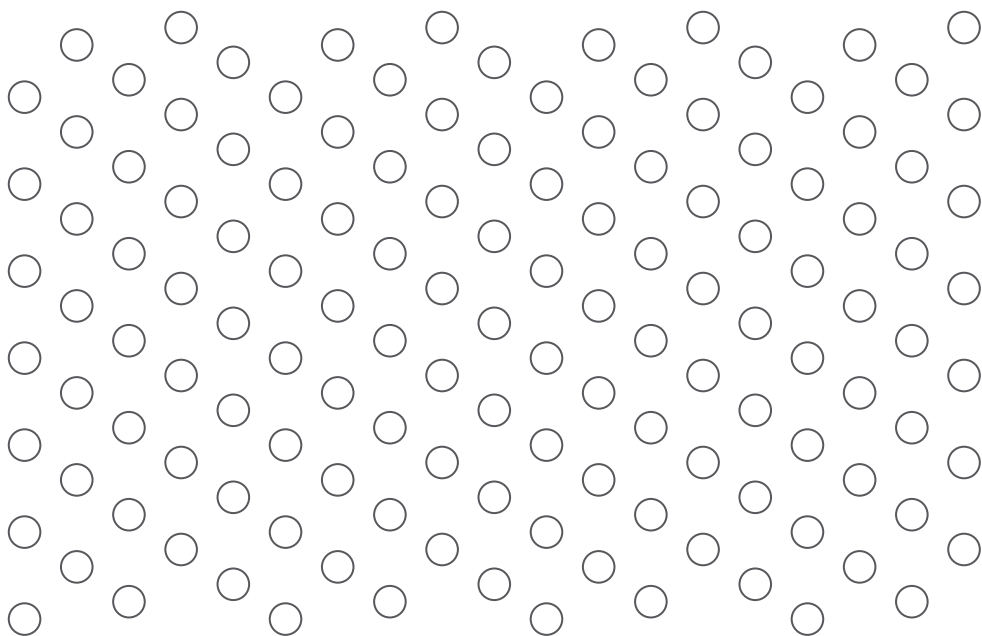


Bakery · Café · Catering



Huckleberry

CATERING MENU



RUSTIC BREAKFAST 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 **\$50**
RASPBERRY BUTTER CAKE
Pudwill Farms raspberries

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

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

TEACAKES **\$45**
banana poppy • carrot

GLUTEN-FREE TEACAKES **\$45**
GF lemon poppy • GF chocolate
GF vanilla poundcake

BREAKFAST ENTREES SERVES 8-10

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



\$150

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 farmers' market vegetables, gruyère
add Berkshire ham **\$8**

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

*Catering orders can be placed by calling (310) 451-2311 or emailing catering@huckleberrycafe.com
Some orders may require a 2-3 day lead time. Please inquire about availabilities.

BREAKFAST SIDES SERVES 8-10

ORGANIC CHINO VALLEY EGGS scrambled eggs, Clover cream, herbs add aged cheddar \$5 sub egg whites \$10	\$60
NIMAN RANCH NITRATE-FREE BACON	\$65
YUKON GOLD BREAKFAST POTATOES	\$30
FARMERS' MARKET FRUIT PLATTER Pudwill Farms berries and seasonal fruit add side of creme fraiche whipped cream \$8.5	\$65
HOUSEMADE BUTTERMILK BISCUITS <i>10 pieces</i> organic butter & Bill's Bees honey	\$50

BREAKFAST PASTRY PLATTERS SERVES 8-10

BREAKFAST PASTRIES <i>10 assorted pieces</i>	\$55	MINI SCONES <i>30 assorted pieces</i> creme fraiche whipped cream & housemade jam	\$45
MINI BREAKFAST PASTRIES <i>30 assorted pieces</i>	\$50	MINI BISCUITS* <i>30 assorted pieces</i> organic butter & Bill's Bees honey <i>*may include bacon unless vegetarian requested</i>	\$45

