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TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110 / Kirkland, WA 98033
425.576.1000 / info@twelvebasketscatering.com

BREAKFAST

All breakfast menus are served with Orange Juice, Freshly Brewed Caffe Vita Coffee and Hot Water for Tea

CONTINENTAL BREAKFAST (SIMPLE START)

FRESH FRUIT AND BERRY PLATTER

a potpourri of melons, grapes, berries and citrus (always local produce when in season)

ASSORTED BAKED GOODS

including Chef's selection of scones, muffins, sweet breads, croissants and our awesome homemade cinnamon rolls, served with butter

CONTINENTAL BREAKFAST (CLASSIC START)

FRESH FRUIT AND BERRY PLATTER

a potpourri of melons, grapes, berries and citrus (always local produce when in season)

BLUEBERRY COFFEE CAKE

CONTINENTAL BREAKFAST (HEALTHY START)

FRESH FRUIT KABOBS

with cantaloupe, honeydew, pineapple and strawberries (always local produce when in season)

ASSORTED LOW FAT YOGURT

FRESH BAGELS

served with cream cheese and jam

CONTINENTAL BREAKFAST (SWEET START)

CLASSIC FRENCH TOAST

served with warm maple syrup, powdered sugar, whipped butter and sliced strawberries

SCRAMBLED EGGS

fresh eggs from our local Broadview Farm, scrambled then topped with cheddar cheese and chopped green onions

CONTINENTAL BREAKFAST (HEARTY START)

SCRAMBLED EGGS

fresh eggs from our local Broadview Farm, scrambled then topped with cheddar cheese and chopped green onions

ASSORTED BAKED GOODS

including Chef's selection of scones, muffins, sweet breads, croissants and our awesome homemade cinnamon rolls, served with butter

COUNTRY BREAKFAST

SCRAMBLED EGGS

fresh eggs from our local Broadview Farm, scrambled then topped with cheddar cheese and chopped green onions

PORK APPLE SAUSAGE

ROASTED BREAKFAST POTATOES

in fresh herbs, garlic & butter, served with ketchup & Tabasco sauce

FRESH FRUIT & BERRY PLATTER OR ASSORTED BAKED GOODS

BRUNCH PETIT

ASSORTED QUICHES

*your choice of: **Portabella & Parmesan** (Portabella mushrooms sautéed with onions in Sherry with fresh-shaved Parmesan), **Greek** (Roma tomatoes, olives, Feta cheese, peppers and onions), **Classic Lorraine** (bacon, Swiss cheese and sautéed onions)*

FRESH FRUIT & BERRY PLATTER OR ASSORTED BAKED GOODS



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WAFFLE BAR

*served with maple syrup, sliced fresh strawberries & freshly whipped cream
(2 waffles per person)*

APPLE PORK SAUSAGE & THICK-CUT BACON

ROASTED BREAKFAST POTATOES

in fresh herbs, garlic & butter, served with ketchup & Tabasco sauce

FRESH FRUIT AND BERRY PLATTER

ASSORTED LOW FAT YOGURT

A LA CARTE

ASSORTED BAKED GOODS

including Chef's selection of scones, muffins, sweet breads, croissants and our awesome homemade cinnamon rolls, served with butter

ASSORTED LOW FAT YOGURT

EXTRA BREAKFAST MEAT

apple pork sausage and thick-cut bacon

FRESH BAGELS

served with cream cheese and jam

FRESH BAGELS

served with cream cheese and lox



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LUNCHES

DELUXE BOX LUNCHES

Including sandwich selections of: deli smoked turkey & Swiss cheese, roast beef & Tillamook cheddar, ham & provolone, served on a variety of "Dave's Killer Bread"

(grilled veggies with pesto cream cheese - available upon request)

Each box lunch includes: a bag of chips, a cookie, selection of whole fruit, salad of the day, fork, napkin, condiment packets, moist towelette & a mint

BUDGET BOX LUNCHES

includes Chef's choice of deli sandwiches on hoagie rolls

Each box lunch includes: a bag of chips, a cookie, napkin, mint, condiment packets & moist towelette

BUILD YOUR OWN COLD SANDWICH BAR

Selections of deli meats: sliced smoked turkey, roast beef & ham

(grilled veggies, homemade almond chicken salad and/or albacore tuna salad - available upon request/certain minimums may apply)

Selections of cheeses: Tillamook cheddar, Swiss, provolone

Including the following accoutrements: fresh lettuce, sliced tomatoes, onions, mayonnaise, mustard and served with a variety of "Dave's Killer Bread"

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

* side salads are available for an a la carte charge *

BUILD YOUR OWN BURGER BAR

Includes selections of: local Blue Mesa Ranch hamburgers (75%), grilled chicken burgers (25%) & veggie burgers (10%)

Accompanied by: assorted sliced cheeses, fresh lettuce, tomatoes, onions, mayonnaise, ketchup, mustard and fresh buns

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

Served with your choice of:

CREAMY PESTO PASTA SALAD, OUR FAMOUS POTATO SALAD, GARDEN SALAD OR CAESAR SALAD

SOUTHWEST GRILLED CHICKEN WRAPS

locally raised grilled chicken breast, black beans, fresh shredded green leaf lettuce, cilantro cream cheese, fresh salsa and avocado wrapped in a soft sun-dried tomato tortilla

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

* side salads are available for an a la carte charge *

TURKEY WRAPS

sliced smoked turkey, bacon, fresh shredded green leaf lettuce, cranberry cream cheese wrapped in a soft sun-dried tomato tortilla

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

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THAI PEANUT CHICKEN WRAPS

locally raised grilled chicken breast, jasmine rice, grilled red peppers, fresh shredded green leaf lettuce, bean sprouts & our signature Thai peanut sauce wrapped in a sun-dried tomato tortilla

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

** side salads are available for an a la carte charge **

GRILLED VEGETABLE WRAPS

grilled red peppers, carrots, zucchini, onions, bean sprouts, tomatoes, pesto cream cheese & fresh shredded green leaf lettuce, wrapped in a soft sun-dried tomato tortilla

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

** side salads are available for an a la carte charge **

DELI SANDWICH PLATTER

Including sandwich selections of: *deli smoked turkey & Swiss cheese, roast beef & Tillamook cheddar, ham & provolone (grilled veggies, homemade almond chicken salad and/or albacore tuna salad - available upon request/certain minimums may apply)*

All sandwiches served on "Dave's Killer Bread" with mayonnaise, Dijon mustard, lettuce & tomato (unless otherwise requested)

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

** side salads are available for an a la carte charge **

BUILD YOUR OWN FRENCH DIP SANDWICH BAR

thinly sliced prime rib from our local Blue Mesa Ranch, grilled onions sautéed in Madeira wine, Swiss cheese, served with warm baguettes & Au Jus

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

Served with your choice of:

CREAMY PESTO PASTA SALAD, OUR FAMOUS POTATO SALAD, GARDEN SALAD OR CAESAR SALAD

BUILD YOUR OWN PHILLY CHEESE STEAK SANDWICH BAR

thinly sliced steak from our local Blue Mesa Ranch, grilled sweet yellow and red peppers, Spanish onions, served with horseradish cream cheese & hoagie rolls

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

Served with your choice of:

