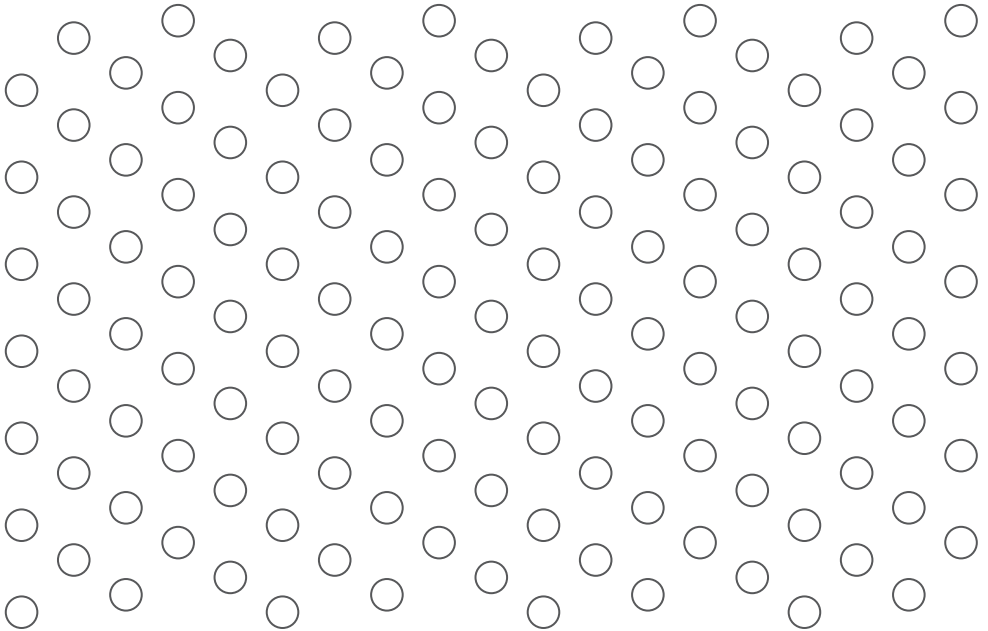


Bakery • Café • Catering



HUCKLEBERRY

Catering Menu



RUSTIC ANYTIME CAKES

SINGLE LAYER CAKES PERFECT FOR BREAKFAST, AFTERNOON TEA OR DESSERT
SERVES 10-12

OLD FASHIONED COFFEE CAKE	\$45	FLOURLESS CHOCOLATE WALNUT TORTE	\$50
toasted walnut streusel, fat uncle farms almond crumble		organic tcho chocolate, candied walnuts add dark chocolate glaze	\$5
CORNMEAL CAKE	\$45	GLUTEN-FREE CHOCOLATE FINANCIER	\$65
blueberry strawberry lemon orange-cranberry kumquat		chocolate glaze, fat uncle farms almonds	
WHOLE WHEAT RASPBERRY BUTTER CAKE	\$50	GLUTEN-FREE CHOCOLATE HAZELNUT CAKE	\$60
pudwill farms raspberries		tcho chocolate ganache, candied hazelnuts	
GLUTEN-FREE LEMON PISTACHIO CAKE	\$50	GINGER SPICE CAKE	\$45
farmers' market pistachios, lemon glaze		traditional gingerbread, dried orange slices add salted caramel frosting	\$10
CHOCOLATE BANANA WALNUT CAKE	\$45	CARROT CAKE	\$45
organic bananas, toasted walnuts, tcho chocolate		carrots, toasted walnuts, yellow raisins traditional vegan gluten-free add organic cream cheese frosting	\$10
MONKEY BREAD	\$45	ZUCCHINI CAKE	\$45
milo & olive brioche, cinnamon, cream cheese glaze		toasted walnuts, yellow raisins traditional vegan gluten-free add organic cream cheese frosting	\$10
STICKY TOFFEE PUDDING CAKE	\$45	PERSIMMON SPICE CAKE	\$60
caramel sauce, candied walnuts		yellow raisins, dates, candied walnuts add organic cream cheese frosting	\$10
OLIVE OIL CAKE	\$50	CHEESECAKE	\$60
dark chocolate glaze, cocoa nibs		vanilla yogurt glaze, gingerbread crust	
TEACAKES	\$45	GLUTEN-FREE CITRUS CHEESECAKE	\$60
pumpkin blueberry bran carrot zucchini ginger banana poundcake chocolate		lemon poppy crust, candied citrus slices	
GLUTEN FREE or VEGAN TEACAKES	\$45		
GF lemon poppy GF chocolate almond GFV carrot GFV zucchini			

