



Huckleberry

BAKERY • CAFÉ • CATERING

CATERING MENU



BREAKFAST

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

FARMERS MARKET VEGETABLE QUICHE \$75 | SERVES 10
gruyère, goat cheese, cauliflower, broccoli & cornmeal thyme
cheddar crust (v)

QUICHE LORRAINE \$75 | SERVES 10
Niman ranch ham, gruyère, goat cheese & corneal thyme cheddar crust

FRITTATA \$85 | SERVES 10
organic Chino Valley eggs, roasted Weiser Farms breakfast potatoes,
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 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.

OUR GLUTEN-FREE BREAD IS MADE WITH ORIGINAL SUNSHINE FLOUR PLEASE REVIEW FOR YOUR SAFETY.

BREAKFAST BOX \$23 ea
breakfast burrito, salsa roja, house tortilla chips & mini muffin (v)
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 12 family style
Murray Farms compote & oat crumble (gf, avq)
make it vegan sub oat milk or coconut yogurt +\$2

FARMERS MARKET FRUIT SALAD \$85 | 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 (v, agf)
your choice of: bacon, Niman Ranch ham or avocado mash

APPLEWOOD SMOKED BACON \$70 | 24 SLICES

BREAKFAST POTATOES \$45 | SERVES 10
roasted yellow carola potatoes & ketchup (gf, v)

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

INDIVIDUAL BOXED WATER \$36 | 6 EA

500 ml sustainable boxed water

UNSWEETENED ICED TEA \$12 | 10 CUPS

FRESH-SQUEEZED ORANGE JUICE \$26 | 4 CUPS

FRESH-SQUEEZED LEMONADE \$20 | 4 CUPS

PASSIONFRUIT LEMONADE \$20 | 4 CUPS

*our beverages come with enough cups & lids based on quantity amount of
beverage purchased*

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 man-
ager.

menu is subject to change based on seasonal ingredients.

OUR GLUTEN-FREE BREAD IS MADE WITH *ORIGINAL SUNSHINE*
FLOUR PLEASE REVIEW FOR YOUR SAFETY.





BREAKFAST SWEETS

HUCKLEBERRY PASTRY DISPLAY

HALF 48 pieces \$225 | FULL 72 pieces \$400
coffee coffee cake, lemon poppy teacake (gf), muffins, scones, monkey bread, kouign amann of the day, Clover butter, house-made jam, crème fraîche whipped cream
(v) (some items contain nuts)

BREAKFAST PASTRY PLATTER \$75 | DOZEN

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

MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

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

COFFEE COFFEE CAKE \$65 | SERVES 10

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

POLENTA CAKE \$85 | SERVES 10

cream cheese frosting, fresh berries & seasonal fruit (v, gf)

GLUTEN-FREE TEACAKE OF THE DAY \$55 | SERVES 10

almond paste, vanilla, poppy seeds, almond extract & original sunshine gluten-free flour (gf, v, contains nuts)

VEINNOISERIE \$85 | DOZEN

assortment of butter croissants, chocolate croissants & kouign amann of the day (v)

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)

MINI MUFFINS \$24 | DOZEN

an assortment of lemon poppy seed (gf), blueberry bran & strawberry cornmeal (gf) (v)

DOUGHNUTS \$60 | DOZEN

assortment of cinnamon sugar & glaze of the day (v)

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.

OUR GLUTEN-FREE BREAD IS MADE WITH ORIGINAL SUNSHINE FLOUR PLEASE REVIEW FOR YOUR SAFETY.

SANDWICH & WRAP

SANDWICH & WRAP PLATTER \$200 | SERVES 20

choose your assortment of sandwiches or wraps. 10 each sandwich or wrap, cut in half.

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

house roasted brined turkey, basil arugula pesto, avocado mash, Milo + Olive chiabatta & arugula

MARINATED PEPPER & BURRATA SANDWICH

roasted piquillo peppers, aioli, carmalized onion, arugula on Milo + Olive chiabatta (v)

MEDITERRANEAN KALE WRAP

herbed goat cheese, basil arugula pesto, cherry tomato, cucumber & fennel in a Tehachapi Sonora wheat wrap (v, avq)

add organic lemon pepper chicken +\$3.50

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.

OUR GLUTEN-FREE BREAD IS MADE WITH *ORIGINAL SUNSHINE FLOUR* PLEASE REVIEW FOR YOUR SAFETY.

