

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

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 | \$10

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

Halloumi Breakfast Sandwich | \$7.5

Seared halloumi cheese, griddled tomatoes, and
sauteed 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 | \$7.5

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

Biscuit & Egg Breakfast Sandwich | \$7

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

Traditional Shakshuka | \$13

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

Winter Shakshuka | \$14

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 | \$10
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 | \$11
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 | \$10
Herbed chicken salad, cucumber,
pea shoots, green herb dressing
on multigrain

Tuna | \$10.5
Tuna salad, hard-boiled egg, shaved
red onion, yogurt & dill on challah

Lamb Sandwich | \$11.5
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 | \$9.5
Fresh mozzarella, sliced tomato, arugula
and basil pine nut pesto on ciabatta

Roasted Cauliflower | \$10
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

LUNCH No 2 | \$19

SELECT ONE ENTREE:

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

LUNCH No 3 | \$17

SELECT ONE SALAD:

Choose any salad from
favorites below

SERVED WITH:
A Housemade Roll

ASSORTED COOKIES (2)

SELECT ONE BEVERAGE:

Bottle of Water *or*
Pellegrino Sparkling

- 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

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

Fattoush | \$11

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



- 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 canberries, toasted 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

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

- SEASONAL SOUP -

Tomato Basil

BY THE CUP \$5 | BOWL \$7.5

Served with housemade roll



- 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

- DESSERTS -

Individual Desserts

- Tiramisu \$6.5
Berries Cheesecake Cup \$6.5
Pear Tart \$6.5
Pistachio Cherry Tart \$7
Dark Chocolate Mousse \$7.5

Cookies

- Brownie Fingers \$2.5
Gluten-Friendly Oatmeal Raisin \$2.75
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 \$55
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)



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 \$5.75 / \$15 LITER
Carrot Juice \$5.75
Pear Juice \$5.75
Kale & Apple Juice \$5.75

Water & Soda

- Bottled Water \$2.25
Pellegrino Sparkling Water \$2.45
Cawston Press Soda \$3.25 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.
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