



ACCOMPANIMENTS

{vegetarian unless otherwise noted}

vegetables

SEASONAL GRILLED VEGETABLES

assortment of fresh seasonal vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

GRILLED ASPARAGUS

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

CORN ON THE COB {HALF OR FULL EAR}

Grilled and tossed with butter, salt, and pepper

SWEET HEIRLOOM CARROTS

colorful, slightly sweet, whole roasted heirloom carrots, tossed with olive oil and fresh dill

BALSAMIC ROASTED CARROTS

chopped, oven roasted carrots, tossed in a balsamic reduction

BROWN BUTTER BROCCOLINI

steamed fresh long broccolini florets tossed with brown butter, salt, and pepper

GREEN BEANS ALMONDINE

haricots verts sautéed with sliced almonds and butter

FRESH DIJON STRING BEANS

haricots verts sautéed with olive oil, Dijon mustard, salt, and pepper

ROASTED ROOT VEGETABLES

a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

ROASTED CAULIFLOWER

fresh cauliflower florets roasted with tumeric, paprika, olive oil, salt, and pepper

ROASTED BUTTERNUT SQUASH

butternut squash, roasted with olive oil, red peppers and pepitas, salt, and pepper, then garnished with garden chervil

SEASONAL OVEN ROASTED VEGETABLES

a mix of market fresh vegetables, lightly seasoned and roasted with olive oil, salt, and pepper

STIR-FRIED VEGETABLES

bell peppers, celery, baby bok choy, and carrots, sautéed in sesame oil and soy sauce

hearty sides

REFRIED BLACK BEANS

refried black beans cooked with red and yellow bell peppers, onion, Tabasco, paprika, garlic, olive oil, and cumin then topped with cotija cheese and garnished with chopped cilantro (vegan without cheese)



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BROWN SUGAR AND MOLASSES BAKED BEANS

red baked beans cooked with red and yellow bell peppers, onions, Dijon mustard, brown sugar and molasses; subtly sweet

MINNESOTA BAKED BEANS

white, red, and black baked beans cooked with onions, bell peppers, chopped bacon, Dijon mustard, brown sugar, and molasses

BLACK BEANS WITH QUESO FRESCO

whole black beans cooked with peppers, onions, cumin, and topped with Mexican queso fresco (vegan without cheese)

WILD AND ARBORIO RICE PILAF

Minnesota wild long grain and Arborio short grain rice cooked with butter, mushrooms, garlic and shallots

SPANISH RICE

long grain rice seasoned with achiote, diced onions and tomatoes, lime juice, and fresh cilantro

FRIED RICE

jasmine rice seasoned with sesame oil and soy sauce, stir-fried with green onions, celery, carrots, and egg (can be made vegan without eggs)

INDIAN STYLE RICE

steamed long grain basmati rice seasoned with tumeric and star anise

STICKY WHITE RICE

Asian style white sticky rice with teriyaki and soy sauce

JASMINE RICE

steamed long grain jasmine rice accompanied by teriyaki and soy sauce

COCONUT RICE WITH RED BEANS

basmati rice and red kidney beans steamed with coconut milk, salt, and pepper

JUBILEE RICE PILAF

brown, red, and wild rice cooked with sweet onion and butter

STEAMED WILD AND BROWN RICE

ROASTED NEW POTATOES

baby red new potatoes quartered and roasted with fresh herbs, garlic and olive oil

GARLIC MASHED POTATOES

russet potatoes cooked in herbs and garlic then mashed and whipped with butter and cream for a velvety texture

MASHED POTATOES AND PARSNIPS

russet potatoes and parsnips mashed with butter, cream, roasted garlic, and salt and white pepper

MASHED CAULIFLOWER AND POTATO PUREE

fresh cauliflower and russet potatoes pureed with butter, cream, garlic, salt and white pepper

GARLIC AND SAGE WHIPPED POTATOES

russet potatoes whipped with garlic, fresh sage, butter, cream, salt, and white pepper

HERB ROASTED FINGERLING POTATOES

fingerling potatoes roasted with olive oil, salt, pepper and herbs

SCALLOPED POTATOES

thinly sliced russet potatoes layered with cream and cheese then baked until golden brown



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STEAMED BASMATI RICE

SWEET POTATO AU GRATIN

sliced sweet potatoes and yukon golds layered with Gruyere and herb infused cream with a crispy top layer

SWEET POTATO MASHERS

seasoned sweet potatoes roasted and mashed then blended with coconut milk

YUKON GOLD POTATOES

roasted Yukon Gold potatoes chopped and tossed with lemon, olive oil, salt and pepper

ORZO PASTA

grain-like pasta with seasonal diced vegetables and Parmesan cheese

PORTOBELLO MUSHROOM RAVIOLI

Served in a shiitake mushroom cream sauce

CAVITAPPI PRIMAVERA

corkscrew pasta with seasonal vegetables in a roasted garlic buerre blanc

SIDE OF GOURMET BAKED MACARONI AND CHEESE

fusilli pasta baked in our three cheese sauce, topped with bread crumbs

BUTTERNUT SQUASH RISOTTO CAKE

Arborio Italian rice, diced butternut squash, fresh herbs and manchego cheese cakes, garnished with pancetta and sage (vegetarian without the pancetta)

salads

FRESH FRUIT AND BERRY SALAD

Variety of melons, pineapple, grapes and berries (always local produce when in season)

