



BARBECUE

Food and Beverage minimums apply, speak with one of our representatives for more information.

packages

NORTHWEST BBQ

MINI NORTHWEST SALMON SKEWERS

wild Alaskan salmon, marinated in pure maple syrup and olive oil, then seared and served on individual bamboo skewers (2 small skewers per person)

SMOKED HONEY BBQ CHICKEN BREAST

locally raised chicken breast, baked and served with an apple-smoked honey BBQ sauce

HERB ROASTED FINGERLING POTATOES

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

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

SUMMER SEASONAL GRILLED VEGETABLES

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

FRESH MACRINA BAKERY SLICED ARTISAN BREAD & ASSORTED ROLLS

served with butter

LUAU BBQ

ORANGE MANGO GRILLED PORK LOIN

sliced grilled pork loin topped with a sweet and spicy orange mango chutney

HAWAIIAN PINEAPPLE CHICKEN BREAST

fresh chicken breast marinated in cilantro, garlic and coconut milk then topped with grilled pineapple and brown sugar

FRESH FRUIT AND BERRY KABOBS

cantaloupe, pineapple, and strawberries

FRESH VEGETABLE PLATTER

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

CHAYOTE AND JICAMA SALAD

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

KING'S HAWAIIAN ROLLS

original sweet and fluffy rolls from Hawaii served with butter

CHOCOLATE DIPPED COCONUT MACAROONS

two-bite coconut macaroons are crisp on the outside, soft and chewy on the inside, dipped and drizzled with premium dark chocolate

COUNTRY TABLE BBQ

ST. LOUIS PORK RIBS

St. Louis pork ribs rubbed in spiced, smoked, then slow roasted in BBQ sauce

SMOKED BBQ CHICKEN

marinated chicken legs & thighs, lightly smoked and baked in our house BBQ sauce

POTATO SALAD

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

FRESH FRUIT AND BERRY SALAD

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

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

CORNBREAD MUFFINS

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



TWELVE BASKETS

— CATERING —

425.576.1000

info@twelvebasketscatering.com

BALLPARK PICNIC PACKAGE

HOT DOG BAR

1/4 pound Hebrew National all beef hot dogs and veggie dogs (turkey dogs, keilbasa, or bratwurst available upon request) served with ketchup, sweet relish, mustard, sauerkraut, diced onions, jalapenos, and stadium buns

VEGETARIAN CHILI

side of housemade 6-bean chili with seared portabello and shittake mushrooms with shredded Tillamook cheddar cheese on the side

WATERMELON SLICES

ASSORTED BAGS OF CHIPS

Doritos, Potato, Cheetos, Fritos, and Sun Chips

ASSORTED FRESH BAKED COOKIES

chocolate chip, peanut butter chocolate chip, oatmeal raisin, snickerdoodle

COUNTY FAIR BBQ PACKAGE

BBQ PULLED PORK SLIDERS

tender slow-cooked pork tossed with BBQ sauce and served with a tangy coleslaw on a soft Macrina Bakery brioche bun

LIGHTLY SMOKED SLOW ROASTED TENDER BEEF BRISKET

carved and served with assorted gourmet mustards and served with Macrina Bakery brioche buns

CORN ON THE COB

half an ear of corn grilled and tossed with butter, salt, and pepper

MINNESOTA BAKED BEANS

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

CHOICE OF SALAD:

Potato Salad, Creamy Coleslaw, Garden Salad, Classic Caesar, or Mediterranean Pasta Salad

BUILD YOUR OWN STRAWBERRY SHORTCAKE

housemade scone with sliced strawberries and freshly whipped cream

ALL AMERICAN BBQ PACKAGE

BURGER BAR

Includes selections of: 1/4 lb hamburgers (55%), grilled chicken burgers (35%) and veggie burgers (10%)

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

POTATO SALAD

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

CORN ON THE COB

half an ear of corn grilled and tossed with butter, salt, and pepper

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

WATERMELON SLICES

FRESH BAKED CRISPS

marionberry, apple, peach, cherry or blueberry crisps, served with freshly whipped cream (vanilla ice cream available a la carte)

ADDITIONAL BURGER TOPPINGS

stone-ground mustard, BBQ sauce, roasted red pepper garlic aioli, avocado slices, crispy bacon, bleu cheese crumbles, and grilled onions

SMOKED BBQ CHICKEN

marinated chicken breast, legs & thighs, lightly smoked and baked in our house BBQ sauce

CORN ON THE COB

half an ear of corn grilled and tossed with butter, salt, and pepper

GARDEN SALAD

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

FRESH FRUIT AND BERRY SALAD

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

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

CORNBREAD MUFFINS

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



TWELVE BASKETS

— CATERING —

425.576.1000

info@twelvebasketscatering.com

SIGNATURE BUFFALO CHICKEN

floured chicken breast, legs, and thighs, deep fried and coated with our spicy butter sauce

CORN ON THE COB

half an ear of corn grilled and tossed with butter, salt, and pepper

GARDEN SALAD

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

FRESH FRUIT AND BERRY SALAD

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

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

CORNBREAD MUFFINS

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

GOURMET BURGER BAR

featuring: 1/4 lb beef burgers (90%) and Gardenburgers (15%) with kaiser roll buns

