



TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110
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HEARTY HORS D'OEUVRES BUFFET

Fresh and Grilled Vegetable Display

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

Signature Cheese Display

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

Pear and Gorgonzola Crostini

caramelized pear slices on a olive oil brushed crostini with crumbled gorgonzola cheese and garnished with sage and black pepper

Baby Red Potatoes

stuffed with sour cream, dill, Boursin cheese and chives

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

Warm Artichoke and Parmesan Dip

served with sliced baguettes and our signature pita chips

Vegetable and Wild Rice Stuffed Mushrooms

with mushrooms, eggplant, garlic and Parmesan

Apple Smoked Chicken Skewer

chicken breast marinated in maple cider vinegar, then grilled and topped with fresh apple cider glaze

Whiskey Onion Sliders

all beef patties topped with whiskey caramelized onions and creamy boursin cheese, on a freshly baked brioche bun

Wild Local Smoked Salmon Cakes

served with a Cajun remoulade sauce

DINNER BUFFET

TRAY PASSED HORS D'OEUVRES

Roma Tomato Bruschetta

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

Individual Cedar Plank Salmon

fresh wild salmon in a thyme apple cider marinade, baked and served on mini cedar planks, topped with caramelized onion aioli

Caprese Skewers

grape tomatoes, fresh mozzarella balls, fresh basil, balsamic & white truffle oil drizzle

DINNER BUFFET

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 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

Herb Roasted Fingerling Potatoes

Sautéed Seasonal Vegetables

Strawberry Spinach Salad

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

Assorted Macrina Bakery Rolls

served with butter