CREAMY PESTO PASTA SALAD, OUR FAMOUS POTATO SALAD, GARDEN SALAD OR CAESAR SALAD



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BUILD YOUR OWN BBQ BRISKET SANDWICH BAR

in-house, slow-roasted smoked brisket from our local Blue Mesa Ranch with our awesome barbeque sauce, tomatoes, red onions & hoagie rolls

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

Served with your choice of:

CREAMY PESTO PASTA SALAD, OUR FAMOUS POTATO SALAD, GARDEN SALAD OR CAESAR SALAD

BUILD YOUR OWN MEATBALL SANDWICH BAR

baked meatballs served with our homemade marinara sauce, mozzarella cheese & hoagie rolls

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

Served with your choice of:

CREAMY PESTO PASTA SALAD, OUR FAMOUS POTATO SALAD, GARDEN SALAD OR CAESAR SALAD



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HOT HORS D'OEUVRES SELECTIONS

PORK AND PINEAPPLE TAMALES

fresh signature tamales with Carnitas, mole sauce, baked pineapple, chili peppers and cilantro

BEAN AND CHEESE TAQUITOS

with salsa & sour cream

CHICKEN AND CHEESE TAQUITOS

with salsa & sour cream

HAWAIIAN GINGER PULLED PORK SLIDERS

slow-cooked with pineapple, brown sugar, onions and ginger until wonderfully tender; served on sweet rolls

MINI BURGER SLIDERS

served with cheese, lettuce and tomato

PORK POTSTICKERS

served with teriyaki and soy sauces

ROASTED CHICKEN STRIPS

locally raised chicken breast served in your choice of sauce: honey Dijon, BBQ, sweet 'n sour, teriyaki OR our signature Thai Peanut sauce

ROASTED CHICKEN SKEWER

locally raised chicken breast on bamboo skewers, marinated in Caribbean spices, served with our signature cilantro lime sauce

CHICKEN SATAY

locally raised chicken breast on bamboo skewers, served with your choice of sauce: ginger plum, sweet n' sour, teriyaki OR our signature Thai peanut sauce

BEEF SATAY

fresh local Blue Mesa Ranch flank steak on bamboo skewers, served in your choice of sauce: ginger plum, sweet 'n sour, teriyaki OR our signature Thai peanut sauce

PETITE VEGETABLE SKEWERS

assorted vegetables on bamboo skewers served with romesco sauce

VEGETABLE SPRING ROLLS

served with spicy mustard, sweet 'n sour and plum sauce

MEATBALLS

served with your choice of sauce: BBQ, Swedish, teriyaki OR marinara

ASSORTED QUICHE PETITES

your choice of: broccoli & cheddar, sausage & cheese, mushroom & cheese, ham & peppers OR Lorraine (Swiss cheese/bacon/onion)



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WARM ARTICHOKE AND PARMESAN DIP

served with sliced baguettes and our signature pita chips

WARM ARTICHOKE AND CRAB DIP

served with sliced baguettes and our signature pita chips

BUFFALO STYLE HOT WINGS

served with celery sticks and bleu cheese dressing

RAINBOW CHEESE TORTELLINI

served with fresh parmesan cheese, sliced baguettes and your choice of sauce: pesto garlic cream, creamy sun-dried tomato OR marinara

FRESH HERB AND MANCHEGO CHEESE RISOTTO CAKES

Arborio Italian rice sauteed with sweet onions, finished with fresh minced herbs and Manchego cheese and topped with cilantro sauce

WILD LOCAL SMOKED SALMON CAKES

served with a Cajun remoulade sauce

CRAB CAKES

served with a fire-roasted poblano creme fraiche

ITALIAN STUFFED MUSHROOMS

with Andouille sausage, garlic and Parmesan

VEGETABLE AND WILD RICE STUFFED MUSHROOMS

with mushrooms, eggplant, garlic and Parmesan

SPANAKOPITA

crispy phyllo triangles stuffed with spinach and feta cheese

MINI BAKED FOCACCIA TRIANGLES

layered with sun-dried tomato butter and provolone cheese

ZUCCHINI AND MANCHEGO PURSES

Athens phyllo cups filled with sautéed zucchini, onion and Manchego cheese

WILD SMOKED SALMON AND CREAM CHEESE PURSES

Athens phyllo shells filled with wild local smoked salmon and cream cheese

BEEF BOURGUIGNON PURSES

Athens phyllo shells filled with local Blue Mesa Ranch beef, caramelized onions, mushrooms, red wine and Gorgonzola cheese

CHILEAN BAY SHRIMP AND CREAM CHEESE PURSES

Athens phyllo shells filled with shrimp, sautéed mushrooms and cream cheese

WILD MUSHROOM AND CHICKEN PURSES

Athens phyllo shells filled with locally raised chicken and sautéed wild mushrooms



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BRIE AND POACHED PEAR PURSES

D'Anjou pears poached in mulling spices over a slice of Brie in an Athens phyllo shell, topped with a caramelized walnut and a lavender-infused honey drizzle

BOURSIN CHEESE PUFFS

homemade puff pastry filled with Boursin cheese mousse

ARTICHOKE AND OLIVE CHEESE PUFFS

homemade puff pastry filled with Boursin cheese, artichoke and olive mousse



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COLD HORS D'OEUVRES SELECTIONS

FRESH FRUIT AND BERRY PLATTER

a potpourri of melons, grapes, berries and citrus (always local produce when in season)

Per Person

Small (25)

Medium (50)

Large (100)

FRESH VEGETABLE PLATTER

Crisp and fresh vegetables colorfully displayed and served with our signature creamy Parmesan dip (always local produce when in season)

Per Person

Small (25)

Medium (50)

Large (100)

GRILLED AND MARINATED VEGETABLE PLATTER

Eggplant, carrots, red & yellow peppers, zucchini, red onion, roma tomatoes, asparagus spears, kalamata olives and portabella mushrooms grilled to perfection and marinated in a variety of flavors (always local produce when in season)

Per Person

Small (25)

Medium (50)

Large (100)

FRESH AND MARINATED VEGETABLE DISPLAY

medley of crisp, fresh vegetables with marinated and grilled vegetables (always local when in season) colorfully displayed in glass vases, served with our signature creamy Parmesan dip

Per Person

Small (25)

Medium (50)

Large (100)

SIGNATURE CHEESE BOARD

Assorted domestic and imported hard and soft cheeses, served with sliced baguettes and homemade crackers

Per Person

Small (25)

Medium (50)

Large (100)

THREE CHEESE TORT

domestic and imported cheeses wonderfully blended together and layered with pesto, sun-dried tomatoes, dried cranberries and walnuts, accompanied by sliced baguettes and gourmet crackers

Per Person

Small (25)

Medium (50)

Large (100)



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ANTIPASTO PLATTER

assorted Gouda, fresh buffalo mozzarella, smoked provolone, Genoa salami, prosciutto, pepperoncini, assorted olives and peppers, served with sliced baguettes and homemade crackers

Per Person

Small (25)

Medium (50)

Large (100)

BAKED BRIE EN CROUTE

soft ripened Brie wheel topped with your choice of pesto, sun-dried tomatoes, strawberry preserves or pepper jelly, then wrapped in our Chef's homemade brioche dough and baked until golden brown, accompanied by sliced baguettes and homemade crackers

