

A collage of food items including a spinach salad, bruschetta, fruit salad, and sliders.

Huckleberry

BAKERY • CAFÉ • CATERING

CATERING MENU



BREAKFAST

BREAKFAST BURRITO PLATTER \$210 | SERVES 10

10 breakfast burritos, house tortilla chips & salsa roja (v)
add applewood smoked bacon or organic turkey chorizo
+\$4.50 per burrito

FARMERS MARKET VEGETABLE QUICHE \$75 | SERVES 10

cheddar cheese, goat cheese, seasonal vegetables & cornmeal thyme
cheddar crust (v)

QUICHE LORRAINE \$75 | SERVES 10

Niman ranch ham, gruyère, goat cheese & corneal thyme cheddar crust

FRITTATA \$85 | SERVES 10

organic Chino Valley eggs, roasted Weiser Farms breakfast potatoes,
seasonal farmers market vegetables & cheddar (v & gf)
add Niman Ranch ham +\$10

BRISKET HASH PLATTER \$190 | SERVES 10

tomato braised Creekstone Farms brisket, roasted Weiser Farms
breakfast potatoes, scrambled eggs (gf)

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

a 4% 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.

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BREAKFAST BOX \$23 ea

breakfast burrito, salsa roja, house tortilla chips & mini muffin (v)
add applewood smoked bacon or organic turkey chorizo
+\$4.50 per burrito

GRANOLA PARFAIT \$16 ea | \$120 SERVES 10 family style
organic non-fat greek yogurt, house-made granola, Murray Farms
fruit compote & seasonal farmers market fruit (gf, avq, contains nuts)

OVERNIGHT OATS \$85 | SERVES 12 family style

Murray Farms compote & oat crumble (gf, avq)
make it vegan sub oat milk & coconut yogurt +\$2

MINI QUICHE \$35 | DOZEN

cheddar cheese, goat cheese, herbs & cornmeal thyme cheddar crust
(v)

FARMERS MARKET FRUIT SALAD \$95 | SERVES 10

berries and seasonal fruit (vegan)
add side of crème fraîche whipped cream +\$10

BREAKFAST SLIDERS \$65 | DOZEN

mini brioche bun, scrambled eggs, cheddar, & herbed aioli (v, agf)
your choice of: bacon, Niman Ranch ham or avocado mash

APPLEWOOD SMOKED BACON \$80 | 24 SLICES

BREAKFAST POTATOES \$45 | SERVES 10

roasted yellow carola potatoes & ketchup (gf, v)

BEVERAGES

BONITO COFFEE TRAVELER \$40 | 10 CUPS
Nicaraguan coffee, Clover half & half, non-fat milk, sugar, Stevia
add oat milk available upon request +\$6

BONITO COFFEE COLD BREW \$55 | 10 CUPS
Clover half & half, simple syrup
add oat milk available upon request +\$6

INDIVIDUAL BOXED WATER \$36 | 6 EA
500 ml sustainable boxed water

UNSWEETENED ICED TEA \$12 | 10 CUPS

FRESH-SQUEEZED ORANGE JUICE \$26 | 4 CUPS

FRESH-SQUEEZED LEMONADE \$20 | 4 CUPS

PASSIONFRUIT LEMONADE \$20 | 4 CUPS

*our beverages come with enough cups & lids based on quantity amount of
beverage purchased*

BEVERAGES CONT...

ORGANIC BEET + CARROT JUICE
Weiser farms beet & carrots with tumeric & dates (vegan)
\$6 for 6oz (serves 1) or \$32 for 32oz (serves 6)

ORGANIC GREEN JUICE
County Live kale, parsley, cucumber, lime & agave (vegan)
\$6 for 6 oz (serves 1) OR \$32 for 32oz (serves 6)

KILOGRAM ORGANIC TEA SERVICE \$40 | 10 CUPS
two organic teas of your choice, Clover whole milk, sugar, Stevia
add oat milk available upon request +\$6

choose two:
English Breakfast | Green Jasmine | Turmeric Tonic | Moroccan
Mint | Hibiscus + Lemongrass | Earl Grey

