

2022 FALL-WINTER CATERING MENU

# Tatte

CATERING

Catering orders can be placed all week from 7am-5pm

Contact us: 617-945-1205 | [catering@tattebakery.com](mailto:catering@tattebakery.com)

TATTEBAKERY.COM

# Breakfast

## For the Group

### BREAKFAST SANDWICH ASSORTMENT

**\$90, serves 10**

Breakfast Sandwich (3)  
Avocado Breakfast Sandwich (3)  
Biscuit & Egg Sandwich (2)  
Halloumi & Egg Sandwich (2)

### SWEET PASTRY ASSORTMENT

**\$54, serves 10-12**

Plain Croissant (2), Pain Au Chocolat (2)  
Almond Croissant (2), Morning Bun (2)  
Cherry Almond Scone (2), Chocolate Snail (2)  
ⓂⓃⓔⓃⓃⓂ

### SAVORY PASTRY ASSORTMENT

**\$54, serves 10-12**

Cheese Boureka (4)  
Spinach Labneh Pita (4)  
Ham & Cheese Croissant (4)  
ⓂⓃⓔⓃⓂ

### ADD-ONS

Mixed Berries Muesli Cups (10)  
**\$45** ⓃⓂⓃⓂ  
Berries & Grapes Fruit Cups (10) – **\$60** Ⓜ  
Fruit Platter (serves 20) – **\$90** Ⓜ  
Stumptown Box of Joe – **\$25**

## Breakfast Boxes – \$15

*Served with your choice of Bottled Water or Tatte Juice*

### select one:

Breakfast Sandwich  
Avocado Breakfast Sandwich  
Biscuit & Egg Sandwich  
Halloumi & Egg Sandwich  
Smoked Salmon & Avocado Sandwich

### add to your box:

Mixed Berries Muesli Cup – **\$4.50** ⓃⓂⓃⓂ  
Berries & Grapes Fruit Cup – **\$6** Ⓜ

## Choose Your Favorites

### BREAKFAST SANDWICH – \$9.85

Two eggs soft scrambled, VT cheddar, and bacon on housemade sourdough. ⓂⓃⓔⓃⓂ

### AVOCADO BREAKFAST SANDWICH – \$11.25

Two eggs soft scrambled, sliced tomato, avocado, & baby arugula on housemade multigrain. ⓂⓃⓔⓃⓂⓂ

### BISCUIT & EGG

### BREAKFAST SANDWICH – \$9.50

Two eggs, soft scrambled & served on a housemade biscuit with tomato salad. ⓂⓃⓔⓃⓂ

### HALLOUMI BREAKFAST SANDWICH – \$9.85

Seared halloumi cheese, griddled tomatoes, and sauteed spinach with scrambled egg on our housemade challah roll. ⓂⓃⓔⓃⓂⓂ

### SMOKED SALMON, AVOCADO, & EGG SANDWICH – \$12.50

Smoked salmon, avocado, red onion, capers, alfalfa sprouts, and creamy scrambled eggs served on a housemade challah roll with green herbed dressing. ⓂⓃⓔⓃⓂⓂ

### AVOCADO TARTINE – \$12.50

Avocado, baby arugula, dill, and radish, topped with scrambled egg on housemade sourdough. ⓂⓃⓔⓃⓂ

### SMOKED SALMON & AVOCADO TARTINE – \$13.85

Smoked salmon, avocado, campari tomatoes, red onion, capers, and dill, tossed with olive oil and served over housemade sourdough with green herbed dressing. ⓂⓃⓔⓃⓂⓂⓂ

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# Lunch

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## For the Group

### TATTE SANDWICH ASSORTMENT

*\$115, serves 10*

Turkey B.L.A.T. (3)  
Chicken Salad Sandwich (3)  
Fresh Mozzarella Sandwich (2)  
Tuna Sandwich (2)

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### ADD-ONS

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Mixed Greens Salad & Tatte Cookie Box (serves 10) – **\$60**

