

Cakes, Tarts, Pastries, Sweets & Breads

Assorted Breakfast Trays of Housemade Petite Pastries

10 People - \$25

25 People - \$50

Breakfast Pastries - \$2.50 each

Croissants

Chocolate Croissants

Almond Bear Claws

Scones – Lemon Ginger, Blueberry, Raspberry Lemon, Chocolate Chip

Banana, Healthy Start and other seasonal flavors

Breakfast Pastries

Cinnamon Raisin Twists - \$2.00 each

Coffee Cake - \$2.00 each

Pain de Raisin - \$3.00 each

Bite Size Sweets by the Dozen - \$1.50 each

Raspberry Crumb Bars

Cream Puffs

Brownies

Blondies

Peanut Butter Brownies

Chocolate Caramel Bars

Cookies by the Dozen

Chocolate Chip Pecan - \$1.50

Oatmeal Raisin - \$1.50

Lemon Snaps - \$1.50

Carrot Cake with Cream Cheese Filling - \$3.00

Peanut Butter Shortbread - \$2.50

Eclairs - \$3.50

French Macaroons with Assorted Filling (Vanilla, Pistachio, Caramel,

Coffee, Chocolate, Raspberry) - \$1.50



Philadelphia Magazine - Best of Philly
2009 - Best Cheese Shop
2007 - Best Gourmet Market



Seasonal. Fresh. Local. Artisan.

Talula's Table Gourmet Catering is fresh and refined and perfect for all occasions. We cater for small groups and large ones. Our specialty is handmade, seasonal, and creative foods. We also offer full service catering with staff, delivery, and other services.

We are glad to consult with you, offer estimates, and even assist with customizing menus for themes, holidays, and special events. Please allow plenty of advance notice to assist with your order (three days at minimum).

Talula's Table
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Hors d'oeuvres (dozen minimum) - \$3 each:

Canapés on Housemade Baguette Crisps:

- Grass Fed Shaved Beef and Radishes
- Smoked Salmon and Cornichons
- Apricot, Smokey Bacon, and Ricotta
- Blue Cheese, Fig, and Almond
- Wild Mushroom Spread

Petite Kabobs:

- Old Bay Spiced Shrimp
- Yogurt Marinated Chicken
- Marinated Veggie
- Mustard Glazed Salmon
- Chorizo and Olives
- Prosciutto Wrapped Scallop and Balsamic
- Feta, Cucumber, Olive, and Lemon Olive Oil

Bite Size Filo and Rolls:

- Spanokopita with Spinach, Feta, and Pine Nuts
- Apples, Onions, Walnuts, & Cheddar
- Indian Samosa Filo Rolls with Curry Peas & Potatoes
- Mushroom and Brie Crepes

Puffs & Fritters

- Truffled Risotto Fritters
- Smoked Salmon Mousse Filled Gougeres
- Gruyere Gougeres with Mascarpone and Prosciutto

Tartlets:

- Bacon and Blue Cheese
- Spinach and Brie
- Ham and Gruyere
- Caramelized Onion and Goat Cheese
- Mushroom and Parmesan

Classics:

- Baby Crabcakes and Caper Sauce
- Shrimp Cocktail on Picks with Classic Cocktail Sauce
- Pigs in a Blanket with our Housemade Kielbasa and Mustard
- Baby Meatballs on Picks with Tomato Fondue

Cakes, Tarts, Pastries, Sweets, & Breads

Cupcakes by the Dozen

Regular - \$3 Mini - \$2

- Chocolate with Vanilla or Chocolate Buttercream
- Red Velvet with Cream Cheese Icing
- Vanilla with Vanilla or Chocolate Buttercream
- Carrot with Cream Cheese Icing

Plus many seasonal flavors...

Loaf Cakes - \$14

- Vanilla Brown Butter Cake
- Chocolate Banana Cake with Dark Chocolate Ganache
- Carrot Cake with Fresh Pineapple and Cream Cheese Icing
- Chocolate Pound Cake

Tarts

Baby Size by the Dozen - \$2.25 each

6" - \$18 / 8" - \$28

- Fresh Fruit Tart
- Dark Chocolate Ganache Tart
- French Lemon Tart with Seasonal Fruits Garnish
- Double Chocolate Tart with Chocolate Sable Dough and Chocolate Custard - (Filling 6" / 8" only)

Specialty Cakes

6" - \$24 / 8" - \$38 / 10" - \$58

- Vanilla Brown Butter Cake filled with Fresh Berries and Cream
- Chocolate Cake Filled with Milk Chocolate Ganache and Chocolate Buttercream
- Chocolate Cake Filled with Mocha Ganache and Caramel Buttercream
- Classic Carrot Cake with Cream Cheese Icing
- Lemon Lavender Buttercream Cake

Create your own Cake. Our Pastry team is happy to help.
Decorate with polka dots, stripes, or flowers!
We Do Amazing Wedding Cakes!



Breakfast

Frittatas (\$32) and Quiches (\$36) - serves 8

- Ham, Onion, and Cheddar
- Market Vegetable
- Smoked Salmon, Goat Cheese, and Fresh Herbs
- Southwest with Sausage, Tortilla, and Peppers

Fresh Fruit Kabob - \$2.50 each

Individual Yogurt Parfait with Granola - \$6 each / \$3 miniature

Coffee on the Go Boxes \$20 – La Colombe Coffee, Decaf, or Hot Tea - Cream, Sugar, & Cups included.



