

TALULA'S
SWEET · SAVORY · SIMPLE
daily

GOURMET CATERING

Natural. Fresh. Local. Artisan.



❖ GOURMET CATERING ❖

Natural. Fresh. Local. Artisan.

Talula's Daily Gourmet Catering is fresh, refined and great for all occasions. Our specialty is handmade and creative foods that reflect the season.

All of our food is made fresh in house, so please allow plenty of notice for your order (three days at minimum).

Talula's Daily

208 West Washington Square, Philadelphia, PA 19106

TALULASDAILY.COM

CALL: 215.592.6555

Email orders and inquiries to

TDAILY.INFO@STARR-RESTAURANT.COM

RISE AND SHINE

Breakfast Frittata (\$40) – Serves 8

Ham, Onion and Cheddar
Market Vegetables and Talula's Cheese Blend
Smoked Salmon, Goat Cheese and Fresh Herbs
Mushrooms, Kale and Brie
Bacon, Spinach and Cheddar

Fresh Fruit Kabob \$2.5 each

Fresh Fruit Salad \$14 lb

Individual Yogurt Parfait with Granola \$6 each

Coffee-On-The-Go Box (Serves 8 – 10) \$20

La Colombe Coffee – Regular or Decaf – Cream, Sugar and 8oz Cups Included

HOUSE-BAKED BREAKFAST PASTRIES

1/2 dozen minimum per type

Croissants \$3

Chocolate Croissants \$3.5

Ham & Cheese Croissants \$3.5

Muffins – Blueberry, Apple Crumb \$3

Crumb Cake \$3

Our Signature Scones – Regular \$3 ❖ Mini \$18/dozen

Lemon Ginger

Raspberry Lemon

Blueberry

Lemon Poppy

Chocolate Chip Banana

Apple Cinnamon

Bacon Cheddar

Maple Walnut

Healthy Start

Other Seasonal Flavors

“Chef's Choice” Breakfast Tray \$3/person, 10-person minimum
with Assorted Mini Scones, Mini Muffins, Jam, Lemon Curd and Butter

LET'S DO LUNCH

CATERING SANDWICHES

FULL SIZE \$8 ❖ TEA SIZE \$3.5 EACH

1/2 dozen minimum per type

All sandwiches are served on our house-baked bread and arranged on trays.

Grass-Fed Roast Beef, Cheddar, Horseradish and Arugula

Chicken Salad with Pecans, Grapes and Honey Mustard Mayo

Ham & Brie with Fruit Mostarda

Turkey BLT... Bacon, Lettuce, Tomato and Mayo

Healthy Turkey, Swiss Cheese and Apple Slaw

Italian with Salami, Provolone, Arugula and Red Wine Vinaigrette

Classic Tuna Salad with Lettuce, Tomato, Dill and Swiss

Tomato, Mozzarella and Basil Pesto

Curry Scented Egg Salad

Roasted Artichoke, Mozzarella and Basil Pesto

Hummus and Veggie

*can be made vegan

BOXED LUNCHES

\$15 EACH

ALL PORTABLE AND PACKED UP! HALF-DOZEN MINIMUM

Sandwich, Small Side, Chips, Pickle, Cookie and Mini Water

Select Sandwiches and all other items are our Daily Choice



INDIVIDUAL SALADS

FULL SIZE \$10

(serves 1 or 2-3 as a side)

Farm

Hard Boiled Egg, Carrots and Country Ranch Dressing

Mediterranean Diet

Bulgar, Chickpeas, Cucumber, Feta, Olives, Pepperoncini, Onion, Romaine, Herbs and Tahini Dressing

Chicken Caesar

Crisp Romaine, Tomatoes, Parmesan and Croutons

Superfood

Kale, Cabbage, Quinoa, Almonds, Blueberries and Pomegranate Dressing

Beet & Goat Cheese

Mixed Greens, Fresh Pear, Candied Pecans and Pecan Honey Mustard Dressing

Tempeh & Kale

Kale, Cabbage, Edamame, Carrots, Crispy Tempeh and Spicy Miso Dressing

Southwest (Chicken or Veggie)

Black Beans, Corn, Tomatoes, Crispy Tortillas, Pepper Jack and Spicy Chipotle Ranch Dressing

Turkey BLT

Natural Turkey, Cheddar Cheese, Romaine, Bacon, Tomatoes, Hard Boiled Egg and Russian Dressing