SALADS

CHOPPED SALAD \$130 | SERVES 10

marinated piquillo peppers, Cabbot Clothbound cheddar cheese, Garden Of lettuce, Pitman Farms turkey breast, cherry tomato & white wine dressing (gf, avq)

CAESAR SALAD \$80 | SERVES 10

Garden Of Little Gem Lettuce, pine nuts, sourdough croutons, chives & parmesan (avgf)

add organic lemon pepper chicken +\$20

SIMPLE LETTUCE \$50 | SERVES 10

Garden Of Little Gem Lettuce, lemon vinaigrette & cherry tomatoes (vq, gf)

add organic lemon pepper chicken +\$20

MEDITERRANEAN TUNA SALAD \$50 | PER QUART | SERVES 4

line caught albacore, celery, fennel, red onion, dill, parsley, chives, aioli, greek yogurt & dijon (gf)

BEET & FENNEL SALAD \$55 | SERVES 10

marinated beets, fennel, parsley & red wine vinaigrette (gf & vegan)

PARMESAN CAULIFLOWER COUS COUS \$80 | SERVES 10

roasted Garden Of cauliflower, lemon dressing, parmesan, raisins, cous cous & onions (v, avq)

EARLY PEA AND BLOOMSDALE SPINACH SALAD \$65 | SERVES 10

parmesan, lemon, herbs & ranch dressing (v, avq)





SMALL BITES

ARTISANAL CHEESE PLATTER \$85 | SERVES 10

brie, danish blue cheese, gruyere and whipped goat cheese, Murray Farms Fruit Compote, candied walnuts, dried fruit & Milo + Olive crostini (agf, v)

GOAT CHEESE & BEET CROSTINI \$32 | DOZEN

whipped goat cheese, marinated beets & Milo + Olive crostini

BRIE & FRESH FRUIT CROSTINI \$32 | DOZEN

brie, seasonal fresh fruit, walnuts & Milo + Olive crostini (v)

TEA SANDWICHES \$36 | DOZEN

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

BRISKET SLIDERS \$70 | DOZEN

tomato braised Creekstone Farms brisket, arugula & mini brioche buns

MEATBALL SLIDERS \$65 | DOZEN

turkey meatballs, gruyere cheese, arugula & mini brioche buns

KIDS CORNER

CRISPY ORGANIC CHICKEN TENDERS \$75 | DOZEN

organic ketchup

MACARONI & CHEESE \$65

cheddar, gruyère & parmesan (V)

add applewood smoked bacon bits +\$15

CHICKEN SLIDERS \$65 | DOZEN

fried chicken tender, mini brioche bun & ranch dressing

(contain: egg, gluten, dairy)

GRILLED CHEESE SANDWICHES \$60 | DOZEN

Tillamook Cheddar & Milo + Olive brioche (v)

CHOCOLATE CHIA & RASPBERRIES \$40 | SERVES 10

Murry Farms raspberries, maple syrurp & coco powder (v, avq)

COOKIE DECORATING PARTY KIT \$25 | 4 COOKIES (1-2 kids)

four sugar cookies, icing piping bag & natural decoratifs (v)

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.

OUR GLUTEN-FREE BREAD IS MADE WITH *ORIGINAL SUNSHINE FLOUR* PLEASE REVIEW FOR YOUR SAFETY.

ENTREES

REQUIRES 48 HOUR NOTICE

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

QUINOA CAKES \$70 | DOZEN
carrot, quinoa, garlic, fennel, onion, cumin, goat cheese, egg & breadcrumbs (v)

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

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 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.

OUR GLUTEN-FREE BREAD IS MADE WITH *ORIGINAL SUNSHINE FLOUR* PLEASE REVIEW FOR YOUR SAFETY.

SIDES

SAUTEED SEASONAL VEGETABLES \$65 | SERVES 10
lemon & garlic (v, gf, avq)

CUMIN CARROT SALAD \$65 | SERVES 10
Weiser Farms baby carrots, sunflower seeds, lemon, parsley, cilantro, olive oil, cumin, coriander, paprika, maple & red wine vinegar (vegan & gf)

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)





SHEET CAKES

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

PIES & 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 amann tart, vanilla pomegranate shortbread bar, brown butter chocolate chip cookie, chocolate peanut butter & jelly sandwich cookie (some items are: gf, vegan)

MINI DESSERT PLATTER \$72 | 3 DOZEN

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

BREAD PUDDING \$40 | SERVES 10

salted caramel sauce & toasted pecans (v, contains nuts)

HOSTESS WITH THE MOSTESS CUPCAKES \$55 | DOZEN

like a hostess cupcake, but way better (v & 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)

SUGAR COOKIE \$35 | DOZEN

vanilla bean icing with plant based color (v)

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.

FOR QUICK ACCESS:

