



TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110 / Kirkland,
WA 98033

BREAKFAST

All breakfast menus are served with Orange Juice, Freshly Brewed Caffè Vita Coffee and Hot Water for Tea

GLUTEN FREE CONTINENTAL BREAKFAST (HEALTHY START)

FRESH FRUIT KABOBS

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

ASSORTED LOW FAT YOGURT

SCRAMBLED EGGS

fresh eggs from our local Broadview Farm, scrambled then topped with cheddar cheese and chopped green onions

GLUTEN FREE COUNTRY BREAKFAST

SCRAMBLED EGGS

fresh eggs from our local Broadview Farm, scrambled then topped with cheddar cheese and chopped green onions

PORK APPLE SAUSAGE

ROASTED BREAKFAST POTATOES

in fresh herbs, garlic & butter, served with ketchup & Tabasco sauce

FRESH FRUIT & BERRY PLATTER

GLUTEN FREE BRUNCH PETIT

ASSORTED QUICHES IN GLUTEN FREE SHELLS

*your choice of: **Portabella & Parmesan** (Portabella mushrooms sautéed with onions in Sherry with fresh-shaved Parmesan), **Greek** (Roma tomatoes, olives, Feta cheese, peppers and onions), **Classic Lorraine** (bacon, Swiss cheese and sautéed onions)*

FRESH FRUIT & BERRY PLATTER

A LA CARTE

ASSORTED LOW FAT YOGURT

EXTRA BREAKFAST MEAT AND

apple pork sausage and thick-cut bacon

ROASTED BREAKFAST POTATOES

in fresh herbs, garlic & butter, served with ketchup & Tabasco sauce

GLUTEN FREE BAKED GOODS AVAILABLE UPON REQUEST-MAY REQUIRE A SPECIFIC MINIMUM ORDER

HOT HORS D'OEUVRES

GLUTEN FREE PORK AND PINEAPPLE TAMALES

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

GLUTEN FREE ROASTED CHICKEN SKEWER

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

GLUTEN FREE CHICKEN SATAY

locally raised chicken breast on bamboo skewers, served with our signature Thai peanut sauce

GLUTEN FREE BEEF SATAY

fresh local Blue Mesa Ranch flank steak on bamboo skewers, served in our signature Thai peanut sauce

GLUTEN FREE PETITE VEGETABLE SKEWERS

assorted vegetables on bamboo skewers served with romesco sauce

VEGETABLE AND WILD RICE STUFFED MUSHROOMS

with mushrooms, eggplant, garlic and Parmesan



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FRESH FRUIT AND BERRY PLATTER

a potpourri of melons, grapes, berries and citrus (always local produce when in season)

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 FRESH 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) served with our signature creamy Parmesan dip

FRESH AND GRILLED 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

SIGNATURE CHEESE BOARD

Assorted domestic and imported hard and soft cheeses, served with Gluten Free crackers

ANTIPASTO PLATTER

assorted Gouda, fresh buffalo mozzarella, smoked provolone, Genoa salami, prosciutto, pepperoncini, assorted olives and peppers, served with Gluten Free 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

ROMA TOMATO BRUSCHETTA

Roma tomatoes marinated in a variety of savory spices with onions, basil and feta, served with Gluten Free crackers

BABY RED POTATOES

stuffed with sour cream, dill, Boursin cheese and chives

ROASTED RED PEPPER HUMMUS

made with homemade tahini and served with Gluten Free crackers

DEVILED EGGS

stuffed with our special deviled egg mix and topped with chives

SALAMI CORONETS

stuffed with pesto & herb cream cheese

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 Gluten Free crackers

CLASSIC TIGER PRAWNS

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

GLUTEN FREE SZECHWAN PRAWNS

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



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CAPRESE SKEWERS

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

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

GLUTEN FREE SZECHWAN PRAWNS DISPLAY

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

ACCOMPANIMENTS

STARCHES

GLUTEN FREE ROASTED NEW POTATOES

baked in fresh herbs, garlic and butter

GLUTEN FREE GARLIC MASHED POTATOES

GLUTEN FREE GARLIC AND SAGE WHIPPED POTATOES

GLUTEN FREE BROWN SUGAR SWEET POTATOES

GLUTEN FREE SCALLOPED POTATOES

GLUTEN FREE HERB ROASTED FINGERLING POTATOES

MINNESOTA WILD AND BROWN RICE

VEGETARIAN REFRIED BEANS

JASMINE RICE

STICKY WHITE RICE

INDIAN STYLE RICE

SPANISH RICE

SIDE OF GLUTEN FREE PASTA

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

VEGETABLES

FRESH DIJON STRING BEANS

ROASTED ROOT VEGETABLES

a wonderful medley of golden & red beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted to perfection!