FRESH FRUIT KABOBS

with cantaloupe, honeydew, pineapple and strawberries (always local produce when in season)

STUFFED MARINATED MUSHROOM CAPS

stuffed with herb cream cheese and grilled asparagus

BEEF TENDERLOIN BRUSCHETTA

slow-roasted tenderloin with herbs & garlic, sliced thin and served on a sun-dried tomato toast point, topped with a creamy tarragon horseradish sauce

ROMA TOMATO BRUSCHETTA

Roma tomatoes marinated in a variety of savory spices with onions, basil and feta, served with sun-dried tomato toast points

SMOKED SALMON CROSTINI

in-house smoked wild salmon served on a sun-dried tomato toast point, topped with a sauteed morel mushroom and creme fraiche

BABY RED POTATOES

stuffed with sour cream, dill, Boursin cheese and chives

ROASTED RED PEPPER HUMMUS

made with homemade tahini and served with our signature pita chips

DEVILED EGGS

stuffed with our special deviled egg mix and topped with chives

MINI CROISSANT SANDWICHES

freshly baked croissants with smoked turkey, ham & Swiss

ASSORTED BAGUETTE BITES

"a modern twist on the traditional tea sandwich"

petit Guiseppe rolls filled with Chef's selections of deli meats & cheeses (grilled veggies with pesto cream cheese available upon request)



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MINI BAGUETTE SANDWICHES

Selections available: turkey & Swiss, roast beef & Tillamook cheddar, ham & provolone, almond chicken salad, albacore tuna salad, &/or grilled veggies

(All sandwiches served with lettuce, tomato and Dijonnaise - unless otherwise requested)

PREMIUM SLICED DELI MEAT & CHEESE PLATTER

including selections of: sliced smoked turkey, roast beef, ham, salami, Tillamook cheddar, Swiss, provolone, pepper jack and havarti cheeses, served with mayonnaise, mustard, potato and wheat rolls

ENGLISH CUCUMBER CANAPES

cucumber wedges stuffed with hickory smoked ham mousse

STUFFED ARTICHOKE BOTTOMS

artichoke bottoms marinated in our Italian dressing, stuffed with crab or salmon mousse and garnished with capers

SALAMI CORONETS

stuffed with pesto & herb cream cheese

FRESH WILD SALMON FILET (2 OZ P/P)

in-house smoked or baked chilled salmon filet served with pesto & herb cream cheese, sliced lemons, diced red onion, capers and assorted gourmet crackers

SUSHI & SASHIMI

*fresh homemade daily, served with pickled ginger, wasabi, & soy sauce (min. 20 rolls, 6 pieces per roll) * call for pricing**

ALMOND CHICKEN SALAD TARTLETS

mini flower pastry shells filled with fresh almond chicken salad, garnished with red grapes

CURRY CHICKEN SALAD TARTLETS

mini flower pastry shells filled with fresh curry chicken salad, garnished with red grapes

CLASSIC TIGER PRAWNS

poached with spices and served on ice with lemon slices and our signature cocktail sauce (2 per person)

SZECHWAN PRAWNS

prawns tossed in our sweet and spicy sauce, then wrapped with fresh snow peas

SAVORY CHEVRE TARTLETS

mini flower pastry shells stuffed with exotic Peppadew Peppers and topped with our honey sweetened Chevre cheese

CAPRESE SKEWERS

grape tomatoes, fresh mozzarella balls and basil on bamboo skewers with a balsamic & white truffle oil drizzle

SALMON SKEWERS

Northwest wild salmon on bamboo skewers marinated in soy, fresh ginger, sesame oil and brown sugar, drizzled with our wasabi aioli and teriyaki glaze



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AHI TUNA WONTON CONES

beautiful yellowfin ahi marinated in lime juice, soy sauce and cilantro, tossed with orange-soaked avocados in our housemade crisp wonton cones and topped with our wasabi aioli

CLASSIC SHRIMP COCKTAIL

tiger prawns poached in white wine, garlic, fresh cilantro and mild spices perched on the rim of our Shot Glass, Cosmo Glass OR Champagne flute with layers of cocktail sauce, chiffonade lettuce and lemon wedges

SZECHWAN PRAWNS

prawns tossed in our sweet and spicy sauce then served on a stainless steel tasting wall with spoons



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ACCOMPANIMENTS

STARCHES

ROASTED NEW POTATOES

baked in fresh herbs, garlic and butter

GARLIC MASHED POTATOES

GARLIC AND SAGE WHIPPED POTATOES

BROWN SUGAR SWEET POTATOES

SCALLOPED POTATOES

HERB ROASTED FINGERLING POTATOES

MINNESOTA WILD AND BROWN RICE

ORANGE WALNUT CRANBERRY STUFFING

BROWN SUGAR AND MOLASSES BAKED BEANS

VEGETARIAN REFRIED BEANS

JASMINE RICE WITH TERIYAKI & SOY SAUCES

STICKY WHITE RICE WITH TERIYAKI & SOY SAUCES

INDIAN STYLE RICE

NASI GORENG RICE

SPANISH RICE

SIDE OF RAINBOW CHEESE TORTELLINI

served with fresh parmesan cheese, sliced baguettes and your choice of sauce: pesto garlic cream, creamy sun-dried tomato OR marinara

SIDE OF PENNE PASTA

served with fresh parmesan cheese, sliced baguettes and your choice of sauce: pesto garlic cream, creamy sun-dried tomato OR marinara

SIDE OF GOURMET BAKED MACARONI AND CHEESE

penne pasta tossed with white truffle oil and baked in our three cheese sauce, topped with bread crumbs



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TUXEDO ORZO PASTA

with Parmesan cheese and vegetables

VEGETABLES

FRESH DIJON STRING BEANS

ROASTED ROOT VEGETABLES

a wonderful medley of golden & red beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted to perfection!

YELLOW AND GREEN ZUCCHINI

hearty chunks of yellow and green zucchini sautéed with white wine, garlic and fresh herbs

HONEY GLAZED CARROTS

sweet carrots steamed perfectly and tossed with butter and organic honey

GRILLED ASPARAGUS

tender asparagus spears grilled with garlic, sea salt and extra virgin olive oil

CORN ON THE COB

grilled and tossed with butter, salt and pepper

SIDE OF CURRY OR SPICY STIR-FRIED VEGETABLES

SIDE OF CURRY OR SPICY STIR-FRIED VEGETABLES WITH TOFU

PEAS IN A COCONUT SHERRY AND CURRY SAUCE

VEGETARIAN LENTIL DAHL

SAUTÉED VEGETABLES

SALADS

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, grape tomatoes and assorted dressings on the side

MANDARIN GARDEN SALAD

MIXED FIELD GREENS

fresh mixed greens served with caramelized walnuts, dried cranberries, Gorgonzola cheese and raspberry vinaigrette

MIXED FIELD GREENS PEAR SALAD

fresh mixed greens served with poached pears, candied walnuts, Gorgonzola cheese and Champagne vinaigrette

CAESAR SALAD



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romaine lettuce, freshly shaved Parmesan cheese, homemade croutons, black olives, cherry tomatoes and our homemade Caesar dressing

