

2020 SUMMER CATERING MENU

Tatte

CATERING

Catering orders can be placed all week from 7am-5pm

Contact us: 617-945-1205 | catering@tattebakery.com

TATTEBAKERY.COM

- BREAKFAST -

For the Group

BREAKFAST SANDWICH ASSORTMENT

SERVES 10

Sandwiches: Breakfast Sandwich (3)
Croissant Breakfast Sandwich (3)
Cheese Bourekas Sandwich (2)
Biscuit & Egg Sandwich (2)

\$ 85

ADD:

Fresh Fruit Cups (10) \$ 45
Petit Muesli Cups (10) \$ 45
Stumptown Box of Joe \$ 25

BREAKFAST BOX

\$12.5 EACH

ONE OF THE FOLLOWING:

Breakfast Sandwich,
Croissant Sandwich,
Halloumi & Egg Sandwich
Biscuit & Egg Breakfast Sandwich

ONE OF THE FOLLOWING:

Bottled Water *or* Tatte Juices

ADDITIONAL \$ 4.5:

Fresh Fruit Cup *or*
Petit Muesli Cup

CHOOSE YOUR FAVORITES

Breakfast Sandwich \$ 9.5

Two eggs soft scrambled, VT cheddar,
smoked bacon on housemade sourdough

Croissant Breakfast Sandwich \$ 9.5

Two eggs soft scrambled, VT cheddar,
sliced tomato, avocado, and baby arugula
on housemade croissant

Halloumi Breakfast Sandwich \$ 7

Seared halloumi cheese, griddled tomatoes, and
sautéed spinach with scrambled egg
on our housemade challah roll

Vegetable Garden Bowl \$ 11.5

Pickled green tomatoes, edamame, candied
beets, butternut squash, baby spinach,
sunflower seeds and pea shoots topped with a
fried egg and cashew pepper spread served
with housemade challah

Cheese Bourekas

Breakfast Sandwich \$ 6.5

Two eggs soft scrambled in a housemade
cheese bourekas served with
cherry tomato salad

Biscuit & Egg

Breakfast Sandwich \$ 6.5

Two eggs soft scrambled served on a housemade
biscuit with heirloom tomato salad

Traditional Shakshuka \$ 12.5

Traditional North African dish with tomato
sauce, bell peppers, eggs, feta and parsley
served with housemade challah

Summer Shakshuka \$ 13.5

Tomato and bell pepper sauce, onion,
eggs, corn, spinach and roasted zucchini
topped with feta, dill labneh and
fresh herb salad

Breakfast Pastries

EACH ASSORTMENT SERVES 10 - 12

Morning Pastry Assortment \$ 50

*SWEET PASTRIES: Plain Croissant,
Pain Au Chocolat, Almond Croissant,
Morning Buns, Monkey Bread*

or

*SAVORY PASTRIES: Cheese Bourekas,
Ham & Cheese Croissant,
Spinach Labneh Pita*

Petit Croissant & Jam Assortment \$ 30

One dozen petit croissants served with
butter and housemade jam

ADD TO YOUR ASSORTMENT:

Fresh Fruit Cups (10) \$ 45
Petit Muesli Cups (10) \$ 45
Stumptown Box of Joe \$ 25

- LUNCH -

For the Group

TATTE SANDWICH ASSORTMENT

SERVES 10

Sandwiches:

Turkey B.L.A.T (3)

Chicken Salad Sandwich (2)

Fresh Mozzarella Sandwich (2)

Tuna Sandwich (2) &

Chicken Pita (1)

\$100



ADD TO THE
SANDWICH
ASSORTMENT:

Sides of Mixed Greens (10)

and

Brownie Fingers (6)

Oatmeal Raisin Cookies (4)

\$55

CHOOSE YOUR FAVORITES

B.L.A.T \$9.5

Applewood smoked bacon, bibb lettuce,
avocado, sriracha mayonnaise,
tomato-onion relish on challah

Turkey B.L.A.T. \$11

B.L.A.T. with smoked turkey on multigrain

Turkey Avocado \$10

Turkey, avocado, Ward's Berry Farm pea
shoots, cucumbers and green herb dressing
on housemade challah.

Chicken Pita \$10.5

Roasted chicken breast, chopped salad,
gem lettuce, green herb dressing on pita bread

Short Rib Grilled Cheese \$10.5

Housemade braised short rib, aged cheddar,
beet horseradish relish on challah

Chicken Salad \$9.5

Herbed chicken salad, cucumber, pea
shoots, green herb dressing on multigrain

Lamb Sandwich \$11

Lamb cooked with warm spices, roasted garlic
labneh, pickled red cabbage on ciabatta

Prosciutto & Fig Panini \$11.5

Fig jam, brie, fontina cheese, prosciutto and
sliced Bosc pear on housemade ciabatta

Tuna \$9.5

Tuna salad, hard-boiled egg, shaved
red onion, yogurt & dill on challah

Fresh Mozzarella \$9

Fresh mozzarella, sliced tomato, arugula and
basil pine nut pesto on ciabatta

Roasted Cauliflower \$9.5

Roasted cauliflower, pine nuts, yogurt,
raisins, chilies, capers on pita

- LUNCH BOXES -

LUNCH No 1

\$17 EACH

SELECT ONE SANDWICH:

