



LUNCHES

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

SOUTHERN FRIED CHICKEN

in house floured and herb-seasoned chicken legs & thighs

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

POTATO SALAD OR MASHED POTATOES AND GRAVY

CREAMY COLESLAW

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

CORNBREAD MUFFINS & HONEY BUTTER

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

LEMON CHICKEN

fresh chicken breast lightly floured and flash fried, served in a lemon cream sauce

ROASTED NEW POTATOES

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

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

ASSORTED FRESH MACRINA BAKERY ROLLS

served with butter

FRESH BAKED POT PIES

individual pie shells filled with diced grilled chicken breast and oven-roasted garden vegetables with gravy, topped with puff pastry brushed with clarified butter and baked til golden brown (vegetarian option available)

GARDEN SALAD

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

FRESH MACRINA BAKERY SLICED ARTISAN BREAD

served with butter

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*

italian

**Entrees include your choices of salad and bread: Caesar Salad, Garden Salad or Mixed Field Greens Salad; Sliced Artisan Loaves or Rolls served with butter or French Baguette spread with Roasted Garlic Butter*

CHICKEN CAESAR SALAD

chopped Romaine, house dressing, croutons, fresh shaved Parmesan and fresh grilled chicken breast, served with French bread and butter

PASTA BAR*

served with shaved parmesan cheese on the side

SERVED WITH YOUR CHOICE OF TWO OF THE FOLLOWING PASTAS:

Rainbow Cheese Tortellini with Pesto Cream Sauce, Spaghetti with Vodka Sauce, Fettucine in garlic olive oil with spicy fennel chicken sausage meatballs, Fusilli with smoked salmon, goat cheese, sage and arugula, Penne with marinara primavera, Cavatappi noodles with spicy shrimp pomodoro



TWELVE BASKETS

— CATERING —

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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

RAINBOW CHEESE TORTELLINI MEAL (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

LASAGNA MEAL*

homemade chicken sausage, Italian sausage, or sautéed garden vegetables layered between lasagna noodles, ricotta cheese, shaved Parmesan, and marinara sauce, topped with mozzarella

GOURMET BAKED MACARONI AND CHEESE (VEG)*

fusili pasta tossed in our three cheese sauce then baked with bread crumb topping

CHICKEN MARSALA*

fresh grilled chicken breast marinated in Marsala wine and served with penne pasta and a sautéed mushroom sauce with shaved Parmesan cheese on the side

RUSTIC FLAT BREAD PIZZA {16 BITES}

your choice of:

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

Italian Sausage-- with red and yellow peppers, black olives, topped with provolone and cheddar cheese

Tuscan - Carmelized Pear, Brie & Arugula with balsamic reduction (veg)

CHICKEN SOUVLAKI

fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs

ORZO PASTA

with Parmesan cheese and sautéed garden vegetables

GREEK SALAD

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

PITA BREAD & TZATZIKI SAUCE

asian fusion

INDONESIAN BARBECUED CHICKEN

fresh grilled chicken breast marinated with Indonesian spices

NASI GORENG RICE

Indonesian-style fried rice with garlic, eggs, scallions and sambal

STIR FRY VEGETABLES

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

FLATBREAD

KOREAN BBQ KALBI RIBS

Short ribs marinated in soy sauce, mashed Asian pear and brown sugar sauce

CALROSE RICE

BROCCOLINI

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

CHICKEN ADOBO

tender chicken thighs slow simmered Filipino style in vinegar, soy sauce and garlic until fork tender

STEAMED CALROSE RICE

SWEET AND SOUR CUCUMBER SALAD

with red onions and dried chilis

p. 2 -- [Twelve Baskets Catering](http://TwelveBasketsCatering.com) | 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 -



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TERIYAKI CHICKEN

fresh chicken breast marinated in teriyaki sauce and grilled over an open flame

JASMINE RICE

accompanied by teriyaki and soy sauce on the side

CHOICE OF SALAD: Mandarin Garden Salad, Napa Cabbage Salad, or Marinated Cucumber Salad

FORTUNE COOKIES

TERIYAKI BEEF KABOBS

marinated grilled beef, with red & yellow peppers, red onions and mushrooms on bamboo skewers

JASMINE RICE

accompanied by teriyaki on the side

CHOICE OF SALAD: Mandarin Garden Salad, Napa Cabbage Salad, Marinated Cucumber Salad

FORTUNE COOKIES

CHICKEN TIKKA MASALA

fresh grilled chicken breast marinated in yogurt, coriander, cumin, and garam masala, then diced and simmered in fire-roasted tomato cream sauce

INDIAN STYLE RICE

steamed long grain basmati rice seasoned with tumeric and star anise

VEGETARIAN LENTIL DAHL

FRESH BAKED NAAN

with Raita

THAI MASSAMAN CURRY

chicken, yellow peppers, onions, carrots and peas, simmered in a yellow curry sauce

JASMINE RICE

CHOICE OF SALAD: Mandarin Garden, Napa Cabbage, or Marinated Cucumber Salad

CHICKEN TANDOORI

chicken legs and thighs marinated then barbecued with Indian spices

INDIAN STYLE RICE

steamed long grain basmati rice seasoned with tumeric and star anise

VEGETARIAN LENTIL DAHL

NAAN FLATBREAD

with Raita

MAKHANI CHICKEN

(Butter Chicken) fresh grilled chicken breast, marinated with yogurt and lime in a creamy stewed tomato, red onion, cardamom and turmeric sauce

INDIAN STYLE RICE

steamed long grain basmati rice seasoned with tumeric and star anise

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes and served with our homemade curry dressing

GRILLED FLATBREAD

seasoned with turmeric, salt and pepper

southwestern

SOUTHWESTERN TACO BAR

fresh southwestern chicken seasoned with cumin, chiles, brown sugar, and oregano, tender lime and garlic oil marinated cod, and Vegan Ground Taco "Meat" with soft flour and corn tortillas, served with Tapatio, and shredded Tillamook cheddar cheese on the side (2 per person)

FRESH BAJA SLAW

napa cabbage, mango, cilantro and citrus

CORN TORTILLA CHIPS AND SALSA



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BUILD YOUR OWN FAJITA BAR

GRILLED CHICKEN BREAST & FLANK STEAK

with sautéed red & green peppers and 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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

GUACAMOLE

BUILD YOUR OWN STEAK FAJITA BAR

tender flank steak sautéed with 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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN CHICKEN FAJITA BAR

fresh grilled chicken breast sautéed with 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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream, Tobasco & Tapatio sauce

VEGETARIAN FAJITAS (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

DELUXE TACO BAR

fresh grilled chicken breast and seasoned ground beef

Including grated cheddar cheese, shredded lettuce, diced onions and tomatoes soft flour and corn tortillas (2 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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream and Tapatio sauce



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FISH TACO BAR

tender marinated and seared cod

served with spicy coleslaw, mango salsa, and soft flour and corn tortillas (2 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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream and Tapatio sauce

CHICKEN MOLE

chicken thighs grilled and topped with house-made mole, pepitas, and cotija cheese

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 (vegan without cheese)

CORN TORTILLA CHIPS

with salsa, sour cream, and Tapatio

CHICKEN SANTA FE

lime-marinated chicken breast, grilled over an open flame served with a salsa fresca

SPANISH RICE

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

SOUTHWESTERN CHOPPED SALAD

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

CORN TORTILLA CHIPS

with salsa, sour cream, and Tapatio

BEEF DIABLO

seared beef tenders with fire roasted corn in a chocolate demi and chipotle sauce

SPANISH RICE

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

SOUTHWESTERN CHOP SALAD

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

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)

CORN TORTILLA CHIPS

with salsa, sour cream, and tapatio

CARIBBEAN JERK CHICKEN

Chicken legs and thighs brined with peppers, onions, spices, and citrus, then grilled

COCONUT RICE WITH RED BEANS

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

CHAYOTE EDAMAME SUCCOTASH

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

TOASTED FLATBREAD



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ARGENTINEAN BEEF CHIMICHURRI

roasted with flat leaf parsley, roasted garlic, extra virgin olive oil, red wine vinegar

SOUTH AMERICAN RICE

jasmine rice, carrots, cilantro, jalapenos, tomato and lemon zest

BUENOS ARIES CHOPPED SALAD

Romaine lettuce, cherry tomatoes, red onions, avocado, jicama, mango, and a basil vinaigrette

TOASTED FLATBREAD

cold and hot sandwiches

*sandwiches include Potato or Corn Tortilla Chips, Pickle Spears, and Sliced Fresh Fruit

BUILD YOUR OWN COLD SANDWICH BAR*

Selections of deli meats: sliced smoked turkey, roast beef, and ham (and/or grilled veggies)

Selections of cheeses: Tillamook cheddar, Swiss, and Provolone

fresh lettuce, sliced tomatoes, onions, mayonnaise, Dijon mustard, and table mustard served on the side with a variety of artisan breads and/or rolls

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

BUILD YOUR OWN MEATBALL SANDWICH BAR*

baked meatballs served with our homemade marinara sauce, mozzarella cheese and soft rolls

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

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

BUILD YOUR OWN PHILLY CHEESESTEAK BAR*

thinly sliced steak, grilled green and red bell peppers, and Spanish onions, served with a pepper jack cream sauce

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

DELI SANDWICH PLATTER*

smoked turkey & Swiss cheese, roast beef & Tillamook cheddar, vegetarian hummus & grilled vegetables on ciabatta served on artisan breads with lettuce & tomato, mayonnaise, and Dijon mustard (unless otherwise requested)

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

TURKEY WRAPS*

sliced smoked turkey, bacon, fresh shredded green leaf lettuce, cranberry cream cheese wrapped in a tortilla

SOUTHWEST GRILLED BEEF WRAPS*

grilled beef, black beans, fresh shredded green leaf lettuce, cilantro sour cream, fresh pico de gallo and avocado wrapped in a soft sun-dried tomato tortilla

SOUTHWEST GRILLED CHICKEN WRAPS*

fresh grilled chicken breast, black beans, fresh shredded green leaf lettuce, cilantro sour cream, fresh pico de gallo and avocado wrapped in a soft sun-dried tomato tortilla



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THAI PEANUT CHICKEN WRAPS*

fresh grilled chicken breast, fried rice noodles, fresh shredded green leaf lettuce, bean sprouts and our signature Thai peanut sauce wrapped in a spinach tortilla

DELUXE BOX LUNCHES

Including sandwich selections of: *deli smoked turkey & Swiss cheese, roast beef & Tillamook cheddar, ham & provolone, served on a variety of artisan breads; Grilled veggies on ciabatta available upon request.*

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

LUNCH BASKET #1

CHOICE OF SOUP: *tomato bisque, broccoli cheddar, potato leek, chicken noodle, clam chowder, salmon chowder, vegetable barley, lentil, chili, vegetarian chili, or butternut squash*

CHOICE OF HALF SANDWICH: *turkey & Swiss, roast beef & cheddar, ham & provolone, and/or grilled veggies (chicken salad and tuna salad available upon request, minimums apply)*

CHOICE OF SIDE SALAD: *Caesar salad, garden salad, potato salad, or Mediterranean pasta salad*

FRESH ROLLS

CHOICE OF DESSERT: *cookies, brownie bites, or assorted dessert bars*

BEVERAGES: *assorted sodas, bottled waters, bottled juices*

LUNCH BASKET #2

CHOICE OF SOUP: *tomato bisque, broccoli cheddar, potato leek, chicken noodle, clam chowder, salmon chowder, vegetable barley, lentil, chili, vegetarian chili, or butternut squash*

CHOICE OF SIDE SALAD: *Caesar salad, garden salad, potato salad, or Mediterranean pasta salad*

FRESH ROLLS

CHOICE OF DESSERT: *cookies, brownie bites, or assorted dessert bars*

BEVERAGES: *assorted sodas, bottled waters, bottled juices*

LUNCH BASKET #3

CHOICE OF SIDE SALAD: *Caesar salad, garden salad, potato salad, or Mediterranean pasta salad*

CHOICE OF HALF SANDWICH: *turkey & Swiss, roast beef & cheddar, ham & provolone, and/or grilled veggies (chicken salad and tuna salad available upon request, minimums apply)*

CHOICE OF DESSERT: *cookies, brownie bites, or assorted dessert bars*

BEVERAGES: *assorted sodas, bottled waters, bottled juices*

soup and salad

TOMATO BISQUE SOUP (VEG)

roasted Roma tomatoes, pearl onions, basil, and cream (8oz)

BROCCOLI CHEDDAR SOUP (VEG)

steamed broccoli, seared onion, and sharp cheddar cheese simmered in vegetable stock (8oz)

POTATO LEEK SOUP (VEG)

Yukon Gold potatoes, seared leeks and cream (8oz)

CHICKEN NOODLE SOUP

braised chicken thighs, carrots, celery, and egg noodles (8oz)

CLAM CHOWDER

New England style with potatoes, onion, bacon, clams, celery, cream, thyme, and oregano (8oz)

SALMON CHOWDER

wild salmon with potatoes, onion, celery, cream, and fresh dill (8oz)



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VEGETABLE BARLEY SOUP (V)

pearl barley, fresh garden vegetables and herbs (8oz)

LENTIL SOUP (V)

simmered lentils with baby carrots and sweet onion (8oz)

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)

BUTTERNUT SQUASH SOUP (VEG)

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



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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 (VEG)

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



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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*