



TWELVE BASKETS

— CATERING —

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

VEGETARIAN & VEGAN MENUS

Items with a "v" next to them are or can be made vegan – please speak with your coordinator for more information.

VEGETARIAN/VEGAN BREAKFASTS

All breakfast menus are served with orange juice, freshly brewed Caffè Vita regular and decaf coffee, and hot tea, cider, and cocoa.

CONTINENTAL BREAKFAST (SIMPLE START)

FRESH FRUIT AND BERRY PLATTER (v)

a potpourri of melons, grapes, berries and citrus

ASSORTED BAKED GOODS

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

CONTINENTAL BREAKFAST (CLASSIC START)

FRESH FRUIT AND BERRY PLATTER (v)

a potpourri of melons, grapes, berries and citrus

BLUEBERRY COFFEE CAKE

CONTINENTAL BREAKFAST (HEALTHY START)

FRESH FRUIT KABOBS (v)

cantaloupe, honeydew, pineapple, and strawberries on a bamboo skewer

ASSORTED LOW FAT YOGURTS

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, scrambled then topped with cheddar cheese and chopped green onions

CONTINENTAL BREAKFAST (HEARTY START)

SCRAMBLED EGGS

fresh eggs, 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 homemade cinnamon rolls, served with butter

VEGETARIAN COUNTRY BREAKFAST

SCRAMBLED EGGS

fresh eggs, scrambled then topped with cheddar cheese and chopped green onions

VEGETARIAN SAUSAGE (v)

ROASTED BREAKFAST POTATOES (v)

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

FRESH FRUIT AND BERRY PLATTER (v) OR ASSORTED BAKED GOODS served with butter

VEGETARIAN BRUNCH PETIT

ASSORTED QUICHE

your choice of: Portabella & Parmesan {Portabella mushrooms sautéed with onions in Sherry with fresh-shaved Parmesan cheese}, Greek {Roma tomatoes, olives, feta cheese, bell peppers and onions}, or Vegetarian Lorraine {Swiss cheese and sautéed onions}

FRESH FRUIT AND BERRY PLATTER (v) OR ASSORTED BAKED GOODS served with butter

VEGETARIAN WAFFLE BAR

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



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VEGETARIAN SAUSAGE (V)

ROASTED BREAKFAST POTATOES (V)

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

FRESH FRUIT AND BERRY PLATTER (V)

ASSORTED LOW FAT YOGURTS

A LA CARTE

ASSORTED BAKED GOODS

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

ASSORTED LOW FAT YOGURTS

EXTRA VEGETARIAN SAUSAGE (V)

FRESH BAGLES

served with cream cheese and jam

ROASTED BREAKFAST POTATOES (V)

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

BELGIAN WAFFLES

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

CLASSIC FRENCH TOAST

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

FRESH FRUIT AND BERRY PLATTER (V)

succulent variety of melons, pineapple, grapes and berries

LUNCHESES

DELUXE BOX LUNCHESES (V)

grilled veggies with pesto cream cheese on Dave's Killer Bread

each box includes: a bag of chips, a cookie, selection of whole fruit, vegetarian salad of the day, fork, napkin, condiment packets, moisture wipe, and a mint

BUILD YOUR OWN COLD SANDWICH BAR (V)

grilled veggies with selections of Tillamook cheddar, Swiss and provolone cheese, 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 available for an additional charge*

BUILD YOUR OWN VEGGIE BURGER BAR (V)

veggie burgers 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 MIXED FIELD GREENS SALAD

GRILLED VEGETABLE WRAPS

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

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

**side salads available for an additional charge*



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HOT HORS D'OEUVRES SELECTIONS

BEAN AND CHEESE TAQUITOS
with salsa and sour cream

PETIT VEGETABLE SKEWERS (V)
assorted vegetables on bamboo skewers served with romesco sauce

