

# Huckleberry

## PASSOVER CATERING MENU

Let us take care of your Passover feast! Our catering spread features Latkes, Braised Chicken, Sprouting Broccoli, Lox Platters & traditional favorites like Creekstone\_Farms Tomato-Braised Brisket, & Coconut and Chocolate dipped Macaroons

Please place all orders by Tuesday, April 8th by 10am  
Available for pickup & delivery April 12th or April 13th, 10am-3pm

### SEDER PLATE \$25

lamb shank bone, roasted egg, parsley,  
little gem lettuce leaves, house-made red horseradish

### LOX PLATTER \$65 | SERVES 5

Lox, marinated beets, soft boiled egg, capers, bagels,  
cream cheese, & sliced tomato

### SPRING PEA SALAD \$55 | SERVES 5

Bloomsdale spinach, sugar snap peas, black pepper,  
herbs & ranch dressing  
(VEGETARIAN)

### SAUTEED SPROUTING BROCCOLI \$70 | SERVES 10

garlic, lemon, pickled chili, toasted hazelnut  
(VEGAN)

### MATZO BALL SOUP \$30 | SERVES 4

four house-made matzo balls, chicken broth, carrot, herbs

### CREEKSTONE FARMS BRISKET \$175

36 oz (6 - 6 oz portions)  
tomato braise

CONTINUED  
BELOW

Order online at <https://www.huckleberrycafe.com/cateringandevents/>  
or e-mail [catering@huckleberrycafe.com](mailto:catering@huckleberrycafe.com)

A 4% charge is added by the restaurant to all checks 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

## PASSOVER CATERING MENU

Let us take care of your Passover feast! Our catering spread features Latkes, Braised Chicken, Sprouting Broccoli, Lox Platters & traditional favorites like Creekstone\_Farms Tomato-Braised Brisket, & Coconut and Chocolate dipped Macaroons

Please place all orders by Tuesday, April 8th by 10am  
Available for pickup & delivery April 12th or April 13th, 10am-3pm

### SEDER PLATE \$25

lamb shank bone, roasted egg, parsley,  
little gem lettuce leaves, house-made red horseradish

### LOX PLATTER \$65 | SERVES 5

Lox, marinated beets, soft boiled egg, capers, bagels,  
cream cheese, & sliced tomato

### SPRING PEA SALAD \$55 | SERVES 5

Bloomsdale spinach, sugar snap peas, black pepper,  
herbs & ranch dressing  
(VEGETARIAN)

### SAUTEED SPROUTING BROCCOLI \$70 | SERVES 10

garlic, lemon, pickled chili, toasted hazelnut  
(VEGAN)

### MATZO BALL SOUP \$30 | SERVES 4

four house-made matzo balls, chicken broth, carrot, herbs

### CREEKSTONE FARMS BRISKET \$175

36 oz (6 - 6 oz portions)  
tomato braise

CONTINUED  
BELOW

Order online at <https://www.huckleberrycafe.com/cateringandevents/>  
or e-mail [catering@huckleberrycafe.com](mailto:catering@huckleberrycafe.com)

A 4% charge is added by the restaurant to all checks 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

---

## PASSOVER CATERING MENU

---

ROASTED SCOTTISH SALMON \$135 | SERVES 10  
lemon, herbs

BRAISED CHICKEN LEGS & THIGHS \$95 | TEN PIECES

LATKES \$30 | DOZEN  
choice of house-made applesauce (+\$2) or  
organic sour cream (+\$2)

### DESSERTS

CHOCOLATE MATZO  
CRACK TART \$55 | SERVES 10  
matzo crust, chocolate cream filling & toffee shards  
add a pint of crème fraîche whipped cream \$10

BERRIES & CREAM  
PAVLOVA \$45 | SERVES 10  
Tamai Farms & Murray Farms Berries &  
Earl Grey Bavarian cream  
(gluten-free)

COCONUT MACAROONS \$22 | HALF DOZEN  
traditional & chocolate dipped  
(gluten-free, dairy-free)

**Please place all orders by Tuesday, April 8th by 10am**  
**Available for pickup & delivery April 12th or April 13th, 10am-3pm**

Order online at <https://www.huckleberrycafe.com/cateringandevents/>  
or e-mail [catering@huckleberrycafe.com](mailto:catering@huckleberrycafe.com)

A 4% charge is added by the restaurant to all checks 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

---

## PASSOVER CATERING MENU

---

ROASTED SCOTTISH SALMON \$135 | SERVES 10  
lemon, herbs

BRAISED CHICKEN LEGS & THIGHS \$95 | TEN PIECES

LATKES \$30 | DOZEN  
choice of house-made applesauce (+\$2) or  
organic sour cream (+\$2)

### DESSERTS

CHOCOLATE MATZO  
CRACK TART \$55 | SERVES 10  
matzo crust, chocolate cream filling & toffee shards  
add a pint of crème fraîche whipped cream \$10

BERRIES & CREAM  
PAVLOVA \$45 | SERVES 10  
Tamai Farms & Murray Farms Berries &  
Earl Grey Bavarian Cream  
(gluten-free)

COCONUT MACAROONS \$22 | HALF DOZEN  
traditional & chocolate dipped  
(gluten-free, dairy-free)

**Please place all orders by Tuesday, April 8th by 10am**  
**Available for pickup & delivery April 12th or April 13th, 10am-3pm**

Order online at <https://www.huckleberrycafe.com/cateringandevents/>  
or e-mail [catering@huckleberrycafe.com](mailto:catering@huckleberrycafe.com)

A 3% charge is added by the restaurant to all checks 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.