



# TWELVE BASKETS

—CATERING—

## CATERING PROPOSAL

### JOHN AND JAMIE'S WEDDING

SATURDAY, JUNE 5<sup>TH</sup>, 2021

#### *cray passed hors d'oeuvres*

**HUMMUS STUFFED CUCUMBER CUP**  
*roasted red pepper, cilantro*

**TUSCAN CHICKEN MEATBALLS**  
*spinach, mozzarella, chili*

**CILANTRO SPICED PRAWNS – GF | DF**  
*paprika, lime*

#### *plated dinner menu*

##### FIRST COURSE

**MACRINA BAKERY ROLLS – VEG**

**MIXED FIELD GREENS SALAD – VEG | GF**  
*poached pears, candied walnuts,  
gorgonzola, champagne vinaigrette*

##### SECOND COURSE

**BAVETTE STEAK – DF**  
*wild mushroom demi-glace*

**SEARED WILD KING SALMON – GF | DF**  
*marinated in citrus, apple tarragon gastrique*

**JUBILEE RICE PILAF – VEG | GF**  
*brown, red & wild rice, sweet onion, butter*

**ASPARAGUS – V | GF | DF**  
*grilled, olive oil, sea salt*

#### *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**  
*tart lemon curd, buttery crust*

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

**FRESH BERRY TARTLET {48} – VEG**  
*seasonal berries, 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*

**NORTHWEST WINE PACKAGE**

*Pinot Gris, 2016 - Cooper Mountain Vineyards, Willamette Valley  
OR*

*Freyja, 2017 - Gard Vintners & Lawrence Vineyards, Columbia  
Valley WA*

*Rose, 2018 - Terra Blanca Estate, Benton City WA  
Cabernet Sauvignon, 2016 - Disruption, Columbia Valley WA  
Red Blend, 2015 - Disruption, Columbia Valley WA*

**CRAFT BEER PACKAGE**

*Fremont Brewing IPA, Pyramid Hefeweizen, Rogue Dead Guy  
Ale, Stella Artois & Black Butte Porter*

**MIXED DRINK LIQUOR PACKAGE**

*Liquor: Vodka, Tequila, Rum, Whiskey, Gin, Scotch  
Mixers: Coke, Diet Coke, Sprite, Ginger ale, Tonic Water,  
Soda Water, Cranberry Juice, Pineapple Juice,  
Orange Juice, Grapefruit Juice  
Sweet N' Sour, Triple Sec, Bitters, Cocktail Cherries,  
Cocktail Olives, Fresh Mint, Salt/Sugar, Lemons/Limes*

**CHAMPAGNE TOAST**

*Juve & Camps Cava sparkling wine*

**ALCOHOL TO BE BILLED UPON ACTUAL CONSUMPTION.  
YOU WILL BE REFUNDED OR CHARGED ACCORDINGLY.**

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