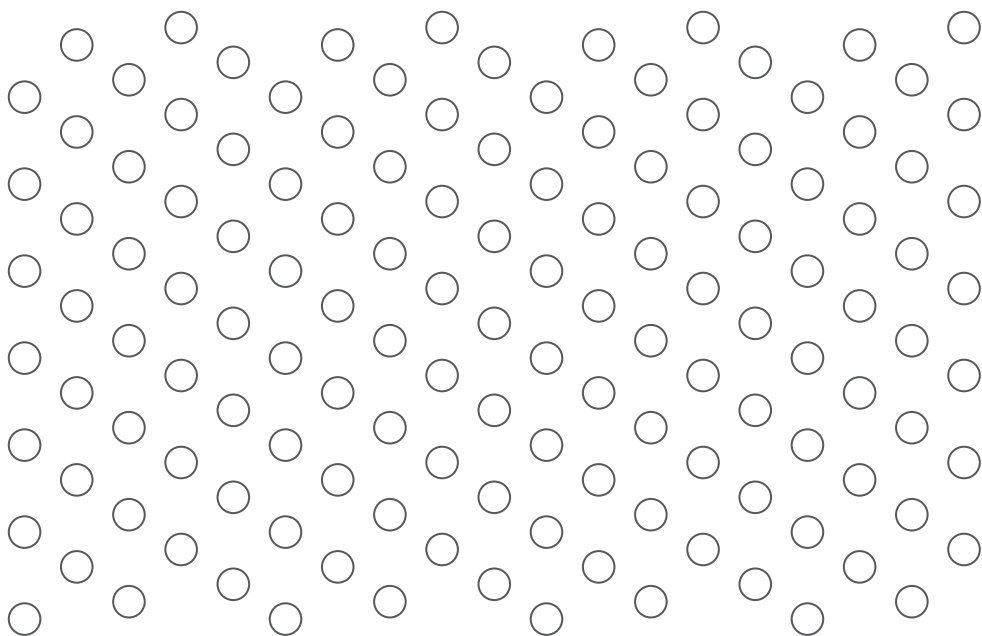


Bakery • Café • Catering



Huckleberry

CATERING MENU



RUSTIC BREAKFAST CAKES SERVES 10-12

10" SINGLE LAYER CAKES

COFFEE COFFEE CAKE \$50	TEACAKES \$45
coffee hazelnut streusel, whole wheat almond crumble, coffee glaze	gingerbread, pumpkin
BLUEBERRY CORNMEAL CAKE \$50	GLUTEN-FREE TEACAKES \$45
our signature buttery organic cornmeal breakfast pastry	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**

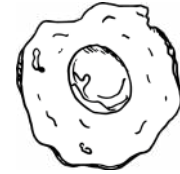
OUR PRODUCTS ARE ALMOST EXCLUSIVELY
ORGANIC AND GMO-FREE.

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BREAKFAST SIDES SERVES 8-10

ORGANIC CHINO VALLEY EGGS **\$60**

scrambled eggs, Clover cream, herbs
• add aged cheddar **\$5** • sub egg whites **\$10**



NIMAN RANCH NITRATE-FREE BACON **\$65**

YUKON GOLD BREAKFAST POTATOES **\$30**

FARMERS' MARKET FRUIT PLATTER **\$65**

market berries and seasonal fruit
• add side of creme fraiche whipped cream **\$8.5**

HOUSEMADE BUTTERMILK BISCUITS 10 pieces **\$50**

organic butter & Bill's Bees honey

BREAKFAST PASTRY PLATTERS SERVES 8-10

BREAKFAST PASTRIES **\$55**

10 assorted pieces

MINI BREAKFAST PASTRIES **\$50**

32 assorted pieces

BREAKFAST BEVERAGES SERVES 8-12

CAFFE LUXXE COFFEE TRAVELER **\$40** UNSWEETENED ICED TEA **\$25**

regular | decaf
Clover half & half, non-fat milk,
sugar, stevia

FRESH-SQUEEZED ORANGE JUICE **\$55**

FRESH-SQUEEZED LEMONADE **\$25**

ORGANIC HOT TEA TRAVELER **\$45**

English breakfast, dragonwell green
chamomile lavender,
Clover milks, Bill's Bees honey



A 4% 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.

FARMERS' MARKET SALADS

ADD ORGANIC CHICKEN TO ANY SALAD

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 **\$65**
organic ketchup

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

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

KIDS' SANDWICH PLATTER* **\$55**
6 sandwiches, cut in 1/2
organic turkey & cheddar • Berkshire ham & cheddar

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

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

ORGANIC TURKEY MEATBALLS
slow cooked tomato sauce, ciabatta

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

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

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

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

MARY'S ORGANIC HOT CHICKEN FINGERS
side of house pickles, smothered in *Feelin' The Heat* spice!