BREAKFAST SIDES

SERVES 8-10

SIDE of NIMAN RANCH NITRATE-FREE BACON	\$65
SIDE of WEISER FARM ROASTED WEDGE POTATOES	\$30
SIDE of CREME FRAICHEWHIPPED CREAM	\$8

BREAKFAST

SERVES 8-10

*48 hour notice required

HOUSEMADE GRANOLA strauss greek yogurt, bill's bees honey add market fruit \$35	\$85
FRITTATA organic chino valley eggs, farmers' market vegetables & gruyère add niman ranch nitrate-free ham \$8 egg whites add \$10	\$50
MARKET VEGETABLE QUICHE roasted vegetables, goat cheese & gruyère	\$50
HAM & CHEESE QUICHE niman ranch nitrate-free ham, goat cheese & gruyère	\$55
SAVORY BREAD PUDDING* farmer's market vegetables & gruyère	\$65
SAVORY CROSTATA farmer's market vegetables & laura chenel goat cheese	\$55
FARMERS' MARKET FRUIT PLATTER pudwill farms berries & seasonal fruit	\$95

BREAKFAST PASTRY PLATTERS

SERVES 8-10

ASSORTED BREAKFAST PASTRIES* <i>10 pieces</i>	\$50	ASSORTED MINI SCONES <i>30 pieces</i> housemade whip cream & jam	\$45
MINI BREAKFAST PASTRIES* <i>30 pieces</i>	\$50	ASSORTED MINI BISCUITS <i>30 pieces</i> clover butter & bill's bees honey	\$45
ASSORTED MINI TEACAKES <i>10 pieces</i>	\$45	HOUSEMADE ENGLISH MUFFINS <i>10 pieces</i> clover butter & housemade jam	\$30
ASSORTED MINI BRIOCHE DONUTS <i>30 pieces</i> cinnamon sugar, glazes of the day	\$45		

*may include bacon unless vegetarian requested

BREAKFAST BEVERAGES

SERVES 12

CAFFE LUXE COFFEE SERVICE regular decaf \$40 clover half & half, non-fat milk, sugar, stevia	UNSWEETENED ICED TEA	\$25
ORGANIC ART OF TEA SERVICE \$45 english breakfast, sencha green, chamomile clover milk & bill's bees honey	FRESHLY SQUEEZED ORANGE JUICE farmers' market oranges	\$55
	FRESHLY SQUEEZED LEMONADE	\$25

FARMERS MARKET SALADS

FALL CHOP SALAD	\$130
organic chicken, spinach, radicchio, roasted delicata squash, apples, shaved fennel, toasted pumpkin seeds, balsamic vinaigrette (serves 14-16 people)	
HUCK KALE CAESAR	\$110
chopped kale, shaved brussels sprouts, dried cranberry, toasted almond, parmesan, rustic country croutons, vegetarian caesar (serves 14-16 people)	
WHITE BEAN GREEK SALAD	\$110
cucumber, marinated pepper, pickled red onion, kalamata olive, pepperoncini, spinach, red cabbage, feta, oregano vinaigrette (serves 14-16 people)	
SOBA NOODLES	\$95
crunchy veggies, toasted peanuts, sesame vinaigrette, herbs (serves 10-12 people)	
ORGANIC QUINOA AND ROASTED BUTTERNUT SQUASH SALAD	\$75
apple, pomegranate, feta, lemon oil, herbs (serves 10-12 people)	
ROASTED BEET SALAD	\$75
danish blue cheese, asian pears, herbs, white wine vinaigrette (serves 10-12 people)	
KALE, WALNUT & GOLDEN RAISIN	\$75
pickled red onion, white wine vinaigrette (serves 10-12 people)	
ROASTED CARROTS	\$75
tossed in chimichurri (serves 10-12 people)	
BARLEY SALAD	\$75
grapes, kale, shaved fennel, balsamic vinaigrette (serves 10-12 people)	
ROASTED SUNCHOKES AND FINGERLING POTATO SALAD	\$75
spinach, whole grain mustard vinaigrette (serves 10-12 people)	

