

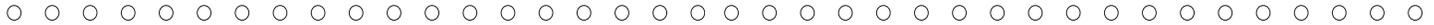
Huckleberry

THANKSGIVING



All catering orders must be placed by Thursday, November 18 at 3 p.m.
Pick-Up is Wed, Nov. 24 from 10 a.m.- 5 p.m. & Thu, Nov. 25 from 8 a.m.-Noon.
Delivery is Available Wed, Nov. from 10:30 a.m.-5:30 p.m. & Thu, Nov. 25 from 10:30 a.m.-Noon

To order, visit www.exploretock.com/huckleberrycafe,
call 310.451.2311 from 8 a.m.-3 p.m. or e-mail catering@huckleberrycafe.com



ENTREES

- Whole Roasted Mary's Organic Turkey** (feeds 10-15, GF).....\$250
48 hour brined and roasted
- **Whole Brined Mary's Organic Turkey** (feeds 10-15, GF).....\$200
48 hour brined, *item is raw - roasting pan included
- Whole Roasted Mary's Organic Turkey Breast** (feeds 6-8, GF)....\$150
48 hour brined and roasted
- **Whole Brined Mary's Organic Turkey Breast** (feeds 6-8, GF)....\$125
48 hour brined, *item is raw - roasting pan included
- Grass Run Farms Roasted Beef Tenderloin** (feeds 6-8, GF).....\$225
garlic, rosemary, horseradish cream
- Slow Roasted Scottish Salmon** (feeds 6-8, GF).....\$125
lemon, dill
- Braised Mary's Organic Turkey Leg & Thigh** (feeds 2-4, GF)...l.....\$80
mushrooms, caramelized onions, thyme, white wine

SIDES

- Arugula Salad** (feeds 4-6, GF, V).....\$35
pomegranate, herbs, shaved parmesan, honey red wine vinaigrette
- Radicchio and Market Lettuce Salad** (feeds 4-6, GF, V)... ..\$45
asian pears, dried cranberry, toasted pepitas, goat cheese, golden balsamic vinaigrette
- Roasted Root Vegetables** (feeds 4-6, GF, Vegan).....\$40
carrot, potato, brussels sprout, parsnip, beets, toasted pepitas, pomegranate
- Smashed Potatoes** (feeds 4-6, GF, V).....\$45
yukon gold, russet, clover cream, butter
- Sweet Potato Mash** (feeds 4-6, GF, V).....\$50
nut streusel, Clover cream and butter, brown sugar, crispy sage
- Traditional Bread Stuffing** (feeds 4-6).....\$50
herbs, Milo + Olive bread, mirepoix
- Roasted Butternut and Apple Soup** (1 quart, GF, Vegan).....\$20
- Traditional Turkey Gravy** (1 pint).....\$15
- Cranberry Sauce** (1 pint, Vegan).....\$15
fresh organic cranberries, orange, cinnamon stick

BREADS

- Housemade Cornbread** (box of 4).....\$12
- Buttermilk Biscuits** (box of 4).....\$18
- Pull-Apart Spiral Rolls** (12 rolls).....\$28
brioche, herb cream cheese swirl



SWEETS

- Pumpkin Pie** (serves 10-12).....\$55
organic pumpkin filling, candied pumpkin seeds
- *Apple Crumble Pie** (serves 10-12 & includes pyrex dish).....\$75
roasted organic See Canyon apples, apple butter, oat crumble, flaky whole wheat crust *choose from take & bake or baked
- Bourbon Pecan Pie** (serves 10-12).....\$75
organic maple syrup, Bill's Bees honey, brown butter, vanilla bean, organic pecans, fleur de sel, flaky rye crust
- Turkey-Shaped Ginger Cookies** (box of 4).....\$12.50
vanilla glaze, all-natural autumn leaves sprinkles
- Creme Fraiche Whipped Cream** (1 pint).....\$8.50
- Sweet Rose Creamery Ice Cream** (1 pint).....\$12
old fashioned vanilla



WINE

Our sister spot, Esters Wine Shop & Bar is popping up at Huckleberry on Thursday, November 25 from 9 a.m.-Noon!

While you pick up your pies and catering, stock up on bubbles, whites and reds to pair perfectly with the holiday feast. They'll have wines for every price point and palate, along with beautiful wine boxes for any last-minute gifting needs.

Baking & Reheating instructions will be provided upon pick-up, and will also be available online at: www.huckleberrycafe.com/cateringandevents

Due to volume, modifications are politely declined

DIETARY KEY: GF = Gluten-Free V = Vegetarian

**A 4% charge is added to all checks to cover the cost of offering fully covered healthcare to our employees*