



TWELVE BASKETS
—CATERING—

CATERING PROPOSAL
CORPORATE HOLIDAY PARTY
SATURDAY, DECEMBER 12TH, 2021

tray passed hors d'oeuvres

DUNGENESS CRAB CAKES – DF
dill, fire roasted poblano aioli

ANDOUILLE STUFFED MUSHROOMS – GF
tarragon, garlic, parmesan

LAMB MEATBALLS
mint, honey cumin yogurt sauce

MISO CHICKEN SKEWER – GF | DF
Draper chicken breast, miso, ginger

WAYGU BEEF SLIDER
smoked gouda, sambuca caramelized onion, seeded brioche bun

ROASTED CARROT SOUP SHOOTERS – V | GF | DF
ginger, coconut milk

SQUASH RISOTTO CAKE = VEG | GF
roasted kuri squash, saffron, parmesan

stationary hors d'oeuvres

CHARCUTERIE BOARD – GF
*cured meats, pickled vegetables, assorted cheeses, nuts,
dried fruits, assorted olives peppers, tapenade,
baguette, house-made crackers*

SMOKED SALMON BOARD
wild Alaskan sockeye, rilette, caper salsa verde, rye

BAKED PEAR WITH GOAT CHEESE – VEG | GF
honey, house-made rosemary crackers, toasted pecan

desserts

ESPRESSO PANNA COTTA SHOOTERS – VEG
espresso Italian cream pudding, coffee-infused sugar crystals

CHOCOLATE-DIPPED GINGERBREAD COOKIES – VEG

*traditional ginger, spice cookie half-dipped
in dark chocolate*

PUMPKIN SPICE TOFFEE – VEG

*sweet pumpkin, spice infused toffee, walnuts, pecans, almonds,
dipped in white chocolate*

non-alcoholic beverages

COMPLEMENTARY WATER STATION

ICED WATER

INFUSED WATER

served with seasonal accoutrements

bar

BOURBON APPLE CRISP

bourbon, ginger beer, citrus-infused cider

HERB INFUSED GIMLET

vodka or gin with herb-infused simple syrup

CRANBERRY FIZZ

*prosecco, cranberry, apple and lemon juices
with a cinnamon-sugar rim*

** All menus are customizable to fit your event, dietary needs,
and service style (staffed, delivery, or pick-up) **