



TWELVE BASKETS

— CATERING —

11251 120th Ave NE, Suite 110
Kirkland, WA 98033 425.576.1000

CHEF'S MENUS

POULTRY

HERB CRUSTED CHICKEN BREAST

herb crusted, pan-seared chicken breast with a spring garlic pan sauce

APPLE SMOKED CHICKEN BREAST

locally raised chicken breast smoked in-house with apple chips and served with a stone ground mustard sauce

APPLE CIDER CHICKEN

chicken breast marinated in maple cider vinegar, then grilled and topped with apple cider glaze

GRILLED ROSEMARY CHICKEN BREAST

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

LEMON CHICKEN

boneless breast of chicken lightly floured and flash fried, sauced in a tangy lemon sauce

GRILLED CHICKEN WITH PANCETTA AND SAGE

served with a ruby port wine sauce

CHICKEN PICCATA WITH LEMON AND CAPERS

sliced, coated and sautéed chicken breast with a white wine, lemon and butter sauce, topped with capers

CRANBERRY ORANGE CHICKEN BREAST

citrus & sage marinated chicken breast served with a cranberry citrus sauce

ROASTED STUFFED CHICKEN

stuffed with ricotta cheese, pine nuts, basil, sun-dried tomato and wrapped with Prosciutto, served in a tomato cream sauce

SEARED CHICKEN MANCHEGO

Prosciutto and manchego stuffed chicken breast with port wine and cippolini & sage sauce

BRIE AND PEAR STUFFED CHICKEN BREAST

roasted to perfection and napped with a chardonnay and blood orange beurre blanc, garnished with wild pea sprouts

APRICOT AND CREAM CHEESE STUFFED CHICKEN BREAST

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

CHICKEN POT PIE

individual pie shells filled with diced grilled chicken breast and steamed garden vegetables with mornay sauce, topped with puff pastry brushed with clarified butter and browned to perfection (vegetarian option available)

SMOKED BBQ CHICKEN

marinated chicken breast, legs & thighs, lightly smoked and baked in our signature BBQ sauce

SOUTHERN FRIED CHICKEN

herb-seasoned & floured chicken breast, legs & thighs, deep fried and baked

TUSCAN HERB RUBBED TURKEY BREAST

cider-madeira brined turkey breast, slow roasted, and hand carved, served with roasted shallot ver-jus



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PORK

MUSTARD SEED CRUSTED PORK TENDERLOIN

served on a bed of grilled Radicchio, Canelinni bean and pancetta batons

GRILLED PORK CHOPS

rubbed with fresh thyme and spices, char-grilled and served with a gala apple compote

ST LOUIS BABY BACK PORK RIBS

slathered with our in-house specialty rub for 24 hours and then smothered with BBQ sauce and smoked

SMOKED VIRGINIA FARMLAND BAKED HAM

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

BEEF AND LAMB

ALL NATURAL PRIME RIB

roasted to perfection, served with hand grated horseradish cream, au jus and toasted peppercorn demi glaze

GRILLED 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 and served with tri-peppercorn & sherry sauce

BEEF TENDER

peppercorn crusted and served with a juniper demi glaze

BEEF TENDER MEDALLIONS

petite filet mignon steaks from the local Blue Mesa Ranch, seared with olive oil, pepper, garlic, and our special blend of spices and served with our special blackberry balsamic demi sauce

FISH

GRILLED WILD SALMON

locally caught wild salmon with a toasted apple fennel salsa

GRILLED WILD BERRY SALMON

locally caught wild salmon with wild berry & herb compote, served with a lemon chardonnay beurre blanc

GARLIC ROASTED WILD SALMON

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

PAN-SEARED WILD SALMON WITH GRAPE TARRAGON

locally caught wild salmon with Sonoma grape & tarragon bouquet garni, wild anise and bee pollen

PAN-SEARED WILD SALMON WITH MUSTARD PEAR SAUCE

locally caught wild salmon with whole grain mustard and caramelized pear sauce

SEARED ROCKFISH

with a rustic olive tapenade and tomato basil puree

BLACKENED RED SNAPPER

served with a mango salsa



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GRILLED HALIBUT WITH MELTED LEEKS

marinated halibut char-grilled and topped with sweet sautéed leeks

MIXED BERRY HALIBUT

grilled halibut accompanied by a seasonal mixed berry coulis

CITRUS BUTTER HALIBUT

seasoned halibut, pan-seared and topped with melted citrus butter

PINE NUT CRUSTED BLACK COD

seared with roasted pine nuts and lime juice, topped with a delicate carrot ginger sauce

VEGETARIAN AND VEGAN

STUFFED PORTOBELLO MUSHROOMS

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

ZUCCHINI AND QUINOA BOAT

seasoned and grilled zucchini, stuffed with a seasonal vegetable quinoa salad. (served warm)

STUFFED ARTICHOKE WITH CURRIED RICE (V)

brown rice tossed with water chestnuts, soft tofu, peppers and green olives and then baked

CURRIED VEGETABLES WITH POLENTA (V)

grilled polenta cakes topped with broccoli, cauliflower, carrots and yellow bell peppers that are sautéed with white wine and olive oil

GRILLED VEGETABLE SKEWERS WITH ROMESCO SAUCE (V)

mushrooms, cherry tomatoes, bell peppers, onions, and zucchini on a bamboo skewers with a roasted red pepper sauce

STUFFED BELL PEPPERS (V)

large bell peppers stuffed with wild and brown rice, sour cream, zucchini, tomatoes, cashews, and cheddar cheese, topped with Parmesan

ITALIAN

All entrees include your choice of salad & bread: Caesar Salad, Garden Salad or Mixed Field Greens; Sliced Artisan Bread or Assorted Freshly Baked Rolls served with butter

PASTA BAR NO. 1

accompanied by freshly shaved Parmesan cheese

Served with your choice of two pastas: penne, farfalle &/or fusilli

Served with your choice of two sauces: pesto garlic cream, sun-dried tomato cream, lemon cream, Alfredo, marinara &/or marinara primavera

Served with your choice of proteins in sauces: our house-made Bolognese sauce, meatballs &/or diced grilled chicken breast

PASTA BAR NO. 2

accompanied by freshly shaved Parmesan cheese

Served with your choice of three pastas: rainbow cheese tortellini, gnocchi, penne, farfalle &/or fusilli pastas

Served with your choice of three sauces: pesto garlic cream, sun-dried tomato cream, lemon cream, Alfredo, marinara &/or marinara primavera

Served with your choice of two proteins in sauces: our house-made Bolognese sauce, meatballs, diced grilled chicken breast &/or wild locally caught roasted salmon

CHICKEN MARSALA

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



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CHICKEN PARMESAN

chicken breast breaded with herbs and Parmesan cheese, served alongside fettuccine noodles tossed in white truffle oil, accompanied by our marinara sauce and freshly shaved Parmesan cheese

EGGPLANT PARMESAN

breaded and baked eggplant rounds topped with our marinara sauce, served alongside fettuccine noodles tossed in white truffle oil

CHICKEN LASAGNA

locally raised grilled chicken breast, lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

ITALIAN SAUSAGE LASAGNA

Italian sausage, lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

VEGETARIAN LASAGNA

sautéed garden vegetables, lasagna noodles, ricotta cheese, shaved Parmesan cheese, marinara sauce, topped with mozzarella cheese

SOUTHWESTERN/TEX-MEX

Entrees come with Spanish Rice, Vegetarian Refried Beans, Tortilla chips with salsa, sour cream, and Tapatio sauce

BUILD YOUR OWN FAJITA BAR

locally grown grilled chicken breast and Blue Mesa Ranch tender steak, sautéed with red & green peppers and red onions, served with soft flour tortillas

DELUXE TACO BAR

locally raised grilled chicken breast and local Blue Mesa Ranch ground beef

Including: *grated cheddar cheese, shredded lettuce, diced onions & tomatoes, with soft corn & flour tortillas*

JUMBO CHICKEN ENCHILADAS

locally raised shredded grilled chicken breast wrapped in flour tortillas, baked in our creamy enchilada sauce and topped with grated cheddar cheese

MEXICAN FIESTA BAR

BUILD YOUR OWN FAJITAS

your choice of: *locally raised grilled chicken breast and local Blue Mesa Ranch tender steak sautéed red & green peppers and red onions*

GROUND BEEF TACOS

local Blue Mesa Ranch ground beef, served with soft corn & flour tortillas, grated cheddar cheese, shredded lettuce, diced onions & tomatoes

BLACK BEAN & CHEESE TAQUITOS

AROUND THE WORLD MENUS

SCHEZWAN BEEF

thin slices of marinated tender beef sautéed and then tossed in Schezwan sauce and served with fried rice

KOREAN BBQ KALBI RIBS

short ribs marinated in soy sauce, mashed Asian pears and brown sugar, served with Jasmine rice and broccoli rabe

CHICKEN SOUVLAKI MEAL

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

TUXEDO ORZO PASTA

with Parmesan cheese and vegetables

GREEK SALAD

chopped Romaine lettuce with Kalamata olives, cucumber, grape tomatoes, feta cheese, sun-dried tomatoes, and sliced pepperocini peppers tossed in our house-made Mediterranean dressing

PITA BREAD