



TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110 / Kirkland, WA 98033
425.576.1000 / info@twelvebasketscatering.com

HOT HORS D'OEUVRES SELECTIONS

PORK AND PINEAPPLE TAMALES

fresh signature tamales with Carnitas, mole sauce, baked pineapple, chili peppers and cilantro

BEAN AND CHEESE TAQUITOS

with salsa & sour cream

CHICKEN AND CHEESE TAQUITOS

with salsa & sour cream

GRILLED QUESADILLAS

flour tortillas stuffed with Tillamook cheese, fire grilled and served in wedges with sour cream and salsa (2 per person)

HAWAIIAN GINGER PULLED PORK SLIDERS

slow-cooked with pineapple, brown sugar, onions and ginger until wonderfully tender; served on sweet rolls

BBQ PULLED PRK SLIDERS

slow-cooked with BBQ sauce until wonderfully tender, served on sweet rolls

PROSCIUTTO MANCHEGO TAPAS

Prosciutto, grated manchego cheese, and oro verde Spanish olives on crostini

MINI BURGERS

served with cheese, lettuce and tomato and a caramelized onion aioli on a mini bun

MINI SALMON BURGERS

wild smoked salmon mini burgers with caramelized onion served on a fresh bun

PORK POTSTICKERS

served with teriyaki and soy sauces

OVEN BAKED FRENCH FRIES

oven-baked, seasoned and served with ketchup (sweet potato fries available upon request)

FALAFEL SKEWER

three falafel balls on a bamboo skewer served with tzatziki sauce

TOFU SATAY

firm tofu marinated in Bombay-brinjal, tossed in curried sea salt then deep fried and served with our Thai peanut lime sauce

ROASTED CHICKEN STRIPS

locally raised chicken breast served in your choice of sauce: honey Dijon, BBQ, sweet 'n sour, teriyaki OR our signature Thai Peanut sauce

ROASTED CHICKEN SKEWER

locally raised chicken breast on bamboo skewers, marinated in Caribbean spices, served with our signature cilantro lime sauce

CHICKEN SATAY



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locally raised chicken breast on bamboo skewers, served with your choice of sauce: ginger plum, sweet n' sour, teriyaki OR our signature Thai peanut sauce

CHICKEN SOUVLAKI SATAY

fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs and served with tzatziki sauce

APPLE SMOKED CHICKEN SATAY

locally raised chicken breast smoked in-house with apple chips and served with a blackberry balsamic sauce (1.5 pp)

STEAK SATAY

fresh local Blue Mesa Ranch flank steak on bamboo skewers, served in your choice of sauce: ginger plum, sweet 'n sour, teriyaki OR our signature Thai peanut sauce

LAMB SIRLOIN SKEWERS

Marinated Lamb grilled on an open flame, served on a bamboo skewer with a Honey Cumin Yogurt Sauce

PETITE VEGETABLE SKEWERS

assorted vegetables on bamboo skewers served with romesco sauce

INDIVIDUAL CEDAR PLANK SALMON

fresh wild salmon in a thyme apple cider marinade, baked and served on mini cedar planks, topped with caramelized onion aioli

VEGETABLE SPRING ROLLS

served with spicy mustard, sweet 'n sour and plum sauce

CEDAR PLANK BRIE WITH RASPBERRIES

double cream Brie grilled on a cedar plank, topped with our raspberry chipotle glaze, served with homemade herbed crackers and sliced fresh focaccia

LUMPIA

crispy fried Filipino spring rolls stuffed with pork and mixed vegetables, served with a sweet chili dipping sauce

MEATBALLS

served with your choice of sauce: BBQ, Swedish, teriyaki OR marinara

ASSORTED QUICHE PETITES

broccoli & cheddar, sausage & cheese, mushroom & cheese, ham & peppers OR Lorraine (Swiss cheese/bacon/onion)

MASHED POTATO MARTINI BAR

Garlic and Sage Whipped Potatoes fresh roasted pine nuts, sun-dried tomatoes, black olives, red pepper chili flakes, cheddar cheese and green onions