CURRIED CASHEW PEAR AND GRAPE SALAD

fresh mixed greens, chopped pears, sliced red grapes, chopped bacon and cashews tossed in a white wine vinegar, Dijon and honey dressing

MEXICAN CHOPPED SALAD

fresh chopped Romaine with black beans, diced tomato, jicama, red bell peppers, avocado, fresh corn, manchego cheese, tossed in our signature honey-lime cilantro vinaigrette

GREEK SALAD

tossed with Mediterranean dressing

VEGGIE SLAW

green & purple cabbage, broccoli and shredded carrots in a tangy red wine dressing

NAPA CABBAGE SALAD

shredded red & green Napa cabbage, carrots, green onion, sesame seeds in a sesame oil and rice wine vinaigrette

MARINATED CUCUMBER SALAD

sliced English cucumber, red peppers, onion, sesame oil, sesame seeds and sweet rice vinegar

CAPRESE SALAD

Roma tomatoes, fresh buffalo mozzarella cheese, basil leaves, truffle olive oil and balsamic vinegar

SANTA FE RICE SALAD

black beans, brown rice, corn, peppers, red onion, garlic, fresh cilantro, tossed in red wine vinegar and lime juice

OUR FAMOUS POTATO SALAD

baby red russet potatoes and fresh dill make our colorful and delicious potato salad a Twelve Baskets favorite

MEDITERRANEAN PASTA SALAD

Barilla pasta tossed with Spanish onion, fresh basil, Roma tomato, garlic, feta cheese and kalamata olives in a creamy balsamic dressing

PESTO PASTA SALAD

Barilla pasta tossed with peppers, sautéed onions, Parmesan cheese and black olives in a creamy basil pesto dressing

FRESH FRUIT AND BERRY SALAD

succulent variety of melons, pineapple, grapes and berries (always local produce when in season)

APPLE WALNUT AND GRAPE SALAD

sliced Gala apples, caramelized walnuts and red grapes, tossed in our secret creamy dressing



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BREADS

MACRINA MULTI-SEED BREADSTICKS *served with butter*

ASSORTED MACRINA BAKERY ARTISAN BREADS *served with butter*

ASSORTED MACRINA BAKERY ROLLS *served with butter*

GARLIC FRENCH BAGUETTE *with sun-dried tomato butter*

GARLIC FRENCH BAGUETTE (WHOLE LOAF)
with sun-dried tomato butter

FRENCH BAGUETTE *with butter*

FRENCH BAGUETTE *served with butter*

PITA BREAD & TZATZIKI SAUCE

FLATBREAD

CORNBREAD MUFFINS *with honey butter*



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PICNIC PACKAGES

PICNIC PACKAGE #1 (THE CLASSIC BBQ PKG)

featuring: *third-pound hamburgers (40%), Gardenburgers (10%), hot dogs (25%) and kielbasa (25%)*

accoutrements: *mayonnaise, mustards, ketchup, onions, pickles, relish, lettuce, tomatoes, cheese and assorted buns*

TERIYAKI MUSHROOMS

FRESH FRUIT AND BERRY SALAD

succulent variety of melons, pineapple, grapes and berries (always local produce when in season)

OUR FAMOUS POTATO SALAD

baby red russet potatoes and fresh dill make our colorful and delicious potato salad a Twelve Baskets favorite

MEDITERRANEAN PASTA SALAD

Barilla pasta tossed with Spanish onion, fresh basil, Roma tomato, garlic, feta cheese and kalamata olives in a creamy balsamic dressing

PICNIC PACKAGE #2 (THE SOUTHERN BBQ PKG)

BBQ OR TERIYAKI CHICKEN LEGS AND THIGHS

SMOKED BBQ BEEF RIBS

BROWN SUGAR AND MOLASSES BAKED BEANS

FRESH FRUIT AND BERRY SALAD

succulent variety of melons, pineapple, grapes and berries (always local produce when in season)

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes and assorted dressings on the side

CORN ON THE COB

CORNBREAD MUFFINS with honey butter

ASSORTED HOMEMADE COOKIES & FABULOUS CHOCOLATE CHUNK BROWNIES

PICNIC PACKAGE #3 (THE NORTHWEST BBQ PKG)

featuring: *Maui Citrus BBQ Salmon*

your choice of: *steak kabobs, chicken breast kabobs, Cajun prawn kabobs OR Szechuan prawn kabobs*

your choice of: *our famous potato salad, Mediterranean pasta salad OR pesto pasta salad*

your choice of: *corn on the cob OR Caesar salad*

your choice of: *assorted Macrina Bakery artisan breads served with butter OR assorted Macrina Bakery rolls served with butter*

your choice of two: *homemade crisps with freshly whipped cream, assorted homemade cookies, fabulous chocolate chunk brownies, orange-infused rice krispy treats*

Picnic Package #4 (the International BBQ Pkg)

featuring: *our Smoked OR Classic London Broil with Burgundy OR tri-peppercorn & sherry sauce*

CHICKEN SATAY *with our signature Thai peanut sauce*

your choice of: *smoked BBQ beef ribs OR baby back pork ribs*

SZECHUAN PRAWNS

your choice of: *marinated cucumber salad, Santa Fe Rice salad, our famous potato salad OR fresh fruit and berry salad*

ASSORTED MACRINA BAKERY ROLLS *served with butter*

your choice of two: *assorted homemade cookies, fabulous chocolate chunk brownies, orange-infused rice krispy treats OR homemade crisps with freshly whipped cream*



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PICNIC PACKAGE #5 (THE BBQ SANDWICH PKG)

served with fresh rolls & pickles

featuring your choice of two: *beef brisket, sliced BBQ pork loin, sliced BBQ grilled chicken breast, salmon filet with pesto & grilled vegetables in a light ginger sauce*

your choice of four: *our famous potato salad, Mediterranean pasta salad, fresh fruit and berry salad, brown sugar and molasses baked beans, veggie slaw, corn on the cob, potato chips*

your choice of two: *assorted homemade cookies, fabulous chocolate chunk brownies, orange-infused rice krispy treats OR homemade crisps with freshly whipped cream*

BBQ BASICS (PICNIC IN THE PARK PKG)

complete with compostable supplies (plates, utensils, napkins, cups) and picnic buffet linens

your choice of: *sliced grilled BBQ chicken breast, beef brisket OR sliced BBQ pork loin*

including: *hoagie rolls, lettuce, fresh sliced tomatoes and onions*

your choice of two: *brown sugar and molasses baked beans, garden salad, veggie slaw, our famous potato salad, fresh fruit and berry salad*

LEMONADE

traditional OR raspberry

BUFFALO OR BBQ CHICKEN

seasoned & floured chicken breast, legs & thighs, deep fried and baked in with our special sauce

FRESH ROASTED CORN

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes and assorted dressings on the side

FRESH FRUIT AND BERRY SALAD

succulent variety of melons, pineapple, grapes and berries (always local produce when in season)

BROWN SUGAR AND MOLASSES BAKED BEANS

CORNBREAD MUFFINS with honey butter

GOURMET BURGER BAR

featuring: *gourmet third pound beef burgers (100%) and Gardenburgers (25%) with kaiser roll buns*