VEGETABLE SPRING ROLLS
served with spicy mustard, sweet 'n sours, and plum sauce

ASSORTED QUICHE PETITS
broccoli with cheddar and mushroom with cheese

WARM ARTICHOKE AND PARMESAN DIP
served with sliced baguettes and our signature pita chips

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 sautéed with sweet onions, finished with fresh minced herbs and Manchego cheese and topped with roasted red pepper aioli

VEGETABLE AND WILD RICE STUFFED MUSHROOMS (V)
with mushrooms, eggplant, garlic, and Parmesan

SPANIKOPITA
crispy phyllo dough 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

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

BOUSIN 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

COLD HORS D'OEUVRES SELECTIONS

FRESH FRUIT AND BERRY PLATTER (V)
a potpourie of melons, grapes, berries, and citrus

FRESH VEGETABLE PLATTER (V)
crisp, fresh vegetables colorfully displayed and served with our signature creamy Parmesan dip



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GRILLED AND FRESH VEGETABLE PLATTER (V)

medly of crisp, fresh vegetables and grilled vegetables, served with our signature creamy Parmesan dip

FRESH AND GRILLED VEGETABLE DISPLAY (V)

medly of crisp, fresh vegetables and grilled vegetables, colorfully displayed in glass vases, and served with our signature creamy Parmesan dip

SIGNATURE CHEESE BOARD/DISPLAY

assorted domestic and imported hard and soft cheeses, served with sliced baguettes and our house rosemary crackers

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 our house rosemary crackers

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 housemade brioche dough and baked until golden brown, accompanied by sliced baguettes and our house rosemary crackers

CAPRESE SKEWERS

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

FRESH FRUIT KABOBS (V)

with cantaloupe, honeydew, pineapple, and strawberries on a bamboo skewer

STUFFED MUSHROOM CAPS

marinated mushroom caps stuffed with herb cream cheese and grilled asparagus

ROMA TOMATO BRUSCHETTA (V)

Roma tomatoes marinated in a variety of savory spices with red onion, basil, feta and balsamic served on a sun-dried tomato toast point

BABY RED POTATOES

baby red potatoes roasted with garlic and olive oil then chilled and stuffed with a sour cream, dill and Boursin cheese mix

ROASTED RED PEPPER HUMMUS (V)

made with housemade tahini and served with our signature pita chips

DEVILED EGGS

creamy egg yolks mixed with mayonnaise, mustard, and paprika, and stuffed into hard boiled eggs

ASSORTED BAGUETTE BITES

"a modern twist on the traditional tea sandwich"

petit Macrina Bakery Guisepe rolls filled with grilled veggies and pesto cream cheese

SAVORY CHEVRE TARTLETS

mini flower shaped pastry shells stuffed with Peppadew Peppers and topped with our honey sweetened chevre cheese

DINNER

VEGAN CURRIED VEGETABLES WITH POLENTA (V)

grilled polenta cakes topped with broccoli, cauliflower, carrots and yellow bell peppers that are sautéed with white wine and olive oil

VEGETARIAN POT PIE

individual pie shells filled with oven-roasted garden vegetables with mornay sauce, topped with puff pastry brushed with clarified butter and browned to perfection



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VEGAN "MEATLOAF" (V)

chickpeas, faro and eggplant loaf with a sundried tomato sauce

VEGAN VEGETABLE TANGINE (V)

a wonderful Moroccan mixture of assorted vegetables, cinnamon, coriander and raisins atop a bed of couscous

VEGAN STUFFED ARTICHOKE WITH CURRIED RICE (V)

brown rice tossed with water chestnuts, soft tofu, peppers and green olives and then baked

VEGAN STUFFED TOMATOES (V) TORTA RUSTICA (V)

large heirloom tomatoes baked with sweet peas and marinated pearl onions

TORTA RUSTICA (V)

savory pie of fresh sautéed mushrooms, spinach, sweet onions, spices and herbs

SPICY JAMBALAYA WITH SOY SAUSAGE (V)

wonderful bouquet of garden veggies simmered with Cajun spices and browned sausage rings