WARM ARTICHOKE AND PARMESAN DIP

served with sliced baguettes and our signature pita chips

WARM ARTICHOKE AND CRAB DIP

served with sliced baguettes and our signature pita chips

BUFFALO STYLE HOT WINGS



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served with celery sticks and bleu cheese dressing

RAINBOW CHEESE TORTELLINI

served with fresh parmesan cheese, sliced baguettes and your choice of sauce: pesto garlic cream, creamy sun-dried tomato OR marinara

FRESH HERB AND MANCHEGO CHEESE RISOTTO CAKES

Arborio Italian rice sautéed with sweet onions, finished with fresh minced herbs and Manchego cheese and topped with cilantro sauce

SPANISH SALT COD CROQUETTES

A small cake of minced dry salted cod that is coated with bread crumbs and fried

WILD LOCAL SMOKED SALMON CAKES

served with a Cajun remoulade sauce

CRAB CAKES

served with a fire-roasted poblano crème fraiche

ITALIAN STUFFED MUSHROOMS

with Andouille sausage, garlic and Parmesan

VEGETABLE AND WILD RICE STUFFED MUSHROOMS

with mushrooms, eggplant, garlic and Parmesan

SPANAKOPITA

crispy phyllo triangles stuffed with spinach and feta cheese

MINI GRILLED CHEESE WEDGES

Dave's Killer Bread paired with Tillamook cheddar makes the perfect grilled Panini-style sandwich bite (2 per person)

MINI BAKED FOCACCIA TRIANGLES

layered with sun-dried tomato butter and provolone cheese

TOMATO BASIL BISQUE SHOOTERS

fresh Roma tomatoes sautéed with garlic and sherry, finished with fresh basil and cream served in a square shot glass

BUTTERNUT SQUASH SOUP SHOOTERS

RISOTTO VOL-AU-VENT

Danish puff pastry filled with sun-dried tomato risotto

CRAB RANGOONS

Chilean crab and lightly spiced cream cheese wrapped in a crispy wonton, served with a sweet Malaysian sauce

ZUCCHINI AND MANCHEGO PURSES

Athens phyllo cups filled with sautéed zucchini, onion and Manchego cheese

WILD SMOKED SALMON AND CREAM CHEESE PURSES



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Athens phyllo shells filled with wild local smoked salmon and cream cheese

BEEF BOURGUIGNON PURSES

Athens phyllo shells filled with local Blue Mesa Ranch beef, caramelized onions, mushrooms, red wine and Gorgonzola cheese

CHILEAN BAY SHRIMP AND CREAM CHEESE PURSES

Athens phyllo shells filled with shrimp, sautéed mushrooms and cream cheese

WILD MUSHROOM AND CHICKEN PURSES

Athens phyllo shells filled with locally raised chicken and sautéed wild mushrooms

BRIE AND POACHED PEAR PURSES

D'Anjou pears poached in mulling spices over a slice of Brie in an Athens phyllo shell, topped with a caramelized walnut and a lavender-infused honey drizzle

SEA SCALLOP PURSES WITH CITRUS SALSA

seared scallops in an Athens phyllo dough shell topped with pineapple, mandarin orange, and red pepper salsa

BOURSIN CHEESE PUFFS

homemade puff pastry filled with Boursin cheese mousse

ARTICHOKE AND OLIVE CHEESE PUFFS

homemade puff pastry filled with Boursin cheese, artichoke and olive mousse

WHISKEY ONION SLIDERS

all beef patties topped with whiskey caramelized onions and creamy boursin cheese, on brioche

COLD HORS D'OEUVRES SELECTIONS

FRESH FRUIT AND BERRY PLATTER

a potpourri of melons, grapes, berries and citrus (always local produce when in season-Can be served with a light yogurt poppy seed dressing)

MINI FRESH FRUIT KABOBS

featuring bites of cantaloupe, pineapple, strawberries and grapes (2 per person)

FRESH VEGETABLE PLATTER

Crisp and fresh vegetables colorfully displayed and served with our signature creamy Parmesan dip (always local produce when in season)

