



VEGETARIAN & VEGAN MENUS

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

breakfast and brunch

*all breakfast menus are served with orange juice, freshly brewed Caffe Vita regular and decaf coffee, and hot tea, cider, and cocoa

SIMPLE START BREAKFAST (V)*

FRESH FRUIT AND BERRY PLATTER

a seasonal selection of melons, grapes, berries and citrus (always local produce when in season)

ASSORTED BAKED GOODS

fresh baked petite scones, sweet breads, mini croissants and mini cinnamon rolls, served with butter

CLASSIC START BREAKFAST (VEG)*

FRESH FRUIT AND BERRY PLATTER

a seasonal selection of melons, grapes, berries and citrus (always local produce when in season)

BLUEBERRY COFFEE CAKE

classic sweet coffee cake with blueberries and a cinnamon butter swirl mixed in

HEARTY START BREAKFAST (VEG)*

SCRAMBLED EGGS

scrambled local eggs topped with cheddar cheese and chopped green onions

ASSORTED BAKED GOODS

fresh baked petite scones, sweet breads, mini croissants and mini cinnamon rolls, served with butter

SWEET START BREAKFAST (VEG)*

CLASSIC FRENCH TOAST

thick sliced fresh bread, coated in eggs and cinnamon, served with maple syrup, powdered sugar, whipped butter & sliced strawberries

SCRAMBLED EGGS

scrambled local eggs topped with cheddar cheese and chopped green onions

HEALTHY START BREAKFAST (VEG)*

FRESH FRUIT KABOBS

with cantaloupe, honeydew, pineapple and strawberries (always local produce when in season)

ASSORTED LOW FAT YOGURT

FRESH BAGELS

served with cream cheese and jam

EUROPEAN BREAKFAST (VEG)*

FRESH FRUIT AND BERRY PLATTER

an assortment of melons, grapes, berries and citrus

GREEK YOGURT AND GRANOLA

assorted flavors of creamy Greek yogurt served with crunchy granola

DRIED FRUITS AND NUTS

QUICHE BRUNCH (VEG)*

ASSORTED QUICHES

*your choice of: **Portobello & Parmesan** (local eggs mixed with Portobello mushrooms sautéed in Sherry with fresh-shaved Parmesan)*

Greek** (local eggs mixed with Roma tomatoes, olives, feta cheese, peppers and onions) **Vegetarian Lorraine** (local eggs mixed with Swiss cheese and sautéed onions) **{each quiche has 6 slices}

FRESH FRUIT & BERRY PLATTER OR ASSORTED BAKED GOODS



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WAFFLE BAR (VEG)*

served with maple syrup, sliced fresh strawberries & freshly whipped cream (1 waffle per person)

VEGETARIAN SAUSAGE

ROASTED BREAKFAST POTATOES

baby red potatoes tossed in fresh herbs, garlic and olive oil and baked then served with ketchup and Tabasco sauce

FRESH FRUIT AND BERRY PLATTER

COUNTRY BREAKFAST (VEG)*

SCRAMBLED EGGS

scrambled local eggs topped with cheddar cheese and chopped green onions

VEGETARIAN SAUSAGE

ROASTED BREAKFAST POTATOES

baby red potatoes tossed in fresh herbs, garlic and olive oil and baked then served with ketchup and Tabasco sauce

FRESH FRUIT & BERRY PLATTER OR ASSORTED BAKED GOODS

a la carte breakfast items

ASSORTED BAKED GOODS (VEG)

fresh baked petite scones, sweet breads, mini croissants and mini cinnamon rolls, served with butter and jam

ASSORTED SWEET BREADS (VEG)

assortment of lemon poppyseed, vanilla chocolate marble, and cinnamon streusel

CINNAMON ROLLS (VEG)

gooey soft cinnamon bun with vanilla glaze

BREAKFAST ENERGY COOKIE (V)

gluten free oats, pumpkin seeds, flax seeds, dried cranberries, raisins, peanut butter, coconut oil, dates, cinnamon, and brown sugar (gluten free)

FRUIT AND NUT ENERGY BALLS (V){2PP}

cashews, dates, and sweetened coconut energy balls with your choice of: dried mangos, cherries, blueberries, cranberries, or apricot (gluten free)

