

A collage of various food items. In the top left is a blue bowl filled with a green salad containing leafy greens, pink onions, and walnuts. In the top center is a glass of lemonade with ice cubes. In the top right is a blue speckled plate with several bruschetta topped with white cheese, salmon, cucumbers, and pickled onions. In the bottom left is a white bowl of fresh fruit including raspberries, blueberries, and peach slices. In the bottom center is a blue speckled plate with three sliders on small buns. In the bottom right is a blue bowl of a salad with pinkish-red leafy greens, peach slices, and white cheese.

# 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 PRODUCTS ARE 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

**MINI QUICHE \$28 | DOZEN**

cornmeal thyme cheddar crust, gruyere & herbs  
(contains: gluten, dairy & egg)

**FARMERS MARKET FRUIT SALAD \$95 | 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 \$80 | 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

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\*

# BEVERAGES CONT...

ORGANIC BEET + CARROT JUICE

Weiser farms beet & carrots with tumeric & dates (vegan)  
\$6 for 6oz (serves 1) or \$32 for 32oz (serves 6)

ORGANIC GREEN JUICE

County Live kale, parsley, cucumber, lime & agave (vegan)  
\$6 for 6 oz (serves 1) OR \$32 for 32oz (serves 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

choose two:

English Breakfast | Green Jasmine | Turmeric Tonic | Moroccan  
Mint | Hibiscus + Lemongrass | Earl Grey

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# BREAKFAST SWEETS

## HUCKLEBERRY PASTRY DISPLAY

HALF 48 pieces \$225 | FULL 72 pieces \$400

coffee coffee cake, lemon poppy teacake (gf), muffins, scones, maple bacon biscuits, kouign amann of the day, 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, maple bacon biscuits (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

lemon poppy teacake, Fat Uncle Farms almond paste & Lone Daughter Farms lemon (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)

## 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)

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# 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

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# 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 \$90 | SERVES 10

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

add organic lemon pepper chicken +\$20

SIMPLE LETTUCE \$70 | 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)

EARLY PEA AND BLOOMSDALE SPINACH SALAD \$75 | SERVES 10

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

PARMESAN CAULIFLOWER COUS COUS \$80 | SERVES 10

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





## SMALL BITES

ARTISANAL CHEESE PLATTER \$85 | SERVES 10

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

LOX CROSTINI \$45 | DOZEN

cream cheese, chives & cucumber

TOMATO & BURRATA CROSTINI \$40 | DOZEN

M+O crostini, basil & balsamic (v)

CUCUMBER TEA SANDWICH \$36 | DOZEN

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

TOMATO TEA SANDWICH \$36 | DOZEN

piquillo peppers & pimento cheese on Milo + Olive brioche (agf & avq)

CRISPY CHICKEN SLIDERS \$65 | DOZEN

fried chicken tender, mini brioche bun & ranch dressing (contain: egg, gluten, dairy)

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

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)

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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)

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

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# SIDES

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

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

ZUCKERMAN FARMS ASPARAGUS \$95 | SERVES 10  
fried egg grabiche, lemon & herbs (v, 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

### DEVIL'S FOOD CAKE \$95

chocolate sheet cake with a choice of vanilla bean buttercream or dark chocolate buttercream (v)

### PARTY CAKE \$95

yellow cake, plant-based colored decoratifs with a choice of vanilla bean buttercream or dark chocolate buttercream (v)

### FARMERS' MARKET BERRIES & CREAM \$95

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

## PIES & TART

SERVES 10

### CREAM PIE \$55

chocolate & salted caramel banana OR toasted coconut butter crust & creme fraiche whipped cream (v)

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

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

### 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 COOKIES \$45 | 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](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.

## FOR QUICK ACCESS:

