



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 & corneal
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 \$190 | SERVES 10
tomato braised Creekstone Farms brisket, roasted Weiser Farms breakfast
potatoes, scrambled eggs (gf)

BREAKFAST BOX \$23 ea | SERVES 10
breakfast burrito, salsa roja, house tortilla chips & mini muffin
add applewood smoked bacon or organic turkey chorizo
+\$4.50 per burrito

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

a 4% health charge is added by the restaurant to help offer fully covered
healthcare to our employees. a 1.5 % admin fee is added to each catering
order for our catering manager.

menu is subject to change based on seasonal ingredients.

BREAKFAST ... CONTINUED

REAKFAST BOX \$23 ea | SERVES 10
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 SERVES 10 family style
organic non-fat greek yogurt, house-made granola, Murray Farms fruit compote &
seasonal farmers' market fruit (gf, avq, contains nuts)

OVERNIGHT OATS \$85 | SERVES 10 family style
farmers market fruit & oat crumble (gf, avq)
make it vegan sub oat milk or coconut yogurt +\$2

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 (agf)
choice of applewood smoke bacon, Niman ranch ham, or avocado mash

APPLEWOOD SMOKED BACON \$60 | 24 SLICES

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

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

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

BREAKFAST SWEETS

HUCKLEBERRY PASTRY DISPLAY

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

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

BREAKFAST PASTRY PLATTER \$75 | DOZEN

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

MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

assorted freshly baked mini muffins (gf), buttermilk biscuits, 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)

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)

BEVERAGES

BONITO COFFEE TRAVELER \$40 | 10 CUPS

Nicaraguan coffee, Clover half & half, non-fat milk, sugar, Stevia
add oat milk available upon request +\$6

KILOGRAM ORGANIC TEA SERVICE \$40 | 10 CUPS

two organic teas of your choice, Clover whole milk, sugar, Stevia
English Breakfast | green jasmine | turmeric tonic | Moroccan mint | hibiscus + lemongrass | Earl Grey | add oat milk available upon request +\$6

BONITO COFFEE COLD BREW \$55 | 10 CUPS

Clover half & half, simple syrup
add oat milk available upon request +\$6

UNSWEETENED ICED TEA \$12 | 10 CUPS

FRESH-SQUEEZED ORANGE JUICE \$26 | 4 CUPS

FRESH-SQUEEZED LEMONADE \$20 | 4 CUPS

PASSIONFRUIT LEMONADE \$20 | 4 CUPS

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BREAKFAST SWEETS

HUCKLEBERRY PASTRY DISPLAY

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

BREAKFAST PASTRY PLATTER \$75 | DOZEN

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

MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

assorted freshly baked mini muffins (gf), buttermilk biscuits, 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)

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)

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)

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SANDWICH & WRAP

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, PESTO & AVOCADO SANDWICH

roast turkey, basil pesto, avocado mash, arugula Milo + Olive ciabatta (dairy-free)

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

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SALADS

HOLIDAY CHOPPED SALAD \$130 | SERVES 10

Garden Of Farms red little gem, house-roasted turkey, roasted Tutti Frutti Delicata squash, pickled red onions, dried cranberry, stuffing crumbles, buttermilk dressing (available gluten-free) (allergens: dairy, gluten, meat)

FARMERS MARKET SALAD \$115 | SERVES 10

Garden Of Farms Salanova, Babe Farms baby fennel, poached Terry Ranch quince, avocado, radish sprouts, white wine, vinaigrette & sliced toasted almonds (gf)
add organic lemon pepper chicken +\$20

KALE WALNUT DATE SALAD \$65 | SERVES 10

toasted walnuts, dates & white wine vinaigrette (gf, contains nuts)

add organic lemon pepper chicken +\$20

FALL BEET SALAD \$55 | SERVES 10

marinated beets, fennel, parsley (vegan)

SOBA NOODLE SALAD \$75 | SERVES 10

Garden Of Farms Sprouting Broccoli, edamame, carrots, sesame dressing (v, gf) (dairy-free)
(allergens: sesame, soy)