- including assorted condiments -

the classics: *mayonnaise, yellow mustard, ketchup*

gourmet additions: *stone ground mustard, Champagne BBQ sauce, roasted red pepper garlic aioli*

- including assorted accoutrements -

the classics: *green leaf lettuce, teriyaki mushrooms sliced fresh tomatoes and onions*

gourmet additions: *Gerkin pickles, avocado slices, crispy bacon, bleu cheese crumbles, Tillamook cheddar & Swiss cheeses, grilled onions*

MIXED FIELD GREENS

fresh mixed greens served with caramelized walnuts, dried cranberries, Gorgonzola cheese and raspberry vinaigrette

MEDITERRANEAN PASTA SALAD

Barilla pasta tossed with Spanish onion, fresh basil, Roma tomato, garlic, feta cheese and kalamata olives in a creamy balsamic dressing



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BBQ -- A LA CARTE OPTIONS

HAMBURGERS

served with lettuce, tomato, cheese, pickles, sliced red onion, ketchup, mustard, mayonnaise, with kaiser buns

VEGGIE BURGERS

served with lettuce, tomato, cheese, pickles, sliced red onion, ketchup, mustard, mayonnaise with whole wheat buns

ALL BEEF HOT DOGS

served with ketchup, mustard, diced onion, relish with pioneer rolls

KIELBASA

Served with mayo, yellow mustard, stone-ground mustard, ketchup, onions, pickles and relish on a Stadium Roll

TURKEY DOG

Served with mayo, yellow mustard, stone-ground mustard, ketchup, onions, pickles and relish on a Stadium Roll

HEBREW KOSHER DOG

served with ketchup, mustard, diced onion, relish with pioneer rolls

VEGGIE DOG

BBQ OR TERIYAKI CHICKEN BREAST, LEGS, AND THIGHS

CHICKEN BREAST KABOBS

SLICED GRILLED BBQ CHICKEN BREAST

MAUI CITRUS BBQ SALMON

Locally caught fresh wild salmon marinated and grilled or baked in our homemade citrus barbecue sauce

SALMON FILET WITH PESTO AND GRILLED VEGETABLES IN LIGHT GINGER SAUCE

CAJUN PRAWN KABOBS

SZECHUAN PRAWN KABOBS

CARIBBEAN SHRIMP

BABY BACK PORK RIBS

SLICED BBQ PORK LOIN

ORANGE AND MANGO HAWAIIAN SLOW ROASTED PORK LOIN



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IN-HOUSE SMOKED LONDON BROIL

local Blue Mesa Ranch corn-fed fresh flank steaks marinated in red wine, spices and garlic, then seared to perfection and finished in our smoker

(with our Burgundy sauce or Tri-Peppercorn & Sherry sauce)

SMOKED BBQ BEEF RIBS

STEAK KABOBS

BEEF BRISKET

ISLAND BEEF KABOBS

TIM'S CASCADE ORIGINAL POTATO CHIPS



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CHEF'S MENUS

GARLIC BRANDY CHICKEN BREAST

fresh chicken breast stuffed with Muenster cheese and sautéed mushrooms, served with our fine herb & white wine sauce

APPLE SMOKED CHICKEN BREAST

*locally raised chicken breast smoked in-house with apple chips
and served with a blackberry balsamic sauce*

ROASTED CAMEMBERT STUFFED CHICKEN BREAST

*fresh chicken breast stuffed with Camembert cheese and mushrooms, brushed with butter and wine, then roasted to perfection.
Served with our fine herb & white wine sauce*

APRICOT AND CREAM CHEESE STUFFED CHICKEN BREAST

fresh chicken breast stuffed with a delicious pairing of cream cheese and apricots, topped with our own apricot glaze

GRILLED ROSEMARY CHICKEN BREAST

*fresh chicken breast marinated in white wine and fresh herbs, served with a sauce selection of your choice: creamy Camembert,
fresh lemon cream, fine herb & white wine OR wild mushroom & garlic cream sauce*

GRILLED CHICKEN BREAST WITH FETTUCINE

*fresh chicken breast, grilled to perfection over an open flame and served with a sauce selection of your choice: creamy
Camembert, fresh lemon cream, fine herb & white wine, wild mushroom & garlic cream OR our special orange honey Dijon
Sauce, accompanied by fettuccine noodles tossed in white truffle oil*

CHICKEN SANTA FE

*fresh chicken breast, grilled to perfection over an open flame, served with a pepper & mushroom sauce, accompanied by
Spanish rice*

ARTICHOKE AND CAPER CHICKEN BREAST

served with Beurre Blanc sauce

BEEF TENDERLOIN MEDALLIONS

*Petite filet mignon steaks from the local Blue Mesa Ranch, seared with olive oil, pepper, garlic, and our special blend of spices
and served with our special blackberry balsamic demi sauce*

CLASSIC LONDON BROIL

*local Blue Mesa Ranch flank steaks marinated in red wine, garlic and our special blend of spices, then seared to perfection over
an open flame and served with our Burgundy sauce OR tri-peppercorn & sherry sauce (Carved on site)
(choose In-House Smoked at no additional charge)*

SLOW ROASTED SOFT SMOKED PRIME RIB

*local Blue Mesa Ranch tender prime rib, rubbed with garlic, olive oil, our special blend of fresh herbs and spices, then slow
roasted and served with Au Jus sauce and a creamy apple horseradish (Carved on site)*

CHEF'S SIGNATURE MEATLOAF

local lean ground beef, sauteed sweet onions, herbs and our special secret ingredients



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BARON OF BEEF

local Blue Mesa Ranch baron of beef, served with King's Hawaiian Rolls, a creamy apple horseradish, mayonnaise and mustard (Carved on site)

GARLIC ROASTED FRESH WILD SALMON

locally caught fresh wild salmon marinated with sautéed garlic, fresh rosemary and sherry, then roasted and served with a creamy lemon dill sauce

BRAISED FRESH WILD SALMON

locally caught fresh wild salmon braised with lemons, white wine and capers, served with a light pesto garlic cream sauce

FRESH ROASTED TURKEY BREAST

locally grown turkey breast carved in-house, served with our gravy and cranberry sauce

SMOKED VIRGINIA FARMLAND BAKED HAM

slow-baked ham glazed with onion, honey, cloves and pineapple, served with our special pineapple chutney

ROASTED FARMLAND PORK LOIN

seasoned with a special blend of herbs and spices, then seared and baked with sliced Gala apples and Italian plums

SMOKED BBQ CHICKEN OR SOUTHERN FRIED CHICKEN

CHICKEN POT PIE

individual pie shells filled with diced grilled chicken breast and steamed garden vegetables with mornay sauce, topped with puff pastry brushed with clarified butter and browned to perfection

BAKED POTATO BAR

with local Blue Mesa Ranch corn-fed ground beef

Including: sour cream, butter, grated cheddar cheese and chopped green onions

BAKED POTATO BAR

with locally grown diced grilled chicken breast

Including: sour cream, butter, grated cheddar cheese and chopped green onions

COMPLETE ROASTED TURKEY DINNER

locally raised turkey carved in-house, served with our homemade gravy & cranberry sauce

ORANGE WALNUT CRANBERRY STUFFING

GARLIC MASHED POTATOES

Your choice of side:

FRESHLY ROASTED VEGETABLE MEDLEY

Or

GARDEN SALAD

gourmet mixed greens with carrots, English cucumber, cherry tomatoes, and dressings on the side

Your choice of bread:

SLICED TOSCANO OR FRESH ROLLS with butter

Your choice of dessert:

APPLE PIE OR PUMPKIN PIE OR APPLE CRISP

served with freshly whipped cream



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HALIBUT EN CROUTE

local halibut seared in garlic, shallots and dill, then wrapped in puff pastry, baked until golden brown and served with sauce Veronique

ROASTED RED PEPPER GNOCCHI

tossed in white truffle oil

SAUTÉED SEASONAL GARDEN VEGETABLES

CURRIED CASHEW, PEAR & GRAPE SALAD

mixed greens, chopped pears, sliced white grapes, chopped bacon and cashews tossed in a white wine vinegar, Dijon & honey dressing

CHICKEN CREPES (2 PER PERSON)

grilled chicken breast tossed with sautéed broccoli, mushrooms and sherry, stuffed in a wonderful crepe shell, served with dill havarti cheese and a bechamel sauce

GRILLED ASPARAGUS

tender asparagus spears grilled with garlic, sea salt and extra virgin olive oil

SAFFRON AND CAMARGUE RICE

MIXED FIELD GREENS

served with caramelized walnuts, dried cranberries, Gorgonzola cheese & raspberry vinaigrette

PINE NUT CRUSTED SEA BASS

Chilean sea bass seared with roasted pine nuts and lime juice, then topped with a delicate carrot ginger sauce

COCONUT CALROSE RICE

SWEET BABY CARROTS

tossed in a dill butter

FRESH JICAMA SALAD

MACRINA BAKERY OLIVETTA ROLLS with butter



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ITALIAN

All entrees include your choice of salad & bread: Caesar Salad, Garden Salad or Mixed Field Greens; Sliced Artisan Bread or Assorted Freshly Baked Rolls served with butter

PASTA BAR #1

accompanied by freshly shaved Parmesan cheese

Served with your choice of two pastas: penne, farfalle &/OR fusilli

Served with your choice of two sauces: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/or marinara primavera

Served with your choice of proteins in sauces: our homemade Bolognese sauce, meatballs &/or diced grilled chicken breast

PASTA BAR #2

accompanied by freshly shaved Parmesan cheese

Served with your choice of three pastas: fresh rainbow cheese tortellini, gnocchi, penne, farfalle &/OR fusilli pastas

Served with your choice of three sauces: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/OR marinara primavera

Served with your choice of two proteins in sauces: our homemade Bolognese sauce, meatballs, diced grilled chicken breast &/OR fresh wild locally caught roasted salmon

PASTA BAR #3

accompanied by freshly shaved Parmesan cheese

Served with your choice of three pastas: fresh rainbow cheese tortellini, gnocchi, penne, farfalle &/OR fusilli pastas

Served with your choice of three sauces: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/OR marinara primavera

Served with your choice of two proteins in sauces: our homemade Bolognese sauce, meatballs, diced grilled chicken breast &/OR fresh wild locally caught roasted salmon

Accompanied with: fresh roasted pine nuts, sun-dried tomatoes, marinated artichokes, sauteed mushrooms, black olives, red pepper chili flakes, capers, sauteed vegetable medley

Served with your choice of:

ROMA TOMATO BRUSCHETTA

Roma tomatoes marinated in a variety of savory spices with onions and fresh herbs, served with sun-dried tomato toast points

SALAMI CORONETS

stuffed with pesto & herb cream cheese

CAPRESE SKEWERS

grape tomatoes, fresh mozzarella balls and basil on bamboo skewers with a balsamic & white truffle oil drizzle

CHICKEN FETTUCINE

fettuccine noodles tossed in white truffle oil and served with locally raised diced grilled chicken breast in your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara OR marinara primavera, accompanied by freshly shaved Parmesan cheese

FRESH WILD SALMON FETTUCINE

fettuccine noodles tossed with white truffle oil with fresh Alaskan salmon in your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream OR Alfredo, accompanied by freshly shaved Parmesan cheese (choose In-House Smoked at no additional charge)

SEAFOOD FETTUCINE

fettuccine noodles tossed in white truffle oil with fresh scallops, shrimp, and Alaskan salmon, served with your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream OR Alfredo, accompanied by freshly shaved Parmesan cheese



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CHICKEN PARMESAN

fresh chicken breast breaded with herbs and Parmesan cheese, served alongside fettuccine noodles tossed in white truffle oil, accompanied by our marinara sauce and freshly shaved Parmesan cheese

CHICKEN MARSALA

fresh grilled chicken breast marinated in Marsala wine and served with a sautéed mushroom sauce, accompanied with your choice of:

GARLIC MASHED POTATOES OR ROASTED NEW POTATOES

CHICKEN SOUVLAKI

fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs and served with Tzatziki sauce

TUXEDO ORZO PASTA

with Parmesan cheese and vegetables

GREEK SALAD

tossed with Mediterranean dressing

PITA BREAD

ITALIAN SAUSAGE LASAGNA

Italian sausage, fresh lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

CHICKEN LASAGNA

locally raised grilled chicken breast, fresh lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

VEGETARIAN LASAGNA

sautéed garden vegetables, fresh lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

VEGETARIAN RAINBOW CHEESE TORTELLINI

served with your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/or marinara primavera, accompanied by freshly shaved Parmesan cheese

RAINBOW CHEESE TORTELLINI WITH CHICKEN

served with locally raised diced grilled chicken breast in your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/or marinara primavera, accompanied by freshly shaved Parmesan cheese

RAINBOW CHEESE TORTELLINI WITH SALMON

served with fresh wild Alaskan salmon in your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/or marinara primavera, accompanied by freshly shaved Parmesan cheese

VEGETARIAN PASTA MARINARA PRIMAVERA

your choice of: penne pasta OR spaghetti, accompanied by freshly shaved Parmesan cheese

PASTA MARINARA

your choice of: penne pasta OR spaghetti served with meatballs OR our Bolognese sauce, accompanied by freshly shaved Parmesan cheese



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GOURMET BAKED MACARONI AND CHEESE

penne pasta tossed with white truffle oil and baked in our three cheese sauce, topped with bread crumbs



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PAN-ASIAN

TERIYAKI CHICKEN

locally raised chicken breast marinated in teriyaki sauce and grilled to perfection over an open flame, accompanied by soy sauce on the side

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

TERIYAKI CHICKEN KABOBS

locally raised chicken breast cubes marinated then grilled to perfection, with red & yellow peppers, red onions and mushrooms on bamboo skewers, accompanied by teriyaki and soy sauces on the side

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

TERIYAKI BEEF KABOBS

local Blue Mesa Ranch beef cubes marinated then grilled to perfection, with red & yellow peppers, red onions and mushrooms on bamboo skewers, accompanied by teriyaki and soy sauces on the side

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

MONGOLIAN BROCCOLI AND BEEF

local Blue Mesa Ranch beef tenders marinated in pickled eggplant paste and red wine, served with broccoli florets, red peppers and bean sprouts, accompanied by teriyaki and soy sauces on the side

