



ENTREES AND DINNERS

poultry

GRILLED ROSEMARY CHICKEN

fresh chicken breast marinated in garlic herb oil, served with a fine herb & white wine sauce

STUFFED COGNAC CHICKEN

fresh chicken breast stuffed with goat cheese, sun-dried tomato, and basil, served with a cognac cream sauce

STUFFED GREEK CHICKEN

fresh chicken breast stuffed with artichokes, pine nuts, spinach, feta, and lemon zest, served with a lemon beurre blanc

ROASTED CAMEMBERT STUFFED CHICKEN BREAST

fresh chicken breast stuffed with Camembert cheese and mushrooms, brushed with butter and wine, served with our fine herb and white wine sauce

PROSCIUTTO WRAPPED CHICKEN

locally raised chicken breast stuffed with ricotta, cheese, pine nuts, basil, sun-dried tomato and wrapped with prosciutto, served in a tomato cream sauce

CHICKEN SANTA FE

lime-marinated chicken breast, grilled over an open flame, served with a salsa fresca – suggested pairing: Spanish rice and southwestern salad

LEMON CHICKEN

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

CHICKEN SOUVLAKI

fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs, served with Tzatziki sauce – suggested pairing: orzo pasta with vegetables, Greek salad, and pita bread

GRILLED PANCETTA CHICKEN

fresh grilled chicken breast garnished with pancetta and sage, served with a ruby port wine sauce

CHICKEN MARSALA

fresh grilled chicken breast marinated in Marsala wine, served with a sautéed mushroom sauce – suggested pairing: penne pasta, Caesar salad and Macrina Bakery assorted rolls

CHICKEN MARBELLA

fresh grilled chicken breast marinated with Sicilian green olives, plums, and capers, roast with Spanish sherry, garlic, and oregano

GINGER SAGE CHICKEN

fresh seared ginger brined chicken, served with roasted carrot puree and garnished with sage

ARUGULA PESTO CHICKEN ROULADE

Brushed and baked with lemon citronette

COQ AU VIN

chicken thighs braised with red wine, shallots, mushrooms, bacon, and sweet potato



TWELVE BASKETS

— CATERING —

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SOUTHERN FRIED CHICKEN

Herb-seasoned crispy legs and thighs

SMOKED BARBEQUE CHICKEN

Marinated legs and thighs, lightly smoked and baked in our house BBQ sauce

TURKEY BREAST PROVENCAL

fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

TUSCAN HERB RUBBED TURKEY BREAST

brined turkey breast, slow roasted, and hand carved served with roasted shallot ver-jus

pork

ST LOUIS PORK RIBS

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

BABY BACK PORK RIBS

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

GRILLED PORK CHOPS

grilled pork chop topped with a d'Anjou pear chutney

HERB CRUSTED PORK TENDERLOIN

pork tenderloin roasted with herbs and stuffed with mustard greens and shitake mushrooms

FENNEL CRUSTED PORK LOIN

fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

beef and lamb

BRAISED BEEF CHEEKS

fresh PNW local beef cheeks braised with red wine, black currants, herbs, and root vegetables

GRILLED FLANK STEAK

PNW local fresh steaks spiced and marinated in red wine and garlic then seared over an open flame and served with our port wine demi-glace

FENNEL CRUSTED BEEF TENDER

fennel seed crusted PNW local beef tender, grilled and roasted, then topped with a caramelized D'anjour pear demi-glace

PEPPERCORN BEEF TENDER

peppercorn crusted PNW local beef tender, grilled and roasted, then topped with a juniper demi-glace

HERB CRUSTED BEEF TENDER

herb crusted PNW local beef tender, grilled and roasted, then topped with a balsamic demi-glace

CHIMICHURRI FLANK STEAK

fresh PNW local flank steak marinated then grilled and topped with a black garlic tomato salsa

KALBI SHORT RIBS

thin-cut bone-in Korean style ribs, grilled and served with spring onions



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PRIME RIB

medium roasted prime rib served with hand grated horseradish cream, au jus and toasted peppercorn demi-glace

LAMB SIRLOIN SKEWERS

marinated lamb grilled on an open flame and served with a honey cumin yogurt sauce

fish

ROASTED GARLIC WILD SALMON

wild Alaskan sockeye salmon basted with garlic oil, fresh thyme, flash seared and served with a Meyer lemon beurre blanc

FENNEL SALT SALMON

wild Alaskan Sockeye salmon basted with fennel salt, flash seared and served with a lime butter sauce

BLACKENED SALMON MEDALLIONS

wild Alaskan Sockeye salmon medallions blackened with Cajun style seasoning and topped with avocado puree

NORTHWEST SALMON SKEWERS {2PP}

wild Alaskan salmon, marinated in pure maple syrup and olive oil, seared and served on bamboo skewers

CEDAR PAPER WRAPPED WILD ALASKAN SALMON

roasted fresh wild Alaskan salmon infused with lemon and wrapped in cedar paper and tied with twine

GRILLED HALIBUT WITH MELTED LEEKS

fresh Alaskan halibut marinated and char-grilled then topped with sweet sautéed leeks

MIXED BERRY HALIBUT

grilled wild Alaskan halibut drizzled with a seasonal mixed berry coulis

CITRUS BUTTER HALIBUT

seasoned wild Alaskan halibut, pan-seared and drizzled with melted citrus butter

BLACKENED ROCKFISH

local PNW rockfish blackened with Cajun style seasoning, seared and topped with mango salsa