*Catering orders can be placed everyday after 2pm by calling (310) 451-2311.
Most orders require 24hrs notice.*

SANDWICH PLATTERS

SERVED WITH MIXED GREENS SALAD

SERVES 10 - \$155

SERVES 15 - \$230

SERVES 20 - \$305

ROASTED TURKEY AND CHEDDAR

organic turkey, aged cheddar, arugula, cranberry aioli on herbed foccacia

CHICKEN AND KALE CAESAR WRAP

organic shredded chicken, chopped kale, dried cranberries, feta, vegetarian caesar on a whole wheat wrap

NIMAN RANCH HAM AND DOUBLE CREAM BRIE

arugula, bill's bees honey, dijon on rustic baguette

PROSCIUTTO DI PARMA & GRUYERE

arugula, butter on milo & olive baguette

APPLE, BEET, GOAT CHEESE AND WALNUT

baby spinach, Bill's Bees honey, herbs on a sesame baguette

HERBED EGG SALAD

organic chino valley farms egg salad, arugula on brioche burger bun

MARY'S ORGANIC FRIED CHICKEN AND COLESLAW

pickles, huck hot sauce, aioli on brioche burger bun

BANH MI

braised and marinated organic chicken, pickled carrots and daikon, jalapeno, green onion, mint, cilantro, spicy aioli on a toasted ciabatta (add \$1 per person)

A 3% charge is added by the restaurant to all checks to help offer fully covered healthcare to all of our employees. Please let us know if you have questions. Thanks for supporting a healthier staff.

ENTREE PLATTERS

*48 hour notice required

SERVES 8-10

ORGANIC TURKEY MEATBALLS slow cooked tomato sauce, ciabatta	\$75
CREEKSTONE FARMS BRAISED BRISKET stewed carrots, onions & tomatoes, ciabatta	\$110
MARY'S ORGANIC LEMON BRAISED CHICKEN organic quinoa & market vegetables	\$135
MARY'S ORGANIC ROTISSERIE CHICKEN weiser farm's roasted potato wedges, arugula	\$150
MARY'S ORGANIC FRIED CHICKEN* spicy coleslaw add cornbread \$20 add housemade biscuits \$30	\$150
MARY'S ORGANIC CHICKEN POT PIE housemade buttermilk biscuits, market vegetables	\$80
MARKET VEGETABLE POT PIE housemade buttermilk biscuits, caramelized onion, mushrooms, broccoli, carrots, fennel	\$70
THREE CHEESE MAC & CHEESE parmesan, english cheddar, gruyere, breadcrumbs, thyme	\$75
ORGANIC QUINOA & ROASTED MARKET VEGETABLES chimichurri	\$65

ENTREE
PLATTERS

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SMALL BITES

12 PIECES

*48 hour notice required

ORGANIC TURKEY MEATBALL SLIDERS* tomato sauce on parmesan brioche bun	\$45	MINI QUINCE & CHEDDAR BISCUITS housemade biscuits, quince preserves	\$30
CREEKSTONE FARMS BRAISED BRISKET* stewed tomatoes on mini brioche bun	\$40	FARMERS' MARKET CROSTATAS caramelized onions, roasted garlic, goat cheese, seasonal vegetables	\$30
MARY'S ORGANIC FRIED CHICKEN SLIDERS* aioli & spicy coleslaw on mini brioche bun	\$55	MINI QUICHE farmers' market vegetables & gruyère add prosciutto di parma \$5	\$30
BANH MI SLIDERS* braised and marinated organic chicken, pickled carrot and daikon, jalapeno, green onion, mint, cilantro, spicy aioli on a mini ciabatta	\$55	FARMERS' MARKET CRUDITE white bean puree	\$65

SIDES

SERVES 8-10

FLATBREAD of the DAY farmer's market vegetables, olive oil, fluer de sel	\$30	WEISER FARMS POTATO SALAD roasted market vegetables, white wine vinaigrette, herbs	\$45
HOUSEMADE BISCUITS clover butter & bill's bees honey	\$45	MASHED POTATOES weiser farm german butterball potatoes, clover cream	\$35
CHEDDAR CHIVE BISCUITS clover butter & bill's bees honey	\$50	WHITE BEAN DIP roasted garlic crostini	\$25
CORNBREAD clover butter & bill's bees honey	\$30	BRAISED GREENS lemon, garlic, chili flake	\$50
		ARUGULA white wine vinaigrette	\$35

