

2022 SUMMER 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
Berries & Grapes Fruit Cups (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 Muesli Cup
Berries & Grapes Fruit Cup

Choose Your Favorites

Croissant Breakfast Sandwich | \$11

Two eggs soft scrambled, VT cheddar, sliced tomato, avocado, and baby arugula on housemade croissant. (W)(D)(E)(G)(V)

Halloumi Breakfast Sandwich | \$9.50

Seared halloumi cheese, griddled tomatoes, and sautéed spinach with scrambled egg on our housemade challah roll. (W)(D)(E)(G)(V)

Biscuit & Egg

Breakfast Sandwich | \$9

Two eggs, soft scrambled & served on a housemade biscuit with tomato salad. (W)(D)(E)(V)

Cheese Bourekas

Breakfast Sandwich | \$7.5

Two eggs, soft scrambled in a housemade cheese bourekas served with tomato salad. (W)(D)(E)(Z)(V)

Corn, Zucchini, & Potato Bowl | \$12

Corn, zucchini, and snap peas sautéed with pee wee potatoes and basil served over corn cream. Topped with soft scrambled egg and Parmesan. Served with toasted housemade sourdough. (W)(D)(E)(G)(V)(W)

Breakfast Sandwich | \$9.75

Two eggs soft scrambled, VT cheddar, smoked bacon on housemade sourdough. (W)(D)(E)(G)

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. (W)(D)(E)(F)(G)

Breakfast Pastries

EACH ASSORTMENT SERVES 10 - 12

Morning Pastry Assortment | \$52.5

SWEET PASTRIES: Plain Croissant,
Pain Au Chocolat, Almond Croissant,
Morning Buns, Halva Sesame Tea Cakes,
Roasted Strawberry Tea Cakes

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) (W)(D)(Z)(N)(V) \$45
Berries & Grapes Fruit Cups (10) (V) \$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. (W)(D)(E)(S)(G)

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

B.L.A.T. with smoked turkey on multigrain.
(W)(D)(E)(S)(Z)(G)

Turkey Avocado | \$11.5

Turkey, avocado, Ward's Berry Farm alfalfa
sprouts, cucumbers and green herb dressing
on housemade challah. (W)(D)(E)(S)(G)

Chicken Pita | \$11.5

Roasted chicken breast, chopped salad, bibb
lettuce, green herb dressing on pita. (W)(D)(E)(S)

Chicken Salad | \$11

Herbed chicken salad, cucumber, alfalfa
sprouts, green herb dressing on multigrain.
(W)(D)(E)(S)(Z)(G)

Short Rib Grilled Cheese | \$11.5

Braised short rib, aged cheddar, beet
horseradish relish on challah. (W)(D)(E)(G)

Roasted Cauliflower | \$11

Roasted cauliflower, pine nuts, spicy yogurt,
raisins, chilies, cilantro, and capers in pita.
(W)(D)(N)(S)(V)

Grilled Cheese | \$9

Fontina, VT cheddar, Parmesan,
sundried tomato, roasted garlic, capers, Dijon
mustard, on sourdough. (W)(D)(V)

Tuna | \$11

Tuna salad, hard-boiled egg, shaved red onion,
yogurt, & dill on challah. (W)(D)(E)(F)(G)

Lamb Kebab Pita | \$13.5

Lamb kebab, tomatoes, red onion, parsley,
and dill labneh, served in a pita. (W)(D)

Prosciutto & Fig Panini | \$12

Fig jam, brie, fontina cheese, prosciutto, and
Bosc pear on housemade ciabatta. (W)(D)

Fresh Mozzarella | \$11

Fresh mozzarella, sliced tomato, arugula
and basil pine nut pesto on ciabatta.
(W)(D)(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

Summer Farro Bowl
or Summer 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

Strawberry, Rhubarb, & Chicken Salad | \$14.5

Bibb and red leaf lettuce, baby kale, poached rhubarb, strawberries, mint, roasted chicken, and toasted almonds, served with maple labneh dressing.

Ⓦ ⓓ ⓔ Ⓝ ⓖ

Crunchy Halloumi | \$14.5

Fresh cut lettuce, toasted carrots, radish, apples, white raisins, parsley, mint, sesame, topped with crunchy almonds and halloumi cheese in a tahini dressing.

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Fattoush | \$11.5

Bibb and red leaf lettuce, tomato, cucumber, red pepper, red onion, kalamata olives, sunflower seeds, and feta dressed in lemon-olive oil dressing with za'atar croutons.

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Green & Nutty | \$13

Fresh cut lettuce, baby arugula, sliced apples, black sesame, edamame, dried apricot, roasted sunflower and pumpkin seeds, topped with goat cheese in an orange dressing.

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Tuna Nicoise | \$14.5

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

Ⓦ ⓔ ⓖ

— PLATES & SOUP —

Summer Farro Bowl | \$12.5

Warm farro, tossed with corn, green fava, alfalfa sprouts, and parsley relish, topped with goat cheese, soft scrambled egg, and dukkah, served with cashew pepper relish.

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Summer Vegetable & Rice Bowl | \$12.5

Fava beans, corn, snap peas, caramelized red onions, and mint sauteed with jasmine rice and Aleppo chili oil, topped with scrambled eggs.

ⓓ ⓔ ⓖ ⓗ

Tomato Basil Soup

CUP \$5.5 | BOWL \$7.5

Served with housemade roll.

Ⓦ ⓓ ⓔ ⓖ ⓗ

Lamb Kebab Plate | \$14

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

Cherry Tomato & Feta

Ⓦ ⓓ ⓔ ⓖ ⓗ

or

Jerusalem Artichoke & Asparagus

Ⓦ ⓓ ⓔ ⓖ ⓗ

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

or Halva Chocolate Chunk

Cookie

and

Bottled Water or Pellegrino

Chocolate Covered Almonds

White Chocolate Covered Hazelnuts

Spiced Almonds

Maple Candied Pecans

Butter Cookie Tube

Nutella Cookie Tube

Hazelnut Balls

Crunchy Almonds

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

Ⓦ ⓓ ⓔ Ⓝ ⓖ ⓗ

- DESSERTS -

Individual Desserts

Tiramisu **W D E S V** \$7

Berries Cheesecake Cup **W D E V** \$7

Pear Tart **W D E N V** \$7.5

Pistachio Cherry Tart **W D E N V** \$7.5

Dark Chocolate Mousse **D E S V** \$8

Cookies

Brownie Fingers **D E S V** \$2.5

Gluten-Friendly Oatmeal Raisin
D E N V G \$3.25

Halva Chocolate Chunk
W D E S Z V \$3.75

Linzer Cookie **W D E V** \$3

Chocolate Sandwich Cookie
W D S Z V \$3

Cakes & Tarts

SERVES 8-10

Fresh Berries Cheesecake
W D E V \$52

Lemon Mint Tart
W D E S V \$38

Dark Chocolate Mousse
Cake **D E S V** \$55

Mixed Nut Tart **W D E N V** \$42

Pear Tart **W D E N V** \$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 \$6 / \$16 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