

A collage of various food items. In the top left is a blue speckled bowl filled with a green salad. To its right is a glass of lemonade. Further right is a blue speckled plate with several bruschetta topped with cream cheese, tomatoes, cucumbers, and pickled onions. In the bottom left is a white bowl of fresh fruit including raspberries, blueberries, and mango slices. In the bottom center is a blue speckled plate with three sliders. In the bottom right is a blue speckled bowl of a fruit salad with mango, raspberries, and strawberries.

Huckleberry

BAKERY • CAFÉ • CATERING

CATERING MENU



BREAKFAST

BREAKFAST BURRITO PLATTER \$210 | SERVES 10
10 breakfast burritos, house tortilla chips & salsa roja
add applewood smoked bacon or organic turkey chorizo
+\$4.50 per burrito

FARMERS MARKET VEGETABLE QUICHE \$75 | SERVES 10
gruyère, goat cheese, roasted green onion & cornmeal thyme
cheddar crust (v)

QUICHE LORRAINE \$75 | SERVES 10
Niman ranch ham, gruyère, goat cheese, roasted green onion &
cornmeal thyme cheddar crust

FRITTATA \$85 | SERVES 10
organic Chino Valley eggs, roasted potato & garnet yams,
seasonal farmers market vegetables & cheddar (v & gf)
add Niman Ranch ham +\$10

BRISKET HASH PLATTER \$235 | SERVES 10
tomato braised Creekstone Farms brisket, roasted weiser farms
potatoes, garnet yams & scrambled eggs (gf)

v = vegetarian av = available vegetarian
avq = available vegan gf = gluten-free agf = available gluten - free

a 2 % health charge is added by the restaurant to help offer fully covered
healthcare to our employees. a 1.5 % admin fee is added to each catering
order for our catering manager.

menu is subject to change based on seasonal ingredients.

DADS PANCAKES \$100 | DOZEN
clover organic butter, pure maple syrup (v)
add side of crème fraîche whipped cream +\$10
add in chocolate chips +\$15
add in blueberries +\$15

BREAKFAST BOX \$23 ea
breakfast burrito, salsa roja, house tortilla chips & mini muffin
add applewood smoked bacon or organic turkey chorizo
+\$4.50 per burrito

GRANOLA PARFAIT \$16 ea | \$190 family style
SERVES 12
organic non-fat greek yogurt, house-made granola & seasonal
farmers market fruit (gf, avq, contains nuts)

OVERNIGHT OATS \$85 | SERVES 12
farmers market fruit & oat crumble (gf, avq)
make it vegan

FARMERS MARKET FRUIT SALAD \$75 | SERVES 10
berries and seasonal fruit (vegan)
add side of crème fraîche whipped cream +\$10

BREAKFAST SLIDERS \$65 | DOZEN
mini brioche bun, cheesy eggs, herbed aioli, choice of applewood smoke
bacon, Niman ranch ham, or avocado mash (agf)

MINI QUICHE \$32 | DOZEN

BREAKFAST

CONTINUED...

gruyère, goat cheese & herbs (v)

ORGANIC SCRAMBLED EGGS \$40 | SERVES 10 (v)
add cheddar cheese +\$5

APPLEWOOD SMOKED BACON \$60 | 24 SLICES

CRISPY HASHBROWNS \$30 | SERVES 10 (v)
organic ketchup

ROASTED WEISER FARMS POTATOES & GARNET YAMS
\$30 | SERVES 10
chimichurri (gf, v)

TOASTED FRESHLY BAKED BREAD \$50 | SERVES 10
Clover butter, house-made jam (agf)

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BEVERAGES

BONITO COFFEE TRAVELER \$40 | 10 CUPS
Nicaraguan coffee, Clover half & half, non-fat milk, sugar, Stevia
oat milk available upon request

