



TWELVE BASKETS

— CATERING —

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

HORS D'OEUVRES SELECTIONS

PLATTERS

FRESH FRUIT AND BERRY PLATTER

an assortment of melons, grapes, berries and citrus (can be served with a light yogurt poppy seed dressing)

FRESH VEGETABLE PLATTER OR DISPLAY

Crisp and fresh vegetables colorfully plattered or displayed in glass vases and served with our signature creamy Parmesan dip

FRESH AND GRILLED VEGETABLE PLATTER OR DISPLAY

medley of crisp, fresh vegetables with marinated and grilled vegetables colorfully plattered or displayed in glass vases, served with our signature creamy Parmesan dip

ANTIPASTO PLATTER

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

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

ASSORTED BAGUETTE BITES

"a modern twist on the traditional tea sandwich"

petit Giuseppe rolls filled with Chef's selections of deli meats & cheeses

MINI BAGUETTE SANDWICHES

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

VEGETARIAN

MINI FRESH FRUIT KABOBS

featuring bites of cantaloupe, pineapple, strawberries and grapes

WATERMELON, FETA, AND MINT MINI SKEWERS

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

STRAWBERRY SALAD SKEWERS

strawberries stacked with fresh spinach leaves and drizzled with house-made Balsamic Reduction

PETITE VEGETABLE SKEWERS

assorted vegetables on bamboo skewers served with romesco sauce

SIGNATURE CHEESE BOARD

Assorted domestic and imported hard and soft cheeses, served with sliced baguettes and house-made 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

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 house-made crackers

CEDAR PLANK BRIE WITH RASPBERRIES

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



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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

WARM ARTICHOKE AND PARMESAN DIP (ALSO AVAILABLE WITH CRAB)

served with sliced baguettes and our signature pita chips

WHITE BEAN BRUSCHETTA

tuscan white bean puree topped with a roasted red pepper, sun dried tomato, artichoke tapanda, served with oven roasted toast points

ROMA TOMATO BRUSCHETTA

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

CAPRESE SKEWERS

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

SAVORY CHEVRE TARTLETS

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

PEAR AND GORGONZOLA CROSTINI

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

PEARS WITH HONEY AND GORGONZOLA SKEWERS

honey-caramelized pears stacked with fresh Gorgonzola cheese and cracked black pepper on a mini skewer

BABY RED POTATOES

mini roasted red potatoes stuffed with sour cream, dill, Boursin cheese and chives

VEGETABLE AND WILD RICE STUFFED MUSHROOMS

with mushrooms, eggplant, garlic and Parmesan

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

VIETNAMESE SUMMER ROLLS

fresh cilantro, basil, bean sprouts, red leaf lettuce and carrots all wrapped in rice paper, served with a Thai peanut lime and a sweet chili dipping sauces

SPANAKOPITA

crispy phyllo triangles stuffed with spinach and feta cheese

VEGETABLE SPRING ROLLS

served with sweet 'n' sour sauce

LUMPIA

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

FALAFEL SKEWER

three falafel balls on a bamboo skewer served with tzatziki sauce

ROASTED RED PEPPER HUMMUS

made with house-made tahini and served with our signature pita chips

BABA GANOUSH

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



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TAPENADE

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

GRILLED MINI QUESADILLAS

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

MINI GRILLED CHEESE WEDGES

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

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

roasted butternut squash, sautéed with herbs and onions, pureed and finished with Sherry, served in a square shot glass

MINI BAKED FOCACCIA TRIANGLES

layered with sun-dried tomato butter and provolone cheese

CHICKEN

SMOKED CHICKEN PASTRY CRESCENT

filled with Brie, apple and toasted almonds

GREEN CURRY AND COCONUT CHICKEN SKEWER

char-grilled and served with a cool cilantro sauce (1.5 per person)

CHIMICHURRI CHICKEN SKEWER

served with a blackened tomato salsa (1.5 per person)

CHICKEN MOLE SKEWERS

seasoned grilled chicken skewer in authentic house-made mole sauce (1.5 per person)

HONEY GLAZED CHICKEN SKEWERS

seared sweet & savory chicken skewer, served with a stone ground mustard sauce (1.5 per person)

CAJUN CHICKEN SKEWERS

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

THAI CHICKEN SKEWERS

with green chili sauce

CHICKEN SATAY

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

ALMOND CHICKEN SALAD TARTLETS

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

BEEF

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

ITALIAN STUFFED MUSHROOMS

with Andouille sausage, garlic and Parmesan



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SWEDISH MEATBALLS

BEEF BOURGIGNON PURSES

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

STEAK SKEWERS

fresh local Blue Mesa Ranch flank steak on bamboo skewers, served in our tri-peppercorn & sherry sauce

HAWAIIAN GINGER PULLED PORK SLIDERS

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

WHISKEY ONION SLIDERS

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

BBQ PULLED PORK SLIDERS

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

ALL AMERICAN MINI BURGERS

served with cheese, lettuce and tomato

MINI SALMON BURGERS

wild smoked salmon mini burgers with served Cajun remoulade sauce

BACON BLEU MINI BURGER

served with thick cut pepper bacon, blue cheese and a gorgonzola aioli

PORK

PETITES QUICHE LORRAINE

filled with Swiss cheese, bacon, and onion

PORK AND PINEAPPLE TAMALES

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

PORK POTSTICKERS

served with teriyaki and soy sauces

PROSCIUTTO MANCHEGO TAPAS

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

SEAFOOD

CRAB LOUIE CUCUMBER CUP

petite cucumber cup filled with house-made louie dressing, celery and Dungeness crab merus meat

CRAB RANGOONS

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

CRAB CAKES

served with a fire-roasted poblano crème fraiche

WILD LOCAL SMOKED SALMON CAKES

served with a Cajun remoulade sauce

INDIVIDUAL CEDAR PLANK SALMON

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



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SMOKED SALMON CROSTINI

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

FRESH WILD SALMON FILET

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

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

AHI TUNA WONTON CONES

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

STATIONS

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

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

PHO STATION

your choice of meatball or tofu with seasonal vegetables and rice noodles, in broth with cilantro and onions. Complete your Pho with an array of side favorites including; hoisin sauce, sambal, fresh lime, bean sprouts, and fresh cilantro