LETTERS

BOXED LUNCH**\$20****SANDWICH**

organic turkey | vegetarian sandwich | prosciutto di parma & gruyere | mary's organic chicken and kale caesar wrap | niman ranch ham and brie | banh mi (add \$1 per box)

SALADS

mixed greens salad

COOKIE

whole wheat chocolate chip | chocolate chocolate | vegan peanut butter | whole wheat shortbread | oatmeal raisin | gingerbread | gluten-free macaroon

BEVERAGE

bottled specialty soda | bottled water

add Chips **\$2**

HOLLYWOOD**\$50****BOWL BASKET**

SERVES 2 & INCLUDES CANVAS TOTE BAG

ENTREE

choose 2 of the following:
mary's organic rotisserie chicken | organic turkey and cheddar | organic quinoa & farmers' market vegetables

SALADS

choice of 2 prepared farmers' market salads

HALF MILO & OLIVE BAGUETTE**DESSERT**

farmers' market crostata

BEVERAGE

bottled specialty soda | bottled water

add chips **\$2**

KID'S BOXED

\$13

KIDS' PARTY

\$295

LUNCH

HALF SANDWICH

organic turkey & cheddar | niman ranch
ham & cheddar | brioche PB&J

FARMERS' MARKET FRUIT CUP

COOKIE

whole wheat chocolate chip |
chocolate chocolate | vegan peanut butter |
whole wheat shortbread | oatmeal raisin |
gingerbread | gluten-free macaroon

APPLE JUICE BOX

add chips **\$2**

SANDWICHES

organic turkey & cheddar | niman ranch
ham & cheddar | brioche PB&J

FARMERS' MARKET ORGANIC APPLES

housemade salted caramel sauce

KID'S VEGGIE CRUDITE

white bean puree

MACARONI & CHEESE

english cheddar, parmesan, gruyere

ASSORTED MINI COOKIES

**RAINBOW SPRINKLES BIRTHDAY CAKE |
15 CUPCAKES**

KIDS' PLATTERS

SERVES 8-10

**48 hour notice required*

MARY'S ORGANIC CHICKEN FINGERS

organic ketchup

\$65

ORGANIC TURKEY MEATBALL SLIDERS*

tomato sauce on parmesan brioche bun

\$45

THREE CHEESE MAC & CHEESE

english cheddar, parmesan, gruyere

\$75

BRIOCHE PB&J

10 half sandwiches

\$50

KIDS' SANDWICH PLATTER

10 half sandwiches

organic turkey & cheddar | niman ranch ham & cheddar | brioche PB&J

\$55

KID'S VEGGIE CRUDITE

white bean puree

\$45

FARMERS' MARKET ORGANIC APPLES

housemade salted caramel sauce

\$45

BIRTHDAY & PARTY CAKES

11" ROUND LAYER CAKES SERVING 12-16

TCHO CHOCOLATE LAYER CAKE organic dark chocolate buttercream traditional or gluten-free vanilla layers traditional or gluten-free chocolate layers	\$65
VANILLA BEAN LAYER CAKE organic vanilla buttercream traditional or gluten-free vanilla layers traditional or gluten-free chocolate layers	\$65
RAINBOW SPRINKLES LAYER CAKE organic rainbow sprinkles vanilla buttercream chocolate buttercream traditional or gluten-free vanilla layers traditional or gluten-free chocolate layers	\$65
TOASTED COCONUT LAYER CAKE coconut layers, whipped cream, toasted organic coconut	\$65
STRAWBERRIES & CREAM LAYER CAKE vanilla layers, farmers' market strawberries, vanilla bean custard, creme fraiche whipped cream	\$65
BOSTON CREAM PIE vanilla layers, bavarian cream, chocolate ganache, cocoa nibs	\$65
LEMON MERINGUE LAYER CAKE lemon layers, lemon curd, torched meringue, housemade dried lemon slices	\$65
CARROT LAYER CAKE organic cream cheese frosting, farmers' market carrots, toasted walnuts, yellow raisins traditional gluten-free	\$65
BANANA SALTED CARAMEL LAYER CAKE organic bananas, salted caramel frosting	\$65
PUMPKIN LAYER CAKE cream cheese frosting, candied pumpkin seeds	\$65
GINGERBREAD LAYER CAKE salted caramel frosting	\$65
GLAZED DONUT CAKE 18 tiered organic milo & olive brioche donuts vanilla chocolate strawberry sugar	\$55
CUPCAKES 12 <i>minimum</i> all cake flavors available	\$4.50