KILOGRAM ORGANIC TEA SERVICE \$40 | 10 CUPS
two organic teas of your choice, Clover whole milk, sugar, Stevia
oat milk available upon request
English Breakfast | green jasmine | turmeric tonic | Moroccan mint | hibiscus + lemongrass | Earl Grey

HOT CHOCOLATE \$95 | SERVES 16
add side of crème fraîche whipped cream +\$10

BONITO COFFEE COLD BREW \$55 | 10 CUPS
Clover half & half, simple syrup oat milk available upon request

UNSWEETENED ICED TEA \$12 | 10 CUPS

FRESH-SQUEEZED ORANGE JUICE \$26 | 4 CUPS

FRESH-SQUEEZED LEMONADE \$20 | 4 CUPS

PASSIONFRUIT LEMONADE \$20 | 4 CUPS





BREAKFAST SWEETS

HUCKLEBERRY PASTRY DISPLAY

HALF 54 pieces \$350 | FULL 84 pieces \$525

upside-down cornmeal cake (gf), coffee cake, teacake (gf), muffins, scones, biscuits, Clover butter, house-made jam, crème fraîche whipped cream (some items contain nuts)

BREAKFAST PASTRY PLATTER \$75 | DOZEN

assorted freshly baked muffins, scones, biscuits, kouign amanns, croissants, teacakes (gf), donuts, monkey bread (some items contain nuts)

MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

assorted freshly baked mini muffins, teacakes (gf), scones & kouign amanns (v, some items contain nuts)

COFFEE CAKE \$65 | SERVES 10

coffee hazelnut streusel, coffee crumble & coffee glaze (v)
add side of crème fraîche whipped cream +\$10

UPSIDE-DOWN CORNMEAL CAKE \$80 | SERVES 10

seasonal fruit (gf)

TEACAKE OF THE DAY \$55 | 20 ea

(gf, may contain nuts)

FRUIT COBBLER \$75 | SERVES 10

roasted fruit, sweet buttermilk biscuit topping (v)
add crème fraîche whipped cream +\$10

FRUIT CRISP \$65 | SERVES 10

roasted fruit, oat crumble topping (gf, vegan)

BERRIES & CREAM KOUIGN AMANN TART \$80 | SERVES 10

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

STICKY BUNS \$40 | SERVES 6

honey cream cheese filling, brown sugar glaze, toasted almonds (v, contains nuts)

MONKEY BREAD \$35 | SERVES 10

orange cardamom, vanilla glaze (v)
add side of crème fraîche whipped cream +\$10

SCONE OF THE DAY \$75 | DOZEN

crème fraîche whipped cream (v)

MUFFIN OF THE DAY \$75 | DOZEN (v)

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SANDWICH & WRAP

LUNCHBOX \$30 ea

choice of sandwich or wrap, simple salad & cookie
(may contain nuts, agf)

SANDWICH & WRAP PLATTER \$20 ea

select any quantity

All sandwiches can be made gluten-free with 72 hours' notice

NIMAN RANCH SHAVED HAM SANDWICH

gruyère, arugula, aioli, dijon mustard, Milo + Olive demi baguette

TURKEY, FETA & HEIRLOOM TOMATO SANDWICH

house roasted brined turkey, whipped feta, avocado ranch, heirloom
tomato, radish sprouts, salanova, red onion & Milo + Olive demi baguette

EGG SALAD SANDWICH

lemony arugula & toasted Milo + Olive croissant (v)

MEDITERRANEAN KALE WRAP

herbed goat cheese, basil arugula pesto, cherry tomato, cucumber, fennel
& sun dried tomato in a Tehachapi Sonora wheat wrap (avq)
add organic lemon pepper chicken +\$3.50

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SOUP & SALAD

SOUP OF THE DAY \$24 | QUART

SOUTHERN CHOPPED W/ LEMON PEPPER CHICKEN \$130 | SERVES 10

Garden of red little gem lettuce, marinated black eyed peas, sun-dried tomatoes,
cucumber, cherry tomatoes, pickled red onion, avocado, Dwelly fire-roasted corn,
cornbread crumbles & buttermilk dressing (agf)