FRUIT AND NUT ENERGY BAR (V)

cashews, dates, and sweetened coconut energy bar with your choice of: chocolate chunks, dried mangos, dried cherries*, dried blueberries*, dried cranberries*, or dried apricot*
gluten free and dairy free**

FRESH BAGELS AND CREAM CHEESE (VEG)

fresh baked plain bagels with whipped cream cheese and jam

MINI CRANBERRY-ORANGE SCONES (VEG)

Traditional scones with dried cranberries and an orange glaze

ASSORTED PETITE SCONES (VEG)

assortment of fresh baked white chocolate raspberry, chocolate chip, cinnamon sugar, and blueberry

MINI ASSORTED DANISH (VEG)

vanilla, cinnamon swirl, or raspberry crown

BUTTERMILK BISCUITS WITH BUTTER AND JAM (VEG)

traditional fluffy buttermilk biscuit served with butter and freezer jam

BUTTERMILK BISCUITS WITH VEGETARIAN GRAVY (VEG)

traditional fluffy buttermilk biscuit served with vegetarian gravy

BELGIAN WAFFLES (VEG){1PP}

in-house made Belgian waffle served with maple syrup & freshly whipped cream

DRIED FRUITS AND NUTS (V)



CLASSIC FRENCH TOAST (VEG){1PP}

thick sliced fresh bread, coated in eggs and cinnamon, served with maple syrup, powdered sugar, whipped butter & sliced strawberries

SWEET CREPE STATION (VEG)

build your own crepe with choices of fresh assorted berries and fruit, freshly whipped cream, Nutella, maple syrup, and assorted fruit sauces

MINI RICOTTA PANCAKE STATION(VEG){2PP}

served with chopped walnuts, strawberries, blueberries, maple syrup, whipped butter, and mini chocolate chips on the side

HONEY WHEAT BUTTERMILK PANCAKES (VEG){2PP}

served with maple syrup, berry syrup and whipped butter

MULTI-GRAIN BLUEBERRY PANCAKES (VEG){2PP}

served with maple syrup, whipped butter and whipped cream

GLUTEN-FREE BLUEBERRY PANCAKES (VEG){2PP}

served with maple syrup, whipped butter and whipped cream

GLUTEN-FREE PANCAKES (VEG){2PP}

served with maple and berry syrup, whipped butter and whipped cream

MINI CROISSANT (VEG)

fresh baked mini French croissants served with butter and jam

MINI YOGURT PARFAIT (VEG)

vanilla yogurt layered with fresh sliced fruit and granola served in a compostable clear cup with a spoon

SLICED STRAWBERRIES OR FRESH BLUEBERRIES (V)

ORGANIC CEREAL BUFFET (VEG)

a selection of five assorted Cascadian Farms organic cereals served with skim, 2%, and whole milk (gluten free cereal and dairy free milks available upon request)

OATMEAL (V)

Served with lowfat milk, brown sugar, cinnamon, chopped candied walnuts and dried cranberries

MINI SPINACH AND MUSHROOM FRITTATA (VEG)

bite size Italian frittata with local eggs, sautéed spinach, mushrooms, and Swiss cheese

SPINACH LEEK FRITTATA (VEG)

pan fried crustless quiche made with local eggs with fresh spinach and chopped leeks

WHOLE QUICHE (VEG){SERVES 8}

*your choice of: **Portobello & Parmesan** (local eggs mixed with Portobello mushrooms sautéed in Sherry with fresh-shaved Parmesan) **Greek** (local eggs mixed with Roma tomatoes, olives, feta cheese, peppers and onions) **Vegetarian Lorraine** (local eggs mixed with Swiss cheese and sautéed onions)*

OMELETTE STATION (VEG)

build your own three egg omelette with choices of vegetarian sausage, onions, mushrooms, bell peppers, spinach, tomato, Tillamook cheddar, swiss, salsa, and sour cream