GRILLED AND MARINATED VEGETABLE PLATTER

Eggplant, carrots, red & yellow peppers, zucchini, red onion, roma tomatoes, asparagus spears, kalamata olives and portabella mushrooms grilled to perfection and marinated in a variety of flavors (always local produce when in season)

FRESH AND MARINATED VEGETABLE DISPLAY

medley of crisp, fresh vegetables with marinated and grilled vegetables (always local when in season) colorfully displayed in glass vases, served with our signature creamy Parmesan dip



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SIGNATURE CHEESE BOARD

Assorted domestic and imported hard and soft cheeses, served with sliced baguettes and homemade crackers

THREE CHEESE TORT

domestic and imported cheeses wonderfully blended together and layered with pesto, sun-dried tomatoes, dried cranberries and walnuts, accompanied by sliced baguettes and gourmet crackers

ANTIPASTO PLATTER

assorted Gouda, fresh buffalo mozzarella, smoked provolone, Genoa salami, prosciutto, pepperoncini, assorted olives and peppers, served with sliced baguettes and homemade crackers

BAKED BRIE EN CROUTE

soft ripened Brie wheel topped with your choice of pesto, sun-dried tomatoes, strawberry preserves or pepper jelly, then wrapped in our Chef's homemade brioche dough and baked until golden brown, accompanied by sliced baguettes and homemade crackers

FRESH FRUIT KABOBS

with cantaloupe, honeydew, pineapple and strawberries (always local produce when in season)

STUFFED MARINATED MUSHROOM CAPS

stuffed with herb cream cheese and grilled asparagus

BEEF TENDERLOIN BRUSCHETTA

slow-roasted tenderloin with herbs & garlic, sliced thin and served on a sun-dried tomato toast point, topped with a creamy tarragon horseradish sauce

ROMA TOMATO BRUSCHETTA

Roma tomatoes marinated in a variety of savory spices with onions, basil and feta, served with sun-dried tomato toast points

SMOKED SALMON CROSTINI

in-house smoked wild salmon served on a sun-dried tomato toast point, topped with a sautéed morel mushroom and crème fraîche

BABY RED POTATOES

stuffed with sour cream, dill, Boursin cheese and chives

TRADITIONAL HUMMUS

served with pita chips and fresh vegetables

ROASTED RED PEPPER HUMMUS

made with homemade tahini and served with our signature pita chips

BABA GANOUSH

pureed eggplant, garlic, tahini, and olive oil, served with pita chips

TAPENADE

black and green olives with capers, lemon juice and olive oil, served with sliced baguettes and homemade herbed crackers



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DOLMAS

grape leaves stuffed with onions, rice, currants, pine nuts, mint and spices

GAZPACHO ANDALUZ SHOOTERS

cold tomato based Spanish soup with diced cucumber garnish and drizzled with sherry vinegar, served in a square shot glass

MEXICAN LAYERED DIP

layers of refried black beans, sour cream, guacamole, cheese, chopped tomatoes, and jalapenos served with tortilla chips

DEVEILED EGGS

stuffed with our special deviled egg mix and topped with chives

THAI DEVEILED EGGS

deep fried hard boiled eggs cut in half, garnished with green onions and hoisin sauce

VIETNAMESE SUMMER ROLLS

fresh cilantro, basil, bean sprouts, red leaf lettuce and carrots all wrapped in rice paper, served with a Thai peanut lime dipping sauce (Can also be ordered with Shrimp or Tofu)

MINI CROISSANT SANDWICHES

freshly baked croissants with smoked turkey, ham & Swiss

ASSORTED BAGUETTE BITES

"a modern twist on the traditional tea sandwich"

*petit Giuseppe rolls filled with Chef's selections of deli meats & cheeses
(grilled veggies with pesto cream cheese available upon request)*

MINI BAGUETTE SANDWICHES

Selections available: *turkey & Swiss, roast beef & Tillamook cheddar, ham & provolone, almond chicken salad, albacore tuna salad, &/or grilled veggies*

(All sandwiches served with lettuce, tomato and Dijonnaise - unless otherwise requested)