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BREAKFAST SWEETS

HUCKLEBERRY PASTRY DISPLAY

HALF 48 pieces \$255 | FULL 72 pieces \$420

coffee coffee cake, carrot apple teacake (gf), muffins, scones, maple bacon biscuits, kouign amann of the day, Clover butter, crème fraîche whipped cream
(some items contain nuts)

BREAKFAST PASTRY PLATTER \$75 | DOZEN

assorted freshly baked muffins, scones, kouign amanns, croissants, teacakes (gf), coffee coffee cake, blueberry cornmeal cake & maple bacon biscuits
(some items contain nuts)

MINI BREAKFAST PASTRY BITES \$65 | 3 DOZEN

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

COFFEE COFFEE CAKE \$65 | SERVES 10

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

BLUEBERRY CORNMEAL CAKE \$75 | SERVES 10

our signature buttery breakfast cake (v)

GLUTEN-FREE TEACAKE OF THE DAY \$55 | SERVES 10

carrot apple teacake (v, gf & df)

VEINNOISERIE \$85 | DOZEN

assortment of butter croissants, chocolate croissants & kouign amann of the day (v)

FRUIT CRISP \$65 | SERVES 10

roasted fruit, oat crumble topping (gf, vegan)

MUFFIN \$75 | DOZEN

chocolate banana walnut (v)

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

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

MINI MUFFINS \$24 | DOZEN

an assortment of lemon poppy seed (gf), banana chocolate walnut & strawberry cornmeal (v)

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SANDWICH & WRAP

SANDWICH & WRAP PLATTER \$200 | SERVES 20
choose your assortment of sandwiches or wraps. 10 each sandwich or wrap, cut in half.
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, PESTO & AVOCADO SANDWICH
house roasted brined turkey, basil arugula pesto, avocado mash, Milo + Olive chiabatta & arugula

MARINATED PEPPER & BURRATA SANDWICH
roasted piquillo peppers, aioli, carmalized onion, arugula on Milo + Olive chiabatta (v)

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

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SALADS

CHOPPED SALAD \$130 | SERVES 10
marinated piquillo peppers, Cabbot Clothbound cheddar cheese, Garden Of lettuce, Pitman Farms turkey breast, cherry tomato & white wine dressing (gf, avq)

CAESAR SALAD \$90 | SERVES 10
Garden Of Little Gem Lettuce, pine nuts, sourdough croutons, chives & parmesan (avgf)
add organic lemon pepper chicken +\$20

SIMPLE LETTUCE \$70 | SERVES 10
Garden Of Little Gem Lettuce, lemon vinaigrette & cherry tomatoes (vq, gf)
add organic lemon pepper chicken +\$20

MEDITERRANEAN TUNA SALAD \$50 | PER QUART | SERVES 4
line caught albacore, celery, fennel, red onion, dill, parsley, chives, aioli, greek yogurt & dijon (gf)

BEET & FENNEL SALAD \$55 | SERVES 10
marinated beets, fennel, parsley & red wine vinaigrette (gf & vegan)

EARLY PEA AND BLOOMSDALE SPINACH SALAD \$75 | SERVES 10
parmesan, lemon, herbs & ranch dressing (v, gf, avq)

PARMESAN CAULIFLOWER COUS COUS \$80 | SERVES 10
roasted Garden Of cauliflower, lemon dressing, parmesan, raisins, cous cous & onions (v, avq)





SMALL BITES

ARTISANAL CHEESE PLATTER \$85 | SERVES 10

brie, pimento, gruyere and whipped goat cheese, Murray Farms Fruit Compote, candied walnuts, dried fruit & Milo + Olive crostini (agf, v)

LOX CROSTINI \$45 | DOZEN

cream cheese, chives & cucumber

TOMATO & BURRATA CROSTINI \$40 | DOZEN

M+O crostini, basil & balsamic (v)