MARY'S ORGANIC CHICKEN POT PIE (SERVES 8)
braised organic chicken, market vegetables, flaky crust

ORGANIC QUINOA & SEASONAL MARKET VEGETABLES
butternut squash, kale, caramelized onion, chimichurri



\$135

\$75

\$145

\$135

\$75

\$120

\$90

\$85

\$75

SIDES SERVES 8-10

FARMERS' MARKET FLATBREAD
seasonal vegetable, onions, herbs

SMASHED POTATOES
Clover cream, organic butter

CORNBREAD
organic butter & Bill's Bees honey

ROASTED BROCCOLI*
lemon, garlic oil, chili flake

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

ROSEMARY ROASTED POTATOES
olive oil, sea salt

\$60

\$75

\$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

vanilla bean custard, toasted croissants, TCHO chocolate chunks, caramel sauce

\$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

BIRTHDAY & PARTY CAKES SERVES 10-12

9" THREE LAYER CAKES

TRADITIONAL LAYER CAKES

vanilla layers • chocolate layers

organic vanilla buttercream • organic dark chocolate buttercream

• add rainbow sprinkles **\$3**

\$75

NAKED LAYER CAKES

forsted between layers & on top

lemon cream cheese • gluten-free carrot cream cheese

\$75

TOASTED COCONUT LAYER CAKE

coconut cake layers, whipped coconut cream, toasted organic coconut

\$65

BOSTON CREAM LAYER CAKE

vanilla layers, Bavarian cream, chocolate ganache, cocoa nibs

\$65



PIES & TARTS SERVES 10-12

SEASONAL FRUIT PIE (includes Pyrex baking dish)

farmers' market fruit, flaky crust

• 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

\$75

\$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, Caffè 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 Caffè 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!

HANUKKAH COOKIE DECORATING KIT **\$15**

available through 12/18

4 shortbread dreidels, plant-based blue icing, natural multi-colored sprinkles, natural snowflake decoratifs, valrhona chocolate pearls

HOLIDAY COOKIE DECORATING KIT **\$20**

available through 12/31 or until sold out

4 gingersnap girls & boys, plant-based red and green icings, natural red & green sprinkles, natural snowflake decoratifs, valrhona chocolate pearls

HOLIDAY CUPCAKE DECORATING KIT **\$25**

available through 12/31 or until sold out

1 chocolate, 1 vanilla & 2 gingerbread cupcakes, 1 organic vanilla & 1 organic chocolate frosting in piping bags with star tips, natural red & green sprinkles, natural snowflake decoratifs, red, green & white dragees, valrhona chocolate pearls

GINGERBREAD HOUSE KIT **\$60**

available through 12/31 or until sold out

organic gingerbread walls, roof and door, 1 piping bag of organic icing, 10 different natural, plant-based or organic decorations, cardboard base, parchment work surface, detailed instructions

SOURDOUGH BREAD KIT **\$30**

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

MORE HUCTIVITIES

TAKE & BAKE INDIVIDUAL ORGANIC CHICKEN POT PIE *one 4" crostata* **\$12**

braised organic chicken, market vegetables, flakey crust

TAKE & BAKE COFFEE COFFEE CAKE *one 10" cake* **\$50**

TAKE & BAKE BISCUITS OR SCONES *makes 4* **\$20**

savory biscuits | cinnamon roll scones, vanilla glaze

TAKE & BAKE MUFFINS OF THE DAY *makes 4* **\$18**

muffin pan required

TAKE & BAKE SEASONAL FRUIT PIE *one 9" pie* **\$65**

farmers' market fruit, buttery flaky dough in a pyrex baking dish

TAKE & BAKE CHOCOLATE RYE FINANCIER *one 10" cake* **\$55**

TAKE & BAKE COOKIES *makes 9* **\$25**

chocolate chunk | gluten-free cookie of the day

PANCAKE MIX *makes 12 | makes 20* **\$8**

dad's pancakes | multigrain pancakes

BRAN MUFFIN MIX *makes 19* **\$8**

PUMPKIN BREAD MIX *one 5x9" loaf* **\$10**

GINGERBREAD MIX *one 5x9" loaf* **\$10**

GLUTEN-FREE OATMEAL RAISIN COOKIE MIX *makes 36* **\$12**

WHOLE WHEAT CHOCOLATE CHIP COOKIE MIX *makes 24* **\$14**

GLUTEN-FREE BROWNIE MIX *makes nine 2 1/2" squares* **\$15**

CHAI LATTE BASE *makes four 8oz mugs* **\$12**

organic mountain rose spices brewed with Art of Tea black tea, just add milk of your choice

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Huckleberry



1014 Wilshire Blvd.

Santa Monica, CA 90401

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www.huckleberrycafe.com

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