

Bakery · Café · Catering



Huckleberry

OUR STORY

Huckleberry Bakery & Café, like the other restaurants in our group, is owned and operated by Santa Monica locals and natives, Josh Loeb and Zoe Nathan. They fell in love while working together at their nearby restaurant, Rustic Canyon, and discovered that they both shared a desire to open a local, artisan bakery and café where friends, family, and enthusiastic food lovers could come together and eat delicious food in a warm, casual atmosphere.

Everything served at Huckleberry is made on site, using the best quality ingredients, including organic flour and pantry staples, Valrhona chocolate and farmers' market produce.

Executive Chef & Partner Erin Eastland (also Chef & Partner at Milo & Olive and Milo SRO) keeps the savory menu full of options that are fresh from the farmers' market. Laurel Almerinda, Bakery Director of Operations, keeps the pastry cases at Huckleberry bursting at the seams with seasonal and fun sweet treats.

We're proud to offer the perfect catering solution for any type of event. We offer pick-up/drop-off catering for your office lunch, full-service catering for your next celebration and dinner buy-outs for up to 40 people.



Huckleberry



PICK-UP/DROP-OFF CATERING

We have packages for any group over 10 to make ordering for your office or picnic celebration easy! If you prefer to set your own menu, you can choose from our breakfast, lunch, dinner and dessert menus listed on the next pages.



CATERING MENU - BREAKFAST

RUSTIC CAKES *Serves 10-12* (10" Single Layer Cakes)

OLD FASHIONED COFFEE CAKE \$50
toasted walnut streusel, Fat Uncle Farms almond crumble

CORNMEAL CAKE \$50
blueberry • lemon

WHOLE WHEAT RASPBERRY BUTTER CAKE \$50
Pudwill Farms raspberries

CHOCOLATE BANANA WALNUT CAKE \$50
organic bananas, toasted walnuts, TCHO chocolate

MONKEY BREAD* \$50
Milo + Olive brioche, cinnamon, cream cheese glaze

GLUTEN-FREE LEMON PISTACHIO CAKE \$50
organic pistachios, lemon glaze

TEACAKES \$45
pumpkin • ginger • banana poppy
gluten-free: GF lemon poppy • GF dark chocolate • GF vanilla poundcake

PASTRY PLATTERS *Serves 8-10*

BREAKFAST PASTRIES \$55
10 assorted pieces

MINI BREAKFAST PASTRIES \$50
30 assorted pieces

MINI BRIOCHE DONUTS* \$45
30 assorted pieces
cinnamon sugar, glazes of the day

DONUT HOLES* \$35
30 assorted pieces
cinnamon sugar, glazes of the day

MINI SCONES \$45
30 assorted pieces
creme fraiche whipped cream & housemade jam

MINI BISCUITS \$45
30 assorted pieces
organic butter & Bill's Bees honey
*may include bacon unless vegetarian requested

AT HUCKLEBERRY, WE ARE COMMITTED
TO USING ONLY THE BEST INGREDIENTS
FROM OUR LOCAL, TRUSTWORTHY
GROWERS AND ARTISAN PRODUCERS

ENTREES *Serves 8-10*

BREAKFAST BURRITO PLATTER \$150
house tortilla chips, salsa roja, organic sour cream
add Niman Ranch bacon \$3 | sub egg whites \$2.50 (per burrito)

GREEN EGGS & BERKSHIRE HAM PLATTER* \$100
housemade english muffins, sunny side up eggs
basil walnut pesto, arugula

HOUSEMADE GRANOLA \$85
Straus Greek yogurt, Bill's Bees honey | add market fruit \$35

HUEVOS RANCHEROS PLATTER \$85
crispy corn tortillas, black bean puree, scrambled eggs
salsa roja, red onions, feta

FRITTATA \$60
organic Chino Valley eggs, seasonal vegetables & gruyère
add Niman Ranch nitrate-free ham \$8

GOAT CHEESE & GRUYÈRE QUICHE \$55
roasted farmers' market vegetables • substitute ham for vegetables, add \$5