VEGAN COUNTRY STEW WITH BISCUITS (V)

fingerling potatoes, Roma tomatoes, sweet carrots, and field mushrooms, served with homemade biscuits

VEGAN SPAGHETTI WITH OLIVE, CAPER AND PINE NUT SALSA (V)

100% amber durum wheat pasta cooked to al dente, tossed with our confetti salsa, served with garlic focaccia bread

PICNIC PACKAGES

VEGETARIAN PICNIC PACKAGE NO.1 (THE CLASSIC BBQ PACKAGE) (V)

featuring Gardenburgers and veggie dogs with teriyaki mushrooms, mayonnaise, mustards, ketchup, lettuce, onions, pickles, relish, tomatoes, cheese and assorted buns

FRESH FRUIT AND BERRY SALAD

succulent variety of melons, pineapple, grapes, and berries

OUR FAMOUS POTATO SALAD

baby russet potatoes and fresh dill in our signature creamy dressing makes this 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

GOURMET VEGETARIAN BURGER BAR (V)

featuring Gardenburgers with Kaiser roll buns, with teriyaki mushrooms, mayonnaise, yellow and stone ground mustards, ketchup, champagne BBQ sauce, roasted red pepper aioli, green leaf lettuce, grilled and fresh onions, Gherkin pickles, avocado slices, blue cheese crumbles, relish, Roma tomatoes, Tillamook cheddar and Swiss cheese

MIXED FIELD GREENS fresh mixed greens with caramelized walnuts, dried cranberries, gorgonzola cheese and a 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

GARDEIN VEGAN BURGER (V)

grilled vegan burger seasoned with cracked black pepper and sea salt, served on a fresh vegan potato roll with tomato, radish sprouts and grilled red onion, ketchup, mustard, and relish on the side

BBQ A LA CARTE OPTIONS

VEGGIE BURGERS

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

VEGGIE DOGS



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served with mayonnaise, yellow mustard, stone-ground mustard, ketchup, diced onion, pickles and relish with stadium rolls

TIM'S CASCADE ORIGINAL POTATO CHIPS

ITALIAN

all entrees include your choice of salad and bread: Caesar, Garden Salad, or Mixed Field Greens; sliced artisan bread, assorted rolls, or garlic French baguette

PASTA BAR NO. 1 (V)

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

PASTA BAR NO. 2 (V)

accompanied by freshly shaved Parmesan cheese

served with your choice of three pastas: fresh cheese tortellini, gnocchi, penne, farfalle &/or fusilli

served with your choice of three sauces: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, alfredo, marinara, &/or marinara primavera

PASTA BAR NO. 3 (V)

accompanied by freshly shaved Parmesan cheese

served with your choice of three pastas: fresh cheese tortellini, gnocchi, penne, farfalle &/or fusilli

served with your choice of three sauces: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, alfredo, marinara, &/or marinara primavera

accompanied with fresh roasted pine nuts, sun-dried tomatoes, marinated artichokes, sautéed mushrooms, black olives, red pepper chili flakes, capers, and a sautéed vegetable medley

served with your choice of:

ROMA TOMATO BRUSCHETTA

Roma tomatoes marinated in a variety of savory spices, with red onion, fresh herbs, feta cheese and a balsamic dressing on a sun-dried tomato toast point

CAPRESE SKEWERS

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

VEGETARIAN LASAGNA

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

VEGETARIAN CHEESE TORTELLINI *accompanied by freshly shaved Parmesan cheese*

served with your choice of sauce: pesto garlic cream, sun-dried tomato cream, fresh lemon cream, alfredo, marinara, &/or marinara primavera

BUTTERNUT SQUASH RAVIOLI (SEASONAL)

with maple sage cream sauce

SWEET POTATO CANNELLONI

with crimini mushroom herb sauce

VEGAN QUINOA ROTELLE PASTA (V)

a corn & quinoa pasta tossed in truffle oil and served with our housemade marinara sauce

