

# Tatte

CATERING

FALL/WINTER MENU  
2024-2025



Charcuterie Platter

# Breakfast

## FOR THE GROUP

### BREAKFAST SANDWICH ASSORTMENT

serves 10

Breakfast Sandwich (5)  
Avocado Breakfast Sandwich (5)  
ⓂⓂⓔ

### SWEET PASTRY ASSORTMENT

serves 10-12

Plain Croissant (2), Pain Au Chocolat (2)  
Apple Turnover (2), Morning Bun (2)  
Chocolate Muffin (2), Ginger Orange Muffin (2)  
ⓂⓂⓔ

### *New!* OVERNIGHT OATS

serves 10

Oats topped with blueberries, honey-soaked dried apricots and golden raisins, black sesame, sunflower and pumpkin seeds with a ginger date syrup. Ⓜ

### SAVORY PASTRY ASSORTMENT

serves 10-12

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

### FRUIT PLATTER

serves 20

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

### MIXED BERRY MUESLI CUPS

serves 10

Yogurt topped with housemade granola, berries, pear, apple, honey, & black sesame. ⓂⓂⓔ

### ADD-ONS

Berries & Grapes Fruit Cups (10) ♡  
Box of Hot Coffee (serves 6-8)



## Breakfast Boxes

Served with your choice of Bottled Water or Tatte Juice

select one:

Breakfast Sandwich or Avocado Breakfast Sandwich or  
Halloumi Breakfast Sandwich or Smoked Salmon & Avocado Sandwich

add to your box:

Mixed Berries Muesli Cup ⓂⓂⓔ ♡ or 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. ⓂⓂⓔ

### HALLOUMI BREAKFAST SANDWICH

Searred 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. ⓂⓂⓔ



Fruit Platter | Breakfast Sandwich Assortment | Overnight Oats | Breakfast Box

Tatte Sandwich Assortment



# Lunch

## FOR THE GROUP

### TATTE SANDWICH ASSORTMENT

*serves 10*

Turkey B.L.A.T. (3), Chicken Salad Sandwich (3)  
Fresh Mozzarella Sandwich (2)  
Sundried Tomato & Eggplant Sandwich (2)  
ⓂⓂⓂⓂⓂⓂ

### ADD-ONS

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

### Lunch Boxes

*Served with Assorted Cookies, and your choice of beverage:  
Bottle of Water, Pellegrino Sparkling,  
or Pellegrino Soda (Blood Orange or Limonata)*

#### 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.  
ⓂⓂⓂⓂ

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

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

#### TURKEY AVOCADO

Turkey, avocado, baby lettuce, cucumbers & green  
herbed dressing on challah. ⓂⓂⓂⓂⓂ

#### CHICKEN PITA

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

#### CHICKEN SALAD

Chicken salad with raisins, cucumber, baby  
lettuce, & green herbed dressing on multigrain.  
ⓂⓂⓂⓂⓂ

#### TUNA

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

#### CHILLED SALMON

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

#### PROSCIUTTO & FIG PANINI

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

#### SHORT RIB GRILLED CHEESE

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

#### SUNDRIED TOMATO & EGGPLANT

Roasted eggplant, sumac-roasted onions, charred kale,  
& sundried cherry tomatoes sautéed with harissa maple  
glaze on housemade ciabatta. Vegan. ⓂⓂ

#### ROASTED CAULIFLOWER

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

#### FRESH MOZZARELLA

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

# Salad

## FOR THE GROUP

Served family-style with housemade rolls (10). Serves 4 as Entrée or 10 as a Side.  
Add chicken, marinated tuna, tuna salad, shrimp, or salmon.

**New!** CHICKEN, BABY KALE & CHICKPEA  
MAPLE, SQUASH & CHICKEN  
SPICED SHRIMP & AVOCADO MOUSSE  
CRUNCHY HALLOUMI  
GREEN & NUTTY  
FATTOUSH

## CHOOSE YOUR FAVORITES

Served with a housemade roll. Add chicken, marinated tuna, tuna salad, shrimp, or salmon.

