



CINCO DE MAYO MENU 2017

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

hors d'oeuvre selections

ELOTES – GRILLED MEXICAN STREET CORN (VEG) /1.50
quartered grilled corn on the cob tossed with aioli, tajin, cotija cheese and cayenne served street style

BLACK BEAN FRITTER (VEG) /1.50
with Roasted Jalapeno Aioli

CHORIZO STUFFED MUSHROOM (GF)/1.75
chorizo stuffed cremini mushrooms topped with manchego cheese and baked

MICHELADA AND PRAWN SHOOTER (GF) /2.50
spiced prawn and lime garnish on the rim of a Michelada shooter

MEXICAN LAYERED DIP (VEG) /3
black beans, Tillamook cheddar cheese, tomatoes, sour cream, guacamole, olives and green onion served with corn tortilla chips

TARO CHIPS (V) /1.50
fresh taro root sliced thin and fried in house served with mango salsa, tomatillo salsa, and pico de gallo

GUACAMOLE (V) /1.35
fresh house made guacamole with avocados, lime juice, and spices

meals

CHICKEN MOLE TACOS (GF)/15 {2PP}
grilled chicken thighs braised in house-made mole sauce, topped with pepitas, cotija cheese, and corn tortillas

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

SHREDDED PORK TACOS (GF)/15 {2PP}
Traditional braised pork shoulder with pickled cabbage, black garlic salsa and corn tortillas

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



TWELVE BASKETS

— CATERING —

425.576.1000
info@twelvebasketscatering.com

PORK OR CHICKEN TAMALES (GF) / 15 {2PP}

corn husk wrapped shredded pork or grilled chicken with guajillo and ancho chiles, tomatoes, monteray jack cheese, and house made salsa verde

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

CHILE RELLENO (VEG) / 14

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

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

salad additions

FRESH FRUIT AND BERRY SALAD (V) / 4

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

MEXICAN CHOP SALAD (VEG) / 3.50

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

MEXICAN QUINOA SALAD (VEG) / 3.50

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

CHAYOTE AND JICAMA SALAD (V) / 3.50

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

desserts

DESSERT TAMALES (VEG/GF) / 3

corn husk wrapped dessert with sweet corn, pineapple, coconut, and raisins

FRESH CHURROS WITH HORCHATA WHIPPED CREAM SHOOTERS (VEG) / 2

fried dough bites tossed in cinnamon and served with horchata whipped cream in a square shot glass

beverages

BOTTLED JARRITOS MEXICAN SODAS / 1.75 (24 min per flavor) choice of tamarind, pineapple, mandarin, or lime

ARANCIATA OR LIMONATA SAN PELLEGRINO / 2.50 orange or lemon flavored sparkling soda

ICED SEASONAL INFUSED WATER / complimentary

LEMONADE / 2.55 traditional, vanilla mint, raspberry, strawberry, rosemary, strawberry mint, or lavender