APPLE, WALNUT, AND GRAPE SALAD

Waldorf salad made with chopped walnuts, apples, grapes, cinnamon, and honey, tossed in Greek yogurt

GARDEN SALAD

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

CAESAR SALAD

chopped romaine lettuce, freshly shaved Parmesan cheese, fresh-baked croutons and our house Caesar dressing

MIXED FIELD GREENS

fresh mixed greens served with house-caramelized walnuts, dried cranberries, Gorgonzola cheese, tossed with a raspberry vinaigrette

MIXED FIELD GREENS PEAR SALAD

Fresh mixed greens served with poached pears, house-caramelized walnuts, Gorgonzola cheese and Champagne vinaigrette

HUCKLEBERRY MIXED FIELD GREENS

fresh mixed field greens with huckleberries, goat cheese, toasted hazelnuts tossed with a light huckleberry vinaigrette

MIXED FIELD GREENS AND BERRIES SALAD

baby mixed field greens, sliced strawberries, blueberries, creamy crumbled Feta, and candied walnuts tossed with a balsamic vinaigrette

SEASONAL SUMMER BLACKBERRY ARUGULA SALAD

fresh arugula with fresh blackberries, goat cheese, and toasted almonds, tossed with a light blackberry vinaigrette

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- Disclaimer: our kitchen is not a gluten or nut free facility | consuming raw or undercooked foods could be hazardous to your health -



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PEACH AND SPINACH SALAD

fresh spinach with sliced peaches, creamy crumbled feta, and toasted almonds tossed with a peach puree dressing

SPRING BABY GREENS & STRAWBERRY SALAD

wild baby greens, fresh sliced strawberries, creamy crumbled Feta, and candied walnuts tossed in a Champagne vinaigrette

SPINACH AND GOAT CHEESE SALAD

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

BABY SPINACH & ARUGULA SALAD

fresh baby spinach and arugula greens, fresh raspberries, creamy crumbled Feta and toasted almonds, tossed with a citrus vinaigrette

STRAWBERRY SPINACH SALAD

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

WINTER GREENS SALAD

fresh torn kale served with dried cranberries, spiced walnuts, and creamy crumbled Feta, tossed in a blood orange vinaigrette

GREEN APPLE AND FENNEL SALAD

sliced green apple, fennel, mixed greens, shallots, dried cranberries, and house-caramelized walnuts tossed with a mustard vinaigrette

MANDARIN GARDEN SALAD

fresh spinach, silvered almonds, mandarin orange, crispy wonton strips, and sliced green onions, tossed in a citrus vinaigrette

MEXICAN CHOP SALAD

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

CHOPPED SALAD

fresh chopped Romaine with bacon, avocado, chickpeas, crumbled blue cheese, roasted red bell peppers, and red onion, tossed with a garlic basil vinaigrette (Vegetarian without the bacon)

GREEK SALAD

fresh chopped Romaine, red onion, crumbled feta cheese, Kalamata olives, sun-dried tomatoes, diced tomatoes, pepperoncini, and cucumbers all tossed with our Mediterranean dressing

NORTHWEST QUINOA SALAD

tri-color quinoa, fresh arugula, toasted hazelnuts, Bing cherries, and gala apples, tossed in a Meyer lemon dressing

MEXICAN QUINOA SALAD

tri-color quinoa, fresh tomatoes, lime juice, cilantro, and corn, tossed in a garlic and cracked pepper olive oil dressing

MARINATED CUCUMBER SALAD

sliced English cucumber, red peppers, onion, sesame oil, sesame seeds and rice wine vinaigrette

CHAYOTE AND JICAMA SALAD

julienne chayote and diced jicama, red bell pepper, and chopped green onion, served with a lime cilantro vinaigrette

CAPRESE PASTA SALAD

fusilli pasta with halved grape tomatoes, fresh mozzarella balls, toasted pine nuts, and fresh basil, tossed in a balsamic vinaigrette

POTATO SALAD

chopped baby red potatoes, onion, celery, Dijon mustard, mayonnaise, and fresh dill tossed with red wine vinegar, celery salt, and pepper



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CREAMY COLESLAW

purple and green cabbage, shredded carrots, celery seed, and a creamy buttermilk dressing

Breads

FRESH BREAD DISPLAY {SERVES 50}

an assortment of cascading seasonal Macrina breadsticks, loaves, and rolls in a cascading display

FRESH BAKED SLICED MACRINA BAKERY ARTISAN LOAVES *served with butter*

ASSORTED FRESH MACRINA BAKERY ROLLS *served with butter*

GARLIC FRENCH BAGUETTE *spread with roasted garlic butter*

FRENCH BAGUETTE *with butter*

ROSEMARY AND SEA SALT HOUSEMADE CRACKERS

FLATBREAD & TZATZIKI *soft white Greek pita bread served with house made cucumber, dill, and yogurt tzatziki sauce*

FLATBREAD *soft white Greek pita bread*

NAAN *grilled naan bread with a touch of curry seasoning, served with yogurt Raita on the side*

BUTTERMILK BISCUITS *fluffy biscuits made with buttermilk, served with honey butter*

CORNBREAD MUFFINS *fresh baked cornbread with whole corn kernels, served with whipped honey butter*

DAIRY-FREE BISCUITS *fluffy biscuits made with coconut milk and served with honey and margarine (vegan without the honey)*