Fruit Platter (serves 20) – **\$90** 🍷

Tomato Basil Soup, served with housemade roll  
*cup* – \$6 | *bowl* – \$8 🍷🍷🍷🍷

## Lunch Boxes – \$18.50

*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

Choose  
any sandwich

*with:*

Mixed Greens

### LUNCH NO. 2

Choose  
any salad

*with:*

A Housemade Roll

## Choose Your Favorites

### B.L.A.T. – \$11.50

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

### TURKEY B.L.A.T. – \$11.85

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

### TURKEY AVOCADO – \$11.85

Turkey, avocado, alfalfa sprouts,  
cucumbers and green herbed dressing  
on housemade challah. 🍷🍷🍷🍷

### CHICKEN PITA – \$11.85

Roasted chicken breast, chopped salad, bibb  
lettuce, green herbed dressing on pita. 🍷🍷🍷🍷

### CHICKEN SALAD – \$11.85

Herbed chicken salad with raisins, cucumber,  
alfalfa sprouts, green herbed dressing  
on housemade multigrain. 🍷🍷🍷🍷🍷

### SHORT RIB

#### GRILLED CHEESE – \$12.50

Braised short rib, aged cheddar, beet  
horseradish relish on housemade challah.  
🍷🍷🍷🍷

#### ROASTED CAULIFLOWER – \$11

Roasted cauliflower, pine nuts, spicy labneh,  
raisins, chilies, cilantro, and capers on pita.  
🍷🍷🍷🍷🍷

#### TUNA – \$11.85

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

#### PROSCIUTTO &

#### FIG PANINI – \$12.50

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

#### FRESH MOZZARELLA – \$11

Fresh mozzarella, sliced tomatoes, arugula  
and basil pine nut pesto on ciabatta. 🍷🍷🍷🍷

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# Salad

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## For the Group

*Served family-style with homemade rolls (10). Serves 4 as Entrée or 10 as a Side.  
Add chicken, \$12. Add marinated tuna, \$18. Add tuna salad, \$16.*

- MAPLE, SQUASH, & CHICKEN – \$60**
- CRUNCHY HALLOUMI – \$55**
- GREEN & NUTTY – \$55**
- TUNA NICOISE – \$60**
- FATTOUSH – \$50**

## Choose Your Favorites

*Add chicken, \$3. Add marinated tuna, \$4.50. Add tuna salad, \$4.*

### **MAPLE, SQUASH, & CHICKEN – \$14.85**

Mixed greens & baby kale, roasted acorn squash, carrots, and roasted chicken, topped with toasted almonds and dried cranberries, served with a maple labneh dressing. **W @ E @ G**

### **CRUNCHY HALLOUMI – \$14.50**

Fresh cut lettuce, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, served with a tahini vinaigrette. **W @ E @ N @ Z @ G @ V**

### **GREEN & NUTTY – \$13.50**

Fresh cut lettuce, baby arugula, sliced apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds, topped with goat cheese and served with an orange vinaigrette. **W @ E @ Z @ G @ V**

### **TUNA NICOISE – \$14.85**

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

### **FATTOUSH – \$12.50**

Bibb & red leaf lettuce, tomato, cucumber, red pepper, red onion, kalamata olives, sunflower seeds, and feta, served with a lemon-olive oil dressing and housemade za'atar croutons. **W @ E @ Z @ V**

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## More to Share

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### **TOMATO & MOZZARELLA FLATBREAD**

**\$55, serves 10-12**

Housemade flatbread with tomatoes, pesto, and fresh mozzarella, topped with basil and olive oil. **@ @ W @ V**

### **MEZZE PLATTER**

**\$25, serves 10**

Three of our favorite spreads: chickpea puree, baba ghanoush and cashew pepper relish, served with housemade baguette, Jerusalem bagel, and pita. **W @ N @ Z @ V**

### **FRUIT PLATTER**

**\$90, serves 20**

A delicious seasonal fruit display. Fruit selection includes cantaloupe, pineapple, kiwi, red grapes, raspberries, strawberries, blackberries, blueberries, figs, and mango, garnished with mint. **V**

# Dessert

## For the Group

### DESSERT ASSORTMENT - \$80

Tiramisu (3), Crumbs Cheesecake Cup (3)  
Fresh Berries Cheesecake Cup (6)