INCLUDING ASSORTED CONDIMENTS

the classics: mayonnaise, yellow mustard, ketchup, and sweet relish

gourmet additions: stone ground mustard, apple-smoked honey BBQ sauce, roasted red pepper garlic aioli

INCLUDING ASSORTED ACCOUTREMENTS

the classics: green leaf lettuce, sliced fresh tomatoes, Tillamook cheddar, Swiss cheeses and onions

gourmet additions: Gerkin pickles, avocado slices, crispy bacon, bleu cheese crumbles, grilled onions

MIXED FIELD GREENS SALAD

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

MEDITERRANEAN PASTA SALAD

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

BAKED POTATO BAR

SERVED WITH YOUR CHOICE OF: with diced fresh grilled chicken breast, seasoned ground beef, or seasonal vegetables accompanied by sour cream, butter, grated Tillamook cheddar cheese and chopped green onions

SERVED WITH YOUR CHOICE OF: Mediterranean Pasta Salad, Potato Salad, Garden Salad or Caesar Salad

ASSORTED MACRINA BAKERY ROLLS served with butter

BUILD YOUR OWN BURGER BAR

Includes selections of: hamburgers (75%), grilled chicken burgers (25%) and veggie burgers (10%)

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

SERVED WITH YOUR CHOICE OF: Mediterranean Pasta Salad, Potato Salad, Garden Salad or Caesar Salad

POTATO OR CORN TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

BUILD YOUR OWN BBQ BRISKET SANDWICH BAR

in-house, slow-roasted smoked brisket with our house barbecue sauce, tomatoes, red onions and soft rolls

SERVED WITH YOUR CHOICE OF: Mediterranean Pasta Salad, Potato Salad, Garden Salad or Caesar Salad

POTATO OR CORN TORTILLA CHIPS

PICKLE SPEARS

SLICED FRESH FRUIT

a la carte

SMOKED HONEY BBQ CHICKEN BREAST

locally raised chicken breast, baked and served with an apple-smoked honey BBQ sauce

HAWAIIAN PINEAPPLE CHICKEN

fresh chicken breast marinated in cilantro, garlic and coconut milk then topped with grilled pineapple and brown sugar



TWELVE BASKETS

— CATERING —

425.576.1000

info@twelvebasketscatering.com

CHICKEN BREAST KABOBS

marinated and grilled fresh chicken, skewered with seasonal vegetables

STEAK KABOBS

marinated and grilled steak, skewered with fresh seasonal vegetables

ALL BEEF HEBREW NATIONAL HOT DOG BAR

with classic accoutrements: ketchup, sweet relish, mustard, sauerkraut, onions, sliced jalapenos and stadium bun (other dog options available upon request)

ORANGE MANGO GRILLED PORK LOIN

sliced grilled pork loin and topped with a sweet and spicy orange mango chutney

ST. LOUIS PORK RIBS

St. Louis pork ribs rubbed in spiced, smoked, then slow roasted in BBQ sauce

BABY BACK RIBS

baby back pork ribs rubbed in spiced, smoked, then slow roasted in BBQ sauce

BBQ PULLED PORK SLIDERS

tender slow-cooked pork tossed with BBQ sauce and served with a tangy coleslaw on a soft Macrina Bakery brioche bun

MINI BEET BURGER SLIDER (V)

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

STUFFED BABY RED POTATOES (VEG)

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

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

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

ROASTED BEET BURGER (V)

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

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

SEASONAL GRILLED VEGETABLES (V)

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



TWELVE BASKETS

— CATERING —

425.576.1000
info@twelvebasketscatering.com

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

GREEN BEANS ALMONDINE(VEG)

haricots verts sautéed with sliced almonds and butter

FRESH 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

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

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

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 AU GRATIN(VEG)

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



TWELVE BASKETS

— CATERING —

425.576.1000
info@twelvebasketscatering.com

SWEET POTATO MASHERS (V)

seasoned sweet potatoes roasted and mashed then blended with coconut milk

YUKON GOLD POTATOES (V)

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

SIDE OF GOURMET BAKED MACARONI AND CHEESE (VEG)

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

CHILI

housemade 6-bean chili with ground chicken sausage, bacon, and ground beef (8oz)

VEGETARIAN CHILI (V)

housemade 6-bean chili with seared portabello and shittake mushrooms (8oz)

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

CAESAR SALAD

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

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, 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 candied 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

SPINACH AND GOAT CHEESE SALAD (VEG)

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 (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 (VEG)

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 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 (VEG)

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 (V)

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

MEXICAN QUINOA SALAD (V)

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

POTATO SALAD (V)

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

CREAMY COLESLAW (VEG)

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

RED APPLE FENNEL SLAW (V)

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

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



TWELVE BASKETS

— CATERING —

425.576.1000
info@twelvebasketscatering.com

FRENCH BAGUETTE *with butter*

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)*

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*

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*

p. 8 -- [Twelve Baskets Catering](#) | 11251 120th Ave NE, Suite 110 Kirkland, WA 98033

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