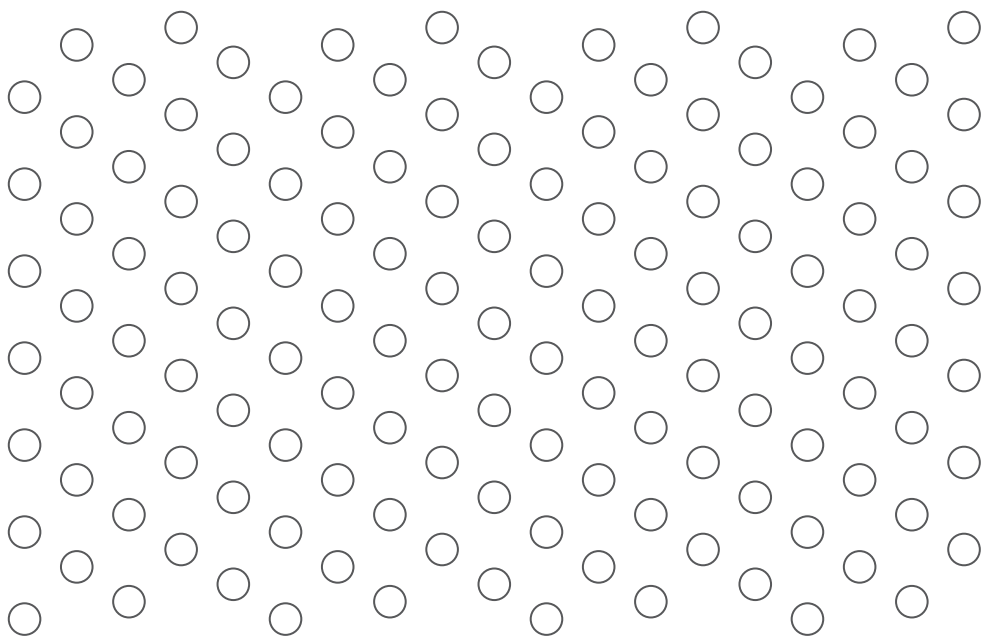


Bakery · Café · Catering



Huckleberry

CATERING MENU



RUSTIC BREAKFAST CAKES SERVES 10-12

10" SINGLE LAYER CAKES

OLD FASHIONED COFFEE CAKE **\$50**

coffee hazelnut streusel, whole wheat almond crumble

BLUEBERRY CORNMEAL CAKE **\$50**

our signature buttery organic cornmeal breakfast pastry

TEACAKES **\$45**

pumpkin, whole wheat banana

GLUTEN-FREE TEACAKES **\$45**

GF lemon poppy • GF chocolate
GF vanilla poundcake • GF carrot apple

BREAKFAST 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

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**

a roasted farmers' market vegetable and caramelized onions

• substitute ham for veg, add **\$5**

OUR PRODUCTS ARE ALMOST EXCLUSIVELY
ORGANIC AND GMO-FREE.

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

NIMAN RANCH NITRATE-FREE BACON

YUKON GOLD BREAKFAST POTATOES

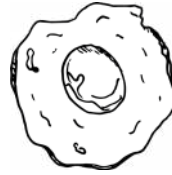
FARMERS' MARKET FRUIT PLATTER

market berries and seasonal fruit

• add side of creme fraiche whipped cream **\$8.5**

HOUSEMADE BUTTERMILK BISCUITS 10 pieces

organic butter & Bill's Bees honey



\$60

\$65

\$30

\$65

\$50

BREAKFAST PASTRY PLATTERS SERVES 8-10

BREAKFAST PASTRIES

10 assorted pieces

\$55

MINI BREAKFAST PASTRIES

32 assorted pieces

\$50

BREAKFAST BEVERAGES SERVES 8-12

CAFFE LUXE COFFEE TRAVELER

regular | decaf

Clover half & half, non-fat milk,

sugar, stevia

\$40

UNSWEETENED ICED TEA

\$25

FRESH-SQUEEZED ORANGE JUICE

\$55

FRESH-SQUEEZED LEMONADE

\$25

ORGANIC HOT TEA TRAVELER

English breakfast, dragonwell green

chamomile lavender,

Clover milks, Bill's Bees honey

\$45



FARMERS' MARKET SALADS

ADD ORGANIC CHICKEN TO ANY SALAD

\$18 / \$35

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

\$70 / \$120

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

MARKET FALL SALAD *serves 8-10 / 16-20*

\$80 / \$130

Garden OF lettuces, Niman Ranch bacon, roasted butternut squash, market apples, pomegranate, pepitas, white balsamic vinaigrette

