



# TWELVE BASKETS

— CATERING —

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

## CHEF'S MENUS

### **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*

### **GARLIC BRANDY CHICKEN BREAST**

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

### **BRAISED BEEF CHEEKS**

*braised beef cheeks in red wine with toasted chestnuts, tomatoes and winter vegetables coated with a Spanish cocoa powder,  
served with roasted chestnuts and polenta*

### **GRILLED CHICKEN BREAST WITH FETTUCCHINE**

*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 or wild mushroom & garlic cream accompanied by fettuccine noodles tossed in white truffle oil*

### **CHICKEN SANTA FE**

*lime-marinated chicken breast, grilled to perfection over an open flame served with a salsa fresco, accompanied by Spanish rice*

### **ST LOUIS BABY BACK PORK RIBS**

*slathered with our in-house specialty rub for 24 hours and then smothered with BBQ sauce and smoked*

### **LEMON CHICKEN**

*boneless breast of chicken lightly floured and flash fried, sauced in a tangy lemon sauce*

### **PORK CHOPS AMERICANA**

*premium pork chops marinated in apple juice, dredged in pepper flour and cooked on the griddle until golden brown, topped with a yam puree*

### **CRUSTED PORK LOIN**

*featuring a cayenne pepper, sea salt and coffee rub, then lightly cured and baked, served with a pumpkin risotto*

### **LAMB SIRLOIN SKEWERS**

*Marinated Lamb grilled on an open flame and served with a Honey Cumin Yogurt Sauce*

### **CHICKEN PICCATA WITH LEMON AND CAPERS**

*sliced, coated and sautéed chicken breast with a white wine, lemon and butter sauce, topped with capers*

### **BEEF BOURGUIGNON POT ROAST**

*slow braised with Burgundy wine, herbs, baby carrots, Yukon gold potatoes and pearl onions, served with fresh biscuits with butter, honey  
and jam*



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## **STUFFED TENDERLOIN WITH CHILEAN BAY SHRIMP**

*tenderloin steaks stuffed with shrimp, finely grated Manchego cheese, ginger, herbs, salt and cracked black pepper, marked on the grill and roasted, then carved on site*

## **CORNISH GAME HEN**

*Cornish game hen baked with fresh herbs, accompanied with a brown sugar demi glaze and served with homemade German-style spaetzle, tossed in herbs and olive oil*

## **CASSOULET**

*a classic French stew - braised chicken, spicy sausage and white beans, simmering in a robust tomato, fresh herbs and wine base*

## **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*

## **GRILLED FLANK STEAK**

*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 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, sautéed sweet onions, herbs and our special secret ingredients*

## **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*

## **DOVER SOLE**

*seared with garlic, chopped pistachios, halved grapes, shallots, dill and white wine served with sauce Veronique*

## **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**



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*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 (vegetarian option available)*

## **BAKED POTATO BAR**

*with local Blue Mesa Ranch corn-fed ground beef or locally raised chicken with sour cream, butter, grated cheddar cheese and chopped green onions*

## **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*

## **CHICKEN CREPES**

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

## **GRILLED ASPARAGUS**

## **PINE NUT CRUSTED SEA BASS**

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

## **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 NO. 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 NO. 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 NO. 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, sautéed mushrooms, black olives, red pepper chili flakes, capers, sautéed 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 FETTUCCINE**



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*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 FETTUCCINE**

*fettuccine noodles tossed with white truffle oil with fresh Alaskan salmon in fresh lemon cream sauce, accompanied by freshly shaved Parmesan cheese (choose In-House Smoked at no additional charge)*

#### **SEAFOOD FETTUCCINE**

*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*

#### **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*

#### **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*

#### **VEGETARIAN PASTA MARINARA PRIMAVERA**

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

#### **GOURMET BAKED MACARONI AND CHEESE**

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

#### **PAN-ASIAN**

*\*packages served with your choice of salad, Mandarin Garden Salad, Napa Cabbage Salad, Marinated Cucumber Salad or Veggie Slaw, and Fortune Cookies*

#### **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 RICE**

#### **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 RICE**

#### **TERIYAKI BEEF KABOBS\***



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*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 WHITE RICE**

**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 RICE**

**CHICKEN MUSAMAN**

*seared chicken thighs tossed in a yellow curry sauce with vegetables and served with Jasmine rice*

