# PIE & TART

SERVES 10

## BERRIES & CREAM KOUIGN AMANN TART \$80

fresh farmers' market berries, vanilla custard & crispy kouign amann shell

## CHOCOLATE CREAM PIE \$60

chocolate custard, crème fraîche whipped cream, cocoa nibs & butter crust

## LEMON MERINGUE PIE \$65

lemon custard, torched meringue & butter crust

## CHOCOLATE OLIVE OIL TART \$60

cacao nibs, olive oil, fleur de sel & gluten-free crust (gf, vegan)



# DESSERT

CONTINUED...

## HUCKLEBERRY DESSERT TABLE

HALF \$225 | FULL \$550

chocolate pudding (gf), seasonal fruit shortcake,  
fresh fruit kouign amman tart, coconut passionfruit shortbread bar,  
brown butter chocolate chip cookie,  
chocolate peanut butter & jelly sandwich cookie (gf, vegan)

## MINI DESSERT PLATTER \$72 | 3 DOZEN

kouign amann fresh fruit tart, chocolate peanut butter & jelly  
sandwich cookie (gf, vegan), seasonal fruit shortcake

## CHOCOLATE PUDDING \$75 | SERVES 16

crème fraîche whipped cream, cocoa nibs (gf)

## BOX OF COOKIES \$55 | DOZEN

assorted cookies, including a gluten-free option (contains nuts)

## BROWN BUTTER CHOCOLATE CHIP COOKIES \$55 | DOZEN

## GLUTEN-FREE COOKIES OF THE DAY \$55 | DOZEN

chocolate peanut butter & jelly sandwich cookie  
(gf, vegan, contains nuts)

## COCONUT PASSIONFRUIT SHORTBREAD BAR \$35 | DOZEN

# READY TO ORDER?

## ORDERING

Place your order online through our website.

All orders require 24 hours notice unless otherwise noted

## PICKUP & DELIVERY

Easy pickup scheduling is available for all catering orders. We  
offer delivery through our 3rd party with a \$45 fee.

DAILY HOURS 7am - 3pm, pick up & delivery as early at 7:30pm

## LOCATION

1014 Wilshire Blvd., Santa Monica, CA 90401

\*Parking available behind the restaurant\*

## CANCELLATIONS

Any cancellations made less than 48 hours before the pickup  
time will be subject to a 35% charge.

CONTACT [Catering@HuckleberryCafe.com](mailto:Catering@HuckleberryCafe.com)

## ASK ABOUT EVENTS!

Our cafe is available for private buyouts in the evenings,  
starting at 4 p.m. Email us at [Catering@HuckleberryCafe.com](mailto:Catering@HuckleberryCafe.com) to  
inquire about availability, pricing and fun party ideas.