BREAKFAST BEVERAGES SERVES 8-12

CAFFE LUXE COFFEE TRAVELER regular decaf Clover half & half, non-fat milk, sugar, stevia	\$40	UNSWEETENED ICED TEA	\$25
ORGANIC HOT TEA TRAVELER English breakfast, dragonwell green chamomile lavender, Clover milks, Bill's Bees honey	\$45	FRESH-SQUEEZED ORANGE JUICE	\$55
		FRESH-SQUEEZED LEMONADE	\$25



FARMERS' MARKET SALADS

ADD ORGANIC CHICKEN TO ANY SALAD

\$18 / \$35

HUCK CAESAR *serves 8-10 / 18-20*

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

\$70 / \$120

SOBA NOODLES *serves 8-10 / 16-20*

crunchy vegetables, toasted peanuts, herbs, sesame vinaigrette

\$50 / \$95

KALE, WALNUT & GOLDEN RAISIN *serves 6-8 / 10-12*

pickled red onion, white wine vinaigrette

\$45 / \$80

ROASTED CARROT & AVOCADO SALAD *serves 8-10 / 16-18*

cumin, cilantro, lemon

\$45 / \$80

SEASONAL ORGANIC QUINOA SALAD *serves 8-10 / 16-20*

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

\$45 / \$80

ROASTED BEET AND STONE FRUIT SALAD *serves 6-8 / 10-12*

feta, herbs, white wine vinaigrette

\$40 / \$75

SIMPLE SIDE SALAD *serves 6-8*

choice of arugula or mixed greens, white wine vinaigrette

\$25

*AT HUCKLEBERRY, WE'RE COMMITTED TO USING ONLY
THE BEST INGREDIENTS FROM OUR LOCAL,
TRUSTWORTHY GROWERS AND ARTISAN PRODUCERS.*

Catering orders can be placed by calling (310) 451-2311 or emailing catering@huckleberrycafe.com

**Some orders may require a 2-3 day lead time. Please inquire about availabilities.*

SANDWICH OPTIONS

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

SHAVED BERKSHIRE HAM & GRUYÈRE*

arugula, butter, on Milo + Olive baguette



OVEN-ROASTED TURKEY & DOUBLE CREAM BRIE

arugula, on Milo + Olive baguette, pick from aioli or dijon mustard

CHICKEN & KALE CAESAR WRAP

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

MARY'S ORGANIC FRIED CHICKEN & COLESLAW*

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

VEGAN WRAP

roasted red peppers, avocado, cucumber, carrot, spinach, aged balsamic, in a whole wheat wrap

ORGANIC CHINO VALLEY RANCH EGG SALAD*

aioli, arugula, herbs, on a brioche bun

BOXED LUNCH \$25 PER PERSON

add chips **\$2.5** per person

SANDWICH

Berkshire ham & gruyere • oven-roasted turkey & double cream brie

• Mary's organic chicken & kale caesar wrap • Mary's organic fried chicken & coleslaw
• vegan wrap • organic Chino Valley Ranch egg salad

SALAD

mixed greens salad • arugula salad

COOKIE

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

BEVERAGE

bottled soda • boxed water • Topo Chico sparkling water

ENTREE PLATTERS SERVES 8-10

MARY'S ORGANIC HERB ROASTED CHICKEN* rosemary potatoes, arugula, honey red wine vinaigrette	\$135
ORGANIC TURKEY MEATBALLS slow cooked tomato sauce, ciabatta	\$75
CREEKSTONE FARMS BRAISED BRISKET* stewed carrots, onions & tomatoes, ciabatta	\$145
MARY'S ORGANIC LEMON BRAISED CHICKEN THIGHS organic quinoa with market vegetables	\$135
VEGAN CHILI* shredded cheddar, sour cream, green onions add organic turkey \$15	\$75
MARY'S ORGANIC FRIED CHICKEN* spicy coleslaw try it Huck Hot Chicken style, smothered in Feelin' The Heat spice! \$10	\$120
ORGANIC QUINOA & SEASONAL MARKET VEGETABLES roasted broccoli, sun dried tomato, caramelized onion, chimichurri	\$75



*OUR PRODUCTS ARE ALMOST EXCLUSIVELY
ORGANIC AND GMO-FREE.*

Catering orders can be placed by calling (310) 451-2311 or emailing catering@huckleberrycafe.com

