

WINTER 2024 CATERING MENU



Tatte  
CATERING

# Breakfast

## FOR THE GROUP

### BREAKFAST SANDWICH ASSORTMENT

*serves 10*

Breakfast Sandwich (3), Avocado Breakfast  
Sandwich (3), Biscuit & Egg Sandwich (2)  
Halloumi & Egg Sandwich (2)  
ⓂⓄⓔⓋ

### SWEET PASTRY ASSORTMENT

*serves 10–12*

Plain Croissant (2), Pain Au Chocolat (2)  
Almond Croissant (2), Morning Bun (2)  
Ginger Orange Muffin (2), Chocolate Snail (2)  
ⓂⓄⓔⓄⓈⓋ

### SAVORY PASTRY ASSORTMENT

*serves 10–12*

Cheese Boureka (4)  
Spinach Labneh Pita (4)  
Ham & Cheese Croissant (4)  
ⓂⓄⓔⓈⓋ

### ADD-ONS

Mixed Berries Muesli Cups (10) ⓄⓋⓈⓋ  
Berries & Grapes Fruit Cups (10) Ⓥ  
Fruit Platter (serves 20) Ⓥ  
Stumptown Box of Joe

## Breakfast Boxes

*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 ⓄⓋⓈⓋ  
Berries & Grapes Fruit Cup Ⓥ

## CHOOSE YOUR FAVORITES

### BREAKFAST SANDWICH

Two eggs soft scrambled, VT cheddar, & bacon  
on housemade sourdough. ⓂⓄⓔⓈⓋ

### AVOCADO BREAKFAST SANDWICH

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

### BISCUIT & EGG BREAKFAST SANDWICH

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

### HALLOUMI BREAKFAST SANDWICH

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

### SMOKED SALMON, AVOCADO, & EGG SANDWICH\*

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

### AVOCADO TARTINE

Avocado, baby arugula, dill, and radish,  
topped with scrambled egg on sourdough.  
ⓂⓄⓔⓈⓋ

### SMOKED SALMON & AVOCADO TARTINE\*

Smoked salmon\*, avocado, tomatoes, red onion,  
capers, and dill, served over sourdough with  
green herbed dressing. ⓂⓄⓔⓈⓋ





*Breakfast Sandwich Assortment*



*Fruit Platter*



*Mixed Berries Muesli Cups*



*Breakfast Box*





# Lunch

## FOR THE GROUP

### TATTE SANDWICH ASSORTMENT

*serves 10*

Turkey B.L.A.T. (3) Chicken Salad Sandwich (3)  
Fresh Mozzarella Sandwich (2),  
Roasted Squash & Mushroom Sandwich (2)  
Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### ADD-ONS

Mixed Greens Salad & Tatte Cookie Box (serves 10)  
Fruit Platter (serves 20) Ⓜ  
Tomato Basil Soup, served with housemade roll  
*cup or bowl* Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

## Lunch Boxes

*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.

Applewood bacon, baby lettuce, avocado, sriracha  
mayo, & tomato-onion relish, on challah.  
Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### TURKEY B.L.A.T.

B.L.A.T. with smoked turkey on multigrain.  
Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### TURKEY AVOCADO

Turkey, avocado, alfalfa sprouts, cucumbers & green  
herbed dressing on challah. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### CHICKEN PITA

Roasted chicken breast, tomato, red onion,  
parsley, baby lettuce, & green herbed dressing  
on pita. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### CHICKEN SALAD

Chicken salad with raisins, cucumber, sprouts,  
& green herbed dressing on multigrain.  
Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### FRESH MOZZARELLA

Fresh mozzarella, sliced tomatoes, arugula  
and basil pesto on ciabatta. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### CHILLED SALMON

Chilled salmon with herbed mayo, arugula,  
red onion, pickled red cabbage, sumac, & tomato  
on housemade challah roll. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### ROASTED SQUASH & MUSHROOM

Roasted squash, sumac-roasted onions, charred kale  
& mushrooms tossed with harissa maple glaze on  
ciabatta. Vegan. 780 cal. ⓂⓂ

### ROASTED CAULIFLOWER

Roasted cauliflower, pine nuts, spicy labneh,  
raisins, chilies, cilantro, and capers on pita.  
Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### PROSCIUTTO & FIG PANINI

Fig jam, brie, fontina cheese, prosciutto, and  
Bosc pear on housemade ciabatta. Ⓜ⓪

### SHORT RIB GRILLED CHEESE

Braised short rib, aged cheddar, & beet horseradish  
relish on housemade challah. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

### TUNA

Tuna salad, hard-boiled egg, shaved red onion,  
yogurt, & dill on challah. Ⓜ⓪ⓈⓈ⓪Ⓜ⓪

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# Salad

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## FOR THE GROUP

*Served family-style with housemade rolls (10). Serves 4 as Entrée or 10 as a Side.*

*Add chicken, marinated tuna, or tuna salad.*

*Add roasted salmon to Greens with Feta Avocado Mousse, or Green & Nutty, or Fattoush.*

**MAPLE, SQUASH, & CHICKEN**  
**GREENS WITH FETA AVOCADO MOUSSE**  
**CRUNCHY HALLOUMI**  
**GREEN & NUTTY**  
**TUNA NICOISE**  
**FATTOUSH**

## CHOOSE YOUR FAVORITES

*Served with a housemade roll.*

*Add chicken, marinated tuna, or tuna salad.*

**MAPLE, SQUASH,  
& CHICKEN**

Mixed baby lettuces & baby kale, roasted squash, carrots, roasted chicken, almonds & dried cranberries, with a maple labneh dressing. 🍷🍷🍷🍷🍷