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

\$50 / \$95

crunchy vegetables, toasted peanuts, herbs, sesame vinaigrette

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

\$45 / \$80

pickled red onion, white wine vinaigrette

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

\$45 / \$80

cumin, cilantro, lemon

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

\$45 / \$80

butternut squash, radicchio, asian pear, walnuts, herbs, white balsamic

ROASTED BEET & APPLE SALAD *serves 6-8 / 10-12*

\$40 / \$75

feta, herbs, white wine vinaigrette

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

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

WAGYU ROAST BEEF AND CHEDDAR*

house giardiniera, 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 • wagyu roast beef and cheddar
• vegan wrap • organic Chino Valley Ranch egg salad

SALAD

mixed greens salad • arugula salad



COOKIE

chocolate chunk • whole wheat shortbread • gluten-free cookie of the day

BEVERAGE

bottled soda • boxed water • Topo Chico sparkling water

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

KIDS' ORGANIC LUNCH BOXES

PERFECT FOR VIRTUAL SCHOOL LUNCH BREAKS!

\$13.50

PEANUT BUTTER & JELLY ON PAN DE MEI

with market berries, carrot sticks, mini chocolate chip cookies, small box water

1/2 ORGANIC ROASTED TURKEY & CHEDDAR ON COUNTRY BREAD

with apple slices, carrot sticks, mini shortbread cookies, small box water

PESTO PASTA SALAD

with market berries, carrot sticks, mini chocolate cupcake, small box water

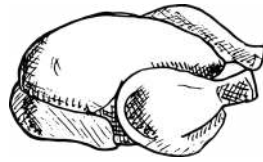
**PLEASE PLACE KIDS LUNCH BOX ORDERS BY 3 P.M. FOR NEXT DAY PICK-UP*

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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 <i>Huck Hot Chicken</i> style, smothered in <i>Feelin' The Heat</i> spice! \$10	\$120
MARY'S ORGANIC HOT CHICKEN FINGERS side of house pickles, smothered in <i>Feelin' The Heat</i> spice!	\$90
MARY'S ORGANIC CHICKEN POT PIE (SERVES 8) braised organic chicken, market vegetables, flaky crust	\$85
ORGANIC QUINOA & SEASONAL MARKET VEGETABLES butternut squash, kale, caramelized onion, chimichurri	\$75



SIDES SERVES 8-10

FARMERS' MARKET FLATBREAD seasonal vegetable, onions, herbs	\$40	ROASTED BROCCOLI* lemon, garlic oil, chili flake	\$60
SMASHED POTATOES Clover cream, organic butter	\$60	THREE CHEESE MAC & CHEESE parmesan, English cheddar, gruyère breadcrumbs, thyme	\$75
CORNBREAD organic butter & Bill's Bees honey	\$40	ROSEMARY ROASTED POTATOES olive oil, sea salt	\$30

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

SMALL BITES SERVES 8-12

**SHAVED BERKSHIRE HAM
& GRUYERE SANDWICH BITES*** **\$45**
choice of aioli or dijon mustard, baguette

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

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

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

**ORGANIC ROASTED TURKEY &
DOUBLE CREAM BRIE
SANDWICH BITES*** **\$45**
choice of aioli or dijon mustard, baguette

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

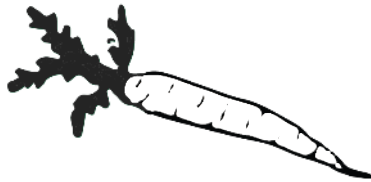
FARMERS' MARKET CRUDITE **\$65**
vegetarian caesar dressing dip

AVOCADO MASH & CROSTINI* **\$65**
pomegranate, pumpkin seeds

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**

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



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SPOON DESSERTS *SERVES 8-10*

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

BIRTHDAY & PARTY CAKES *SERVES 10-12* *9" THREE LAYER CAKES*

TRADITIONAL LAYER CAKES	\$75
vanilla layers • chocolate layers	
organic vanilla buttercream • organic dark chocolate buttercream	
• add rainbow sprinkles \$3	
NAKED LAYER CAKES	\$75
forsted between layers & on top	
lemon cream cheese • gluten-free carrot cream cheese	
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

COCONUT CARAMEL CREAM PIE

vanilla custard, organic toasted coconut, whipped cream, caramel swirl

\$50

CHOCOLATE CREAM PIE

chocolate custard, creme fraiche whipped cream, cocoa nibs

\$50

BERRIES & CREAM KOUIGN AMANN TART

fresh farmers' market berries, vanilla custard, crispy kouign amann shell

\$65

LEMON MERINGUE PIE

lemon custard, torched meringue

\$50

DESSERT PLATTERS

ASSORTED COOKIES

box of 12

chocolate chunk, whole wheat shortbread, gluten-free cookie of the day

\$32

CUPCAKES

box of 4

- chocolate with chocolate frosting and natural rainbow sprinkles
- chocolate with vanilla frosting and valrhona cocoa nibs
- vanilla with vanilla frosting and natural rainbow sprinkles
- vanilla with chocolate frosting and valrhona cocoa nibs

\$22

MINI DESSERT PLATTER

32 pieces

kouign amann fruit tart, chocolate cupcake, lemon bar, salted caramel bar

\$45

A LA CARTE MINI DESSERTS

12 piece minimum

kouign amann fruit tart **\$24**

chocolate cupcake **\$35**

lemon bar **\$12**

salted caramel bar **\$12**

HUCK CARE PACKAGES

GIVE SOMEONE YOU LOVE A GIFT BAG OF OUR GOODIES!