MEDITERRANEAN SOLE

Turban of sole stuffed with spinach, sun-dried tomatoes, and feta cheese

SEARED BARRAMUNDI

Australian white fish seared and drizzled with a lemon gastrique

KASU BLACK COD

fresh black cod seasoned with miso paste and sake then seared and served with a red chili cucumber relish

mediterranean

**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 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

p. 3 -- [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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BUTTERNUT SQUASH RAVIOLI

With maple sage cream sauce

PASTA BAR*

Accompanied by freshly shaved Parmesan cheese

Served with your choice of two 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 blush Pomodoro

GOURMET BAKED MACARONI AND CHEESE*

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

ITALIAN SAUSAGE LASAGNA*

Italian sausage layered between lasagna noodles, ricotta cheese, shaved Parmesan, and marinara sauce, then topped with mozzarella

CHICKEN SAUSAGE LASAGNA*

homemade chicken sausage, lasagna noodles, ricotta cheese, shaved Parmesan, marinara sauce, topped with mozzarella

VEGETARIAN LASAGNA*

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

CHICKEN SOUVLAKI MEAL

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 and pita with tzatziki sauce

RUSTIC FLAT BREAD PIZZA {16 BITES}

Margarita--fresh organic basil, buffalo mozzarella cheese, Roma tomato, and fresh garlic

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

Tuscan - Pear, Brie & Arugula and balsamic reduction

pan asian

VEGAN CURRIED VEGETABLES WITH POLENTA {2PP}

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

TERIYAKI CHICKEN

fresh chicken breast marinated in teriyaki sauce and grilled over an open flame, accompanied by teriyaki and soy sauce on the side served with jasmine rice, marinated cucumber salad, and fortune cookies

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 fried vegetables, and flatbread

CHICKEN MAKHANI

(Butter Chicken) fresh grilled chicken breast, marinated with yogurt and lime in a creamy stewed tomato, red onion, cardamom and turmeric sauce, served with Indian Style Rice, Garden Salad (fresh mixed greens with sliced carrots, English cucumbers, cherry tomatoes and served with our homemade curry dressing) and Grilled Pita Bread seasoned with turmeric, salt and pepper

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



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CHICKEN TANDOORI

chicken legs and thighs marinated in Indian spices then barbecued, served with Indian style rice, lentil dahl, raita, and naan flatbread

CHICKEN ADOBO

tender chicken thighs slow simmered Filipino style in vinegar, soy sauce and garlic until fork tender served with steamed Calrose rice and a sweet and sour cucumber salad with red onions and dried chilis

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, served with Indian style rice, vegetarian lentil dahl, raita, and naan flatbread

KOREAN BBQ KALBI RIBS

short ribs marinated in soy sauce, mashed Asian pears and brown sugar, served with Calrose rice and broccolini

TERIYAKI BEEF KABOBS

marinated grilled beef, with red & yellow peppers, red onions and mushrooms on bamboo skewers, served with Jasmine Rice, Marinated Cucumber Salad, and Fortune Cookies

southwestern/ tex-mex

**Entrees come with Spanish Rice and Corn Tortilla Chips with salsa, sour cream, and 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) also served with vegetarian refried black beans

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) also served with vegetarian refried black beans

BUILD YOUR OWN VEGETARIAN FAJITA BAR*

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

CHICKEN ENCHILADAS*

fresh grilled chicken breast wrapped in flour tortillas, baked in our house-made enchilada sauce and topped with cheddar cheese

CHICKEN SANTA FE*

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

CHICKEN MOLE*

chicken thighs grilled and topped with house-made mole, pepitas, and cotija cheese also includes refried black beans

BEEF DIABLO*

seared beef tenders with fire roasted corn in a chocolate demi and chipotle sauce served also with vegetarian refried black beans and a 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)

FISH TACO BAR*

tender marinated and seared cod served with spicy coleslaw, mango salsa, and soft flour and corn tortillas (2 per person)



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TACO BAR*

fresh grilled chicken breast and ground beef

Including: *grated cheddar cheese, shredded lettuce, diced onions and tomatoes, with soft corn and flour tortillas (2 per person) also served with vegetarian refried black beans*

ADDITIONS

CHILE RELLENO

Charred poblano pepper stuffed with mozzarella and pepper jack cheese then pan fried

MEXICAN STUFFED PEPPERS

Charred green peppers stuffed with rice, beans, corn, onions and cotija cheese

CHAYOTE AND JICAMA SALAD

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

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

MEXICAN QUINOA SALAD

a colorful medley of quinoa, fresh tomatoes, lime, and corn; tossed in a garlic and cracked pepper olive oil dressing

CORN TORTILLA CHIPS

HOUSE-MADE GUACAMOLE

SALSA VERDE

Mexican green salsa made with roasted tomatillos, chili peppers, lime juice, cilantro, and onion.

SOUR CREAM

SALSA *medium fire roasted tomato salsa*

just for kids

BAKED MACARONI AND CHEESE

penne pasta, baked in our three cheese sauce

CHICKEN STRIPS {2PP}

locally raised in-house breaded chicken breast tenders and served with ketchup, BBQ sauce, or our house made ranch dipping sauce

MINI CHEESEBURGERS

mini burger patties with cheese on a soft bun, with ketchup and mustard on the side

MINI PIZZA BAGELS

open face mini bagels with marinara sauce and shredded mozzarella

MINI GRILLED CHEESE WEDGE

grilled Tillamook cheddar cheese sandwich triangle on white bread

VEGGIES AND RANCH

celery, carrots, and broccoli served with our homemade Ranch dip

MINI FRESH FRUIT KABOBS

featuring bites of cantaloupe, pineapple, strawberries and grapes