VEGETARIAN SAUSAGE (VEG)

a soy protein based vegetarian sausage patty

MINI AVOCADO TOASTS (VEG)

seeded toast points topped with fresh avocado slices, olive oil, salt and pepper

ROASTED BREAKFAST POTATOES (V)

baby red potatoes tossed in fresh herbs, garlic and olive oil and baked then served with ketchup and Tabasco sauce

VEGETARIAN BREAKFAST BURRITO (VEG)

roasted potatoes, eggs, pepper jack cheese, black beans, and vegetarian sausage rolled in a flour tortilla served with salsa and sour cream on the side



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SCRAMBLED EGGS (VEG)

scrambled local eggs topped with cheddar cheese and chopped green onions

lunch

BUILD YOUR OWN VEGGIE BURGER BAR (VEG)

Accompanied by: assorted sliced cheeses, fresh lettuce, tomatoes, onions, mayonnaise, ketchup, mustard and fresh buns

POTATO OR CORN TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

served with your choice of:

MEDITERRANEAN PASTA SALAD, POTATO SALAD, GARDEN SALAD OR MIXED FIELD GREENS SALAD

DELUXE BOX LUNCHES (VEG)

grilled veggies with pesto cream cheese on ciabatta

Each box lunch includes: a bag of chips, a cookie, selection of whole fruit, vegetarian salad of the day, fork, napkin, condiment packets, moist towelette and a mint

BUILD YOUR OWN COLD SANDWICH BAR (VEG)

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 CORN TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

**side salads available for an additional charge*

GRILLED VEGETABLE WRAPS (V)

grilled red peppers, carrots, zucchini, onions, bean sprouts, tomatoes, red pepper hummus and fresh shredded green leaf lettuce, wrapped in a soft spinach tortilla

POTATO OR TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

**side salads available for an additional charge*

BOWL OF SOUP {12OZ}

Tomato Bisque

roasted Roma tomatoes, pearl onions, basil, and cream (veg)

Broccoli Cheddar

steamed broccoli, seared onion, and sharp cheddar cheese simmered in vegetable stock (veg)

Potato Leek

Yukon Gold potatoes, seared leeks and cream (veg)

Vegetable Barley

pearl barley, fresh garden vegetables and herbs (vegan)

Lentil

simmered lentils with baby carrots and sweet onion (veg)

Vegetarian Chili

housemade 6-bean chili with seared portabello and shittake mushrooms (veg)

Butternut Squash

roasted butternut squash, onions, and spices, pureed and finished with cream then topped with chive oil (veg)



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hot hors d'oeuvre selections

GOAT CHEESE STUFFED MUSHROOM (VEG)

baked cremini mushrooms stuffed with sun-dried tomato pesto and creamy goat cheese

VEGETABLE AND RICE STUFFED MUSHROOMS (VEG)

mixed vegetables, wild rice and garlic stuffed cremini mushrooms topped with Parmesan cheese and baked

SPANAKOPITA (VEG)

crispy phyllo triangles stuffed with spinach and feta cheese

BUTTERNUT SQUASH SOUP SHOOTERS (VEG)

roasted butternut squash, sautéed with onions and spices, pureed and finished with Sherry and cream then topped with a chive ribbon and served in a square shot glass

TOMATO BASIL BISQUE SHOOTERS (VEG)

a blended soup of fresh Roma tomatoes sautéed with garlic and sherry, finished with fresh basil and cream served in a square shot glass

TOMATO BASIL BISQUE SHOOTERS WITH MINI GRILLED CHEESE (VEG)

a blended soup of fresh Roma tomatoes sautéed with garlic and sherry, finished with basil and cream topped with a grilled Tillamook cheddar cheese sandwich triangle served in a square shot glass

MINI GRILLED CHEESE WEDGES (VEG) {2PP}

grilled Tillamook cheddar cheese sandwich triangles

MINI FRIED VEGETABLE SPRING ROLLS (VEG)

sautéed cabbage and carrots inside a wonton wrapper, fried and served with spicy mustard and sweet chili sauce

GRILLED MINI QUESADILLAS (VEG) {2PP}

fire grilled flour tortilla wedges stuffed with Tillamook cheese, served with sour cream and salsa

