



# TWELVE BASKETS

— CATERING —

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## HEARTY HORS D'OEUVRES BUFFET

### **Fresh and Grilled Vegetable Display**

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

### **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**

with sour cream, dill, Boursin cheese and chives

### **Warm Artichoke and Parmesan Dip**

with sliced baguettes and our signature pita chips

### **Vegetable and Wild Rice Stuffed Mushrooms**

with mushrooms, eggplant, garlic and Parmesan

### **Beef Tenderloin Bruschetta**

slow-roasted with herbs & garlic  
and topped with a creamy tarragon horseradish

### **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

### **Honey-Glazed Chicken Skewer**

seared sweet & savory chicken skewer,  
served with a honey mustard sauce

## DINNER BUFFET

### TRAY PASSED HORS D'OEUVRES

### **Brie and Poached Pear Cups**

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

### **Encrusted Beef Tip Bites**

tender beef tip bites encrusted with cracked black  
pepper, skewered and served in madera demi glaze

### **Caprese Skewers**

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

### DINNER BUFFET

### **Roasted Garlic Wild Salmon**

Alaskan Sockeye salmon basted with slow-roasted  
garlic, fresh thyme, flash seared and served with a  
meyer lemon beurre blanc

### **Grilled Rosemary Chicken Breast**

marinated in white wine & fresh herbs; creamy  
camembert, fresh lemon cream, fine herb white wine or  
wild mushroom cream & garlic sauce

### **Herb Roasted Fingerling Potatoes**

roasted with extra virgin olive oil, salt, pepper and herbs

### **Sautéed Seasonal Vegetables**

seasonal vegetables, extra virgin olive oil,  
garlic and spices

### **Caesar Salad**

romaine lettuce, shaved Parmesan, homemade croutons,  
black olives, cherry tomatoes, homemade Caesar dressing

### **Assorted Macrina Bakery Rolls**

served with butter