SIDES *Serves 8-10*

ORGANIC CHINO VALLEY EGGS \$60
scrambled eggs, Clover cream, herbs
add cheddar cheese \$5
substitute egg whites \$10

BACON \$65
Niman Ranch nitrate-free

YUKON GOLD BREAKFAST POTATOES \$30

FARMERS' MARKET FRUIT PLATTER \$65
Pudwill Farms berries & seasonal fruit
add side of creme fraiche whipped cream \$8.5

HOUSEMADE ENGLISH MUFFINS* \$35
organic butter & housemade jam (10 pieces)

HOUSEMADE BUTTERMILK BISCUITS \$50
organic butter & Bill's Bees honey (10 pieces)

BEVERAGES *Serves 8-12*

CAFFE LUXE COFFEE TRAVELER \$40
regular | decaf
Clover half & half, non-fat milk, sugar, stevia

ORGANIC HOT TEA TRAVELER \$45
English breakfast • dragonwell green • chamomile lavender
Clover milks & Bill's Bees honey

FRESHLY SQUEEZED ORANGE JUICE \$55

UNSWEETENED ICED TEA \$25

FRESHLY SQUEEZED LEMONADE \$25

*May require a 2-3 day lead time. Ask about our availability!

CATERING MENU - LUNCH

FARMERS' MARKET SALADS

ADD ORGANIC PULLED CHICKEN +\$18 (small) / +\$35 (large)

HUCK CAESAR serves 8-10 / 18-20 \$70 / \$120

chopped kale, dried cranberry, toasted almond, parmesan
rustic country croutons, vegetarian caesar

SPICY CHOPPED SALAD serves 8-10 / 18-20 \$70 / \$120

romaine lettuce, spicy giardiniera, cucumber, avocado
feta, crispy Koda Farms garbanzos, honey red wine vinaigrette

SOBA NOODLES serves 8-10 / 18-20 \$50 / \$95

crunchy vegetables, toasted peanuts, herbs
sesame vinaigrette

SHAVED BRUSSELS SPROUTS serves 6-8 / 10-12 \$45 / \$80

winter citrus, dried cranberries, white wine vinaigrette

KALE, WALNUT & GOLDEN RAISIN serves 6-8 / 10-12 \$45 / \$80

pickled red onion, white wine vinaigrette

ROASTED CARROT & AVOCADO serves 8-10 / 18-20 \$45 / \$80

cumin, cilantro, lemon juice

ORGANIC QUINOA SALAD serves 8-10 / 18-20 \$45 / \$80

savoy cabbage, kale, golden raisins, toasted almonds
grain mustard vinaigrette

CHINESE CHOPPED SALAD serves 6-8 / 10-12 \$45 / \$80

savory & red cabbage slaw, carrots, radish, satsuma citrus
edamame, mint, cilantro, peanuts, peanut dressing

PENNE PASTA SALAD serves 6-8 / 10-12 \$40 / \$75

basil walnut pesto, cherry tomato, parmesan

SIMPLE SIDE SALAD serves 6-8 \$25

choice of arugula or mixed greens, white wine vinaigrette

SANDWICH OPTIONS*

Serves 10 • \$155 | Serves 15 • \$230 | Serves 20 • \$305

BERKSHIRE SHAVED HAM & GRUYERE*

arugula, butter, on Milo + Olive baguette

CHICKEN & KALE CAESAR WRAP

Mary's organic shredded chicken, chopped kale, dried cranberries
feta, vegetarian caesar, in a whole wheat wrap

ROASTED RED PEPPER & FRESH MOZZARELLA*

arugula, chimichurri, on a soft ciabatta

OVEN-ROASTED TURKEY & DOUBLE CREAM BRIE WRAP

tomato, arugula, grain mustard vinaigrette, in a whole wheat wrap

MARY'S ORGANIC FRIED CHICKEN & COLESLAW*

Huck hot sauce, Bill's Bees honey, aioli, on a brioche bun

WILD-CAUGHT TUNA SALAD WRAP

red onion, capers, parsley, lemon juice, white wine vinaigrette, arugula
cucumber, in a whole wheat wrap