BRIE AND POACHED PEAR CUPS (VEG)

d'Anjou pears poached in mulling spices over a slice of Brie in a filo shell, topped with a caramelized walnut and a lavender-infused honey drizzle

FALAFEL SKEWER (VEG)

two skewered garbanzo falafel balls, served with house tzatziki

MINI BEET BURGER SLIDER (V)

seasoned roasted mini beet burger with vegan garlic lemon avocado aioli on a Macrina Bakery rustic potato roll

TOFU SATAY (VEG)

marinated tofu, tossed in curried sea salt and deep fried, skewered and served with our signature Thai peanut sauce

PETITE VEGETABLE SKEWERS (V)

assorted roasted garden vegetables on a bamboo skewer drizzled with Romesco sauce

RUSTIC FLAT BREAD PIZZA (VEG) {16 BITES}

your choice of:

MARGARITA --fresh organic basil, mozzarella cheese, Roma tomato, and roasted garlic (veg)

TUSCAN - Caramelized Pear, Brie and Arugula and balsamic reduction on the side (veg)

WARM ARTICHOKE AND PARMESAN DIP (VEG)

creamy Parmesan dip baked with marinated artichoke hearts served hot with sliced baguettes and our signature seasoned pita chips



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MASHED POTATO MARTINI BAR (VEG)

garlic whipped potatoes served alongside sun-dried tomatoes, red pepper chili flakes, Tillamook cheddar cheese, and green onions, served in a stemless cosmo glass with spoon

MANCHEGO CHEESE RISOTTO CAKES (VEG)

Arborio Italian rice sautéed with sweet onions, fresh minced herbs, and manchego cheese, topped with our roasted red pepper aioli

CEDAR PLANK BRIE WITH RASPBERRIES (VEG) {SERVES 25}

double cream Brie grilled on a cedar plank, topped with fresh raspberries and a raspberry chipotle glaze, served with house made herb crackers and sliced freshly baked baguette

BAKED BRIE EN CROUTE (VEG) {SERVES 50}

a soft, ripened Brie wheel topped with your choice of: raspberry chipotle glaze, pesto, sun-dried tomatoes, strawberry preserves, or pepper jelly wrapped in brioche dough and baked until golden brown

MAC AND CHEESE BAR (VEG)

mac and cheese three ways: mini shell pasta with creamy Tillamook cheddar, jalapeno jack and a four cheese blend sauce; served with cilantro, broccoli, vegetarian sausage crumbles, jalapenos, green onion, and roasted red peppers

PHO STATION (V)

tofu with vegetables and rice noodles, in seasoned vegetable broth with cilantro and onions, accompanied by hoisin sauce, sambal, Sriracha, fresh lime, bean sprouts and fresh basil (Need to rent hot beverage dispenser for service)

cold hors d'oeuvre selections

VIETNAMESE SUMMER ROLLS (V)

fresh cilantro, basil, bean sprouts, red leaf lettuce, sautéed onion, and carrots all wrapped in rice paper, served with Thai peanut and sweet chili dipping sauces (can also be ordered with Tofu)

ANDALUSIAN GAZPACHO SHOOTERS (V)

cold tomato based Spanish soup with diced cucumber garnish and drizzled with sherry vinegar, served in a square shot glass

PEAR AND GORGONZOLA CROSTINI (VEG)

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

STUFFED BABY RED POTATOES (VEG)

garlic roasted baby red potato halves chilled and stuffed with sour cream, dill, Boursin cheese, and chives

INDIVIDUAL CHEESE BASKET (VEG)

our signature rosemary and sea salt cracker baskets filled with assorted gourmet cheeses, topped with a candied walnut and dried cranberries

MINI FRESH FRUIT KABOBS (V)

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

WATERMELON, FETA, AND MINT MINI SKEWERS (VEG)

fresh cubed watermelon layered with Feta cheese and mint leaves on a bamboo skewer

FRESH FRUIT AND CHEESE KABOBS (VEG)

fun and beautifully displayed skewers with cantaloupe, honeydew, strawberries and assorted cheeses

CAPRESE SKEWERS (VEG)

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

SLICED BAGUETTE SANDWICHES (VEG)

grilled veggies served on a baguette with lettuce, tomato and Dijonnaise - unless otherwise requested - then cut into 14 slices