FOR THE BAKER & COOK

\$55

Jarred Cookie Mix, Jarred Pancake or Muffin Mix, Tcho 66% Organic Fair Trade Chocolate Baking Feves, Bill's Bees Honey, Huck's Housemade Sweetened Toasted Coconut, Central Milling Yecora Roja Whole Wheat Flour & Fat Uncle Farms Almond Meal, all packaged in our burlap Huckleberry tote

- add Huckleberry Cookbook \$30
- add Artisan Apron \$55

HUCK HEALS

\$75

1 Quart of Seasonal Soup, Surya Ayurvedic Bread, Caffe Luxxe Herbal Tea, Bill's Bees Honey, Organic Cinnamon Sticks, a Lemon & a "Be Well" Shortbread Cookie, all packaged in our burlap Huckleberry tote

HUCK CLASSIC

\$120

Huckleberry Cookbook, Huckleberry Organic Cotton T-Shirt, Jarred Cookie Mix, Jarred Pancake Mix, bag of Huck's Housemade Granola & bag of Caffe Luxxe RC Family Blend Coffee Beans, all packaged in our burlap Huckleberry tote

HUCTIVITIES

DIY KITS, TAKE & BAKE AND DRY MIXES FOR FUN, AT-HOME BAKING ACTIVITIES!

HALLOWEEN COOKIE DECORATING KIT

1 Kit **\$15**

10 Kits **\$125**

4 whole wheat skull shortbread cookies, organic vanilla glaze, organic candy corn, all-natural orange sprinkles, all-natural multi-colored fall leaves, Valrhona chocolate pearls

HALLOWEEN CUPCAKE DECORATING KIT

1 Kit **\$25**

10 Kits **\$225**

1 chocolate, 1 vanilla & 2 pumpkin cupcakes, 1 organic vanilla & 1 chocolate frosting in piping bags with star tips, organic candy corn, all-natural orange sprinkles, all-natural multi-colored fall leaves, Valrhona chocolate crunchies

HAUNTED HOUSE KIT

\$55

includes chocolate wafer cookie walls & roof, piping bag of organic cocoa royal icing, chocolate "dirt," sweetened toasted coconut "thatch," Sweet Rose Creamery marshmallows, organic gummy worms, organic swirl hard candies, organic candy corn, all-natural orange sprinkles, all-natural orange fall leaves, Valrhona white chocolate "stones" and a cardboard base

SOURDOUGH BREAD KIT

\$30

our signature starter, feed, dry ingredients and detailed instructions to make your very own boule!

MORE HUCKTIVITIES

TAKE & BAKE INDIVIDUAL ORGANIC CHICKEN POT PIE <i>one 4" crostata</i> braised organic chicken, market vegetables, flakey crust	\$12
TAKE & BAKE COFFEE CAKE <i>one 10" cake</i>	\$50
TAKE & BAKE BISCUITS OR SCONES <i>makes 4</i> savory biscuits cinnamon roll scones, vanilla glaze	\$20
TAKE & BAKE MUFFINS OF THE DAY <i>makes 4</i> muffin pan required	\$18
TAKE & BAKE DOUBLE CRUST PIE <i>one 9" pie</i> seasonal fruit, buttery flaky dough in a pyrex baking dish	\$65
TAKE & BAKE FLOURLESS CHOCOLATE BROWNIE <i>one 9x10" foil pan</i>	\$45
TAKE & BAKE COOKIES <i>makes 9</i> chocolate chunk gluten-free cookie of the day	\$25
PANCAKE MIX <i>makes 12 makes 20</i> dad's pancakes multigrain pancakes	\$8
BRAN MUFFIN MIX <i>makes 19</i>	\$8
PUMPKIN BREAD MIX <i>one 5x9" loaf</i>	\$10
GLUTEN-FREE OATMEAL RAISIN COOKIE MIX <i>makes 36</i>	\$12
WHOLE WHEAT CHOCOLATE CHIP COOKIE MIX <i>makes 24</i>	\$14
GLUTEN-FREE BROWNIE MIX <i>makes nine 2 1/2" squares</i>	\$15
CHAI LATTE BASE <i>makes four 8oz mugs</i> organic mountain rose spices brewed with Art of Tea black tea, just add milk of your choice	\$12

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Santa Monica, CA 90401

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www.huckleberrycafe.com

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