



## BREAKFAST

\*breakfast packages are served with Orange Juice, Freshly Brewed Caffé Vita Coffee and Hot Tea (Veg), or (V) items are, or can be made, vegetarian/vegan – please speak with your coordinator for more information

### *packages*

#### **SIMPLE START BREAKFAST (VEG)\***

##### **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**

#### **COUNTRY BREAKFAST (VEG)\***

##### **SCRAMBLED EGGS**

*scrambled local eggs topped with cheddar cheese and chopped green onions*

##### **PORK SAUSAGE, THICK-CUT APPLEWOOD SMOKED BACON, OR 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**



# TWELVE BASKETS

— CATERING —

425.576.1000

info@twelvebasketscatering.com

## QUICHE BRUNCH (VEG)\*

### ASSORTED QUICHES

your choice of: **Portabella & Parmesan** (local eggs mixed with portabella mushrooms sautéed in Sherry with fresh-shaved Parmesan) **Greek** (local eggs mixed with Roma tomatoes, olives, feta cheese, peppers and onions) **Classic Lorraine** (local eggs mixed with bacon, Swiss cheese and sautéed onions) *{each quiche has 6 slices}*

### FRESH FRUIT & BERRY PLATTER OR ASSORTED BAKED GOODS

## WAFFLE BAR (VEG)\*

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

### PORK SAUSAGE, THICK-CUT APPLEWOOD SMOKED BACON, OR 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

## *a la carte*

### 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 (VEG)

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

### FRESH BAGELS AND CREAM CHEESE (VEG)

fresh baked plain bagels with whipped cream cheese and jam

### FRESH BAGELS AND LOX

fresh baked bagel served alongside cream cheese, fresh dill and lox

### MINI BAGEL WITH LOX

mini bagel topped with cream cheese, lox, sliced onion and capers served open face

### MINI BAGEL WITH SMOKED SALMON SPREAD

mini bagel with blended smoked salmon and cream cheese spread, garnished with sliced red onion and capers and served open face

### MINI CRANBERRY-ORANGE SCONES (VEG)

Traditional scones with dried cranberries and an orange glaze

### MAPLE BACON SCONE

Savory buttermilk scone with chopped crispy bacon and lightly sweetened with maple syrup

### ASSORTED PETITE SCONES (VEG)

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

### MINI ASSORTED DANISH (VEG)

### BUTTERMILK BISCUITS WITH BUTTER AND JAM (VEG)

traditional fluffy buttermilk biscuit served with butter and freezer jam

### BUTTERMILK BISCUITS WITH GRAVY (VEG)

traditional fluffy buttermilk biscuit served with your choice of creamy chicken or vegetarian gravy

### BUTTERMILK BISCUITS WITH SAUSAGE GRAVY

traditional fluffy buttermilk biscuit served with a creamy breakfast sausage gravy

### SLICED STRAWBERRIES OR FRESH BLUEBERRIES

p. 2 -- [Twelve Baskets Catering](http://TwelveBasketsCatering.com) | 11251 120<sup>th</sup> 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 -



# TWELVE BASKETS

— CATERING —

425.576.1000

info@twelvebasketscatering.com

**BELGIAN WAFFLES (VEG) {1PP}**

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

**CLASSIC FRENCH TOAST (VEG) {1PP}**

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

**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*

**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 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*

**DRIED FRUITS AND NUTS**

**OATMEAL (V)**

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

**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)*

**CHICKEN AND WAFFLES**

*hand battered fried chicken served with our homemade Belgian waffle and maple country gravy*

**MINI SPINACH AND MUSHROOM FRITTATA (VEG)**

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

**MINI SAUSAGE FRITTATA**

*bite size Italian frittata with local eggs, sautéed bell peppers, spinach, and Italian sausage*

**SPINACH LEEK FRITTATA (VEG)**

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

**BREAKFAST BURRITO**

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

**SCRAMBLED EGGS (VEG)**

*scrambled local eggs topped with cheddar cheese and chopped green onions*

**ROASTED BREAKFAST POTATOES (V)**

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

**PORK SAUSAGE & THICK-CUT APPLEWOOD SMOKED BACON**

**CHICKEN APPLE SAUSAGE PATTIES**

**MINI AVOCADO TOASTS (VEG)**



# TWELVE BASKETS

—CATERING—

425.576.1000  
info@twelvebasketscatering.com

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

## **MINI CROQUE MONSIEUR**

*bite sized toasted sandwiches layered with ham, béchamel and gruyere*

## *Beverages*

**BOTTLED STILL OR SPARKLING WATER** *served on ice*

**FRESH SEASONALLY INFUSED WATER**

**ASSORTED BOTTLED JUICES** *served on ice*

**ORANGE JUICE**

**FRESHLY BREWED CAFFÉ VITA COFFEE SERVICE** *regular or decaf coffee, cream, sugar, sugar substitutes and stir sticks*

**HOT TEA, CIDER, AND COCOA** *assorted Numi teas, cider and hot chocolate*