DESIGN

PIES

9" ROUND SERVING 8-12

DOUBLE CRUST MARKET FRUIT PIE <i>(includes Pyrex baking dish)</i>	\$55
strawberry rhubarb apple apple berry peach peach blueberry	
FARMER'S MARKET FRUIT CROSTATA	\$65
strawberry rhubarb apple apple berry peach peach blueberry mixed berry	
PUMPKIN PIE	\$45
traditional pumpkin pie, candied pumpkin seeds	
CARAMEL CREAM PIE	\$50
farmers' market strawberry organic banana toasted coconut	

TARTS

10" ROUND SERVING 8-12

FARMERS' MARKET FRESH BERRY TART	\$65
raspberry blueberry blackberry strawberry mixed berry	
MIXED BERRY CRUMBLE TART	\$50
farmers' market strawberries, stewed blueberries & cranberries, oat crumble	
SALTED CHOCOLATE CARAMEL TART	\$45
toasted almonds, fleur de sel	
CHOCOLATE PECAN TART	\$55
tcho dark chocolate, maple syrup, toasted organic pecans	
LEMON MERINGUE TART	\$45
lemon custard, torched meringue, housemade dried lemon slices	
ROASTED MARKET FRUIT KOUIGN AMANN TART	\$50
apricot peach plum pear strawberry	
GLUTEN-FREE PAVLOVA	\$50
meringue shell, lemon curd, farmers' market berries, whipped cream	

S E R T S

SPOON DESSERTS

SERVES 8-12

CHOCOLATE VANILLA BREAD PUDDING organic bananas, tcho chocolate, caramel sauce	\$75
CHAI TIRAMISU housemade chai, lady fingers, mascapone mousse	\$75
LEMON POSSET organic lemon custard, dried lemon slices	\$50
CHOCOLATE TRUFFLE PUDDING organic tcho chocolate, whipped cream, cocoa nibs	\$65
RASPBERRY TRIFLE milo & olive brioche, vanilla custard, raspberries, whipped cream	\$65
MIXED BERRY COBBLER buttermilk biscuits, stewed strawberries, blueberries, cranberries	\$85

DESSERT PLATTERS

SERVES 8-10

BOX OF ASSORTED COOKIES <i>10 pieces</i>	\$25
MINI COOKIE PLATTER <i>30 pieces</i>	\$25
MINI ASSORTED CUPCAKE PLATTER <i>24 pieces</i>	\$50
MINI ASSORTED DESSERT PLATTER <i>30 pieces</i>	\$45