VEGETARIAN PASTA MARINARA PRIMAVERA (V)

accompanied by freshly shaved Parmesan cheese

your choice of penne or spaghetti pasta served with housemade marinara sauce filled with hearty roasted vegetables



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VEGETARIAN DELIGHT

roasted eggplant bowl stuffed with cheese tortellini and marinara primavera sauce topped with Parmesan cheese

GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE (V)

mushrooms, cherry tomatoes, bell peppers, onions, and zucchini on a bamboo skewers with a roasted red pepper sauce

STUFFED BELL PEPPERS (V)

large bell peppers stuffed with Minnesota wild and brown rice, sour cream, zucchini, tomatoes, cashews, and cheddar cheese, topped with Parmesan

EGGPLANT PARMESAN

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

ZUCCHINI AND CASHEW CASSEROLE

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

VEGAN DELIGHT (V)

roasted eggplant bowl stuffed with freshly roasted vegetables and serve with our house marinara sauce

GOURMET BAKED MACARONI AND CHEESE

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

SOUTHWESTERN/TEX-MEX

**served with Vegetarian Spanish rice, vegetarian refried beans, and tortilla chips with salsa, sour cream, and Tapatio sauce*

BUILD YOUR OWN VEGETARIAN FAJITA BAR (V)*

sautéed red and green bell peppers with red onions, served with soft flour tortillas

MEXICAN FIESTA BAR NO.1 (V)*

BUILD YOUR OWN VEGETARIAN TACOS

sautéed red and green bell peppers with red onions, served with soft flour tortillas, grated cheddar cheese, shredded lettuce, diced onion and tomatoes

BLACK BEAN AND CHEESE TAQUITOS

JUMBO CHEESE ENCHILADAS*

local Tillamook cheddar cheese stuffed floud tortillas, baked in our creamy enchilada sauce

DELUX TACO BAR (V)*

BUILD YOUR OWN VEGETARIAN TACOS

sautéed red and green bell peppers with red onions, served with soft flour tortillas, grated cheddar cheese, shredded lettuce, diced onion and tomatoes

ACCOMPANIMENTS

STARCHES

ROASTED NEW POTATOES (V)

baked in fresh herbs, garlic, and extra virgin olive oil

GARLIC MASHED POTATOES (V)

GARLIC AND SAGE WHIPPED POTATOES (V)

BROWN SUGAR SWEET POTATOES (V)



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SCALLOPED POTATOES

HERB ROASTED FINGERLING POTATOES (V)

MINNESOTA WILD AND BROWN RICE (V)

VEGETARIAN ORANGE WALNUT CRANBERRY STUFFING

BROWN SUGAR AND MOLASSES BAKED BEANS

JASMINE RICE WITH TERIYAKI & SOY SAUCE

STICKY WHITE RICE WITH TERIYAKI & SOY SAUCE

INDIAN STYLE RICE (V)

SPANISH RICE (V)

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 sauce

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

VEGETARIAN ORZO PASTA

with Parmesan cheese and vegetables

VEGETABLE SIDES

FRESH DIJON STRING BEANS (V)

ROASTED ROOT VEGETABLES (V)

a wonderful assortment 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 (V)

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

HONEY GLAZED CARROTS (V)

sweet carrots steamed and tossed with butter and organic local honey

GRILLED ASPARAGUS (V)

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

CORN ON THE COB (V)

grilled ears of corn tossed in butter, salt and pepper

SIDE OF CURRY OR SPICY STIR-FRIED VEGETABLES (V)

(also available with tofu)

PEAS IN A COCONUT SHERRY AND CURRY SAUCE (V)

VEGETARIAN LENTIL DAHL (V)



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SEASONAL SAUTÉED VEGETABLES

SALADS

GARDEN SALAD (V)

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

MANDARIN GARDEN SALAD (V)

fresh mixed greens with sliced carrots, English cucumbers, grape tomatoes and Mandarin oranges with a toasted sesame dressing and a creamy wasabi ranch