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PETIT GIUSEPPE SANDWICH (VEG)

"a modern twist on the traditional tea sandwich"

petite Macrina Bakery Giuseppe rolls filled with grilled veggies and pesto cream cheese or caprese with sliced tomato, fresh mozzarella, and basil

ASSORTED TEA SANDWICHES (VEG)

sandwich bites served on soft bread with your choice of: Dill, Cucumber, and Cream Cheese or Watercress Tea Sandwich with Egg Salad (minimum of 25 per flavor)

FRESH FRUIT AND BERRY PLATTER (V)

an assortment of melons, grapes, berries and citrus (always local when in season)

FRESH VEGETABLE PLATTER (V)

crisp and fresh vegetables colorfully displayed and served with our signature creamy Parmesan dip

FRESH VEGETABLE DISPLAY (V)

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

FRESH AND GRILLED VEGETABLE PLATTER (V)

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

SIGNATURE CHEESE BOARD (VEG)

assorted domestic and imported hard and soft cheeses, served with sliced baguettes, house made crackers, and GF crackers

SIGNATURE CHEESE DISPLAY (VEG)

assorted domestic and imported hard and soft cheeses, tiered on slate tiles and served with sliced baguettes, house crackers, and GF crackers

BREAD DISPLAY (VEG)

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

ROMA TOMATO BRUSCHETTA (VEG)

Roma tomatoes marinated in olive oil and balsamic vinegar, and tossed with diced red onions, fresh basil, and feta cheese, served with a garlic oil brushed crostini

WHITE BEAN BRUSCHETTA (VEG)

oven roasted crostini with white bean puree spread topped with a sun dried tomato pesto

TAPENADE (V)

diced black and green olives with capers, lemon juice and olive oil served with sliced baguettes and house-made herb crackers

TRADITIONAL HUMMUS (VEG)

pureed garbanzo bean spread served with seasoned pita chips and fresh vegetables

ROASTED RED PEPPER HUMMUS (VEG)

made with our house-made tahini and roasted red peppers, served with our signature seasoned pita chips

MEXICAN LAYERED DIP (VEG)

black beans, Tillamook cheddar cheese, tomatoes, sour cream, guacamole, olives and green onion served with corn tortilla chips

TARO CHIPS (V)

fresh taro root sliced thin and fried in house served with mango salsa, tomatillo salsa, and pico de gallo

TRAIL MIX BAR (V)

raw almonds and peanuts, yogurt covered raisins, M&M's, mini pretzels, chex mix, mini marshmallows, teddy grahams, craisins, sunflower seed pepita mix, and banana chips; served in glass jars and vases with mini scoops and white paper bags



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INTERACTIVE CEVICHE STATION (V)

avocado ceviche served with red onion, cucumber, tomato, cilantro, mango, and daikon radish with house made taro chips, corn tortilla chips, or saltine crackers - Chef to toss ingredients together on a Himalayan salt block with lime juice and garlic (can also be ordered as a tray passed item)

CEREAL STATION (V)

assortment of 4 dry cereals of your choice served with 2% milk, displayed in apothecary jars and glass vases in a "DIY" fashion for guests to choose their flavors and pour their milk; complete with small bowls and demitasse spoons (choices limited, please speak with your coordinator about options and if you would like to have a market priced non-dairy milk, granola, or other specialty cereal)

POPCORN BAR (V)

fresh popped popcorn with a variety of seasonings including sea salt, white cheddar, rosemary and truffle salt, and kettle corn served in jars with scoops and classic red and white circus bags or plain white paper bags

entrees

TARO CAKE WITH WILD MUSHROOMS (V/GF)

crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach

ZUCCHINI & QUINOA BOAT (V/GF)

seasoned and grilled zucchini, stuffed with a seasonal vegetable quinoa salad (served warm)

VEGAN GRILLED VEGETABLES WITH POLENTA (V){2PP}

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

SLOW ROASTED FIELD ROAST (V)

slow roasted meatless meatloaf served with a cauliflower puree and wild mushroom demi glace