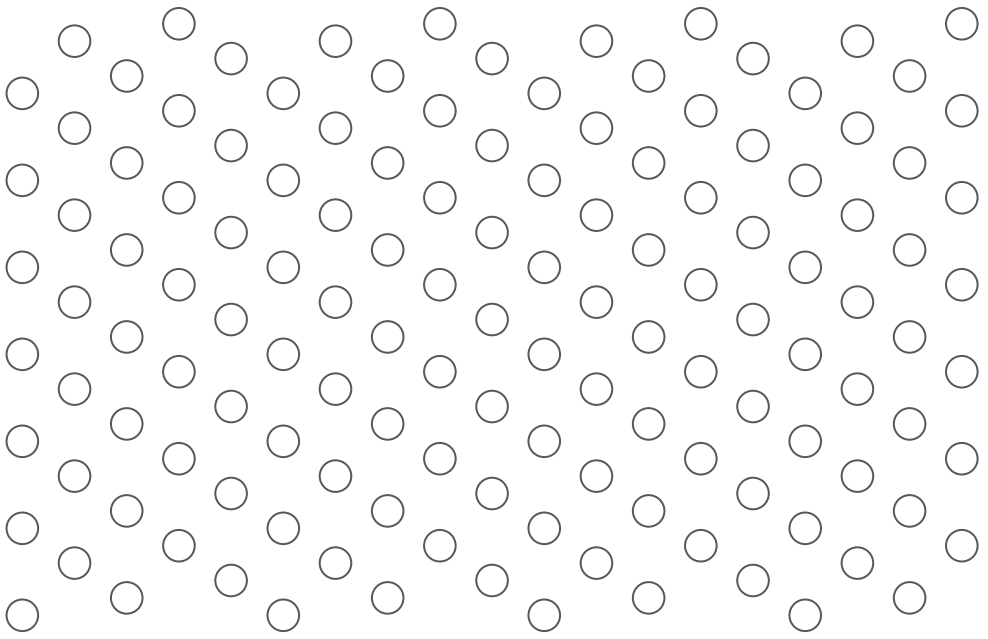
COCKTAIL & TEA PARTY DESSERTS

BITE-SIZED SWEETS (12 piece minimum)

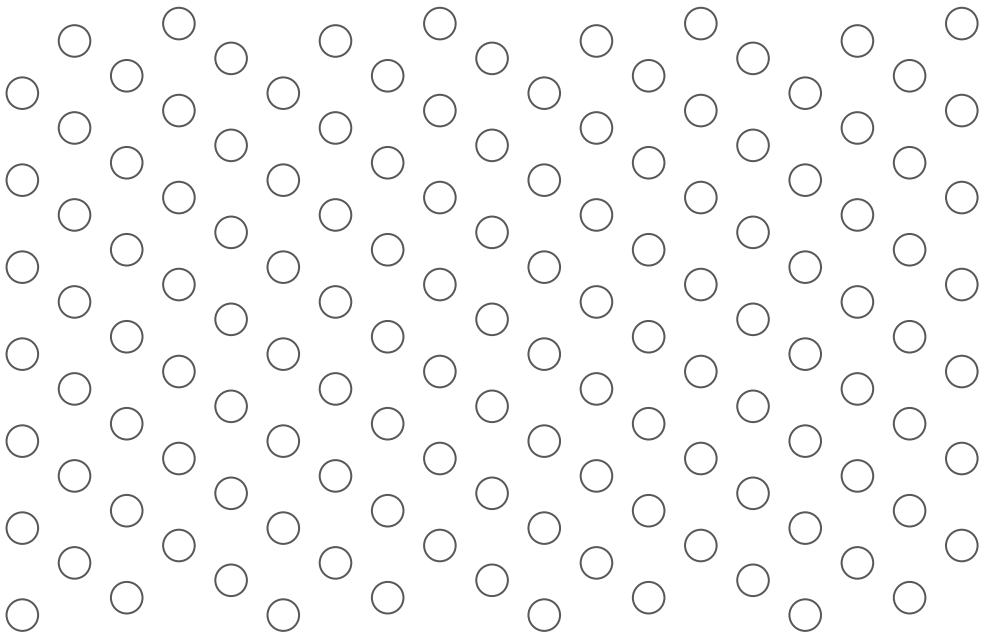
SALTED CARAMELS	\$1	CARAMEL CREAM PIE	\$2
LEMON BARS	\$1	banana strawberry	
FRUIT TARTS farmers' market berries	\$2	CHOCOLATE CUPCAKES	\$3
ÉCLAIRS chocolate vanilla chocolate coffee	\$2	DONUT HOLES	\$1
STRAWBERRY SHORTCAKE	\$2	SPOON DESSERTS chocolate pudding lemon posset raspberry trifle	\$3