**New!** CHICKEN, BABY KALE & CHICKPEA  
Roasted chicken on top of baby kale, chickpeas, pickled raisins, sumac onions, & cherry tomatoes. Topped with mint halloumi & sunflower seeds, served with a dill 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. 🍷🍴🌱🌿🌰🥜

**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. 🍷🍴🌱🌿🥙

**MAPLE SQUASH & CHICKEN**  
Mixed baby lettuces & baby kale, topped with roasted chicken, acorn squash, and carrots. Finished with almonds & dried cranberries, served with a maple labneh dressing. 🍷🍴🌱🌿🥜

**SPICED SHRIMP & AVOCADO MOUSSE**  
Shawarma-spiced roasted shrimp over baby lettuces, red onion, tomatoes, radish, & pickled cabbage, served with an Aleppo dressing & feta-avocado mousse. 🍷🍴🌱🌿🥙

**CRUNCHY HALLOUMI**  
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

**New!** CHARCUTERIE PLATTER  
serves 8-10

Sliced Rosemary Porchetta, Pistachio Mortadella, Salame, Coppa & Hot Soppresata. Served with vegetables, olives, mustard, baguette, & lavash. 🍷🍴

**MEZZE PLATTER**  
serves 10

Three of our favorite spreads: hummus, cashew pepper relish, baba ghanoush. Served with Jerusalem bagel, housemade baguette, & pita. 🍷🍴🌱🌿

**QUICHES**  
each serves 8-10  
Leek, Potato & Spinach. 🍷🍴🌱🌿  
Ham & Cheddar. 🍷🍴

**SEASONAL VEGETABLE PLATTER**  
serves 8-10

Assorted seasonal vegetables, served with hummus and roasted garlic labneh. 🍷🍴🌱🌿

**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 housemade pitas. Includes three flavors: Goat Cheese, Leek & Kale. Feta & Pistachio. Spinach & Labneh. 🍷🍴🌱🌿



Ham & Cheddar Quiche | Mezze Platter | Chicken, Baby Kale & Chickpea Salad | Large Pita Assortment





Dessert Assortment

*Dessert*

FOR THE GROUP

**DESSERT ASSORTMENT**  
 Tiramisu (3), Crumbs Cheesecake Cup (3)  
 Fresh Berries Cheesecake Cup (6)  
 @M@E@V

**TATTE COOKIE BOX**  
 Gluten-Friendly Oatmeal Raisin Cookies (5)  
 Halva Chocolate Chunk Cookies (5)  
 @M@E@N@S@Z@V

**SIGNATURE ASSORTMENT**  
 Chocolate Sandwich Cookies (4)  
 Linzer Cookies (4)  
 Gluten-Friendly Brownie Fingers (6)  
 @M@E@S@Z@V

**BROWNIE FINGER BOX**  
 Plain Fingers (12), Walnut Fingers (6)  
 Halva Fingers (6)  
*All Tatte brownies are gluten-friendly*  
 @M@E@S@Z@V

CHOOSE YOUR FAVORITES

**CAKES & TARTS**  
*Serves 8-10*  
 Fresh Berries Cheesecake  
 @M@E@V  
 Lemon Mint Tart  
*Serves 4-6* @M@E@V  
 Gluten-Friendly  
 Dark Chocolate Mousse  
 @M@E@S@V  
 Pear Tart  
 @M@E@N@V  
 Cinnamon Walnut Coffeecake  
 @M@E@N@V

**COOKIES**  
 Gluten-Friendly Meringue Cloud:  
 Raspberry Yogurt or Toasted Cocoa Nib  
 @M@E@V  
 Gluten-Friendly Brownie Finger  
 @M@E@S@V  
 Gluten-Friendly Oatmeal Raisin  
 @M@E@S@V  
 Halva Chocolate Chunk @M@E@S@Z@V  
 Linzer @M@E@V  
 Chocolate Sandwich @M@E@S@Z@V  
 Gluten-Friendly Maple Candied Pecans  
 @M@E@S@V  
 Butter Cookie Tube @M@E@V  
 Nutella Cookie Tube @M@E@N@S@Z@V

**INDIVIDUAL DESSERTS**  
 Tiramisu @M@E@V  
 Berries Cheesecake Cup @M@E@V  
 Pear Tart @M@E@N@V  
 Pistachio Cherry Tart @M@E@S@V  
 Gluten-Friendly Dark Chocolate Mousse  
 @M@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: @ Wheat | M Milk | E Eggs | F Fish | H Shellfish | N Tree Nuts | S Soy | Z Sesame  
 G A Gluten-Friendly version is available | V Vegetarian

---

## Drinks

---

### BOX OF HOT COFFEE

*serves 6-8*

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

### 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 Limonata*

---

## To Place An Order

---

To place your order with a catering team member, please call or email us:

**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)**

We require a \$100 order minimum



Brownie Finger Box

Seasonal Vegetable Platter