**GREEN & NUTTY**

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, goat cheese, sunflower and pumpkin seeds, served with an orange vinaigrette. 🍷🍷🍷🍷🍷🍷 *Can add roasted salmon.*

**FATTOUSH**

Mixed baby lettuces, tomato, cucumber, red pepper, red onion, olives, sunflower seeds, and feta, served with a lemon-olive oil dressing & za'atar croutons. 🍷🍷🍷🍷🍷🍷 *Can add roasted salmon.*

**GREENS WITH FETA  
AVOCADO MOUSSE**

Mixed baby lettuces, red onion, tomatoes, radishes, & pickled cabbage, with a parsley Aleppo dressing & feta avocado mousse. 🍷🍷🍷🍷🍷 *Can add roasted salmon.*

**TUNA NICOISE**

Mixed baby lettuces, arugula, roasted potatoes, cherry tomatoes, green beans, kalamata olives, red onion, hard-boiled egg, and tuna, served with a parsley dressing. 🍷🍷🍷🍷

**CRUNCHY HALLOUMI**

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

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## More to Share

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**QUICHE LORRAINE**

*serves 8-10*

Bacon, leek, & red onion, baked with Gruyere and Fontina cheeses. 🍷🍷🍷

**LEEK, POTATO &  
SPINACH QUICHE**

*serves 8-10*

Sautéed vegetables, roasted garlic, and Aleppo pepper, baked with VT cheddar. 🍷🍷🍷🍷

**FRUIT PLATTER**

*serves 20*

A delicious seasonal fruit display. Fruit selection includes cantaloupe, pineapple, kiwi, red grapes, berries, figs, and mango. 🍷

**PITA ASSORTMENTS**

*Large serves 12-14*

*Small serves 6-8*

A selection of flavorful housemade pitas. Includes: Goat Cheese, Leek & Kale, Feta Pistachio, Spinach & Labneh. 🍷🍷🍷🍷🍷

**MEZZE PLATTER**

*serves 10*

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





*Leek, Potato, & Spinach Quiche*



*Fattoush Salad*



*Green & Nutty Salad*



*Large Pita Assortment*





*Dessert Assortment*



*Signature Assortment*



*Brownie Finger Box*



*Tatte Cookie Box*



# Dessert

## FOR THE GROUP

### DESSERT ASSORTMENT

Tiramisu (3), Crumbs Cheesecake Cup (3)  
Fresh Berries Cheesecake Cup (6)  
ⓂⓓⓔⓈⓋ

### TATTE COOKIE BOX

Gluten-Friendly Oatmeal Raisin Cookies (5)  
Halva Chocolate Chunk Cookies (5)  
ⓂⓓⓔⓃⓈⓐⓋ

### SIGNATURE ASSORTMENT

Chocolate Sandwich Cookies (4)  
Linzer Cookies (4)  
Gluten-Friendly Brownie Fingers (6)  
ⓂⓓⓔⓈⓐⓋ

### BROWNIE FINGER BOX

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  
ⓂⓓⓔⓋ

Lemon Mint Tart  
*Serves 4–6* ⓂⓓⓔⓈⓋ

Gluten-Friendly  
Dark Chocolate Mousse  
ⓓⓔⓈⓋ

Pear Tart  
ⓂⓓⓔⓃⓋ

Cinnamon Walnut Coffeecake  
ⓂⓓⓔⓃⓋ

### COOKIES

Gluten-Friendly Brownie Finger  
ⓓⓔⓈⓋ

Gluten-Friendly Oatmeal Raisin  
ⓓⓔⓃⓋ

Halva Chocolate Chunk ⓂⓓⓔⓈⓐⓋ

Linzer ⓂⓓⓔⓋ

Chocolate Sandwich ⓂⓓⓈⓐⓋ

Gluten-Friendly Maple Candied Pecans  
ⓓⓋ

Butter Cookie Tube ⓂⓓⓔⓋ

Nutella Cookie Tube ⓂⓓⓔⓃⓈⓋ

### INDIVIDUAL DESSERTS

Tiramisu ⓂⓓⓔⓋ

Berries Cheesecake Cup ⓂⓓⓔⓋ

Pear Tart ⓂⓓⓔⓈⓋ

Pistachio Cherry Tart ⓂⓓⓔⓃⓋ

Gluten-Friendly Dark Chocolate Mousse  
ⓓⓔⓈⓋ

**We are proud to serve sustainably-grown greens from Little Leaf Farms in Devens, Massachusetts.  
Our eggs are sourced from cage-free chickens.**

\*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

*serves 6–8*

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

## STUMPTOWN BOX OF COLD BREW

*serves 6–8*

Slow-steeped cold brew, served with milk, half & half,  
sweeteners, wooden stirrers, cups and lids.

## ASSORTED MEM TEA

*serves 6–8*

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

## ICED TEA

*1 liter, serves 6–8*

Black | Green | Herbal

## COLD-PRESSED JUICES

Orange – *16oz bottle or 1 liter*

Mint Lemonade – *16oz bottle or 1 liter*

Pear *or* Kale & Apple – *16oz bottle*

## WATER & SODA

Bottled Water

Pellegrino Sparkling Water

Pellegrino Soda

*Blood Orange or Limonita*

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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](mailto:catering@tattebakery.com)**

To place an order online, please visit:  
**[www.tattebakery.com/catering](http://www.tattebakery.com/catering)**

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

We require a \$100 order minimum





*Fresh Berry Cheesecake*





*Mezze Platter*