MIXED FIELD GREENS (V)

fresh mixed greens with caramelized walnuts, dried cranberries, gorgonzola cheese and a raspberry vinaigrette

MIXED FIELD GREENS PEAR SALAD (V)

fresh mixed greens with poached pears, candied walnuts, gorgonzola cheese and a champagne vinaigrette

MEXICAN CHOP SALAD (V)

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

VEGAN THAI GREEN PAPAYA SALAD (V)

beautifully unique and flavor filled salad with sweet, salty and spicy attributes

GREEK SALAD (V)

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

VEGAN LENTIL SALAD (V)

warm French lentils tossed with dill, basil, parsley and vine ripe heirloom tomatoes and a sprinkle of white truffle oil,

VEGGIE SLAW (V)

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

NAPA CABBAGE SALAD (V)

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

MARINATED CUCUMBER SALAD (V)

sliced English cucumbers, red peppers, onion, and sesame seeds tossed in a sesame oil and sweet rice vinegar dressing

CAPRESE SALAD

Roma tomatoes, fresh buffalo mozzarella cheese, and basil leaves, with a truffle oil and balsamic vinegar dressing

SANTE FE RICE SALAD (V)

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

OUR FAMOUS POTATO SALAD

baby russet potatoes and fresh dill make this creamy salad a Twelve Baskets favorite

MEXICAN QUINOA SALAD (V)

a colorful medley of quinoa, fresh tomatoes, lime and corn, tossed in a garlic and cracked pepper olive oil dressing

INDIAN QUINOA SALAD (V)



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featuring quinoa marinated in a rich vegetarian broth, tossed with dried currants, golden raisins, chickpeas and shredded carrots

ASIAN QUINOA SALAD (V)

a colorful blend of quinoa, edamame, cilantro and toasted sesame seeds, tossed in a tangy, spicy dressing

NORTHWEST QUINOA SALAD (V)

featuring quinoa blended with pomegranate seeds, coriander, mint, olive oil and sliced roasted almonds

STRAWBERRY SPINACH SALAD (V)

fresh baby spinach tossed with toasted almonds and sliced local strawberries then drizzled with house made white balsamic and poppy seed dressing

SPINACH AND GOAT CHEESE SALAD

fresh baby leaf spinach served with fresh tomatoes, red onion, crumbled chevre, tossed in a red wine and sherry vinaigrette and topped with pomegranate seeds

WINTER GREENS SALAD (V)

fresh mixed greens served with dried cranberries, spiced walnuts, shaved Parmesan cheese and tossed in a blood orange vinaigrette

FRESH JICAMA SALAD (V)

julienned jicama, lime, cilantro, mint

SPICED NUT AND CHEVRE SPINACH SALAD

fresh baby leaf spinach served with spiced nuts, crumbled chevre, pomegranate seeds and tossed in a cranberry vinaigrette

COLD SOBA NOODLE SALAD (V)

with bell peppers, cucumber, green onions, torn fresh basil leaves, and a sesame dressing

MEDITERRANEAN PASTA SALAD

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

PESTO PASTA SALAD

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

FRESH FRUIT AND BERRY SALAD (V)

variety of melons, pineapple, grapes and berries

APPLE WALNUT AND GRAPE SALAD

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

BREADS

MACRINA BAKERY MULTI-SEED BREADSTICKS

a crunchy long cracker type breadstick, freshly baked by Macrina Bakery in Seattle

ASSORTED MACRINA BAKERY ARTISAN LOAVES

toscana style loaves with a rustic crust, served with butter

ASSORTED MACRINA BAKERY ROLLS (V)

assortment of fresh rolls, served with butter

GARLIC FRENCH BAGUETTE

baguettes baked with sun-dried tomato and garlic butter



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FRENCH BAGUETTE (V)

soft baguette sliced and served with butter

PITA BREAD (V)

pocket style flatbread served with tzatziki sauce

FLATBREAD

flatbread lightly baked and dusted with curry spice

CORNBREAD

homestyle cornbread served with honey butter

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



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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*