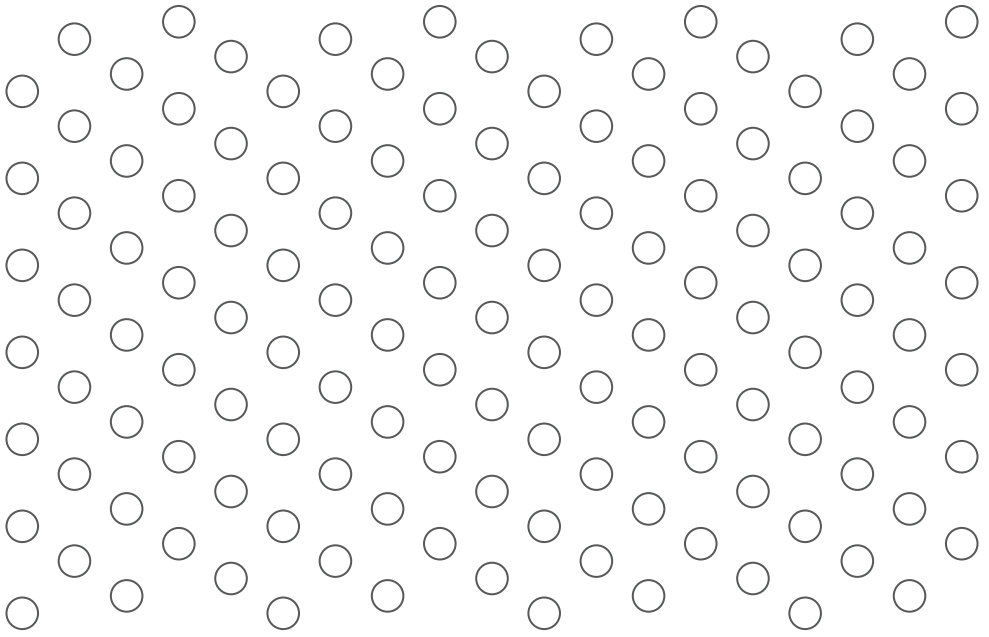
*AT HUCKLEBERRY WE ARE COMMITTED
TO USING ONLY THE BEST INGREDIENTS
THAT WE WOULD PROUDLY SERVE
TO OUR FRIENDS AND FAMILY.
OUR PRODUCTS ARE ALMOST EXCLUSIVELY
ORGANIC AND GMO FREE.
WE GET OUR DAIRY, EGGS, POULTRY, BEEF,
PORK, VEGETABLES, AND GRAINS FROM LOCAL
GROWERS AND ARTISAN PRODUCERS
WE KNOW AND TRUST.
WE ARE PROUD TO SERVE YOU THIS FOOD
ON A DAILY BASIS BECAUSE WE FEEL
IT MAKES A DIFFERENCE.*

S E R T S

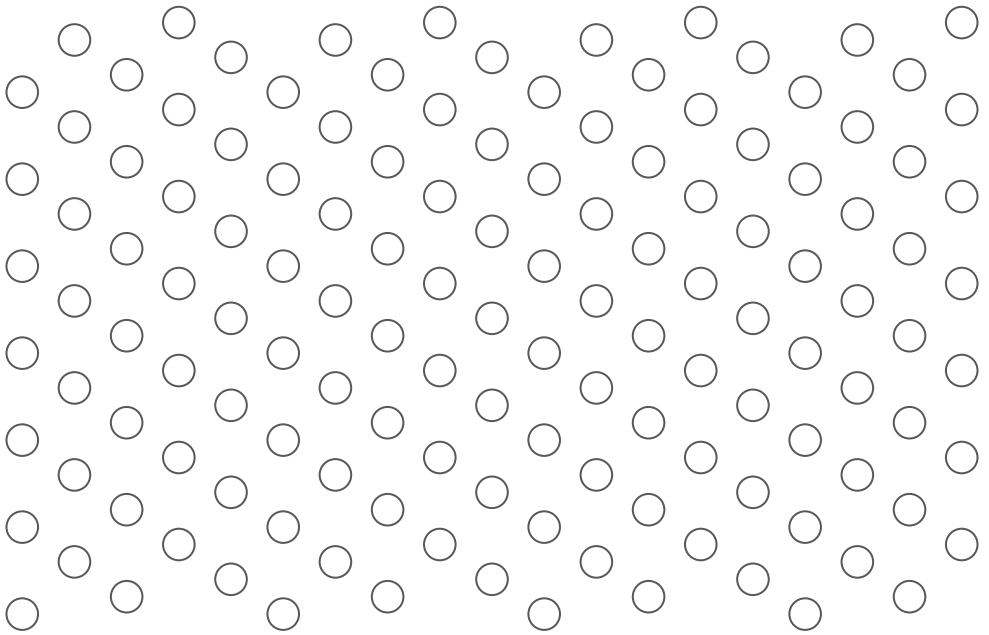


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CATERING MENU

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