PREMIUM SLICED DELI MEAT & CHEESE PLATTER

including selections of: *sliced smoked turkey, roast beef, ham, salami, Tillamook cheddar, Swiss, provolone, pepper jack and havarti cheeses, served with mayonnaise, mustard, potato and wheat rolls*

ENGLISH CUCUMBER CANAPÉS

cucumber wedges stuffed with hickory smoked ham mousse

STUFFED ARTICHOKE BOTTOMS PEARS

artichoke bottoms marinated in our Italian dressing, stuffed with crab or salmon mousse and garnished with capers

WATERMELON, FETA, AND MINT MINI SKEWERS

fresh cubed watermelon layered with Feta cheese and mint leaves on a stick

WITH HONEY AND GORGONZOLA SKEWERS

Honey-caramelized pears stacked with fresh Gorgonzola cheese and cracked black pepper on a stick



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STRAWBERRY SALAD SKEWERS

strawberries layered with fresh spinach leaves and drizzled with house made Balsamic Reduction

STUFFED MARINATED MUSHROOM CAPS

stuffed with herb cream cheese and grilled asparagus

SALAMI CORONETS

stuffed with pesto & herb cream cheese

STUFFED DATES

dates stuffed with chevre and sliced almond garnish

STUFFED ARTICHOKE BOTTOMS

artichoke bottoms marinated in our Italian dressing, stuffed with crab or salmon mousse and garnished with capers

FRESH WILD SALMON FILET (2 OZ P/P)

in-house smoked or baked chilled salmon filet served with pesto & herb cream cheese, sliced lemons, diced red onion, capers and assorted gourmet crackers

SUSHI & SASHIMI

*fresh homemade daily, served with pickled ginger, wasabi, & soy sauce (min. 20 rolls, 6 pieces per roll) * market price**

ALMOND CHICKEN SALAD TARTLETS

mini flower pastry shells filled with fresh almond chicken salad, garnished with red grapes

CURRY CHICKEN SALAD TARTLETS

mini flower pastry shells filled with fresh curry chicken salad, garnished with red grapes

CILANTRO SPICED SHRIMP

with paprika, lime, and cilantro

CLASSIC TIGER PRAWNS

poached with spices and served on ice with lemon slices and our signature cocktail sauce (2 per person)

SZECHWAN PRAWNS

prawns tossed in our sweet and spicy sauce, then wrapped with fresh snow peas

SAVORY CHEVRE TARTLETS

mini flower pastry shells stuffed with exotic Peppadew Peppers and topped with our honey sweetened Chevre cheese

CAPRESE SKEWERS

grape tomatoes, fresh mozzarella balls and basil on bamboo skewers with a balsamic & white truffle oil drizzle

SALMON SKEWERS

Northwest wild salmon on bamboo skewers marinated in soy, fresh ginger, sesame oil and brown sugar, drizzled with our wasabi aioli and teriyaki glaze



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PEAR AND GORGONZOLA CROSTINI

caramelized pear slices on a olive oil brushed crostini with crumbled gorgonzola cheese and garnished with sage and black pepper

SMOKED SALMON CROSTINI

in-house smoked wild salmon served on a thyme & roasted garlic toast point, topped with a sautéed morel mushroom and crème fraiche

AHI TUNA WONTON CONES

yellowfin ahi marinated in lime juice, soy sauce and cilantro, tossed with orange-soaked avocados in our housemade crisp wonton cones and topped with our wasabi aioli

CLASSIC SHRIMP COCKTAIL

tiger prawns poached in white wine, garlic, fresh cilantro and mild spices perched on the rim of our Shot Glass, Cosmo Glass OR Champagne flute with layers of cocktail sauce, chiffonade lettuce and lemon wedges

SZECHWAN PRAWNS

prawns tossed in our sweet and spicy sauce then served on a stainless steel tasting wall with spoons

FRESH OYSTER BAR

Local Puget Sound Oysters on the half shell drizzled with Mignonett (black pepper and shallot vinaigrette) accompanied with cocktail sauce and lemon