



# TWELVE BASKETS

— CATERING —

## CATERING PROPOSAL

### JOHN AND JAMIE'S WEDDING

SATURDAY, SEPTEMBER 4<sup>TH</sup>, 2021

#### *tray passed hors d'oeuvres*

**PEAR AND GORGONZOLA CROSTINI - VEG**  
*caramelized pear, gorgonzola, sage*

**SMOKED SALMON RILLETTE**  
*wild Alaskan salmon, caper salsa verde, Macrina rye*

**KALBI BEEF SKEWER - GF | DF**  
*marinated flank steak, toasted sesame seeds, scallion*

#### *custom buffet menu*

**MACRINA BAKERY ROLLS - VEG**  
**SHAVED FENNEL PANZANELLA - V | DF**  
*field greens, heirloom tomato, cucumber,  
basil vinaigrette, toasted Macrina bread*

**SEARED STEELHEAD - GF | DF**  
*Columbia river steelhead, cucumber, chili, sweet vinegar*

**BALSAMIC GLAZED CHICKEN - GF | DF**  
*orange, tarragon*

**MASHED CAULIFLOWER AND POTATO - VEG | GF**  
*roasted garlic, butter, cream*

**BUTTERNUT SQUASH - V | GF | DF**  
*pumpkin seeds, chervil*

#### *desserts*

**CLIENT TO PROVIDE WEDDING CAKE**

**COMPLIMENTARY CAKE-CUTTING SERVICES PROVIDED BY  
TWELVE BASKETS CATERING**

**SIGNATURE DESSERT PACKAGE - NO. 3**  
**ASSORTED FRENCH MACARONS {60} - VEG | GF**  
*raspberry | chocolate | pistachio | lemon*

**BROWNIE BITES {48} - VEG**  
*dark chocolate chunks*

**MEYER LEMON BITES {48} - VEG**

**SWEET & SALTY BLONDIE BITES {48} – VEG**  
*chocolate chips, walnut*

**FRESH BERRY TARTLET {48} – VEG**  
*chantilly cream*

*non-alcoholic beverages*

**COMPLEMENTARY WATER STATION**

**ICED WATER**  
**INFUSED WATER**  
*served with seasonal accoutrements*

**TROPICAL ICED TEA**  
*sugar, sugar substitutes, lemon wedges*

**HOUSE-MADE LEMONADES**  
*fresh lemon juice with fruit &/or herb infused simple syrups*

*coffee station*

**FRESHLY BREWED CAFFE VITA (REGULAR)**  
*with cream, sugar, sugar substitutes and stir sticks*

**FRESHLY BREWED CAFFE VITA (DECAF)**  
*with cream, sugar, sugar substitutes and stir sticks*

**HOT TEA**  
*assorted Numi teas*

*bar*

**CLIENT TO PROVIDE ALCOHOL SELECTIONS – BARTENDING  
SERVICES PROVIDED BY TWELVE BASKETS CATERING**

**ALCOHOL HANDLING FEE**  
*A flat fee of \$2.00 per guest will be charged for events where the client provides the alcohol and Twelve Baskets Catering bartenders serve it.*

*\* All menus are customizable to fit your event, dietary needs, and service style (plated, family style, or buffet) \**