MUSHROOM POSOLE (VEG)

a rich vegetarian stew with mushrooms, homeny, carrots, chili peppers, and celery, served with a Macrina Bakery roll and butter

VEGETARIAN POT PIE (VEG)

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

GRILLED POLENTA (VEG)

grilled polenta cake topped with roasted red pepper brunoise, yellow squash, onions, bell pepper, zucchini, butter and Parmesan cheese

STUFFED PORTOBELLO MUSHROOM (VEG)

stuffed with wild and brown rice and seasonal roasted vegetables then baked with shaved Parmesan cheese

ARTICHOKE & LEEK RISOTTO STUFFED ZUCCHINI BOAT (VEG/GF)

grilled zucchini stuffed with a creamy artichoke and leek risotto and topped with Parmesan cheese

picnic items

VEGETARIAN CLASSIC BBQ PACKAGE (VEG)

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

POTATO SALAD

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

MEDITERRANEAN PASTA SALAD

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

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GOURMET VEGETARIAN BURGER BAR (VEG)

featuring Gardenburgers with Kaiser buns, with teriyaki mushrooms, mayonnaise, yellow and stone ground mustards, ketchup, honey 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

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

CAPRESE PASTA SALAD

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

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

VEGGIE BURGERS (VEG)

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

VEGGIE DOGS (V)

with classic accoutrements: ketchup, sweet relish, mustard, sauerkraut, onions, sliced jalapenos and bun

PULLED JACKFRUIT SANDWICH (V)

sliced and roasted Jackfruit smothered in BBQ sauce topped with a crisp napa cabbage slaw with a light poppyseed vinaigrette, served on a talera roll

ROASTED BEET BURGER (V)

seasoned roasted beet burger with vegan garlic lemon avocado aioli on a talera roll

{more accompaniments available under the Sides or Hors d'Oeuvre menu}

italian

**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 (VEG) *

accompanied by shaved Parmesan cheese on the side

served with your choice of two pastas: Rainbow Cheese Tortellini with Pesto Garlic Cream Sauce, Spaghetti with Vodka Sauce, Fusilli with cheese sauce and bread crumb topping, Penne with marinara primavera, or Cavatappi with seasonal vegetables in a roasted garlic bierre blanc

GOURMET BAKED MACARONI AND CHEESE (VEG) *

fusilli pasta tossed in our three cheese sauce then baked with bread crumb topping (can also be ordered as a side dish)

PASTA MARINARA PRIMAVERA (VEG) *

your choice of penne pasta or spaghetti with chopped seasonal vegetables in our house marinara sauce accompanied with shaved Parmesan cheese

VEGETARIAN LASAGNA (VEG) *

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

VEGETARIAN CHEESE TORTELLINI (VEG) *

served with your choice of sauce: pesto garlic cream, sun-dried tomato cream, Alfredo, marinara, or marinara primavera, accompanied by freshly shaved Parmesan cheese



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PORTOBELLO MUSHROOM RAVIOLI (VEG)

tossed in a cognac cream sauce (can also be ordered as a side dish)

CAVITAPPI PRIMAVERA (VEG)

corkscrew pasta with seasonal vegetables in a roasted garlic beurre blanc (can also be ordered as a side dish)

BUTTERNUT SQUASH RAVIOLI (SEASONAL)

served with a maple sage cream sauce (can also be ordered as a side dish)

RISOTTO STUFFED PEPPER (VEG)

charred red bell peppers stuffed with roasted vegetable and manchego risotto

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

vegan pasta tossed with our confetti salsa, served with garlic focaccia bread

GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE (V/GF) {2PP}

mushrooms, cherry tomatoes, bell peppers, onions and zucchini on skewers topped with a tomato, red bell pepper, and almond Romesco sauce

STUFFED RED BELL PEPPER (VEG)

red bell pepper stuffed with brown and wild rice and sautéed vegetables, topped with a cheese blend

EGGPLANT PARMESAN (VEG)

fettuccine noodles tossed in marinara sauce with breaded and Parmesan crusted baked eggplant rounds topped with our marinara sauce and shaved Parmesan

