

2022 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*
Pear & Maple Muesli Cup

Choose Your Favorites

Croissant Breakfast Sandwich | \$11

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

Halloumi Breakfast Sandwich | \$9

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

Biscuit & Egg Breakfast Sandwich | \$9

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 | \$9.75

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,
pea wee potatoes, and chives,
served over potato cream,
topped with a poached egg,
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 herbed 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 Buns, 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 | \$9

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 | \$10

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

Fresh Mozzarella | \$11

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 | \$12.5

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 & Rice Bowl

\$12.5 [GF OPTION]

Acorn squash, broccolini, and caramelized red onions sauteed with jasmine rice and garlic aleppo oil, served with a poached egg and cilantro relish.

Lamb Kebab Plate

\$14 [GF OPTION]

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

Quiche & Salad | \$9.5

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

— 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 Almonds \$9.5

White Chocolate Hazelnuts \$9.5

Spiced Almonds \$7

Maple Candied Pecans \$7

Butter Cookie Tube \$6

Nutella Cookie Tube \$6.5

Hazelnut Balls \$7

Crunchy Almonds \$7

- DESSERTS -

Individual Desserts

- Tiramisu \$7
- Berries Cheesecake Cup \$7
- Pear Tart \$7.5
- Pistachio Cherry Tart \$7.5
- Dark Chocolate Mousse \$8

Cookies

- Brownie Fingers \$2.5
- Gluten-Friendly Oatmeal Raisin \$3.25
- Halva Chocolate Chunk \$3.75
- Linzer Cookie \$3
- Chocolate Sandwich Cookie \$3

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, 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–4pm