



Tatte
CATERING

SUMMER 2023
D.C. CATERING MENU

Breakfast

FOR THE GROUP

BREAKFAST SANDWICH ASSORTMENT

\$95, serves 10

Breakfast Sandwich (3), Avocado Breakfast Sandwich (3), Biscuit & Egg Sandwich (2), Halloumi & Egg Sandwich (2)
 ☹️🍷🍷🍷

SWEET PASTRY ASSORTMENT

\$55, 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

\$55, serves 10-12

Cheese Boureka (4), Spinach Labneh Pita (4), Ham & Cheese Croissant (4)
 ☹️🍷🍷🍷

ADD-ONS

Mixed Berries Muesli Cups (10) **\$48** ☹️🍷🍷🍷
 Berries & Grapes Fruit Cups (10) - **\$60** 🍷
 Fruit Platter (serves 20) - **\$98** 🍷
 Stumptown Box of Joe - **\$25**

Breakfast Boxes - \$18

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 - **\$5** ☹️🍷🍷🍷
 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. ☹️🍷🍷🍷

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. ☹️🍷🍷🍷🍷

HALLOUMI BREAKFAST SANDWICH - \$9.85

Searred halloumi cheese, griddled tomatoes, and sauteed spinach with scrambled egg on our housemade challah roll. ☹️🍷🍷🍷

HEIRLOOM TOMATO TARTINE - \$11.75

Heirloom tomatoes tossed with garlic olive oil and basil, served over goat cheese mousse & topped with pesto, on top of toasted housemade sourdough. ☹️🍷🍷🍷

AVOCADO TARTINE - \$13

Avocado, baby arugula, dill, and radish, topped with scrambled egg on sourdough. ☹️🍷🍷🍷

SMOKED SALMON & AVOCADO TARTINE* - \$14

Smoked salmon*, avocado, tomatoes, red onion, capers, and dill, served over sourdough with green herbed dressing. ☹️🍷🍷🍷🍷



Breakfast Sandwich Assortment



Mixed Berries Muesli Cups



Breakfast Box



Savory Pastry Assortment



Tatte Sandwich Assortment

Lunch

FOR THE GROUP

TATTE SANDWICH ASSORTMENT

\$120, serves 10

Turkey B.L.A.T. (3)
 Chicken Salad Sandwich (3)
 Fresh Mozzarella Sandwich (2), Corn Latke (2)
 ☹☹☹☹☹

ADD-ONS

Mixed Greens Salad & Tatte Cookie Box (serves 10) – \$65

Fruit Platter (serves 20) – \$98 ☹

Tomato Basil Soup, served with housemade roll
cup – \$6.50 | *bowl* – \$8.50 ☹☹☹☹

Lunch Boxes – \$22

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. – \$12

Applewood bacon, baby lettuce, avocado, sriracha mayo, & tomato-onion relish, on challah. ☹☹☹☹

TURKEY B.L.A.T. – \$12.50

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

TURKEY AVOCADO – \$12.50

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

CHICKEN PITA – \$12.50

Roasted chicken breast, tomato, red onion, parsley, baby lettuce, & green herbed dressing on pita. ☹☹☹☹

CHICKEN SALAD – \$12.50

Chicken salad with raisins, cucumber, sprouts, & green herbed dressing on multigrain. ☹☹☹☹☹

ROASTED CAULIFLOWER – \$12

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

CHILLED SALMON – \$14

Chilled salmon with herbed mayo, arugula, red onion, pickled red cabbage, sumac, and tomato on housemade challah roll. ☹☹☹☹

CORN LATKE – \$11

Corn latke, pickled red cabbage, tomato, red onion, and parsley, on ciabatta, with labneh & green herbed dressing. ☹☹☹☹☹

PROSCIUTTO & FIG PANINI – \$13.25

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

SHORT RIB GRILLED CHEESE – \$13.25

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

TUNA – \$12.50

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

FRESH MOZZARELLA – \$12

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

Salad

FOR THE GROUP

Served family-style with housemade rolls (10). Serves 4 as Entrée or 10 as a Side.
Add chicken, \$18. Add marinated tuna, \$18. Add tuna salad, \$16.
Add roasted salmon to Green & Nutty or Fattoush, \$28.

- STRAWBERRY, RHUBARB, & CHICKEN - \$60**
- CRUNCHY HALLOUMI - \$58**
- GREEN & NUTTY - \$56**
- TUNA NICOISE - \$60**
- FATTOUSH - \$52**

CHOOSE YOUR FAVORITES

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

STRAWBERRY, RHUBARB, & CHICKEN - \$14.50

Mixed baby lettuces & baby kale, poached rhubarb, strawberries, mint, roasted chicken, and toasted almonds, served with a maple labneh dressing. 🌱🌱🌱🌱🌱

GREEN & NUTTY - \$14

Mixed baby lettuces, baby arugula, sliced apples, black sesame, edamame, dried apricot, toasted sunflower and pumpkin seeds, topped with goat cheese and served with an orange vinaigrette. 🌱🌱🌱🌱🌱🌱
Add roasted salmon, \$7

FATTOUSH - \$13

Mixed baby lettuces, tomato, cucumber, red pepper, red onion, kalamata olives, sunflower seeds, and feta, served with a lemon-olive oil dressing and housemade za'atar croutons. 🌱🌱🌱🌱🌱
Add roasted salmon, \$7

CRUNCHY HALLOUMI - \$14.50

Mixed baby lettuces, seared halloumi cheese, roasted carrots with sesame and raisins, radish, apples, and crunchy almonds, served with a tahini vinaigrette. 🌱🌱🌱🌱🌱🌱

TUNA NICOISE - \$14.85

Mixed baby lettuces, 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. 🌱🌱🌱🌱

More to Share

HEIRLOOM TOMATO & MOZZARELLA FLATBREAD

\$55, serves 10-12

Housemade flatbread with heirloom tomatoes, pesto, and fresh mozzarella, topped with basil and olive oil. 🌱🌱🌱🌱

MEZZE PLATTER

\$28, serves 10

Three of our favorite spreads: chickpea puree, baba ghanoush and cashew pepper relish, served with housemade baguette, Jerusalem bagel, and pita. 🌱🌱🌱

FRUIT PLATTER

\$98, 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. 🌱



Green & Nutty Salad



Dessert Assortment



Signature Assortment



Brownie Finger Box



Tatte Cookie Box

Dessert

FOR THE GROUP

DESSERT ASSORTMENT

\$80 🍷🍷🍷🍷🍷🍷

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

SIGNATURE ASSORTMENT

\$36 🍷🍷🍷🍷🍷🍷

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

TATTE COOKIE BOX

\$36 🍷🍷🍷🍷🍷🍷

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

BROWNIE FINGER BOX

\$48 🍷🍷🍷🍷🍷🍷

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 - \$55

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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 - \$8 🍷🍷

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

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We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts.

*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

Drinks

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*

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



To Place An Order

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

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

Delivery times for catering orders are 7:30am–4pm, Monday–Friday

We require a \$100 order minimum

TATTEBAKERY.COM / CATERING



Fruit Platter

TATTE



Mezze Platter