{more accompaniments available under the Sides or Hors d'Oeuvre menu}

pan-asian

ASIAN GRILLED VEGETABLE TOWER (V) {2PP}

grilled zucchini, yellow squash, red bell pepper, and eggplant, neatly stacked and topped with a roasted chili sauce

TERIYAKI FRIED TOFU (V)

sauteed carrots, onion, baby bok choy, celery, red bell peppers, and fried tofu tossed in a sweet teriyaki sauce, served with Calrose white rice on the side

CHAR-BROILED VEGETABLE AND TOFU SKEWERS (V/GF) {2PP}

charred bell peppers, yellow and green zucchini, sweet Walla Walla onion, and fried tofu, served with vegan peanut sauce

VEGAN VEGETABLE TAGINE (V)

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

{more accompaniments available under the Sides or Hors d'Oeuvre menu}

southwestern/ tex-mex

JAMAICAN JERK PORTOBELLO MUSHROOM (V)

portobello mushroom stuffed with sweet potato and cauliflower and spicy jerk seasoning

CHILE RELLENO (VEG)

charred poblano pepper stuffed with mozzarella and pepperjack cheese, pan fried



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BUILD YOUR OWN VEGETARIAN FAJITA BAR (VEG)

southwest seasoned soy protein with sautéed bell peppers and Spanish onions, served with soft flour and corn tortillas (2 fajitas per person)

SPANISH RICE

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

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

CORN TORTILLA CHIPS

with salsa, sour cream, Tobasco & Tapatio sauce

{more accompaniments available under the Sides or Hors d'Oeuvre menus}

hearty sides

REFRIED BLACK BEANS (V)

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)

BROWN SUGAR AND MOLASSES BAKED BEANS (V)

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

MINNESOTA BAKED BEANS (V)

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

BLACK BEANS WITH QUESO FRESCO (V)

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

WILD AND ARBORIO RICE PILAF (VEG)

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

STEAMED WILD AND BROWN RICE (V)

SPANISH RICE (VEG)

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

FRIED RICE (VEG)

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 (V)

steamed long grain basmati rice seasoned with tumeric and star anise

STICKY WHITE RICE (V)

Asian style white sticky rice with teriyaki and soy sauce

JASMINE RICE (V)

steamed long grain jasmine rice accompanied by teriyaki and soy sauce

COCONUT RICE WITH RED BEANS (V)

Jasmine rice steamed with coconut milk and vegetable stock, tossed with lightly spiced red kidney beans

JUBILEE RICE PILAF (VEG)

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

ROASTED NEW POTATOES (V)

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



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GARLIC MASHED POTATOES (VEG)

russet potatoes cooked in herbs and garlic then mashed and whipped with butter and cream

MASHED POTATOES AND PARSNIPS (VEG)

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

MASHED CAULIFLOWER AND POTATO PUREE (VEG)

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

GARLIC AND SAGE WHIPPED POTATOES (VEG)

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

HERB ROASTED FINGERLING POTATOES (V)

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

SCALLOPED POTATOES (VEG)

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

STEAMED BASMATI RICE (V)

SWEET POTATO GRATIN WITH GRUYERE (VEG)

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

SWEET POTATO MASHERS (V)

seasoned sweet potatoes roasted and mashed then blended with coconut milk

YUKON GOLD LEMON POTATOES (V)

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

ORZO PASTA (VEG)

grain-like pasta with seasonal diced vegetables and Parmesan cheese

BUTTERNUT SQUASH RISOTTO CAKE (VEG)

Arborio Italian rice, diced butternut squash, fresh herbs and manchego cheese cakes, garnished with sage

vegetables

SEASONAL GRILLED VEGETABLES (V)

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

GRILLED ASPARAGUS (V)

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

CORN ON THE COB (VEG)

grilled and tossed with butter, salt, and pepper

SWEET HEIRLOOM CARROTS (V)

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

BALSAMIC ROASTED CARROTS (V)

chopped, oven roasted carrots, tossed in a balsamic reduction

BROWN BUTTER BROCCOLINI (VEG)

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



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GREEN BEANS ALMONDINE (VEG)

haricots verts sautéed with sliced almonds and butter

DIJON STRING BEANS (V)