LENTIL & FETA SALAD \$80 | SERVES 10

feta, cumin, coriander, cucumber, cherry tomatoes, red bell pepper, onion, lemon, parsley, mint, red wine vinegar (v, gf, avq) (allergens: dairy)

MEDITERRANEAN TUNA SALAD (QUART) \$50 | SERVES 5

line-caught tuna, celery, fennel, red onion, olive, capers, dill, parsley, chive, aioli, greek yogurt, dijon, olive oil, lemon, salt, paprika (v, gf, avq) (contains: fish, dairy, egg (raw pasteurized))





SMALL BITES

ARTISANAL CHEESE PLATTER \$85 | SERVES 10

brie, danish blue cheese, gruyere and whipped goat cheese, apple butter, candied walnuts, dried fruit & Milo + Olive crostini (agf, v)

WHIPPED GOAT CHEESE & BEET CROSTINI \$32 | DOZEN

Milo + Olive Baguette, whipped goat cheese, marinated beets, lemon, olive oil, garlic, maple syrup (v, avq, agf) (allergens: dairy, gluten)

BRIE & FRESH FRUIT CROSTINI \$32 | DOZEN

Milo + Olive Baguette, seasonal fresh fruit, grated walnuts (v, avq, agf) (allergens: dairy, gluten)

TEA SANDWICHES \$36 | DOZEN

cucumber, basil arugula pesto & whipped goat cheese spread on Milo + Olive pain de mie (agf & avq)

FREE-RANGE TURKEY MEATB

ALL SLIDERS \$65 | DOZEN

tomato sauce, parmesan & mini brioche buns (agf)

ORGANIC FRIED CHICKEN SLIDERS \$65 | DOZEN

coleslaw, pickles, hot honey & mini brioche buns (agf)

KIDS CORNER

CRISPY ORGANIC CHICKEN TENDERS \$75 | DOZEN

organic ketchup

KIDS MACARONI & CHEESE \$65 | SERVES 10

cheddar, gruyère & parmesan (v)

add applewood smoked bacon bits +\$15

KIDS GRILLED CHEESE SANDWICHES \$100 | DOZEN

yellow cheddar & Milo + Olive brioche

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ENTREES

*REQUIRES 48 HOUR NOTICE

CREEKSTONE FARMS BRISKET \$230 | SERVES 10
12-hour braised with tomato, carrot, red wine, spices (gf)

OVEN ROASTED SCOTTISH SALMON \$195 | SERVES 10
herbs & lemon (gf, kosher fish)

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

QUINOA CAKES \$70 | DOZEN
quinoa, carrot, garlic, fennel, onion, Weiser farms cumin carrots, thyme, bread crumb, gruyere, goat cheese, egg, caramelized onion, spinach, dill, butter, sugar, salt, pepper (v) (contains: dairy, egg, gluten)

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SIDES

SAUTEED SEASONAL VEGETABLES \$65 | SERVES 10
lemon, garlic, pickled chilies & toasted hazelnut (v, gf, avq) (contains nuts)

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

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

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

SMASHED POTATOES \$50 | SERVES 10
Weiser Farms Potatoes (v, gf)

ROASTED CUMIN CARROTS \$65 | SERVES 10
Weiser farms baby carrots, sunflower seeds, lemon, parsley, cilantro, olive oil, cumin, coriander, paprika, maple, red wine vinegar, garlic, salt, pepper (v, gf) (allergens: seeds)





DESSERT

CONTINUED...

HUCKLEBERRY DESSERT TABLE

HALF \$225 | FULL \$550

chocolate pudding (gf), seasonal fruit shortcake, fresh fruit kouign amann tart, vanilla pomegranate 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)

VANILLA POMEGRANATE SHORTBREAD BAR \$35 | DOZEN

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

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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 cake, vanilla bavarian cream, Tamai Family Farms strawberries

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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

ASK ABOUT EVENTS!

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

