

2021 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

\$90, SERVES 10

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

ADD:

Mixed Berries Muesli Cups (10) \$45
Pear & Maple Muesli Cups (10) \$45
Muesli Mix (5 of each) \$45
Stumptown Box of Joe \$25

BREAKFAST BOX | \$13

SELECT ONE SANDWICH

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

with

Bottled Water *or* Tatte Juices

ADD TO YOUR BOX | \$4.5:

Mixed Berries Muesli Cup *or*
Roasted Pear & Maple Muesli Cup

Choose Your Favorites

Croissant Breakfast Sandwich | \$10.5

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

Halloumi Breakfast Sandwich | \$8.5

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

Biscuit & Egg Breakfast Sandwich | \$8.5

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

Cheese Bourekas Breakfast Sandwich | \$7.5

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

Breakfast Sandwich | \$9.5

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

Roasted Mushroom, Spinach, & Potato Bowl

\$11.75 [GF OPTION]

Roasted shiitake and button
mushrooms sautéed with spinach, pee wee
potatoes, and chives, served over potato
cream, topped with soft scrambled eggs,
Parmesan, and served with
toasted sourdough

Smoked Salmon, Avocado, & Egg Sandwich* | \$11.5

Smoked salmon*, avocado,
red onion, capers, alfalfa sprouts,
and creamy scrambled eggs
served on a housemade challah
roll with green herb dressing

Breakfast Pastries

EACH ASSORTMENT SERVES 10 - 12

Morning Pastry Assortment | \$52.5

SWEET PASTRIES: Plain Croissant,
Pain Au Chocolat, Almond Croissant,
Morning Buns, Apple Muffin, Apple Turnovers

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
available Friday-Sunday only

ADD TO YOUR ASSORTMENT:

Mixed Berries Muesli Cups (10) \$45
Pear & Maple Muesli Cups (10) \$45
Muesli Mix (5 of each) \$45
Stumptown Box of Joe \$25

- LUNCH -

For the Group

TATTE SANDWICH ASSORTMENT | \$110, 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 | \$57.5

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

Choose Your Favorites

B.L.A.T | \$11

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

Turkey B.L.A.T. | \$11.5

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

Turkey Avocado | \$11.5

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

Chicken Pita | \$11.5

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

Chicken Salad | \$11

Herbed chicken salad, cucumber, alfalfa
sprouts, green herb dressing on multigrain

Short Rib Grilled Cheese | \$11.5

Braised short rib, aged cheddar,
beet horseradish relish on challah

Roasted Cauliflower | \$11

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

Grilled Cheese | \$8.5

Fontina, VT cheddar, Parmesan,
sundried tomato, roasted garlic, capers, Dijon
mustard, on sourdough

Tuna | \$11

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

Lamb Kebab Pita | \$13.5

Lamb kebab, tomatoes, red onion, parsley,
and dill labneh served in a warm pita

Prosciutto & Fig Panini | \$12

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

Lamb Sandwich | \$12

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

Fresh Mozzarella | \$10.5

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

- LUNCH BOXES -

*Each Lunch Box is served with assorted cookies (2) and your choice of beverage:
Bottle of Water, Pellegrino Sparkling, or Pellegrino Soda (Blood Orange or Limonita)*

LUNCH No.1

\$18

SELECT ONE SANDWICH

Choose any sandwich
from favorites above

with

Mixed Greens

LUNCH No.2

\$19.5

SELECT ONE ENTREE

Winter Farro Bowl
Winter Vegetable
& Rice Bowl

with

Mixed Greens

LUNCH No.3

\$18

SELECT ONE SALAD

Choose any salad
from favorites below

with

A Housemade Roll

— SALADS —

Served with housemade roll

Crunchy Halloumi | \$14.5

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

Fattoush | \$11.5

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

Maple, Squash, & Chicken Salad | \$14.5

Mixed greens, baby kale, roasted acorn squash, carrots, and roasted chicken breast topped with toasted almonds and dried cranberries, served with maple labneh dressing.

Green & Nutty | \$13

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 | \$12

Warm farro, roasted button mushrooms, acorn squash, and arugula tossed with parsley relish served with ricotta goat cheese mousse and soft scrambled eggs.

Winter Vegetable & Rice Bowl

\$12 [GF OPTION]

Acorn squash, broccolini, and caramelized red onions sauteed with jasmine rice and garlic aleppo oil, served with soft scrambled eggs and cilantro relish.

Lamb Kebab Plate | \$13.5 [GF OPTION]

Lamb kebab, baba ganoush, chickpea puree, pickled red cabbage, carrots, and cauliflower with toasted za'atar pita, labneh, & parsley.

Quiche & Salad | \$9.5

Slice of quiche served with green salad.

Choose from the following:

Zucchini & Mozzarella

or

Tomato & Feta

or

Jerusalem Artichoke & Asparagus

QUICHE FOR THE GROUP | \$70

(SERVES 6-8)

Choose one whole quiche from above served with bowl of seasonal mixed greens.

— SOUP —

Tomato Basil

BY THE CUP \$5.5 | BOWL \$7.5

Served with housemade roll

— SNACKS —

TATTE SNACK BOX | \$10.5

Mixed Berries Muesli Cup *or*
Pear & Maple Muesli Cup

and

Oatmeal Raisin Cookie *or*
Halva Chocolate Chunk Cookie

and

Bottled Water *or* Pellegrino

Valrhona Chocolate Covered Almonds \$9

White Chocolate Covered Hazelnuts \$9

Spiced Almonds \$6.5

Maple Candied Pecans \$6.5

Butter Cookie Tube \$6

Nutella Cookie Tube \$6

Hazelnut Balls \$6

Crunchy Almonds \$7

- DESSERTS -

Individual Desserts

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

Cookies

- Brownie Fingers \$2.5
- Gluten-Friendly Oatmeal Raisin \$3
- Halva Chocolate Chunk \$3.5
- Linzer Cookie \$3
- Chocolate Sandwich Cookie \$3.5

Cakes & Tarts

SERVES 8-10

- Fresh Berries Cheesecake \$52
- Lemon Mint Tart \$38
- Dark Chocolate Mousse Cake \$55
- Mixed Nut Tart \$42
- Pear Tart \$42

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

STUMPTOWN
COFFEE ROASTERS

Assorted MEM Teas

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

(Serves 6-8) \$22.5



Iced Tea

BLACK | GREEN | HERBAL

1 LITER (Serves 6-8) \$9.5

Cold-Pressed Juices

- Orange Juice \$5.5 / \$15 LITER
- Mint Lemonade \$6 / \$16 LITER
- Carrot Juice or Pear Juice or Kale & Apple Juice \$6

Water & Soda

- Bottled Water \$2.5
- Pellegrino Sparkling Water \$2.75
- Pellegrino Soda \$3 CAN
Blood Orange or Limonita

- NOTE ON ALLERGENS -

At Tatte we use flour, tree 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!

Dishes indicated with an * contain ingredients that are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, may increase your risk of foodborne illness.



- 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–4pm