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

ROASTED ROOT VEGETABLES (V)

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

ROASTED CAULIFLOWER (V)

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

ROASTED BUTTERNUT SQUASH (V)

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

SEASONAL OVEN ROASTED VEGETABLES (V)

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

STIR-FRIED VEGETABLES (V)

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

salads

FRESH FRUIT AND BERRY SALAD (V)

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

APPLE, WALNUT, AND GRAPE SALAD (VEG)

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

GARDEN SALAD (V)

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

MIXED FIELD GREENS (VEG)

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

MIXED FIELD GREENS PEAR SALAD (VEG)

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

HUCKLEBERRY MIXED FIELD GREENS (VEG)

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

MIXED FIELD GREENS AND BERRIES SALAD (VEG)

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

SEASONAL SUMMER BLACKBERRY ARUGULA SALAD (VEG)

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

PEACH AND SPINACH SALAD (VEG)

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

SPRING BABY GREENS & STRAWBERRY SALAD (VEG)

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

BABY SPINACH & ARUGULA SALAD (VEG)

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



STRAWBERRY SPINACH SALAD (VEG)

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 (VEG)

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

GREEN APPLE AND FENNEL SALAD (V)

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

MANDARIN GARDEN SALAD (V)

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

MEXICAN CHOP SALAD (VEG)

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

VEGETARIAN CHOPPED SALAD (VEG)

fresh chopped Romaine with avocado, chickpeas, crumbled blue cheese, roasted red bell peppers, and red onion, tossed with a garlic basil vinaigrette

GREEK SALAD (VEG)

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

NORTHWEST QUINOA SALAD (VEG)

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

MEXICAN QUINOA SALAD (VEG)

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

MARINATED CUCUMBER SALAD (V)

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

CHAYOTE AND JICAMA SALAD (V)

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

CAPRESE PASTA SALAD (VEG)

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

MEDITERRANEAN PASTA SALAD (VEG)

Farfalle pasta tossed with Spanish onion, fresh basil, Roma tomato, garlic, feta cheese and Kalamata olives in a balsamic dressing

CHAYOTE EDAMAME SUCCOTASH (V)

sliced chayote squash and blanched edamame tossed with onions, tomatoes, and basil

POTATO SALAD (VEG)

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

RED APPLE FENNEL SLAW (V)

with a stone ground mustard and white balsamic vinaigrette and toasted cashews

CREAMY COLESLAW (VEG)

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



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Breads

FRESH BREAD DISPLAY (VEG) {SERVES 50} *an assortment of cascading seasonal Macrina breadsticks, loaves, and rolls in a cascading display*

FRESH BAKED SLICED MACRINA BAKERY ARTISAN LOAVES (VEG) *served with butter*

ASSORTED FRESH MACRINA BAKERY ROLLS (VEG) *served with butter*

KING'S HAWAIIAN ROLLS (VEG) *original sweet and fluffy rolls from Hawaii*

GARLIC FRENCH BAGUETTE (VEG) *spread with roasted garlic butter*

FRENCH BAGUETTE (VEG) *with butter*

ROSEMARY AND SEA SALT HOUSEMADE CRACKERS (VEG)

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

FLATBREAD (VEG) *soft white Greek pita bread*

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

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

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

DAIRY-FREE BISCUITS (V) *fluffy biscuits made with coconut milk and served with agave and margarine*

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 PELLEGRINO *orange flavored sparkling soda*

LIMONATA SAN PELLEGRINO *lemon flavored sparkling soda*

ASSORTED BOTTLED JUICES *served on ice*

cold/bulk

ICED SEASONAL INFUSED WATER / complimentary

SAN PELLEGRINO SPARKLING WATER {PER LITER}

TRADITIONAL SPARKLING PUNCH *tropical, raspberry guava or citrus*



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MARTINELLI'S SPARKLING PUNCH *tropical, raspberry guava, or citrus*

SPARKLING CRANBERRY-LIME SPRITZER

PASSION ORANGE GUAVA SPARKLING PUNCH

MARTINELLI'S SPARKLING CIDER {PER LITER}

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

FRESH BREWED ICED TEA *black (sweetened or unsweetened)*

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*