### SIGNATURE ASSORTMENT - \$30

Chocolate Sandwich Cookies (4)  
Linzer Cookies (4)  
Gluten-Friendly Brownie Fingers (6)

### TATTE COOKIE BOX - \$35

Gluten-Friendly Oatmeal Raisin Cookies (5)  
Halva Chocolate Chunk Cookies (5)

### BROWNIE FINGER BOX - \$46.50

Plain Fingers (12), Walnut Fingers (6)  
Halva Fingers (6)  
*All Tatte brownies are gluten-friendly*

## Choose Your Favorites

### CAKES & TARTS

*Serves 8-10*

Fresh Berries Cheesecake - \$54  
ⓂⓃⓔⓋ

Lemon Mint Tart - \$27  
*Serves 4-6* ⓂⓃⓔⓈⓋ

Gluten-Friendly  
Dark Chocolate Mousse - \$55  
ⓃⓔⓈⓋ

Pear Tart - \$42  
ⓂⓃⓔⓃⓋ

Cinnamon Walnut Coffeecake - \$38  
ⓂⓃⓔⓃⓋ

### COOKIES

Gluten-Friendly Brownie Finger - \$2  
ⓃⓔⓈⓋ

Gluten-Friendly Oatmeal Raisin - \$3.25  
ⓃⓔⓈⓋ

Halva Chocolate Chunk - \$3.75  
ⓂⓃⓔⓈⓈⓋ

Linzer - \$3 ⓂⓃⓔⓋ

Chocolate Sandwich - \$3 ⓂⓃⓔⓈⓈⓋ

Gluten-Friendly  
Maple Candied Pecans - \$7.50 ⓂⓋ

Butter Cookie Tube - \$6 ⓂⓃⓔⓋ

Nutella Cookie Tube - \$6.50  
ⓂⓃⓔⓃⓈⓋ

### INDIVIDUAL DESSERTS

Tiramisu - \$7.25 ⓂⓃⓔⓋ

Berries Cheesecake Cup - \$7.25  
ⓂⓃⓔⓋ

Pear Tart - \$7.50 ⓂⓃⓔⓃⓋ

Pistachio Cherry Tart - \$7.50  
ⓂⓃⓔⓃⓋ

Gluten-Friendly Dark Chocolate Mousse - \$8  
ⓃⓔⓈⓋ

\*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 us if a person in your party has a food allergy.

*We use tree nuts, seeds, and flour in all of our bakeries and kitchens. Allergens are denoted as follows:*

*Contains:* Ⓜ Wheat | Ⓝ Dairy | ⓔ Eggs | ⓕ Fish | Ⓝ Tree Nuts | Ⓢ Soy | Ⓢ Sesame

ⓖ A Gluten-Friendly version is available | Ⓥ Vegetarian

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# Drinks

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## STUMPTOWN BOX OF JOE

Regular or decaf, served with milk, half & half, sweeteners, wooden stirrers, cups and lids.

*\$25, serves 6-8*

## ASSORTED MEM TEA

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

*\$22.50, serves 6-8*

## ICED TEA

Black | Green | Herbal

*\$9.50, 1 liter, serves 6-8*

## COLD-PRESSED JUICES

Orange - *\$6, bottle* | *\$16, 1 liter*

Mint Lemonade - *\$6, bottle* | *\$16, 1 liter*

Carrot, *or* Pear, *or* Kale & Apple - *\$6, bottle*

## WATER & SODA

Bottled Water - *\$2.50*

Pellegrino Sparkling Water - *\$2.75*

Pellegrino Soda - *\$3*

*Blood Orange or Limonita*

**STUMPTOWN**  
COFFEE ROASTERS



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## To Place An Order

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To place your order with our catering team,  
call or email all week, 7am-5pm:  
*617-945-1205* | *catering@tattebakery.com*

To place an order online, please visit:  
*www.tattebakery.com*

Delivery times for catering orders  
are 7:30am-4pm

We require a \$100 order minimum

TATTEBAKERY.COM