YELLOW AND GREEN ZUCCHINI

hearty bites of yellow and green zucchini sautéed with white wine, garlic and fresh herbs

HONEY GLAZED CARROTS



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sweet carrots steamed perfectly and tossed with butter and organic honey

GRILLED ASPARAGUS

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

CORN ON THE COB

grilled and tossed with butter, salt and pepper

VEGETARIAN LENTIL DAHL

SAUTÉED VEGETABLES

SALADS

GARDEN SALAD

fresh mixed greens with sliced carrots, English cucumbers, grape tomatoes and assorted dressings on the side

MIXED FIELD GREENS

fresh mixed greens served with caramelized walnuts, dried cranberries, Gorgonzola cheese and raspberry vinaigrette

MIXED FIELD GREENS PEAR SALAD

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

CURRIED CASHEW PEAR AND GRAPE SALAD

fresh mixed greens, chopped pears, sliced red grapes, chopped bacon and cashews tossed in a white wine vinegar, Dijon and honey dressing

MEXICAN CHOPPED SALAD

fresh chopped Romaine with black beans, diced tomato, jicama, red bell peppers, avocado, fresh corn, manchego cheese, tossed in our signature honey-lime cilantro vinaigrette

GREEK SALAD

fresh chopped Romaine lettuce with Kalamata olives, cucumber, grape tomatoes, feta cheese, sun-dried tomatoes, and sliced pepperoncini peppers tossed in our housemade Mediterranean dressing

MEXICAN QUINOA SALAD

a colorful medley of quinoa, fresh tomatoes, lime and corn, tossed in a garlic and cracked pepper olive oil dressing

INDIAN QUINOA SALAD

featuring quinoa marinated in a rich vegetarian broth, tossed with dried currants, golden raisins, chickpeas and shredded carrots

ASIAN QUINOA SALAD

a colorful blend of quinoa, edamame, cilantro and toasted sesame seeds, tossed in a tangy, spicy dressing

NORTHWEST QUINOA SALAD

featuring quinoa blended with pomegranate seeds, coriander, mint, olive oil and sliced roasted almonds

STRAWBERRY SPINACH SALAD

fresh baby spinach tossed with toasted almonds and sliced local strawberries then drizzled with house made white balsamic and poppy seed dressing

SPINACH AND GOAT CHEESE SALAD

fresh baby leaf spinach served with fresh tomatoes, red onion, crumbled chevre, tossed in a red wine and sherry vinaigrette and topped with pomegranate seeds



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WINTER GREENS SALAD

fresh mixed greens served with dried cranberries, spiced walnuts, shaved Parmesan cheese and tossed in a blood orange vinaigrette

FRESH JICAMA SALAD

julienned jicama, lime, cilantro, mint

SPICED NUT AND CHEVRE SPINACH SALAD

fresh baby leaf spinach served with spiced nuts, crumbled chevre, pomegranate seeds and tossed in a cranberry vinaigrette

COLD SOBA NOODLE SALAD

with bell peppers, cucumber, green onions, torn fresh basil leaves, and a sesame dressing

VEGGIE SLAW

green & purple cabbage, broccoli and shredded carrots in a tangy red wine dressing

NAPA CABBAGE SALAD

shredded red & green Napa cabbage, carrots, green onion, sesame seeds in a sesame oil and rice wine vinaigrette

MARINATED CUCUMBER SALAD

sliced English cucumber, red peppers, onion, sesame oil, sesame seeds and sweet rice vinegar

CAPRESE SALAD

Roma tomatoes, fresh buffalo mozzarella cheese, basil leaves, truffle olive oil and balsamic vinegar

SANTA FE RICE SALAD

black beans, brown rice, corn, peppers, red onion, garlic, fresh cilantro, tossed in red wine vinegar and lime juice

OUR FAMOUS POTATO SALAD

baby red russet potatoes and fresh dill make our colorful and delicious potato salad a Twelve Baskets favorite

FRESH FRUIT AND BERRY SALAD

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

APPLE WALNUT AND GRAPE SALAD

sliced Gala apples, caramelized walnuts and red grapes, tossed in our secret creamy dressing

BREADS

GLUTEN FREE BREADS AVAILABLE UPON REQUEST *served with butter*

CHEF'S MENUS

GLUTEN FREE GARLIC BRANDY CHICKEN BREAST

fresh chicken breast stuffed with Muenster cheese and sautéed mushrooms, served with our fine herb & white wine sauce

GLUTEN FREE APPLE SMOKED CHICKEN BREAST

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

GLUTEN FREE ROASTED CAMEMBERT STUFFED CHICKEN BREAST

fresh chicken breast stuffed with Camembert cheese and mushrooms, brushed with butter and wine, then roasted to perfection. Served with our fine herb & white wine sauce

