



TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110 / Kirkland,
WA 98033

HEARTY HORS D'OEUVRES BUFFET

Fresh and Marinated Vegetable Display

eggplant, carrots, red & yellow peppers, zucchini, red onion, Roma tomatoes, asparagus spears, kalamata olives, portabella mushrooms, creamy Parmesan dip

Baked Brie en Croute

soft ripened brie wheel topped with your choice of pesto, sundried tomatoes, strawberry preserves or pepper jelly, homemade brioche dough, sliced baguettes, gourmet crackers

Beef Tenderloin Bruschetta

slow-roasted with herbs & garlic; sun-dried tomato toast points, creamy tarragon horseradish

Fresh Wild Salmon Filet

in-house smoked chilled salmon filet, pesto & herb cream cheese, sliced lemons, diced red onion, capers, gourmet crackers

Crab Cakes

with fire-roasted poblano creme fraiche

Assorted Quiche Petites

broccoli & cheddar, sausage & cheese, mushroom & cheese, ham & peppers, Lorraine

Fresh Herb and Manchego Cheese Risotto Cakes

Arborio Italian rice, sweet onions, fresh minced herbs, Manchego cheese

Ahi Tuna Wonton Cones

yellowfin ahi marinated in lime juice, soy sauce and cilantro; orange-soaked avocados, housemade wonton cones, wasabi aioli

Beef Satay

local Blue Mesa Ranch flank steak on bamboo skewers, ginger plum sauce

LUNCH BUFFET

Roma Tomato Bruschetta

Roma tomatoes, chopped red onion, fresh basil, feta cheese, balsamic vinaigrette, sun-dried tomato toast points

Chicken Souvlaki

grilled chicken breast seasoned with lemon, olive oil, Mediterranean herbs

Tuxedo Orzo Pasta

tossed with Parmesan cheese & fresh vegetables

Greek Salad

Romaine and mixed field greens, cucumbers, grape tomatoes, Kalamata olives, pepperoncinis, feta cheese, housemade Mediterranean dressing

Pita Bread & Tzatziki sauce

Fresh lemon cream bar

fresh lemon curd, chantilly cream, pate sucee crust

PLATED MEAL

TRAY PASSED HORS D'OEUVRES

Savory Chevre Tartlets

mini flower shells, Peppadew peppers, honey-sweetened & herbed Chevre

Beef Bourguignon Purses

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

FIRST COURSE

Fresh Jicama Salad

julienned jicama, lime, cilantro, mint

Macrina Bakery Fresh Rolls

served with butter

SECOND COURSE

Pine Nut Crusted Sea Bass

Chilean sea bass seared with roasted pine nuts & lime juice, carrot ginger sauce, coconut calrose rice, sweet baby carrots, dill butter

THIRD COURSE

Fresh Fruit Tartlets

sliced fresh fruit, vanilla pastry cream, dark chocolate-brushed shell