



Tatte  
CATERING

SUMMER 2023  
MA CATERING MENU

# 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)  
**\$48** ⓂⓃⓄⓅⓆⓇⓈⓉ  
Berries & Grapes Fruit Cups (10) – **\$60** ⓇⓈⓉ  
Fruit Platter (serves 20) – **\$95** ⓇⓈⓉ  
Stumptown Box of Joe – **\$25**

## Breakfast Boxes – \$16

*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

Seared halloumi cheese, griddled tomatoes, and sauteed spinach with scrambled egg on our housemade challah roll. ⓂⓃⓄⓅⓆⓇⓈⓉ

### HEIRLOOM TOMATO TARTINE – \$11.50

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 – \$12.50

Avocado, baby arugula, dill, and radish, topped with scrambled egg on sourdough. ⓂⓃⓄⓅⓆⓇⓈⓉ

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

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

**\$118, 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) – **\$62**  
Fruit Platter (serves 20) – **\$95** Ⓜ  
Tomato Basil Soup, served with housemade roll  
*cup* – \$6 | *bowl* – \$8 ⓂⓔⓈⓄⓈ

### Lunch Boxes – \$20

*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 bacon, baby lettuce, avocado, sriracha mayo, & tomato-onion relish, on challah. ⓂⓔⓈⓄⓈ

#### TURKEY B.L.A.T. – \$12.25

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

#### TURKEY AVOCADO – \$12.25

Turkey, avocado, alfalfa sprouts, cucumbers and green herbed dressing on challah. ⓂⓔⓈⓄⓈ

#### CHICKEN PITA – \$12.25

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

#### CHICKEN SALAD – \$12.25

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

#### ROASTED CAULIFLOWER – \$11.50

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

#### CHILLED SALMON – \$13.50

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 toasted multigrain with labneh & green herbed dressing. ⓂⓔⓈⓄⓈ

#### PROSCIUTTO & FIG PANINI – \$13

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

#### SHORT RIB GRILLED CHEESE – \$13

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

#### TUNA – \$12.25

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

#### FRESH MOZZARELLA – \$11.50

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 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, \$26.*

**STRAWBERRY, RHUBARB, & 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.*

### **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 – \$13.50**

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, \$6.50*

### **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 parsely dressing and topped with hard-boiled egg. 🌱🌱🌱🌱

### **FATTOUSH – \$12.50**

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, \$6.50*

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## More to Share

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### **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**

**\$95, 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** (W)(D)(E)(V)

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

### SIGNATURE ASSORTMENT

**\$36** (W)(D)(E)(S)(Z)(V)

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

### TATTE COOKIE BOX

**\$36** (W)(D)(E)(S)(Z)(V)

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

### BROWNIE FINGER BOX

**\$48** (D)(E)(N)(S)(Z)(V)

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**

(W)(D)(E)(V)

Lemon Mint Tart - **\$27**

*Serves 4-6* (W)(D)(E)(V)

Gluten-Friendly

Dark Chocolate Mousse - **\$55**

(D)(E)(S)(V)

Pear Tart - **\$42**

(W)(D)(E)(N)(V)

Cinnamon Walnut Coffeecake - **\$38**

(W)(D)(E)(N)(V)

### COOKIES

Gluten-Friendly Brownie Finger - **\$2**

(D)(E)(S)(V)

Gluten-Friendly Oatmeal Raisin - **\$3.25**

(D)(E)(N)(V)

Halva Chocolate Chunk - **\$3.75**

(W)(D)(E)(S)(Z)(V)

Linzer - **\$3** (W)(D)(E)(V)

Chocolate Sandwich - **\$3** (W)(D)(S)(Z)(V)

Gluten-Friendly

Maple Candied Pecans - **\$7.50** (N)(V)

Butter Cookie Tube - **\$6** (W)(D)(E)(V)

Nutella Cookie Tube - **\$6.50**

(W)(D)(E)(N)(S)(V)

### INDIVIDUAL DESSERTS

Tiramisu - **\$7.25** (W)(D)(E)(V)

Berries Cheesecake Cup - **\$7.25**

(W)(D)(E)(V)

Pear Tart - **\$7.50** (W)(D)(E)(N)(V)

Pistachio Cherry Tart - **\$7.50**

(W)(D)(E)(N)(V)

Gluten-Friendly Dark Chocolate Mousse - **\$8**

(D)(E)(S)(V)

**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:* (W) Wheat | (D) Dairy | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) 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**

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](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

We require a \$100 order minimum



*Fruit Platter*

WWW.TATTEBAKERY.COM/CATERING

TATTE



*Mezze Platter*