CUCUMBER TEA SANDWICH \$36 | DOZEN

cucumber, basil arugula pesto & whipped goat cheese spread on Milo + Olive brioche (v, agf & avq)

TOMATO TEA SANDWICH \$36 | DOZEN

piquillo peppers & pimento cheese on Milo + Olive brioche (v, agf & avq)

CRISPY CHICKEN SLIDERS \$65 | DOZEN

fried chicken tender, mini brioche bun & ranch dressing

BRISKET SLIDERS \$70 | DOZEN

tomato braised Creekstone Farms brisket, arugula & mini brioche buns

MEATBALL SLIDERS \$65 | DOZEN

turkey meatballs, gruyere cheese, arugula & mini brioche buns

gluten-free bread available upon request

KIDS CORNER

CRISPY ORGANIC CHICKEN TENDERS \$75 | DOZEN

organic ketchup

MACARONI & CHEESE \$65

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

GRILLED CHEESE SANDWICHES \$60 | DOZEN

Tillamook Cheddar & Milo + Olive brioche (v)

CHOCOLATE CHIA & RASPBERRIES \$40 | SERVES 10

Murry Farms raspberries, maple syrup & coco powder (v, avq)

COOKIE DECORATING PARTY KIT \$25 | 4 COOKIES (1-2 kids)

four sugar cookies, icing piping bag & natural decoratifs (v)

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ENTREES

REQUIRES 48 HOUR NOTICE

CREEKSTONE FARMS BRISKET \$230 | SERVES 10
12-hour braised with tomato, carrot, red wine, spices (gf)

QUINOA CAKES \$70 | DOZEN
carrot, quinoa, garlic, fennel, onion, cumin, goat cheese, egg & breadcrumbs (v)

OVEN ROASTED SCOTTISH SALMON \$195 | SERVES 10
herbs & lemon (gf)

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

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SIDES

SAUTEED SEASONAL VEGETABLES \$65 | SERVES 10
lemon & garlic (v, gf, avq)

ROSTED CUMIN CARROT \$65 | SERVES 10
Weiser Farms baby carrots, sunflower seeds, lemon, parsley, cilantro, olive oil, cumin, coriander, paprika, maple & red wine vinegar (vegan & gf) *served cold, unless requested otherwise

ZUCKERMAN FARMS ASPARAGUS \$95 | SERVES 10
fried egg grabiche, lemon & herbs (v, gf)

BRIOCHE DINNER ROLLS \$30 | DOZEN
rosemary, gruyère & cheddar (V)

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

BUTTERMILK MINI BISCUITS \$45 | DOZEN
whipped honey butter (v)

SMASHED POTATOES \$50 | SERVES 10
Weiser Farms Potatoes (v, gf)





PIES

SERVES 10 - 9” pies

CHOCOLATE CREAM PIE \$55
TCHO chocolate custard, butter crust & creme fraiche whipped cream (v)

SALTED CARAMEL BANANA CREAM PIE \$55
organic bananas, butter crust & creme fraiche whipped cream (v)

TOASTED COCONUT CREAM PIE \$55
butter crust & creme fraiche whipped cream (v)

LEMON MERINGUE PIE \$65
lemon custard, torched meringue & butter crust (v)

PUMPKIN PIE \$66
butter crust & candied pumpkin seed (v, contains: alcohol)
*add creme fraiche whipped cream +\$10/pint

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DESSERTCONTINUED...

HUCKLEBERRY DESSERT TABLE
HALF \$225 | FULL \$550
chocolate pudding (gf), seasonal fruit shortcake, fresh fruit kouign amman tart, seasonal sugar cookie, brown butter chocolate chip cookie, chocolate peanut butter & jelly sandwich cookie (some items are: gf, vegan)

MINI DESSERT PLATTER \$72 | 3 DOZEN
kouign amann fresh fruit tart, chocolate peanut butter & jelly sandwich cookie (gf, vegan), seasonal fruit shortcake

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)

SUGAR COOKIES \$45 | DOZEN
seasonal icing with plant based color (v)

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 50% 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.

FOR QUICK ACCESS:

