



# TWELVE BASKETS

— CATERING —

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## 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

### 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

### Beef Tenderloin Bruschetta

slow-roasted with herbs & garlic; sun-dried tomato toast points, creamy tarragon horseradish

### Fresh Wild Salmon Filet

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

### Crab Cakes

with fire-roasted poblano creme fraiche

### Assorted Quiche Petites

broccoli & cheddar, sausage & cheese, mushroom & cheese, ham & peppers, Lorraine

### Fresh Herb and Manchego Cheese Risotto Cakes

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

### Ahi Tuna Wonton Cones

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

### Beef Satay

local Blue Mesa Ranch flank steak on bamboo skewers, ginger plum sauce

## LUNCH BUFFET

### Roma Tomato Bruschetta

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

### Chicken Souvlaki

grilled chicken breast seasoned with lemon, olive oil, Mediterranean herbs

### Tuxedo Orzo Pasta

tossed with Parmesan cheese & fresh vegetables

### Greek Salad

Romaine and mixed field greens, cucumbers, grape tomatoes, Kalamata olives, pepperoncinis, feta cheese, house made Mediterranean dressing

### Pita Bread & Tzatziki sauce

### Fresh lemon cream bar

fresh lemon curd, Chantilly cream, pate sucee crust

## PLATED MEAL

### TRAY PASSED HORS D'OEUVRES

### Savory Chevre Tartlets

mini flower shells, Peppadew peppers, honey-sweetened & herbed Chevre

### Beef Bourguignon Purses

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

### FIRST COURSE

### Fresh Jicama Salad

julienned jicama, lime, cilantro, mint

### Macrina Bakery Fresh Rolls

served with butter

### SECOND COURSE

### Pine Nut Crusted Sea Bass

Chilean sea bass seared with roasted pine nuts & lime juice, carrot ginger sauce, coconut calrose rice, sweet baby carrots, dill butter

### THIRD COURSE

### Fresh Fruit Tartlets

sliced fresh fruit, vanilla pastry cream, dark chocolate-brushed shell