GLUTEN FREE APRICOT AND CREAM CHEESE STUFFED CHICKEN BREAST



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fresh chicken breast stuffed with a delicious pairing of cream cheese and apricots, topped with our own apricot glaze

GLUTEN FREE GRILLED ROSEMARY CHICKEN BREAST

fresh chicken breast marinated in white wine and fresh herbs, served with a sauce selection of your choice: creamy Camembert, fresh lemon cream, fine herb & white wine OR wild mushroom & garlic cream sauce

GLUTEN FREE CHICKEN SANTA FE

fresh chicken breast, grilled to perfection over an open flame, served with a pepper & mushroom sauce, accompanied by Spanish rice

GLUTEN FREE ARTICHOKE AND CAPER CHICKEN BREAST

served with Beurre Blanc sauce

GLUTEN FREE BEEF TENDERLOIN MEDALLIONS

Petite filet mignon steaks from the local Blue Mesa Ranch, seared with olive oil, pepper, garlic, and our special blend of spices

CLASSIC FLANK STEAK

local Blue Mesa Ranch flank steaks marinated in red wine, garlic and our special blend of spices, then seared to perfection over an open flame (choose In-House Smoked at no additional charge)

GLUTEN FREE SLOW ROASTED SOFT SMOKED PRIME RIB

local Blue Mesa Ranch tender prime rib, rubbed with garlic, olive oil, our special blend of fresh herbs and spices, then slow roasted and served with Au Jus sauce and a creamy apple horseradish (Carved on site)

GLUTEN FREE BARON OF BEEF

local Blue Mesa Ranch baron of beef, with a creamy apple horseradish, mayonnaise and mustard (Carved on site)

GLUTEN FREE GARLIC ROASTED FRESH WILD SALMON

locally caught fresh wild salmon marinated with sautéed garlic, fresh rosemary and sherry, then roasted and served with a creamy lemon dill sauce

GLUTEN FREE BRAISED FRESH WILD SALMON

locally caught fresh wild salmon braised with lemons, white wine and capers, served with a light pesto garlic cream sauce

GLUTEN FREE FRESH ROASTED TURKEY BREAST

locally grown turkey breast carved in-house, served with cranberry sauce

GLUTEN FREE SMOKED VIRGINIA FARMLAND BAKED HAM

slow-baked ham glazed with onion, honey, cloves and pineapple, served with our special pineapple chutney

GLUTEN FREE ROASTED FARMLAND PORK LOIN

seasoned with a special blend of herbs and spices, then seared and baked with sliced Gala apples and Italian plums

SMOKED BBQ CHICKEN

GLUTEN FREE BAKED POTATO BAR #1

with local Blue Mesa Ranch corn-fed ground beef

Including: sour cream, butter, grated cheddar cheese and chopped green onions

GLUTEN FREE BAKED POTATO BAR #2

with locally grown diced grilled chicken breast

Including: sour cream, butter, grated cheddar cheese and chopped green onions

GLUTEN FREE ROASTED TURKEY DINNER

locally raised turkey carved in-house, served with cranberry sauce



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GARLIC MASHED POTATOES
FRESHLY ROASTED VEGETABLE MEDLEY
GARDEN SALAD

gourmet mixed greens with carrots, English cucumber, cherry tomatoes, and dressings on the side

ITALIAN

GLUTEN FREE CHICKEN MARSALA
fresh grilled chicken breast marinated in Marsala wine and served with a sautéed mushroom sauce,
accompanied with your choice of:

GARLIC MASHED POTATOES OR ROASTED NEW POTATOES
GARDEN SALAD OR MIXED FIELD GREENS SALAD

GLUTEN FREE CHICKEN SOUVLAKI
fresh grilled chicken breast seasoned with lemon, olive oil and Mediterranean herbs and served with Tzatziki sauce

SEASONAL SAUTÉED VEGETABLES

GREEK SALAD

tossed with Mediterranean dressing

PAN-ASIAN

CHICKEN TANDOORI
fresh chicken breast marinated then barbecued with Indian spices

INDIAN STYLE RICE

VEGETARIAN LENTIL DAHL

INDONESIAN BARBECUED CHICKEN
fresh grilled chicken breast marinated with Indonesian spices

JASMINE RICE

SAUTÉED VEGETABLES

SOUTHWESTERN/TEX-MEX

BUILD YOUR OWN GLUTEN FREE VEGETARIAN FAJITA BAR
with sautéed red & green peppers and red onions, served with soft corn tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN GLUTEN FREE CHICKEN FAJITA BAR
with locally grown grilled chicken breast sautéed with red & green peppers and red onions, served with soft corn tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

BUILD YOUR OWN GLUTEN FREE STEAK FAJITA BAR
with fresh local Blue Mesa Ranch tender steak sautéed with red & green peppers and red onions, served with soft corn tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce



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BUILD YOUR OWN PRAWN FAJITA BAR

with Pacific caught prawns sautéed with red & green peppers and red onions, served with soft corn tortillas (2 fajitas per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

GLUTEN FREE MEXICAN FIESTA BAR

BUILD YOUR OWN FAJITAS

***your choice of:** locally raised grilled chicken breast OR fresh local Blue Mesa Ranch tender steak*

sautéed red & green peppers and red onions with soft corn tortillas (1 per person)

GROUND BEEF TACOS

fresh local Blue Mesa Ranch ground beef, served with soft corn tortillas, grated cheddar cheese, shredded lettuce, diced onions & tomatoes (1 per person)

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream & Tapatio sauce

DELUXE GLUTEN FREE TACO BAR

***your choice of:** locally raised grilled chicken breast OR fresh local Blue Mesa Ranch ground beef*

***Including:** grated cheddar cheese, shredded lettuce, diced onions & tomatoes, with soft corn tortillas (2 per person)*

SPANISH RICE

VEGETARIAN REFRIED BEANS

CORN TORTILLA CHIPS

with salsa, sour cream and Tapatio sauce

ADDITIONS

GUACAMOLE

SOUR CREAM

CORN TORTILLA CHIPS AND SALSA

GLUTEN FREE PORK AND PINEAPPLE TAMALES

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

BBQ -- A LA CARTE OPTIONS

BBQ OR TERIYAKI CHICKEN BREAST, LEGS, AND THIGHS

CHICKEN BREAST KABOBS

SLICED GRILLED BBQ CHICKEN BREAST

BABY BACK PORK RIBS

SLICED BBQ PORK LOIN

GLUTEN FREE STEAK KABOBS

VEGETARIAN/VEGAN

GLUTEN FREE GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE

mushrooms, cherry tomatoes, bell peppers, onions and zucchini

GLUTEN FREE STUFFED RED BELL PEPPERS



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stuffed with wild rice and sautéed vegetables, topped with a three cheese blend

GLUTEN FREE ZUCCHINI AND CASHEW CASSEROLE

Minnesota brown and wild rice, sour cream, zucchini, tomatoes, cashews and cheddar cheese

GLUTEN FREE STUFFED PORTABELLA MUSHROOMS

stuffed with our Italian rice blend and baked with shaved Parmesan cheese

GLUTEN FREE VEGAN DELIGHT

roasted eggplant bowl stuffed with freshly roasted vegetables and served with our marinara sauce

DESSERTS & SWEET TREATS

MINIS/BITES

DARK CHOCOLATE TRUFFLES

our signature truffles are made with a 71% gourmet Spanish chocolate, then rolled in Cacao Barry Cocoa Powder for a great chocolate experience

GLUTEN FREE RICE KRISPY LOLLIPOPS

bite-sized rice krispy treats on lollipop sticks, rolled in the Chef's selection of toppings and served with fresh strawberries

DARK CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries dipped in Spanish dark chocolate then rolled in candied walnuts

BASICS

RICE KRISPY TREATS

traditional or infused with orange

GLUTEN FREE COOKIES AVAILABLE UPON REQUEST

EXTRAS

FRESHLY WHIPPED CREAM

VANILLA ICE CREAM A LA MODE

BEVERAGES

COLD / INDIVIDUAL

BOTTLED SPRING WATER *served on ice*

BOTTLED FLAVORED SPARKLING WATER *served on ice*

ASSORTED SODAS *an assortment of regular and diet sodas served on ice*

ARANCIATA SAN PELLAGRINO *orange flavored sparkling soda*



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LIMONATA SAN PELLAGRINO *lemon flavored sparkling soda*

ASSORTED BOTTLED JUICES *served on ice*

COLD / BULK

ICED WATER *(bulk per gallon)*

SAN PELLAGRINO SPARKLING WATER *(bulk per liter)*

TRADITIONAL SPARKLING PUNCH *tropical, raspberry guava, or citrus*

MARTINELLI'S SPARKLING PUNCH *tropical, raspberry guava, or citrus*

SPARKLING CRANBERRY-LIME SPRITZER

PASSION ORANGE GUAVA SPARKLING PUNCH

MARTINELLI'S SPARKLING CIDER

LEMONADE *traditional, raspberry, strawberry, rosemary, or lavender*

GOLD PEAK BREWED ICED TEA *black (sweetened or unsweetened), green (sweetened) or raspberry (sweetened)*

FRESH-BREWED PARADISE TROPICAL ICED TEA

PASSION ORANGE GUAVA JUICE

ORANGE JUICE

HOT

FRESHLY BREWED CAFFE VITA COFFEE SERVICE *regular or decaf coffee, cream, sugar, sugar substitutes and stir sticks*

HOT WATER *with assorted teas, cider and hot chocolate*