Chicken Salad and Greens

Pecans, Grapes, Celery and Pecan Honey Mustard Dressing

DINNER TIME

ENTRÉES

3 LBS/6 PCS MINIMUM

Scottish Salmon Filet

Pan-Roasted with Seasonal Sauce or Garnish \$28/lb

Beef Tenderloin

Peppered, Roasted and Sliced with Horseradish Sauce \$30/lb

All-Natural Chicken Breast

Honey Mustard Glaze \$10 each

House-Made Gnocchi

Braised Spinach, Mushroom and Parmesan \$16/lb

Chicken Crêpes

Spinach and Brie \$8 each

Goat Cheese Tarts

Butter Crust, Caramelized Onion and Mushrooms \$7 each

Full Kabobs*

\$10 each - see Petite Kabobs

*seasonal variation available

HOMEMADE SOUPS

\$8/PINT - 4 PINT MINIMUM

Chicken Noodle

Beef and Barley

Creamy Mushroom

Carrot and Dill

San Marzano Tomato

ASK ABOUT OUR SEASONAL FLAVORS

COLD SIDES

3 LB MINIMUM

Roasted Beet Salad

Chèvre, Almonds and Citrus Vinaigrette \$14/lb

Pesto Pasta Salad

Basil Pesto, Tomatoes and Parmesan \$12/lb with Chicken \$14/lb

Cucumber Salad

Red Onion, Snap Peas, Feta and Radish \$14/lb

Green Bean Salad

Cherry Tomatoes, Parmesan and Roasted Garlic \$14/lb

Soba Noodle Salad

Edamame, Carrots, Tempeh and Sesame Tamari Dressing \$14/lb

New Potato Salad

Celery, Onion, Whole Grain Mustard and Mayo \$12/lb

WARM SIDES

3 LB MINIMUM

Talula's Mac and Cheese \$12/lb (add Local Mushrooms \$14/lb)

Kennett Square Mushroom Risotto \$14/lb

Honey-Glazed Baby Carrots \$14/lb

Seasonal Ratatouille \$14/lb

Roasted Cauliflower with Quinoa, Almonds and Golden Raisins \$14/lb

SEASONAL SIDES

3 LB MINIMUM

Succotash with Sweet Corn, Bacon and Green Beans \$14/lb

Heirloom Tomato, Mozzarella, Basil and Balsamic \$14/lb

Brussels Sprouts, Bacon and Maple Mustard \$14/lb

Roasted Sweet Potato, Fennel and Spicy Miso Vinaigrette \$14/lb

TALULA'S BREADS

Classic French Baguette \$3

Rosemary Ciabatta - Loaf \$5 ♦ Rolls \$14/dozen

Brioche Rolls \$10/dozen

HORS D'OEUVRES

\$36/DOZEN

(DOZEN MINIMUM PER ITEM)

CLASSICS:

Baby Crab Cakes and Caper Sauce

Shrimp Cocktail with Classic Cocktail Sauce

Spanakopita with Spinach, Feta and Nuts

Exotic Mushroom and Brie Crêpes

CANAPÉS:

Grass-Fed Shaved Beef and Radishes

Smoked Salmon and Cornichons

Smokey Bacon and Ricotta

Blue Cheese, Fig and Almond

Exotic Local Mushroom Spread

TARTLETS:

Spinach and Brie

Ham and Gruyère

Caramelized Onion and Goat Cheese

Local Mushroom and Parmesan

Bacon and Blue Cheese

PETITE KABOBS:

Citrus-Glazed Scallop

Curried Chicken

Herb-Marinated Seasonal Vegetables

Mustard-Glazed Salmon

PUFFS & FRITTERS:

Savory Gougères with Mascarpone and Herbs

Mozzarella Herb Risotto Fritters

PARTY PLATTERS

\$60 EACH

THREE SPREADS AND CRUSTY BREAD

Kennett Mushroom, Salmon and Beet Hummus

MEDITERRANEAN PLATTER

Beet Hummus, Baba Ghanoush, Veggies and Flatbread Chips

SEASONAL MARKET VEGETABLE CRUDITÉS

Choose Blue Cheese, Country Ranch or Green Goddess Dip

CHARCUTERIE BOARD

Selection of Cured Meats, Mustard, Olives and Pickles

TALULA'S CHEESE BOARDS

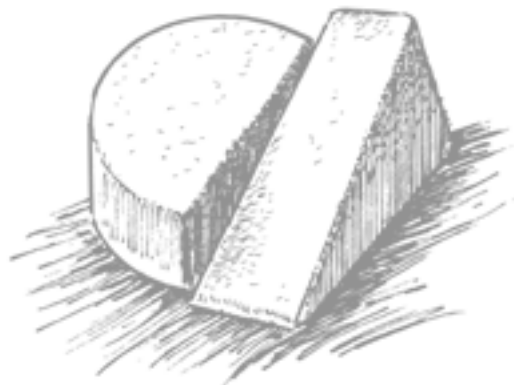
Each artisan cheese board is completely customized with an array of cheeses, dried and fresh fruit, salted nuts, seasonal jams, local honey and house-baked baguette and crackers. A hand-made sign will accompany the board to describe the cheeses.