FARMERS MARKET SALAD \$115 | SERVES 10

The Garden Of Salanova, blistered Tamai Farms Blue Lake Beans, Babe Farms fennel,
Wiebe Farms plums, pickled Weiser Farms Garden Huckleberries, goat cheese,
oat crumble & white wine vinaigrette (gf)
add organic lemon pepper chicken +\$20

ISRAELI CHICKEN \$75 | SERVES 10

Tutti Frutti heirloom tomato, Beylik persian cucumber, Weiser melon &
red wine herb vinaigrette (gf, contains sesame)

KALE WALNUT DATE SALAD \$65 | SERVES 10

toasted walnuts, dates & white wine vinaigrette (gf, contains nuts)
add organic lemon pepper chicken +\$20

LEMON TUNA SALAD \$95 | SERVES 10

line caught albacore tuna, Tamai blue lake beans, Weiser Potatos, Munak Sungold
tomatoes & white wine vinaigrette (gf, pescatarian)

ROASTED ORGANIC BEET SALAD \$65 | SERVES 10

Regier peach, dried apricot, cherry tomato, feta, oregano vinaigrette (gf)





SMALL BITES

FARMERS' MARKET CRUDITÉ \$75 | SERVES 10
assorted seasonal vegetable & avocado ranch dip
(gf, vegan)

ARTISANAL CHEESE PLATTER \$85 | SERVES 10
brie, danish blue cheese, gruyere and herbed goat cheese, apple
butter, candied walnuts, dried fruit & Milo + Olive crostini (agf, V)

WHIPPED FETA & CHERRY TOMATO CROSTINI \$40 | DOZEN
roasted beet, spiced honey drizzle & mint (avq)

EGG SALAD & BACON CROSTINI \$40 | DOZEN
pickles, dijon mustard & chives

TEA SANDWICHES \$36 | DOZEN
cucumber, basil arugula pesto & herbed goat cheese spread on
Milo + Olive pain de mie (agf & avq)

CHEESY KOUIGN AMANN KNOTS \$36 | DOZEN
buttery layered dough, gruyère & cheddar

CHEESEBURGER SLIDERS \$65 | DOZEN
sharp cheddar, pickles, thousand island, & mini brioche buns
(agf)

FREE-RANGE TURKEY MEATBALL SLIDERS \$65 | DOZEN
tomato sauce, parmesan & mini brioche buns (agf)

ORGANIC FRIED CHICKEN SLIDERS \$65 | DOZEN
coleslaw, pickles, hot honey & mini brioche buns (agf)

BRISKET SLIDERS \$70 | DOZEN
tomato braised Creekstone Farms brisket, chimichurri & mini brioche
buns (agf)

KIDS CORNER

CRISPY ORGANIC CHICKEN TENDERS \$75 | DOZEN
organic ketchup

KIDS PB&J SANDWICHES \$40 | DOZEN
natural peanut butter, house-made jam & Milo + Olive mini pain de mie
(agf)

KIDS ASSORTED DELI SANDWICH \$72 | DOZEN
Niman Ranch ham & cheddar, house-roasted turkey & cheddar on Milo
+ Olive pain de mie with aioli & honey mustard (agf)

KIDS GRILLED CHEESE SANDWICHES \$100 | DOZEN
yellow cheddar & Milo + Olive brioche

KIDS CHEESEBURGER SLIDERS \$65 | DOZEN
cheddar, organic ketchup & mini brioche buns (agf)

ENTREES

REQUIRES 48 HOUR NOTICE

CREEKSTONE FARMS BRISKET \$200 | SERVES 8
12-hour braised with tomato, carrot, red wine, spices (gf)