ORGANIC CHINO VALLEY RANCH EGG SALAD*

housemade aioli, arugula, herbs, on a brioche bun

WAGYU ROAST BEEF*

spicy giardiniera, gruyere, housemade garlic aioli, on soft ciabatta

BOXED LUNCH* \$25

add chips +\$2.5

SANDWICHES

shaved Berkshire ham & gruyere • wild-caught tuna salad wrap
oven-roasted turkey & brie wrap • Mary's organic fried chicken sandwich
red pepper & mozzarella • Mary's organic chicken & kale caesar wrap
organic chino valley ranch egg salad • Wagyu roast beef & giardiniera

SALADS

mixed greens salad • arugula salad

COOKIE

whole wheat chocolate chip • vegan gluten-free peanut butter
whole wheat shortbread • gluten-free oatmeal walnut raisin
gluten-free macaroon

BEVERAGE

bottled soda • boxed water • topo chico sparkling water

WE FEATURE DELICIOUS BREAD
FROM OUR SISTER RESTAURANT,
MILO + OLIVE WHICH IS BAKED
FRESH DAILY.

*May require a 2-3 day lead time. Ask about our availability!

..... **CATERING MENU - DINNER**

ENTREE PLATTERS *Serves 8-10*

MARY'S ORGANIC HERB ROASTED CHICKEN* \$135
rosemary potatoes, arugula, honey red wine vinaigrette

ORGANIC TURKEY MEATBALLS \$75
slow cooked tomato sauce, ciabatta

CREEKSTONE FARMS BRAISED BRISKET* \$145
stewed carrots, onions & tomatoes, ciabatta

MARY'S ORGANIC LEMON BRAISED CHICKEN THIGHS \$135
organic quinoa & market vegetables

VEGAN CHILI \$75
*shredded cheddar, sour cream, green onions
add organic turkey \$15*

MARY'S ORGANIC FRIED CHICKEN* \$120
*spicy coleslaw
try it **Huck Hot Chicken** style, smothered in **Feelin' The Heat** spice! \$10*

ORGANIC QUINOA & SEASONAL VEGETABLES \$75
roasted broccoli, sun dried tomato, caramelized onion, chimichurri

SIDES *Serves 8-10*

FARMERS' MARKET FLATBREAD \$40
seasonal vegetable, garlic, onions, herbs

MASHED POTATOES \$60
Clover cream, organic butter

ROASTED CAULIFLOWER \$60
crispy capers, grain mustard vinaigrette, parmesan

CORNBREAD \$40
organic butter & Bill's Bees honey

ROASTED BROCCOLI \$60
lemon, garlic oil, chili flake

THREE CHEESE MAC & CHEESE \$75
parmesan, English cheddar, gruyere, breadcrumbs, thyme

ROSEMARY ROASTED POTATOES \$30
olive oil, sea salt

SMALL BITES *Serves 8-12*

BERKSHIRE HAM & GRUYERE SANDWICH BITES* \$45
dijon, Bill's Bees honey, mini baguette

HOT ORGANIC TURKEY MEATBALL SLIDERS* \$45
tomato sauce, parmesan, mini brioche bun

CHINO VALLEY RANCH EGG SALAD SLIDERS* \$40
aioli, herbs, mini brioche bun

HOT MARY'S ORGANIC FRIED CHICKEN SLIDERS* \$55
spicy coleslaw, pickle, hot sauce, aioli, mini brioche bun

ORGANIC ROASTED TURKEY & BRIE SLIDERS* \$45
sun dried tomato, aioli, mini brioche bun

RED PEPPER & MOZZARELLA SANDWICH BITES* \$40
*roasted marinated pepper, fresh mozzarella
chimichurri, mini baguette*

GOAT CHEESE & GRUYERE MINI QUICHE \$30
*roasted farmers' market vegetables
substitute ham for vegetables, add \$5*

FARMERS' MARKET CROSTATAS \$40
caramelized onions, roasted garlic, goat cheese, seasonal vegetables

AVOCADO MASH & CROSTINI* \$65
shaved radish, pickled red onions, toasted Milo + Olive baguette