MILD TO STRONG ♦ OOZY TO FIRM ♦ ALL STYLES AND REGIONS

- Small (Serves 2 - 3) \$20
- Medium (Serves 4 - 6) \$35
- Large (Serves 7 - 9) \$50
- Party (Serves 10+) \$75

And beyond! Tell us your budget and we'll go as big as you'd like.

Please let us know your cheese preferences and whether there are any allergies or dietary restrictions to consider. We are happy to arrange the cheeses on your own board.



SWEET TREATS

CUPCAKES

BITE SIZED \$24/DOZEN (DOZEN MINIMUM PER FLAVOR)

FULL SIZED \$3.5/EACH (FOUR PIECE MINIMUM)

Pick a Cake!

- Chocolate
- Vanilla
- Red Velvet
- Peanut Butter
- Zucchini

Pick a Frosting!

- Chocolate
- Vanilla
- Cream Cheese
- Peanut Butter
- Salted Caramel

Ask about our seasonal flavors!

LOAF CAKES

Original Zucchini Bread \$13

Ultimate Zucchini Bread with Pecan Praline \$15

Vanilla Brown Butter Cake \$12

Chocolate Chip Banana Bread \$12

Lemon Poppy Cake \$13

TARTS

MINI \$24/DOZEN ♦ 3" \$6 EACH ♦ 6" \$18 EACH ♦ 8" \$28 EACH

Dozen Minimum Per Item

Fresh Fruit Tart with Lemon Curd

Dark Chocolate Ganache Tart

Lemon Meringue

Pear Almond Streusel

PETITE SIZE SWEETS

\$24/dozen minimum per item

Carrot Cake with Cream Cheese Frosting

Raspberry Shortbread Crumb Bars

Outrageous Cookie Bars

Fudge Brownies

Peanut Butter Brownies

Blondies

Chocolate Glazed Cream Puffs

PB&J Bar

Mini Fruit Tart

Mini Lemon Tart

Chocolate Caramel Sea Salt Bars

Gluten-Free Chocolate Pudding Cakes \$15/half-dozen

Seasonal French Macarons with Assorted Fillings - Vanilla,
Pistachio, Salted Caramel, Coffee, Chocolate, Raspberry, Strawberry
\$24/dozen minimum per flavor

COOKIES

REGULAR \$24/DOZEN MINIMUM ♦ MINI \$12/DOZEN MINIMUM

Chocolate Chip

Oatmeal Raisin

White Chocolate Macadamia

Chocolate Mudslide with Walnuts

Peanut Butter

Sugar Cookie

Snickerdoodle

SPECIALTY CAKES

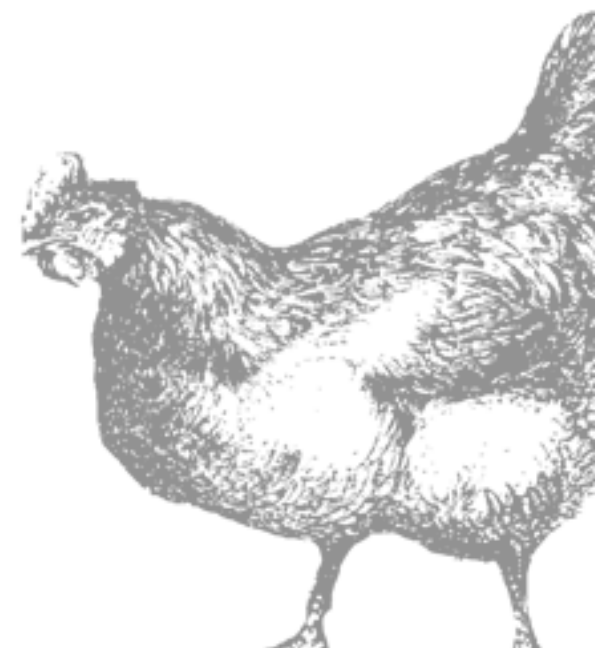
Create your own cake! Our pastry team is happy to help.
Decorate with polka dots, stripes, flowers, or a personal message.

We do amazing wedding cakes!

--A separate form is available for cake orders--

PLEASE DON'T HESITATE
TO INQUIRE ABOUT ANY
SPECIAL REQUESTS.

If you need an item to be modified due to
an allergy or dietary restriction,
we are happy to work with you.





TALULA'S DAILY MARKET IS OPEN SEVEN DAYS A WEEK, 7AM - 7PM.

Ask about ordering custom gift baskets for birthdays, holidays, or hostess gifts. We can even create delicious picnic lunches to enjoy in historic Washington Square and seasonal pies!

After the market closes, join us for our Supper Club Tuesday through Sunday. Our five-course supper, reflective of the season, changes monthly and offers a cozy setting for groups of 2 to 12.

Reservations are available through Open Table or by calling the restaurant at 215.592.6555.

Our dining space offers a unique and perfect setting for private events such as rehearsal dinners, milestone birthday parties and corporate gatherings. (Seating for 13-40)

Please do come by and say hello.





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