

2022 SPRING 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 Petit Muesli Cups (10) \$45
Fruit Cup (10) \$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 Petit Muesli Cup
Fruit Cup

Choose Your Favorites

Croissant Breakfast Sandwich | \$11

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

Halloumi Breakfast Sandwich | \$9

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

Biscuit & Egg Breakfast Sandwich | \$9

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

Cheese Bourekas Breakfast Sandwich | \$7.5

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

Breakfast Sandwich | \$9.75

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

Roasted Mushroom, Spinach, & Potato Bowl

\$11.75 [GF OPTION]

Roasted shiitake and button
mushrooms sauteed with spinach,
pee wee potatoes, and chives, served
over potato cream, topped with a soft
scrambled egg, parmesan, and served
with toasted sourdough **G V**

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 Muffins,
Blueberry Hazelnut Muffins

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 Petit Muesli Cups (10) \$45
Fruit Cups (10) \$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 **G**

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

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

Turkey Avocado | \$11.5

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

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 **G**

Short Rib Grilled Cheese | \$11.5

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

Roasted Cauliflower | \$11

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

Grilled Cheese | \$9

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

Tuna | \$11

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

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
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 **V**

- 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

Mushroom Farro Bowl
or Squash, Broccolini,
& 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 **G V**

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 **V**

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 **G**

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 **G V**

Tuna Nicoise | \$14.5

Mixed greens, arugula, roasted potatoes, cherry tomatoes, green beans, kalamata olives, red onion, and olive oil packed tuna tossed with parsley dressing, topped with hard-boiled egg **G**

— PLATES & SOUP —

Mushroom 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 **V**

Squash, Broccolini, & 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 **G V**

Tomato Basil Soup

CUP \$5.5 | BOWL \$7.5

Served with housemade roll

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 **G**

Quiche & Salad | \$9.5

Slice of quiche served with green salad

Zucchini & Mozzarella V

or

Tomato & Feta V

or

Jerusalem Artichoke & Asparagus V

or

\$70 FOR THE GROUP (SERVES 6-8)

Whole Quiche & Bowl of Mixed Greens

— SNACKS —

TATTE SNACK BOX | \$10.5

Mixed Berries Muesli Cup

and

Oatmeal Raisin Cookie **G**

or Halva Chocolate Chunk Cookie

and

Bottled Water *or* Pellegrino

Chocolate Covered Almonds \$9

White Chocolate

Covered Hazelnuts \$9.5

Spiced Almonds \$7

Maple Candied Pecans \$7

Butter Cookie Tube \$6

Nutella Cookie Tube \$6.5

Hazelnut Balls \$7

Crunchy Almonds **G** \$7

- DESSERTS -

Individual Desserts

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

Cookies

- Brownie Fingers **G** \$2.5
- Gluten-Friendly Oatmeal Raisin **G** \$3.25
- Halva Chocolate Chunk \$3.75
- 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 **G** \$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 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 -

*These items are served raw, undercooked, or cooked to order.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

We use nuts, seeds, and flour in all of our bakeries and kitchens. For gluten allergies, gluten-friendly versions of many of our dishes are available.

G *A Gluten-Friendly version is available* | **V** *Vegetarian*



- 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