FARMERS' MARKET CRUDITE \$65
vegetarian caesar dressing dip

ARTISAN CHEESE PLATTER*
- Small (serves 4-6) \$50
- Medium (serves 8-10) \$95
- Large (serves 12-15) \$150
*organic fruit, candied walnuts, Milo + Olive specialty breads
(sesame baguette, and cinnamon date walnut bread depending on
availability)
add Felino salami \$2 per person*

KID'S CORNER *Serves 8-12*

MARY'S ORGANIC CHICKEN FINGERS \$65
organic ketchup

ORGANIC TURKEY MEATBALL SLIDERS* \$45
tomato sauce, parmesan, brioche bun

THREE CHEESE MAC & CHEESE* \$75
English cheddar, parmesan, gruyere

KID'S SANDWICH PLATTER* \$55
*6 sandwiches, cut in 1/2
organic turkey & cheddar • Niman Ranch ham & cheddar*

KID'S VEGGIE CRUDITE \$45
vegetarian caesar dressing dip

*May require a 2-3 day lead time. Ask about our availability!

CATERING MENU - DESSERT

BIRTHDAY & PARTY CAKES *Serves 10-12* (9" Three Layer Cakes)

TRADITIONAL FROSTED LAYER CAKES \$75
(fully frosted, like traditional layer cakes)
cake layer flavors | vanilla • chocolate
frosting flavors | vanilla buttercream • dark chocolate buttercream
add rainbow sprinkles \$3
make gluten-free \$5

CREAM CHEESE FROSTED NAKED LAYER CAKES \$75
(frosted "naked-style," with peekaboos of the cake layers through the frosting)
cake layer flavors | lemon • carrot
make gluten-free \$5

TOASTED COCONUT LAYER CAKE \$65
coconut layers, whipped coconut cream, toasted organic coconut

BOSTON CREAM LAYER CAKE \$65
vanilla layers, Bavarian cream, chocolate ganache, cocoa nibs

SPRINKLE GLAZED DONUT CAKE* \$70
17 tiered organic Milo + Olive brioche donuts
vanilla • chocolate

RUSTIC DESSERT CAKES *Serves 10-12* (10" Single Layer Cakes)

FLOURLESS CHOCOLATE WALNUT TORTE \$55
dark chocolate ganache, candied walnuts
add creme fraiche whipped cream \$8.5

GLUTEN-FREE CHOCOLATE HAZELNUT CAKE \$60
dark chocolate ganache, candied hazelnuts

OLIVE OIL CAKE \$50
chocolate olive oil glaze, cocoa nibs
add creme fraiche whipped cream \$8

CHEESECAKE \$70
yogurt glaze, gingerbread crust

GLUTEN-FREE CITRUS CHEESECAKE \$70
lemon poppy crust, candied lemon

PIES & TARTS *Serves 10-12*

DOUBLE-CRUST PIE (includes Pyrex) \$75
seasonal farmers' market fruit
add creme fraiche whipped cream \$8.5

CARAMEL CREAM PIE \$50
seasonal farmers' market fruit • banana • toasted coconut

BERRIES & CREAM KOUIGN AMANN TART \$65
fresh farmers' market berries, vanilla custard, crispy kouign amann shell

MARKET FRUIT CROSTATA \$65
seasonal farmers' market offering

LEMON MERINGUE TART \$45
lemon custard, torched meringue, candied lemon

SPOON DESSERTS *Serves 8-10*

BRIOCHE BREAD PUDDING \$75
vanilla bean custard, TCHO chocolate chunks, Milo + Olive brioche
caramel sauce, bananas

LEMON POSSET \$50
organic lemon custard, candied lemon

VEGAN GLUTEN-FREE MIXED BERRY CRISP \$80
farmer's market berries, walnut-oat crumble

CHOCOLATE TRUFFLE PUDDING \$65
organic TCHO chocolate, whipped cream, cocoa nibs

RASPBERRY TRIFLE \$65
Milo + Olive brioche, vanilla custard, farmers' market raspberries
whipped cream