PORK POTSTICKERS

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

CHICKEN YAKISOBA

locally raised chicken breast grilled to perfection, served with a bed of yakisoba noodles & green onions, with our special Thai peanut sauce, accompanied by roasted cashews on the side

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES



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THAI CHICKEN CURRY

fresh locally raised chicken breast marinated in white wine, yellow curry paste, garlic & ginger, served with teriyaki & soy sauces on the side

CURRY OR SPICY STIR-FRIED VEGETABLES

(available with tofu for an additional charge)

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

THAI BEEF CURRY

local Blue Mesa Ranch flank marinated in yellow curry paste, red wine, garlic and ginger, served with teriyaki & soy sauces on the side

CURRY OR SPICY STIR-FRIED VEGETABLES

(available with tofu for an additional charge)

JASMINE OR STICKY WHITE RICE

served with your choice of salad:

MANDARIN GARDEN SALAD, NAPA CABBAGE SALAD, MARINATED CUCUMBER SALAD OR VEGGIE SLAW

FORTUNE COOKIES

THAI BUFFET

CHICKEN SATAY

locally raised chicken breast on bamboo skewers, served with in teriyaki sauce

BEEF SATAY

fresh local Blue Mesa Ranch flank steak on skewers, served in ginger plum sauce

BED OF SOBA NOODLES

served with our signature Thai peanut sauce and fresh green onions, accompanied by roasted cashews on the side

PORK POTSTICKERS

served with teriyaki and soy sauces on the side

VEGGIE SLAW

JASMINE OR STICKY WHITE RICE

CURRY OR SPICY STIR-FRIED VEGETABLES

(available with tofu for an additional charge)

RED SNAPPER

served with a sake ginger sauce, fresh soba noodles and an English cucumber salad

DIJON STRING BEANS OR ROASTED ROOT VEGETABLES

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes & assorted dressings with dressings on the side

SLICED TOSCANO BREAD OR ESSENTIAL BAKING ROLLS WITH BUTTER



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CHICKEN TANDOORI

fresh chicken breast marinated then barbecued with Indian spices

PEAS IN A COCONUT SHERRY AND CURRY SAUCE

INDIAN STYLE RICE

VEGETARIAN LENTIL DAHL

FLATBREAD

INDONESIAN BARBECUED CHICKEN

fresh grilled chicken breast marinated with Indonesian spices

NASI GORENG RICE

SAUTÉED VEGETABLES

FORTUNE COOKIES

MAKHANI CHICKEN

fresh grilled chicken breast, marinated in yogurt and lime in a creamy stewed tomatoes, red onion, cardamom and turmeric sauce

MAE POY JASMINE RICE

steamed with sweet chili sauce and julienne carrots

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes and served with our homemade curry dressing on the side

GRILLED PITA BREAD

seasoned with turmeric, salt and pepper

SIDE OF CURRY OR SPICY STIR-FRIED VEGETABLES

SIDE OF CURRY OR SPICY STIR-FRIED VEGETABLES WITH DEEP-FRIED TOFU

PORK POTSTICKERS

served with teriyaki and soy sauces

SUSHI AND SASHIMI

Fresh, homemade daily, served with pickled ginger, wasabi and soy sauce

Call for pricing

FORTUNE COOKIES



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SOUTHWESTERN

BUILD YOUR OWN VEGETARIAN FAJITA BAR

with sautéed red & green peppers and red onions, served with soft flour tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN CHICKEN FAJITA BAR

with locally grown grilled chicken breast sautéed with red & green peppers and red onions, served with soft flour tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN STEAK FAJITA BAR

with fresh local Blue Mesa Ranch tender steak sautéed with red & green peppers and red onions, served with soft flour tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN PRAWN FAJITA BAR

with Pacific caught prawns sautéed with red & green peppers and red onions, served with soft flour tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

MEXICAN FIESTA BAR #1

BUILD YOUR OWN FAJITAS

your choice of: *locally raised grilled chicken breast OR fresh local Blue Mesa Ranch tender steak sautéed red & green peppers and red onions (1 per person)*

GROUND BEEF TACOS

fresh local Blue Mesa Ranch ground beef, served with soft corn & flour tortillas, grated cheddar cheese, shredded lettuce, diced onions & tomatoes (1 per person)

BLACK BEAN & CHEESE TAQUITOS

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce



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MEXICAN FIESTA BAR #2

BUILD YOUR OWN FAJITAS

your choice of: *locally raised grilled chicken breast OR fresh local Blue Mesa Ranch tender steak sautéed red & green peppers and red onions (1 per person)*

GROUND BEEF TACOS

fresh local Blue Mesa Ranch ground beef, served with soft corn & flour tortillas, grated cheddar cheese, shredded lettuce, diced onions & tomatoes (2 per person)

BLACK BEAN & CHEESE TAQUITOS

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

JUMBO CHICKEN ENCHILADAS

locally raised shredded grilled chicken breast wrapped in flour tortillas, baked in our creamy enchilada sauce and topped with grated cheddar cheese

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

DELUXE TACO BAR

your choice of: *locally raised grilled chicken breast OR fresh local Blue Mesa Ranch ground beef*

Including: *grated cheddar cheese, shredded lettuce, diced onions & tomatoes, with soft corn & flour tortillas (2 per person)*

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream and Tapatio sauce

ADDITIONS

GUACAMOLE

SOUR CREAM

TORTILLA CHIPS AND SALSA

CHURROS

served with freshly whipped cream

BEAN AND CHEESE TAQUITOS

CHICKEN AND CHEESE TAQUITOS

PORK AND PINEAPPLE TAMALES

fresh signature tamales with carnitas, mole sauce, baked pineapple, chili peppers and cilantro



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VEGETARIAN / VEGAN

VEGETARIAN DELIGHT

roasted eggplant bowl stuffed with rainbow cheese tortellini and marinara primavera sauce

GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE

mushrooms, cherry tomatoes, bell peppers, onions and zucchini

STUFFED RED BELL PEPPERS

stuffed with wild rice and sautéed vegetables, topped with a three cheese blend

ZUCCHINI AND CASHEW CASSEROLE

Minnesota brown and wild rice, sour cream, zucchini, tomatoes, cashews and cheddar cheese

EGGPLANT PARMESAN

breaded and baked eggplant rounds topped with our marinara sauce with a side of fettuccine noodles tossed in white truffle oil

STUFFED PORTABELLA MUSHROOMS

stuffed with our Italian rice blend and baked with shaved Parmesan cheese

VEGETARIAN LASAGNA

****Includes your choice of salad and bread****

sautéed garden vegetables, fresh lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

VEGETARIAN RAINBOW CHEESE TORTELLINI

****Includes your choice of salad and bread****

served with your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, Alfredo, marinara &/or marinara primavera, accompanied by freshly shaved Parmesan cheese

VEGETARIAN PASTA MARINARA PRIMAVERA

****Includes your choice of salad and bread****

your choice of penne pasta OR spaghetti, accompanied by freshly shaved Parmesan cheese

GOURMET BAKED MACARONI AND CHEESE

****Includes your choice of salad and bread****

penne pasta tossed with white truffle oil and baked in our three cheese sauce, topped with bread crumbs

BUILD YOUR OWN VEGETARIAN FAJITA BAR

with sautéed red & green peppers and red onions, served with soft flour tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