Talula's Breads

Loaves

Baguette - \$4

Multi Grain Baguette - \$4

Multi Grain - \$4

Garlic-Rosemary Sourdough - \$4

Cheddar Sourdough - \$4

Rolls by the Half Dozen

Mixed Dinner Rolls - \$10 per dozen

Brioche - \$1.50 each

Soft Roll Knots - \$1 each

Cinnamon Raisin Walnut Rolls - \$1 each

We are happy to help with custom and theme orders!

Salads

Individual Salads -

\$10 Large (full size meal for an individual) / \$5 as a side

- Cobb Salad
- Greek Salad
- Salmon Caesar
- Chicken Caesar
- Asian Noodle Salad with Shrimp and Peanut Dressing
- Mixed Greens with Dill Havarti, Walnuts, Chicken, Grapes, and Red Wine Vinaigrette
- Beet Salad with Candied Pecans, Goat Cheese, and Pecan Vinaigrette
- "Just Greens" – Carrots, Croutons, Tomato, Cucumber and Red Wine Vinaigrette - (\$6 Large / \$4 side)
- Classic Caesar - (\$6 Large / \$4 side)

Sandwiches

Our sandwiches are perfect for so many occasions – Portable and Great for Room Temperature Service!
All made on our Housemade Breads and Buns.

Sandwiches:

Full Size (\$8) or our

Baby "Tea" Size (\$3.50) are adorable & delicious!

(Dozen Minimum)

- Grass Fed Beef, Cheddar, Horseradish, and Arugula
- Chicken Salad with Almonds and Grapes
- Turkey BLT
- Turkey and Smoked Gouda
- Ham and Brie
- Egg Salad with Celery and Pickles
- Chipotle Chicken Salad
- Roasted Eggplant and Mozzarella
- Italian with Salami, Provolone, Arugula, and Red Wine Dressing
- Hummus, Cucumber, Crumbled Feta, Onion, and Greens
- Smoked Salmon, Cream Cheese, and Cornichons



Talula's Cheese

Our Cheese Boards Are Amazing!
We Stock the Best Cheeses Anywhere!

We custom design each Artisan Cheese Board with five cheeses, dried fruits, baguette chips, seasonal accompaniments, salted, and candied nuts! We add a handmade sign naming and describing the cheeses!

“Classic” size is \$75 and serves 10-12 cheese eaters very well.
“American” theme with five artisanal American cheeses - \$45, \$75
“European” theme with five artisanal European cheeses - \$45, \$75
“Tasting” size is \$45 and serves 6-8 cheese eaters very well.

Any custom size or price cheese board is always available.

Menu Items, Platters, and Sides For Buffets or Individual Service

Entrée Dishes - 3 lb. minimum

All-Natural Chicken Pot Pie in Buttery Pastry - \$35 (Serves 4)

Poached Scottish Salmon with Cucumbers and Crème Fraiche - \$24 lb.
(A whole poached side of salmon is approximately \$80)

Scottish Salmon Roasted and Glazed with Mustard - \$24 lb.
(Approximately \$10 per portion)

Smoked, Roasted, & Sliced Beef Tenderloin with Roasted Garlic - \$28 lb

Chicken Curry with Vegetables - \$16 lb.

Chicken Enchilada and Red Chile Sauce - \$9 per person

Honey Mustard Glazed All-Natural Chicken Breasts - \$9 each

Side Salads -

Pesto Pasta Salad with Chicken, Fresh Mozzarella, and Walnuts - \$14 lb.

Vegetarian Pesto Pasta with Mozzarella, Arugula, and
Cherry Tomatoes - \$12 lb.

Classic Potato Salad - \$10 lb.

Roasted Beet Salad with Citrus Vinaigrette - \$14 lb.

Green Bean Salad with Roasted Garlic Dressing and Tomato - \$14 lb.

Side dishes -

Crispy Eggplant Roll-Ups with Fresh Ricotta, Spinach
and Tomato - \$5 each

Talula's Macaroni and Cheese - \$6 each

Kennett Mushroom Risotto - \$14 lb.

Fragrant Rice with Dried Fruits and Nuts - \$14 lb.

Potato Gratin - \$5 each

Stewed French Lentils with Bacon - \$12 lb.

Platters For Parties - \$60 / 14” platters

- Red Pepper Hummus Platter with Cucumber and Our Housemade Flatbread Chips
- Seasonal Market Vegetable Crudités with Bleu Cheese Dip
- Housemade Sausages with Mustard Sauce, Sliced, and Picked

Seasonal Specialties - (3 pound minimum)

Local Corn Succotash with our own Smokey Bacon.
(\$14 per pound – Summer Season)

Roasted Brussel Sprouts with Bacon, Onion, and Maple Cider Vinaigrette.
(\$14 per pound – autumn and winter season)

Roasted Market Vegetables of the Season.
(\$14 Year Round, Changing Seasonally)

Asparagus Salad, Shaved Smoked Ham, and Truffle-Leek
Vinaigrette. (\$16 per pound– Spring Season)

Local Heirloom Tomatoes and Fresh Mozzarella with Basil and
White Balsamic Vinaigrette. (\$14 per pound - Summer Season)
(\$14 per pound – Year Round with Vine Ripe Tomatoes)