**CRISP BLACK BEAN CHICKEN**

*tender pieces of chicken deep fried and served with a garlic black bean sauce and ginger pickled carrots*

**KOREAN BBQ KALBI RIBS**

*short ribs marinated in soy sauce, mashed Asian pears and brown sugar, served with Jasmine rice and broccoli rabe*

**BEEF CHOW FOON**

*pan seared rice noodles with Hong Kong style beef gravy, served with sautéed vegetables and white sticky rice*

**CHINESE PAELLA**

*mix of rice, crab, halibut, shrimp and vegetables simmered in a black mushroom and chicken broth, served with mustard greens*

**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*

**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 cost)*

**JASMINE RICE**

**SCHEZWAN BEEF**

*thin slices of marinated tender beef sautéed and then tossed in Schezwan sauce and served with fried rice*

**HONEY WALNUT SHRIMP**

*fried shrimp tossed in sambal, honey mayo and candied walnuts, served with blistered green beans*

**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 cost)*

**JASMINE RICE**

**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**



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*served with teriyaki and soy sauces on the side*

**VEGGIE SLAW**

**JASMINE RICE**

**CURRY STIR-FRIED VEGETABLES** *(available with tofu for an additional cost)*

**CHINESE ORANGE CHICKEN**

*chicken tenders in our special coating, fried until golden brown*

**STICKY WHITE RICE** *with sweet Mandarin sauce*

**GRILLED ZUCCHINI** *Lightly seasoned with salt and pepper*

**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**

**RED SNAPPER**

*fresh red snapper braised in mirin, white wine, ginger and sesame garlic oil, served with a sake ginger sauce on whole wheat soba noodles*

**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*

**TASTE OF ASIA**

*served with rice noodles, Thai peanut sauce and soy sauce*

**SUMMER ROLLS (V)**

**CRAB RANGOONS**

**CHICKEN LUMPIA**

**THAI VEGETABLE POT STICKERS (V)**

**SOUTHWESTERN/TEX-MEX**

*Entrees come with Spanish Rice, Vegetarian Refried Beans, and Chips with salsa, sour cream, and 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)*

**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)*

**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)*

**MEXICAN FIESTA BAR**

**BUILD YOUR OWN FAJITAS**

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



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*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**

#### **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*

#### **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)*

#### **ADDITIONS**

##### **GUACAMOLE**

##### **SOUR CREAM**

##### **TORTILLA CHIPS AND SALSA**

*CHURROS- sweet mexican pastry dough, fried and tossed in cinnamon and sugar, 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*

#### **AROUND THE WORLD MENUS**

##### **CHICKEN SOUVLAKI MEAL**

*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**

*fresh chopped Romaine lettuce with Kalamata olives, cucumber, grape tomatoes, feta cheese, sun-dried tomatoes, and sliced pepperoncini peppers tossed in our housemade Mediterranean dressing*

##### **PITA BREAD**

##### **CHICKEN ADOBO**

*tender chicken thighs slow simmered in vinegar, soy sauce and garlic until fork tender*

##### **PANCIT BIHAN**

*rice noodles and Chinese cabbage tossed with sautéed fresh vegetables, chicken and pork*

**PORK KILWAIN** *traditional Filipino pork shoulder braised with garlic and onion sweet vinegar, topped with spicy red chilies*

##### **BELIZIAN CHICKEN**

*fresh thighs and legs, rubbed with Belizean Ricardo spices, braised over fresh peppers and onions, Coconut Rice with Red Beans, Creamy Coleslaw, Fry Jacks*

##### **SWEET AND SOUR TELEGRAPH CUCUMBER SALAD**

*with red onion and dried chilies*

##### **LUMPIA**

*crispy fried Filipino spring rolls stuffed with pork and mixed vegetables, served with a sweet chili dipping sauce*



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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 sparkling soda*

**LIMONATA SAN PELLAGRINO** *lemon flavored sparkling soda*

**ASSORTED BOTTLED JUICES** *served on ice*

### COLD / BULK

**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**

**LEMONADE** *traditional, vanilla mint, raspberry, strawberry, rosemary, or lavender*

**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**

### HOT

**FRESHLY BREWED CAFFE VITA COFFEE SERVICE** *regular or decaf coffee, cream, sugar, sugar substitutes and stir sticks*

**HOT TEA, CIDER, AND COCOA** *assorted teas, cider and hot chocolate*