

2020 FALL & WINTER CATERING MENU

# Tatte

CATERING

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

Contact us: 617-945-1205 | [catering@tattebakery.com](mailto:catering@tattebakery.com)

TATTEBAKERY.COM

# - BREAKFAST -

## For the Group

### BREAKFAST SANDWICH ASSORTMENT

\$85, SERVES 10

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

ADD:

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

### BREAKFAST BOX | \$12.5

ONE OF THE FOLLOWING:

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

ONE OF THE FOLLOWING:

Bottled Water *or* Tatte Juices

ADD TO YOUR BOX | \$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  
sauteéd spinach with scrambled egg  
on our housemade challah roll

### Roasted Mushroom, Spinach & Potato Bowl | \$11.5

Roasted shiitake and button mushrooms  
sauteed with spinach, pee wee potatoes and chives  
served over potato cream topped with poached  
egg, parmesan and served with  
toasted sourdough

### Cheese Bourekas

### Breakfast Sandwich | \$6.5

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

### Biscuit & Egg

### Breakfast Sandwich | \$6.5

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

### Traditional Shakshuka | \$12.5

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

### Winter Shakshuka | \$13.5

Tomato and bell pepper sauce, eggs and  
roasted red potatoes topped with marinated  
chick peas, roasted acorn squash, roasted  
garlic 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

### 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 | \$100, SERVES 10

Sandwiches: Turkey B.L.A.T (3), Chicken Salad Sandwich (2),  
Fresh Mozzarella Sandwich (2), Tuna Sandwich (2) & Chicken Pita (1)

ADD TO THE SANDWICH ASSORTMENT | \$55

Sides of Mixed Greens (10), Brownie Fingers (6)  
and Oatmeal Raisin Cookies (4)

## 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

Tuna | \$9.5

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

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

Squash, Brie & Celery Slaw

Sandwich | \$9.5

Brie, seasonal celery root slaw, roasted  
acorn squash, arugula, red onion and  
roasted chicken on housemade challah  
*with Chicken* \$11

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

SELECT ONE SANDWICH:

Choose any sandwich from  
favorites above

SERVED WITH:

Mixed Greens

ASSORTED COOKIES (2)

SELECT ONE BEVERAGE:

Bottle of Water *or* Pellegrino Sparkling  
*or* Cawstons Soda

LUNCH No 2 | \$19

SELECT ONE ENTREE:

Seasonal Salad, Lamb Plate (Mansaf)  
Seasonal Farro Bowl  
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 | \$14

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

### Fattoush | \$10.5

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 | \$12.5

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

### Maple, Squash & Chicken Salad | \$13.5

Mixed greens, roasted acron squash, carrots, chicken breast topped with toasted almonds and dried cranberries served with maple labneh dressing

### Chicken, Roasted Grapes & Greens | \$13.5

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



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## - PLATES -

### Winter Farro Bowl | \$11.5

Warm farro, roasted button mushrooms, acorn squash, and arugula tossed with parsley relish served with ricotta goat cheese mousse and a poached egg

### Winter Vegetable Wild Rice Bowl | \$11.5

Warm wild rice tossed with baby spinach, roasted sweet potato, acron squash, dried cranberries, roasted pumpkin, sunflower seeds and black sesame tossed with basil pine nut relish

### Lamb Plate (Mansaf) | \$12

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

### Goulash | \$13.5

Housemade braised beef, potatoes, carrots and chickpeas served on basmati rice

### Arayas | \$13.5

Grilled pita stuffed with lamb and beef served with roasted garlic labneh & tomato salad

### Quiche & Salad | \$9

*Slice of quiche served with green salad*  
**Zucchini & Mozzarella or Tomato & Feta**  
*or Jerusalem Artichoke & Asparagus*  
*or*

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

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## - SEASONAL SOUP -

### Tomato Basil

BY THE CUP \$5 | BOWL \$7

*Served with housemade roll*



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## - SNACK BOXES -

### Tatte Snack | \$10

SELECT:

Fresh Fruit Cup *or* Petit Muesli Cup  
*with*

Oatmeal Raisin Cookie *or*  
Halva Chocolate Chunk Cookie  
*and*

Bottled Water *or* Pellegrino  
*or* Cawston Soda

## - 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

### 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.*

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## - 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)



### 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

## - 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!



## - PLACE AN ORDER -

To place your order with our catering team,  
call us at 617-945-1205 or email us at [catering@tattebakery.com](mailto:catering@tattebakery.com).  
We are available all week 7am-5pm.

To place an order online visit: [www.tattebakery.com](http://www.tattebakery.com).

We require a \$100 order minimum.

Delivery times for catering orders are:

Monday - Sunday: 7:30am - 5pm