



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)

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

a 3% 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 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

CONTINUED...

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)

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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
add oat milk available upon request +\$6

English Breakfast | green jasmine | turmeric tonic | Moroccan mint | hibiscus +
lemongrass | Earl Grey

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





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, yeasted pastry, 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)

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, FETA & HEIRLOOM TOMATO SANDWICH

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

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

THANKSGIVING CHOPPED SALAD \$130 | SERVES 10

Garden Of Farms red little gem lettuce, roasted Tuttti Fruitt delicata squash, house-made roasted turkey breast, dried cranberry, pickled red onion, stuffing crumbles, & buttermilk dressing (agf)

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

TUNA & BEAN SALAD \$110 | SERVES 10

line caught albacore, marinaded black eyed peas, sun dried tomato, tarragon (gf)

FALL BEET SALAD \$55 | SERVES 10

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





SMALL BITES

ARTISANAL CHEESE PLATTER \$85 | SERVES 10

brie, danish blue cheese, gruyere and whipped feta, 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)

TEA SANDWICHES \$36 | DOZEN

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

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 ASSORTED DELI SANDWICH \$72 | DOZEN

Niman Ranch ham & cheddar, house-roasted turkey & cheddar on Milo + Olive pain de mie with aioli & honey mustard on the side (agf)

KIDS GRILLED CHEESE SANDWICHES \$100 | DOZEN

yellow cheddar & Milo + Olive brioche

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

SIDES

MACARONI & CHEESE \$65 | SERVES 10
cheddar, gruyère & parmesan (V)
add applewood smoked bacon bits +\$15

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)

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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 sheet cake, vanilla bavarian cream & Tamai Family Farms strawberries

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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

DESSERT

CONTINUED...

HUCKLEBERRY DESSERT TABLE

HALF \$225 | FULL \$550

chocolate pudding (gf), seasonal fruit shortcake, fresh fruit kouign amman tart, orange spice 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)

ORANGE SPICE 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

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.