VEGAN DELIGHT

roasted eggplant bowl stuffed with freshly roasted vegetables and served with our marinara sauce



TWELVE BASKETS
—CATERING—

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GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE
mushrooms, cherry tomatoes, bell peppers, onions and zucchini



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FEATURING PASTRY CHEF HANNAH MYERS'S BAKERY DESSERT SELECTIONS

MINIS/BITES

MINI FRESH FRUIT TARTLETS

sliced fresh fruit atop our vanilla pastry cream in a dark chocolate-brushed shell

ASSORTED FRUIT TARTS

selections of fresh strawberry, lemon or blueberry curd topped with chantilly cream in assorted pastry shells

ESPRESSO MOUSSE CONES

delicate pastry cones stuffed with espresso mousse and topped with a chocolate covered espresso bean

DARK CHOCOLATE TRUFFLES

our signature truffles are made with a 71% gourmet Spanish chocolate, then rolled in Cacao Barry Cocoa Powder for a great chocolate experience

ORANGE TRUFFLES

*our signature dark chocolate truffles with an orange-infusion
(ask about additional flavors)*

SHORTCAKE SHOOTERS

layers of shortcake, strawberries and fresh chantilly cream, served in petite square shot glasses with demitasse spoons

CHEESECAKE BITES

mini cheesecake squares drizzled with raspberry and caramel sauce

CAKE POPS

selections of vanilla bean cake bites and rich chocolate cake bites, hand-dipped in ganache and rolled in assorted sprinkles

APPLE PIE BITES

sweet pie shell tartlets filled with tart apple cinnamon filling, topped with a brown sugar streusel

DARK CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries dipped in Spanish dark chocolate then rolled in candied walnuts



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TWELVE BASKETS BAKERY CUPCAKES

TBC'S SIGNATURE MINI CUPCAKES

(minimum order of four dozen / two dozen minimum per flavor)

- if you have a specialty flavor preference, we will do our best to accommodate you -

CHOCOLATE TRUFFLE MINI CUPCAKE

chocolate truffle cake with vanilla frosting

VANILLA BEAN MINI CUPCAKE

vanilla bean cake with semi-sweet chocolate frosting

CLASSIC RED VELVET MINI CUPCAKE

red velvet cake with cream cheese frosting

LEMON RASPBERRY MINI CUPCAKE

lemon raspberry cake with lemon cream illusion frosting

TWELVE BASKETS BAKERY CAKES

* Ask us about our cake sizes and pricing

CAKE FLAVORS:

vanilla chiffon, chocolate decadence, lemon chiffon, carrot, red velvet, cocoa almond sponge

CAKE FILLINGS:

whipped chocolate ganache, white chocolate mousse, chocolate mousse, fruit mousse (raspberry, strawberry, lemon), cream cheese filling, ganache

CAKE FROSTINGS:

butter cream, chantilly cream, whipped ganache, cream cheese frosting, meringue

CAKE EMBELLISHMENTS:

toasted nuts, personal message, chocolate shavings, frosting flowers (roses & sweet peas), toasted coconut

PERSONALIZED EDIBLE CAKE IMAGE

BARS/BROWNIES

DOUBLE CHOCOLATE CHUNK BROWNIES

featuring our signature Callebaut and semi-sweet chocolate blend

ASSORTED DESSERT BARS

featuring Chef Hannah's signature selections



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BASICS

ASSORTED SMALL HOMEMADE COOKIES

chocolate chip, peanut butter chocolate chip, oatmeal raisin &/OR Snickerdoodle

ASSORTED HOMEMADE COOKIES

chocolate chip, peanut butter chocolate chip, oatmeal raisin &/OR Snickerdoodle

ASSORTED DESSERT BARS

Oreo, lemon blueberry, chocolate raspberry, caramel apple &/OR marble cheesecake truffle

FABULOUS CHOCOLATE CHUNK BROWNIES

FABULOUS CHOCOLATE CHUNK BROWNIE BITES (4 BITES PER PERSON)

RICE KRISPY TREATS

infused with orange

CAKES/PIES/CRISPS

GOURMET CAKES

double chocolate fudge, tuxedo truffle mousse, tiramisu, strawberry cream OR lemon cream shortcake

NEW YORK CHEESECAKE

with your choice of topping: cherry, strawberry, blueberry, melba (mixed berry) OR caramel pecan

WHITE CHOCOLATE RASPBERRY CHEESECAKE

HOMEMADE CRISPS

*boysenberry, apple, peach, cherry OR blueberry crisps
served with freshly whipped cream
(vanilla ice cream available a la carte)*

FLORIDA KEY LIME PIE



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MINIS/BITES

RICE KRISPY LOLLIPOP TREE

bite-sized rice krispy treats on lollipop sticks, rolled in the Chef's selection of toppings and served with fresh strawberries

CHOCOLATE DIPPED VOLCANO STRAWBERRIES

HOMEMADE HOLIDAY COOKIES AND CANDIES

(available in December only)

STATIONS

CHOCOLATE FOUNTAIN GOODIES

*includes bamboo skewers and your choice of **four** dipping items:*

cubed pineapple, strawberries, rice krispy bites, pretzels, marshmallows OR angel food cake

(ask about chocolate fountain pricing)

OLD FASHIONED ICE CREAM SUNDAE BAR

vanilla and chocolate ice cream

with assorted toppings: chocolate sauce, caramel sauce, Oreo cookie crumbles, M & M Mini's, peanuts, Sprinkles, Maraschino Cherries and Freshly Whipped Cream

EXTRAS

FRESHLY WHIPPED CREAM

VANILLA ICE CREAM A LA MODE

THEMED

CHURROS

served with freshly whipped cream

FORTUNE COOKIES



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BEVERAGES

COLD / INDIVIDUAL

BOTTLED SPRING WATER

served on ice

BOTTLED FLAVORED SPARKLING WATER

served on ice

ASSORTED SODAS

an assortment of regular and diet sodas served on ice

ARANCIATA SAN PELLAGRINO

orange flavored

LIMONATA SAN PELLAGRINO

lemon flavored

ASSORTED BOTTLED JUICES

served on ice

COLD / BULK

ICED WATER

(water from site)

ICED WATER

(bulk per gallon)

SAN PELLAGRINO SPARKLING WATER

(bulk per liter)

TRADITIONAL SPARKLING PUNCH

tropical, raspberry guava OR citrus

MARTINELLI'S SPARKLING PUNCH

tropical, raspberry guava or citrus

SPARKLING CRANBERRY LIME SPRITZER

PASSION ORANGE GUAVA SPARKLING PUNCH

MARTINELLI'S SPARKLING CIDER



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LEMONADE

traditional OR raspberry

GOLD PEAK BREWED ICED TEA

black (sweetened OR unsweetened), green (sweetened) OR raspberry (sweetened)

FRESH-BREWED PARADISE TROPICAL ICED TEA

PASSION ORANGE GUAVA JUICE

ORANGE JUICE

GATORADE

HOT

FRESHLY BREWED CAFFE VITA COFFEE SERVICE

regular OR decaf coffee, cream, sugar, sugar substitutes and stir sticks

HOT WATER

for assorted teas, cider and hot chocolate