DESSERTS

Mini Desserts
(Minimum of 6)
- Assorted Cookies & Brownies - $2 Per Person
- Assorted Dessert Cups - $6 Each
- Assorted Tarts - $6 Each
- Assorted Fruit Boxes - $7 Each
- Meringue Clouds - $4.5 Each
- Chocolate Coconut Mousse - $6 Each

Cakes & Tarts
(Serves 8-10)
- Fresh Berry Tart - $28
- Lemon Mint Tart - $45
- Strawberry Rhubarb Tart - $30
- Cherry Clafoutis - $40
- Goat Cheese Panna Cotta Tart - $30
- Belgian Chocolate Mousse Cake - $60
- Cheesecake - $45 - $50

We offer a variety of seasonal and signature dessert items. Please contact us for a full list of offerings.

ORDER

Catering orders can be placed on Monday-Friday from 8am-5pm.
Please contact us by phone 617.577.1112 or email at catering@tattebakery.com. We require 48 hours notice for your catering order.
**LUNCH**

$7.5 PER PERSON

- **o2** – $5.5 ON OF 3 FROM THE FOLLOWING:
  - Stumptown – $25 PER PLATE
  - Marinated Vegetable – $9.5
  - Roasted Cauliflower – $8.5

**Breakfast Beverages**

- Fresh brewed coffee
  - Box of Joe – $25
- Assorted Teas
  - Loose-leaf teas, including hot and iced options
  - Fresh Squeezed Orange Juice
  - Mint-Lemonade
  - Bottle of Water

**Breakfast Pastries**

- Assorted Housemade Muffins – $2.5 EACH
- Housemade Plain Croissant – $4.5 EACH
- Selection of Housemade Breads (Serves 6)
  - Served with butter and jam
  - Selection of Bone-Handed Savory Spreads
  - Selection of Housemade Savory Pastries

**Breakfast Pastries & Cakes**

**Breakfast Pastries & Cakes (Minimum of 6)**

- Assorted Housemade Muffins
  - $2.5 EACH
- Housemade Plain Croissant
  - Served with butter and jam
- Selection of Housemade Breads
  - (Serves 6)
  - Served with butter and jam
- Cinnamon & Walnut Coffee Cake (Serves 10-12)
  - $32

**Salads Bowls**

**Fresh Mozzarella**

- Fresh mozzarella, sliced tomato, arugula and pesto on housemade foccacia

**Roasted Cauliflower**

- Roasted cauliflower, sun-dried tomatoes, marinated zucchini and summer squash, radish, goats cheese

**Mezze Plate**

- Marinated Vegetable
  - Marinated zucchini and summer squash, radish, goat cheese and sunflower sprouts on housemade foccacia

**Smoked Turkey**

- Smoked turkey, smoked bacon, avocado, sriracha mayo, mixed greens on housemade multigrain bread

**Zucchini**

- Fresh cut lettuce, baby arugula, sliced apples, black sesame, radish, dried apricot, marinated sunflower and pumpkin seeds in an orange dressing topped with goat cheese

**Bowl**

- Roasted, caramelized onions, feta and thyme

**Soup of the Day**

- Served with Bread & Butter

**LUNCH No 1**

- Half Big B.L.A.T. / Whole Big B.L.A.T. (Utensils included)

**Tarieh cauliflower, toasted eggplant, Greek olives, tarator, pomegranate carvets, hand-vinegar zucchini, served with pita bread

**Turkey B.L.A.T.**

- Smoked turkey, smoked bacon, avocado, sriracha mayo, mixed greens on housemade multigrain bread

**LUNCH No 2**

- Half Big B.L.A.T. / Whole Big B.L.A.T. (Utensils included)

**TATTE'S ASSORTED COOKIES:**

- (2 each)

**LUNCHBOXES TO-GO!**

**BOTTLE**

- Bottle of water or canned San Pellegrino soda

**Mezze Plate**

- Marinated Vegetable
  - Marinated zucchini and summer squash, radish, goat cheese and sunflower sprouts on housemade foccacia

**SALADS**

- Fresh Mozzarella
  - Fresh mozzarella, sliced tomato, arugula and pesto on housemade foccacia

**ROASTED CAULIFLOWER**

- Roasted cauliflower, sun-dried tomatoes, marinated zucchini and summer squash, radish, goats cheese

**BABY GREENS & QUINOA**

- Baby greens, chickpeas, red quinoa, feta and hard-boiled egg with tahini dressing

**BALSAMIC VINAIGRETTE**

- Beet & horseradish relish, cheddar, on housemade foccacia

**SUCCOTASH**

- Marinated vegetable, lamb kebab

**ROASTED BEET TARTE TATIN**

- Roasted beets, caramelized onions, feta and thyme

**GREEN & NUTTY**

- Fresh cut lettuce, baby arugula, sliced apple, black sesame, radish, dried apricot, marinated sunflower and pumpkin seeds in an orange dressing topped with goat cheese

**BABY GREEN & QUINOA**

- Baby greens, chickpeas, red quinoa, feta and hard-boiled egg with tahini dressing

**NEW FATTOUH**

- Baby greens, radish, tomatoes, cucumber, radish, tomatoes, radish, pea shooter, rad quinoa, feta and hard-boiled egg in a lemon-olive oil dressing

**BABY GREENS & QUINOA**

- Baby greens, chickpeas, red quinoa, feta and hard-boiled egg with tahini dressing

**BABY GREENS & QUINOA**

- Baby greens, chickpeas, red quinoa, feta and hard-boiled egg with tahini dressing