MARKET FRUIT COBBLER \$80
seasonal farmers' market offering, buttermilk biscuit topping
add side of creme fraiche whipped cream \$8.5

DESSERT PLATTERS *Serves 8-10*

ASSORTED COOKIES \$25
box of 10

MINI COOKIE PLATTER \$25
30 pieces

MINI CUPCAKES \$45
box of 16
triple chocolate • vanilla

ASSORTED MINI DESSERT PLATTER \$45
30 pieces
salted caramel, lemon bar, chocolate cupcake, other favorites

A LA CARTE MINI DESSERTS
12 piece minimum
salted caramel • lemon bar \$15
fruit tart • cream puffs • fruit shortcake • chocolate cupcake \$30

WE ARE PROUD TO SERVE YOU THIS FOOD
ON A DAILY BASIS BECAUSE WE FEEL
IT MAKES A DIFFERENCE.

*May require a 2-3 day lead time. Ask about our availability!

FULL-SERVICE CATERING

If you're planning a wedding, baby shower, or birthday extravaganza and are seeking a full-service catering experience, menu prices start at \$75 per person, with a \$5,000 minimum. Please see sample menu below.



..... FULL-SERVICE *SAMPLE* MENU

PASSED APPETIZERS

NIMAN RANCH BACON-WRAPPED DATES
medjool dates, aged balsamic, parsley

MINI FARMERS' MARKET CROSTATAS
caramelized onions, roasted garlic, goat cheese, seasonal vegetables

ORGANIC TURKEY MEATBALLS
slow-cooked, housemade tomato sauce, parmesan crisps

MINI GOAT CHEESE & GRUYERE QUICHE
roasted seasonal vegetables

FARMERS' MARKET SALADS

KALE, WALNUT & GOLDEN RAISIN
pickled red onion, white wine vinaigrette

CUMIN ROASTED CARROT & AVOCADO
cilantro, lemon juice

ORGANIC SEASONAL QUINOA SALAD
snap peas, english peas, cherry tomato, radish, feta,
honey red wine vinaigrette

SIDES

YUKON GOLD POTATO SALAD
white wine vinaigrette, herbs

ROASTED MARKET VEGETABLE
lemon fleur de sel

ENTREES

CREEKSTONE FARMS BRAISED BRISKET
stewed carrots, onions & tomatoes, ciabatta

MARY'S ORGANIC LEMON BRAISED CHICKEN THIGHS
organic quinoa & market vegetables

THREE CHEESE MAC & CHEESE
parmesan, English cheddar, gruyere, breadcrumbs, thyme

RUSTIC DESSERT CAKES & SWEET BITES

FLOURLESS CHOCOLATE WALNUT TORTE
dark chocolate ganache, candied walnuts

GLUTEN-FREE CITRUS CHEESECAKE
lemon poppy crust, candied citrus

MINI DESSERTS
salted caramel bars • lemon bars • fruit tarts • cream puffs •
strawberry shortcakes • chocolate cupcakes

LET OUR TEAM COME TO YOU AND
MAKE YOUR CELEBRATION DELICIOUS
AND MEMORABLE!

FULL BUY-OUTS

Have you ever dreamed of taking over our bakery & cafe for a night? We offer full buy-outs in the evening! We'll work with you to create a unique menu that features your Huck favorites and is rooted in seasonality. We can host up to 40 people for a \$7,000 minimum, with a menu that includes passed appetizers and a dinner buffet with a seasonal farmers' market salad, 2 entrées, 2 sides and dessert.



Bakery • Café • Catering

Huckleberry

..... CONTACT US

For catering and buy-out inquiries, e-mail
catering@huckleberrycafe.com or call 310.451.2311,
and a member of our team can assist you!

Catering orders can be placed during normal
business hours everyday. Please be mindful that some orders may
require a 2-3 day advanced notice to ensure that our kitchen and
bakery have plenty of time to prepare for your items. Regardless,
give us a call to talk through your next order or event!

www.HuckleberryCafe.com

1014 Wilshire Blvd, Santa Monica CA 90401

Open Every Day 8:00am - 5:00pm

