



ACCOMPANIMENTS

VEG = VEGETARIAN / V = VEGAN / GF = GLUTEN-FREE / DF = DAIRY-FREE
{For any additional dietary questions, please speak with your event specialist for more information}

vegetables

SEASONAL GRILLED VEGETABLES (V/GF/DF)

assortment of fresh seasonal vegetables grilled with olive oil and spices, served room temperature

GRILLED ASPARAGUS (V/GF/DF)

tender asparagus spears grilled with garlic, sea salt and olive oil

CORN ON THE COB (VEG/GF)

grilled and tossed with butter, salt, and pepper

HALF EAR

FULL EAR

GRILLED HEIRLOOM CARROTS (V/GF/DF)

whole heirloom carrots tossed with olive oil and fresh dill

BALSAMIC ROASTED CARROTS (V/GF/DF)

chopped, oven roasted carrots, tossed in a balsamic reduction

BROWN BUTTER BROCCOLINI (VEG/GF)

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

GREEN BEANS AMANDINE (VEG/GF)

haricots verts sautéed with sliced almonds and butter

DIJON GREEN BEANS (V/GF/DF)

haricots verts sautéed with olive oil, Dijon, salt, and pepper

ROASTED CAULIFLOWER (V/GF/DF)

fresh cauliflower florets roasted with paprika, salt and pepper

OVEN ROASTED CAULIFLOWER (V/GF/DF)

long-stemmed cauliflower in a roasted garlic oil and peppercorn melange

SEASONAL OVEN ROASTED VEGETABLES (V/GF/DF)

a mix of market fresh vegetables, lightly seasoned and roasted with olive oil, salt, and pepper

sides - rice and beans

BROWN SUGAR BAKED BEANS (V/GF/DF)

red baked beans cooked with red and yellow bell peppers, onions, Dijon mustard, brown sugar, and molasses

MINNESOTA BAKED BEANS (GF/DF)

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

BLACK BEANS WITH QUESO FRESCO (VEG/GF)

whole black beans cooked with peppers, onions, cumin and topped with Mexican queso fresco



TWELVE BASKETS

— CATERING —

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WILD RICE (VEG/GF/DF)

wild long grain and brown short grain rice

BASMATI RICE (V/GF/DF)

steamed long grain basmati rice seasoned with turmeric and star anise

COCONUT RICE WITH RED BEANS (V/GF/DF)

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

JUBILEE RICE PILAF (VEG/GF)

brown, red and wild rice cooked with sweet onion and butter

BUTTERNUT SQUASH RISOTTO CAKES

fresh sage and manchego

sides - potatoes and vegetables

ROASTED POTATOES (V/GF/DF)

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

GARLIC MASHED POTATOES (VEG/GF)

russet potatoes, roasted garlic, butter, and cream

MASHED CAULIFLOWER AND POTATO (VEG/GF)

fresh cauliflower and russet potatoes pureed with roasted garlic, butter, and cream

HERB ROASTED FINGERLING POTATOES (V/GF/DF)

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

POTATO GRATIN (VEG)

sweet potatoes and Yukon golds layered with Gruyere and herb cream

RED POTATO MASH (VEG/GF)

whipped potatoes with roasted garlic, butter, and cream

pastas

PORTOBELLO MUSHROOM RAVIOLI (VEG)

served in a cream sauce

CAVATAPPI POMODORO (VEG)

SIDE OF BUTTERNUT SQUASH RAVIOLI (VEG)

with maple sage cream sauce



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salads

ORZO PASTA SALAD (VEG)

FRUIT SALAD (V/GF/DF)

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

GARDEN SALAD (VEG/GF/DF)

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

FIELD GREENS AND PEAR SALAD (VEG/GF)

fresh mixed greens served with poached pears, candied walnuts, and Gorgonzola cheese, tossed in a Champagne vinaigrette

FIELD GREENS AND SEASONAL BERRIES SALAD (VEG/GF)

fresh mixed field greens, sliced strawberries, blueberries, crumbled goat cheese and caramelized walnuts, tossed with a huckleberry vinaigrette

BLACKBERRY ARUGULA SALAD (VEG/GF)

fresh arugula with blackberries, goat cheese and toasted almonds, tossed with blackberry vinaigrette

PEACH AND ARUGULA SALAD (VEG/GF)

arugula, peaches, and pecans, tossed in a white balsamic vinaigrette

STRAWBERRY SPINACH SALAD (VEG/GF)

fresh baby spinach tossed with toasted almonds, gorgonzola and sliced local strawberries, drizzled with a house-made white balsamic poppy seed dressing

SUMMER GREENS SALAD (V/GF/DF)

fresh mixed field greens with shaved radish, grape tomatoes, and edamame, tossed in a basil vinaigrette

WINTER GREENS SALAD (VEG/GF)

torn kale served with dried cranberries, spiced walnuts, and creamy crumbled feta, tossed in a blood orange vinaigrette

GREEN APPLE AND FENNEL SALAD (V/GF/DF)

shaved green apples and fennel, mixed greens, dried cranberries, and house-caramelized walnuts, tossed with a mustard vinaigrette

MEXICAN CHOPPED SALAD (VEG/GF)

fresh chopped romaine with diced tomato, jicama, peppers, avocado, grilled corn and queso fresco, tossed in our honey-lime cilantro vinaigrette

CHOPPED SALAD (GF)

chopped romaine with bacon, avocado, chickpeas, mozzarella, egg, and red onion, tossed with buttermilk dressing

NORTHWEST QUINOA SALAD (V/GF/DF)

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

QUINOA SALAD (VEG/GF/DF)

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

CHAYOTE EDAMAME SUCCOTASH (V/GF/DF)

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



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POTATO SALAD (VEG/GF/DF)

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

MACARONI SALAD

CREAMY COLESLAW (VEG/GF)

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

Breads

FRESH-BAKED SLICED MACRINA BAKERY ARTISAN LOAVES (VEG)

served with butter

ASSORTED FRESH MACRINA BAKERY ROLLS (VEG)

served with butter

GARLIC FRENCH BAGUETTE (VEG)

fresh-baked sliced baguette spread with fresh garlic and butter

FRENCH BAGUETTE (VEG)

crusty sliced French baguette served with butter

FLATBREAD & TZATZIKI (VEG)

soft white Greek pita bread served with house-made cucumber, dill, and yogurt tzatziki sauce

NAAN & RAITA (VEG)

grilled naan bread with a touch of curry seasoning, served with a yogurt raita sauce

BUTTERMILK BISCUITS (VEG)

fluffy biscuits made with buttermilk, served with honey butter

CORNBREAD MUFFINS (VEG)

served with whipped honey butter