**Some orders may require a 2-3 day lead time. Please inquire about availabilities.*

SMALL BITES *SERVES 8-12*

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

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

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

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

ORGANIC ROASTED TURKEY & DOUBLE CREAM BRIE SANDWICH BITES* **\$45**
arugula, mini baguette,
pick from aioli or dijon mustard

GOAT CHEESE & GRUYÈRE 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

FARMERS' MARKET CRUDITE **\$65**
vegetarian caesar dressing dip

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

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

SIDES *SERVES 8-10*

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

MASHED POTATOES* **\$60**
Clover cream, organic butter

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

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

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

ROSEMARY ROASTED POTATOES **\$30**
olive oil, sea salt

KIDS' CORNER *SERVES 8-12*

MARY'S ORGANIC CHICKEN FINGERS
organic ketchup

\$65

ORGANIC TURKEY MEATBALL SLIDERS*
tomato sauce, parmesan, brioche bun

\$45

THREE CHEESE MAC & CHEESE*
English cheddar, parmesan, gruyère

\$75

KIDS' SANDWICH PLATTER*
6 sandwiches, cut in 1/2
organic turkey & cheddar • Berkshire ham & cheddar

\$55

KID'S VEGGIE CRUDITE
vegetarian caesar dressing dip

\$45



*WE'RE PROUD TO SERVE YOU AND YOUR FAMILIES
THIS FOOD ON A DAILY BASIS, BECAUSE WE FEEL IT
MAKES A DIFFERENCE.*

Catering orders can be placed by calling (310) 451-2311 or emailing catering@huckleberrycafe.com

**Some orders may require a 2-3 day lead time. Please inquire about availabilities.*

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 | organic vanilla buttercream • organic 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 cake layers, whipped coconut cream, toasted organic coconut

BOSTON CREAM LAYER CAKE

\$65

vanilla layers, Bavarian cream, chocolate ganache, cocoa nibs



PIES & TARTS SERVES 10-12

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



\$75

FRUIT CROSTATA
seasonal farmers' market fruit
add creme fraiche whipped cream **\$8.5**

\$65

CARAMEL CREAM PIE
farmers' market fruit • banana • toasted coconut

\$50

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

\$65

LEMON MERINGUE TART
lemon custard, torched meringue, candied lemon

\$45

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**

OLIVE OIL CAKE **\$50**
chocolate olive oil glaze, cocoa nibs
add creme fraiche whipped cream **\$8.5**

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

Catering orders can be placed by calling (310) 451-2311 or emailing catering@huckleberrycafe.com

**Some orders may require a 2-3 day lead time. Please inquire about availabilities.*

SPOON DESSERTS SERVES 8-10

BRIOCHE BREAD PUDDING vanilla bean custard, TCHO chocolate chunks, Milo + Olive brioche caramel sauce, bananas	\$75
VEGAN GLUTEN-FREE MIXED BERRY CRISP farmers' market berries, walnut-oat crumble	\$80
FRUIT COBBLER seasonal farmers' market fruit, buttermilk biscuit topping add creme fraiche whipped cream \$8.5	\$80

DESSERT PLATTERS

ASSORTED COOKIES <i>box of 10</i>	\$25
MINI COOKIE PLATTER <i>30 pieces</i>	\$25
CUPCAKES <i>box of 4, chocolate & vanilla combinations available</i> chocolate with chocolate frosting • chocolate with vanilla frosting • vanilla with chocolate frosting • vanilla with vanilla frosting	\$22
MINI CUPCAKES <i>box of 16</i> triple chocolate • vanilla sprinkles	\$45
A LA CARTE MINI DESSERTS <i>12 piece minimum</i> fruit tart • cream puffs • fruit shortcake • chocolate cupcake	\$30

A 3% charge is added by the restaurant to all check to help offer fully covered health care to all employees. Please let us know if you have any questions. Thank you for supporting a healthier staff.

Huckleberry



1014 Wilshire Blvd.
Santa Monica, CA 90401
(310) 451-2311 | catering@huckleberrycafe.com
www.huckleberrycafe.com

FOLLOW US ON INSTAGRAM @HUCKCAFE