Fresh Mozzarella, Short Rib Grilled Cheese,
Chicken Salad, Chicked Pita, BLAT,
Turkey BLAT, Turkey Avocado,
Prosciutto & Fig Panini, Roasted Cauliflower,
Lamb Sandwich, Tuna

SERVED WITH:

Mixed Greens

ASSORTED COOKIES (2)

SELECT ONE BEVERAGE:

Bottle of Water *or* Pellegrino Sparkling
or Cawstons Soda

LUNCH No 2

\$19 EACH

SELECT ONE ENTREE:

Seasonal Salad, Lamb Plate (Mansaf),
Seasonal Farro Bowl *or*
Seasonal Wild Rice Bowl

SERVED WITH:

Mixed Greens

ASSORTED COOKIES (4)

SELECT ONE BEVERAGE:

Bottle of Water *or*
Pellegrino Sparkling
or Cawstons Soda

- SALADS -

Served with housemade roll

Crunchy Halloumi

Toasted carrots, radish, apples, white raisins, parsley, mint, sesame, topped with sliced toasted almonds and Halloumi cheese in a Tahini dressing
\$ 14

Fattoush

Baby gem and red leaf lettuce, tomato, cucumber, red pepper, red onion, kalamata olives, sunflower seeds, feta dressed in lemon-olive oil dressing with za'atar croutons
\$ 10.5

Green & Nutty

Fresh cut lettuce, baby arugula, sliced apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds in an orange dressing topped with goat cheese
\$ 12.5

Chicken & Rhubarb

Bibb and red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken salad and toasted almonds served with maple labneh dressing
\$ 13.5

Chicken, Roasted Grapes & Greens

Bibb lettuce, pea shoots, parsley, mint, celery, roasted red grapes, red cabbage and toasted hazelnuts served with maple dressing and ricotta goat cheese mousse
\$ 13.5



- PLATES -

Summer Farro Bowl

Warm farro, tossed with corn, green fava, pea shoots, and parsley relish topped with goat cheese, sunny-side up egg, and dukkah.
Served with cashew pepper relish
\$ 11.5

Lamb Plate (Mansaf)

Lamb cooked with warm spices and pine nuts served with basmati rice and labneh
\$ 12

Summer Stew

Housemade braised beef, zucchini, corn, sugar snap peas, and spinach served on basmati rice
\$ 13.5

Summer Vegetable Wild Rice Bowl

Warm wild rice tossed with baby spinach, corn, candy beets, red grapes, toasted pumpkin and sunflower seeds and black sesame tossed with basil pine nut relish
\$ 11.5

Quiche & Salad

Slice of quiche served with green salad
Zucchini & Mozzarella or Tomato & Feta
or Jerusalem Artichoke & Asparagus
\$ 9 EACH

or

\$ 70 FOR THE GROUP (SERVES 6-8)
Whole Quiche & Bowl of Mixed Greens

- SEASONAL SOUP -

Tomato Basil BY THE CUP \$ 5 | BOWL \$ 7

Served with housemade roll

A NOTE ON ALLERGENS

*At Tatte we use flour, nuts and seeds in our bakery & kitchens.
Please let us know if any member of your party has a food allergy.*

*For gluten allergies, gluten-friendly versions of many of our dishes are available.
Please ask us about them when placing your order!*

- DESSERTS -

Individual Desserts

- Tiramisu \$6
- Berries Cheesecake Cup \$6
- Pear Tart \$6
- Pistachio Cherry Tart \$7
- Dark Chocolate Mousse \$7
- Seasonal Krembo \$7
- Seasonal Pavlova \$7

Cookies

- Brownie Fingers \$2.5
- Gluten-Friendly Oatmeal Raisin \$2.5
- Halva Chocolate Chunk \$3.5
- Linzer Cookie \$2.75
- Chocolate Sandwich Cookie \$2.75

Cakes & Tarts

SERVES 8-10

- Fresh Berries Cheesecake \$50
- Seasonal Tart \$35
- Seasonal Galette \$35
- Lemon Mint Tart \$35
- Dark Chocolate Mousse Cake \$50
- Mixed Nut Tart \$42
- Pear Tart \$40

We offer a variety of seasonal and signature dessert items. Please check our menu online or contact us for a full list of offerings.



- DRINKS -

Hot

Fresh Brewed Stumptown Coffee

*Regular or decaf served with milk,
half and half, sweeteners, wooden
stirrers, cups and lids*

BOX OF JOE (Serves 6-8) \$25



Assorted MEM Teas

*A variety of breakfast, fruit and
green teas served with honey, sweeteners,
wooden stirrers, cups and lids*

\$20 (Serves 6-8)



Fresh Brewed Iced Tea

BLACK | GREEN | HERBAL
served with either fresh mint
or fresh lemon

1 LITER (Serves 6-8) - \$9

Cold-Pressed Juices

- Orange Juice \$5.5 / \$15 LITER
- Mint Lemonade \$5.5 / \$15 LITER
- Carrot Juice \$5.5
- Pear Juice \$5.5
- Kale & Apple Juice \$5.5

Water & Soda

- Bottled Water \$2
- Pellegrino Sparkling Water \$2.25
- Cawston Press Soda \$3 CAN

- PLACE AN ORDER -

To place your order with our catering team,
call us at 617-945-1205 or email us at catering@tattebakery.com.

We are available all week 7am-5pm.

To place an order online visit: www.tattebakery.com.

We require a \$100 order minimum.

Delivery times for catering orders are:

Monday - Sunday: 7:30am - 5pm

