



TWELVE BASKETS

— CATERING —

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

LIGHT HORS D'OEUVRES BUFFET

Fresh Fruit and Berry Platter

melons, grapes, berries, citrus; local when in season

Signature Cheese Board

domestic & imported hard and soft cheeses, sliced baguettes,
gourmet crackers

Beef Tenderloin Bruschetta

thin-sliced slow-roasted tenderloin, herbs & garlic, sun-dried
tomato toast points, creamy tarragon horseradish

Chicken Satay

local chicken breast on bamboo skewers, Thai peanut sauce

Warm Artichoke and Crab Dip

sliced baguettes, housemade pita chips

HEARTY HORS D'OEUVRES BUFFET

Fresh and Marinated Vegetable Display

eggplant, carrots, red & yellow peppers, zucchini, red onion,
Roma tomatoes, asparagus spears, kalamata olives, portabella
mushrooms, creamy Parmesan dip; local when in season

Baked Brie en Croute

soft ripened brie wheel topped with your choice of pesto,
sundried tomatoes, strawberry preserves or pepper jelly,
homemade brioche dough, sliced baguettes, gourmet crackers;
served at room temperature

Beef Tenderloin Bruschetta

slow-roasted with herbs & garlic; creamy tarragon horseradish

Fresh Herb and Manchego Cheese Risotto Cakes

Arborio Italian rice, sweet onions, fresh minced herbs,
Manchego cheese

Fresh Wild Salmon Filet

in-house smoked chilled salmon filet, pesto & herb cream
cheese, sliced lemons, diced red onion, capers, gourmet crackers

Ahi Tuna Wonton Cones

yellowfin ahi marinated in lime juice, soy sauce and cilantro;
orange-soaked avocados, housemade wonton cones, wasabi aioli

Chicken Satay

locally raised chicken breast on skewers, homemade Thai
peanut sauce

DINNER BUFFET

HORS D'OEUVRES

Roma Tomato Bruschetta

Roma tomatoes, chopped red onion, fresh basil, feta cheese,
balsamic vinaigrette, sun-dried tomato toast points

Classic Tiger Prawns

poached prawns, served on ice with lemons slices & homemade
cocktail sauce

Caprese Skewers

grape tomatoes, fresh mozzarella balls, fresh basil, balsamic &
white truffle oil drizzle

DINNER BUFFET

Caesar Salad

romaine lettuce, shaved Parmesan, homemade croutons, black
olives, cherry tomatoes, homemade Caesar dressing

Garlic Roasted Fresh Wild Salmon

wild local salmon, garlic, fresh rosemary, sherry, creamy lemon
dill sauce

Grilled Rosemary Chicken Breast

marinated in white wine & fresh herbs; creamy camembert,
fresh lemon cream, fine herb white wine or wild mushroom
cream & garlic sauce

Roasted New Potatoes

fresh herbs, garlic, salted butter

Roasted Vegetable Medley

seasonal vegetables, extra virgin olive oil, garlic, various spices

Assorted Macrina Bakery Rolls

served with butter