CHICKEN PARMESAN \$200 | SERVES 12
crispy battered Rosie's organic chicken breast, house-made marinara & fresh mozzarella

OVEN ROASTED SCOTTISH SALMON \$195 | SERVES 8
herbs & lemon (gf, kosher fish)

FREE-RANGE TURKEY MEATBALLS \$55 | DOZEN
housemade tomato sauce & parmesan

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SIDES

SERVES 10

MACARONI & CHEESE \$65
cheddar, gruyère & parmesan (V)
add applewood smoked bacon bits +\$15

SAUTEED SEASONAL VEGETABLES \$65
lemon, garlic, pickled chilies & toasted hazelnut (GF, V, Avq & contains nuts)

BRIOCHE DINNER ROLLS \$36 | DOZEN
rosemary, gruyère & cheddar (V)

CORNBREAD \$48 | DOZEN
whipped honey butter (V)

BUTTERMILK BISCUITS \$60 | DOZEN
whipped honey butter (V)





SHEET CAKE

SERVES 20

TRIPLE CHOCOLATE \$100

organic chocolate buttercream, chocolate ganache, chocolate decoratifs, choice of organic vanilla or organic malted chocolate

VANILLA SPRINKLE \$85

organic vanilla frosting, plant-based sprinkles, choice of organic vanilla or organic malted chocolate

FARMERS' MARKET BERRIES & CREAM \$95

organic vanilla sheet cake, vanilla bavarian cream & Tamai Family Farms strawberries

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PIE & TART

SERVES 10

BERRIES & CREAM KOUIGN AMANN TART \$80

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

CHOCOLATE CREAM PIE \$60

chocolate custard, crème fraîche whipped cream, cocoa nibs & butter crust

LEMON MERINGUE PIE \$65

lemon custard, torched meringue & butter crust

CHOCOLATE OLIVE OIL TART \$60

cacao nibs, olive oil, fleur de sel & gluten-free crust (gf, vegan)

DESSERT

CONTINUED...

HUCKLEBERRY DESSERT TABLE

HALF \$225 | FULL \$550

chocolate pudding (gf), seasonal fruit shortcake,
fresh fruit kouign amman tart, coconut passionfruit shortbread bar,
brown butter chocolate chip cookie,
chocolate peanut butter & jelly sandwich cookie (gf, vegan)

MINI DESSERT PLATTER \$72 | 3 DOZEN

kouign amann fresh fruit tart, chocolate peanut butter & jelly
sandwich cookie (gf, vegan), seasonal fruit shortcake

CHOCOLATE PUDDING \$75 | SERVES 16

crème fraîche whipped cream, cocoa nibs (gf)

BOX OF COOKIES \$55 | DOZEN

assorted cookies, including a gluten-free option (contains nuts)

BROWN BUTTER CHOCOLATE CHIP COOKIES \$55 | DOZEN

GLUTEN-FREE COOKIES OF THE DAY \$55 | DOZEN

chocolate peanut butter & jelly sandwich cookie
(gf, vegan, contains nuts)

COCONUT PASSIONFRUIT SHORTBREAD BAR \$35 | DOZEN

READY TO ORDER?

ORDERING

Place your order online through our website.

All orders require 24 hours notice unless otherwise noted

PICKUP & DELIVERY

Easy pickup scheduling is available for all catering orders. We offer delivery through our 3rd party with a \$45 fee.

DAILY HOURS 7am - 3pm, pick up & delivery as early at 7:30pm

LOCATION

1014 Wilshire Blvd., Santa Monica, CA 90401

Parking available behind the restaurant

CANCELLATIONS

Any cancellations made less than 48 hours before the pickup time will be subject to a 35% charge.

CONTACT Catering@HuckleberryCafe.com

ASK ABOUT EVENTS!

Our cafe is available for private buyouts in the evenings, starting at 4 p.m. Email us at Catering@HuckleberryCafe.com to inquire about availability, pricing and fun party ideas.

