



Tatte

CATERING

FALL / WINTER 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)
Ginger Orange Muffin (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 – \$10

Two eggs soft scrambled, VT cheddar, & 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 – \$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

\$125, serves 10

Turkey B.L.A.T. (3) Chicken Salad Sandwich (3)
Fresh Mozzarella Sandwich (2),
Roasted Squash & Mushroom Sandwich (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. – \$12.75

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

TURKEY B.L.A.T. – \$13

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

TURKEY AVOCADO – \$12.50

Turkey, avocado, alfalfa sprouts, cucumbers & 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.
ⓂⓄⓈⓂⓄ

FRESH MOZZARELLA – \$12

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

CHILLED SALMON – \$14

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

ROASTED SQUASH & MUSHROOM – \$12.50

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

ROASTED CAULIFLOWER – \$12

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

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. ⓂⓄⓈⓂⓄ

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 Greens with Feta Avocado Mousse, or Green & Nutty, or Fattoush, \$28.

- MAPLE, SQUASH, & CHICKEN - \$60**
- GREENS WITH FETA AVOCADO MOUSSE - \$55**
- CRUNCHY HALLOUMI - \$58**
- GREEN & NUTTY - \$56**
- TUNA NICOISE - \$60**
- FATTOUSH - \$52**

CHOOSE YOUR FAVORITES

Served with a housemade roll.

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

MAPLE, SQUASH, & CHICKEN - \$14.85

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

GREEN & NUTTY - \$14

Mixed baby lettuces, baby arugula, apples, black sesame, edamame, dried apricot, goat cheese, sunflower and pumpkin seeds, served with an orange vinaigrette.

🍷🍷🍷🍷🍷🍷 Add salmon, \$7

FATTOUSH - \$13

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

🍷🍷🍷🍷🍷🍷 Add salmon, \$7

GREENS WITH FETA AVOCADO MOUSSE - \$12

Mixed baby lettuces, red onion, tomatoes, radishes, & pickled cabbage. Served with a parsley Aleppo dressing and feta avocado mousse. 🍷🍷🍷🍷🍷

TUNA NICOISE - \$14.85

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 - \$14.50

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

More to Share

QUICHE LORRAINE

\$40, serves 8-10

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

LEEK, POTATO & SPINACH QUICHE

\$35, serves 8-10

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

FRUIT PLATTER

\$98, serves 20

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

PITA ASSORTMENTS

Large - \$48, serves 12-14

Small - \$24, serves 6-8

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

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. 🍷🍷🍷🍷



Leek, Potato, & Spinach Quiche



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)

TATTE COOKIE BOX

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

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

SIGNATURE ASSORTMENT

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

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

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 - **\$55**
(W)(D)(E)(V)

Lemon Mint Tart - **\$27**
Serves 4-6 (W)(D)(E)(S)(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
\$8 (D)(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.
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: (W) Wheat | (D) Dairy | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

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

Drinks

STUMPTOWN BOX OF JOE

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

\$25, serves 6-8

STUMPTOWN BOX OF COLD BREW

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

\$36, 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

To Place An Order

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/catering

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

We require a \$100 order minimum



Fruit Platter



Mezze Platter