



TWELVE BASKETS  
—CATERING—

*Holiday Cheer Menu 2015*





## Deck the Halls Package - \$23.99 pp

### *Hors d'Oeuvres - Choose 1*

#### **Wild Mushroom & Camembert Tartlet**

Sautéed wild mushrooms and leeks with camembert cheese baked inside a puff pastry shell

#### **Tomato Jam Tartlet**

Roasted tomato jam, poblano peppers and fresh mozzarella baked inside a puff pastry shell, topped with a sweet balsamic reduction

#### **Andouille Stuffed Mushrooms**

Cremini mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan

#### **Chicken Salad Basket**

Pesto chicken salad with pickled grapes, currants and almonds in a rosemary cracker basket

### *Salads - Choose 1*

#### **Winter Beet Salad**

Roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

#### **Kale Caesar Salad**

Crisp dinosaur kale with butternut squash, seasoned croutons and parmesan cheese

#### **Caramelized Date Salad**

Mixed baby greens, blue cheese, caramelized dates and chorizo with pomegranate molasses dressing

### *Entrees - Choose 1*

#### **Turkey Breast Provencal**

Roasted turkey breast with fresh herbs de Provence. Served with a sweet shallot Dijon sauce

#### **Fennel Crusted Pork Loin**

Carved on site and served with a seared apple gastrique

#### **Autumn Coq Au Vin**

Stewed Chicken Thighs with red wine, shallots, rutabaga, sweet potatoes and fresh parsley

### *Vegetarian Entree - Can be added on*

#### **Butternut Squash Ravioli**

With a maple cream sauce

#### **Taro Cake with Wild Mushrooms**

crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach





## *Starch or Vegetable - Choose 1*

### **Mashed Roots & Potatoes**

Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

### **Brown and Wild Rice Pilaf**

With sautéed mushrooms and onions

### **Braised Brussel Sprouts**

With garlic, shallots and white wine

### **Root Vegetable Medley**

Golden beets, parsnips, rutabaga and squash roasted with fresh herb oil

### **Roasted Cauliflower**

With smoked paprika and fresh chervil

## *Breads - Choose 1*

### **Assorted Macrina Bakery Artisan Breads**

served with butter

### **Assorted Macrina Bakery Rolls**

served with butter

### **Garlic French Baguette**

with sun-dried tomato butter



## Winter Wonderland Package - \$34.99 pp

### *Hors d'Oeuvres - Choose 2*

#### **Wild Mushroom & Camembert Tartlet**

Sautéed wild mushrooms and leeks with camembert cheese baked inside a puff pastry shell

#### **Tomato Jam Tartlet**

Roasted tomato jam, poblano peppers and fresh mozzarella baked inside a puff pastry shell, topped with a sweet balsamic reduction

#### **Smoked Salmon Artichoke Dip**

House smoked sockeye salmon with chopped artichoke hearts and a caper dill cream cheese. Served hot with fried pita chips

#### **Andouille Stuffed Mushrooms**

Cremini mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan

#### **Chicken Salad Basket**

Pesto chicken salad with pickled grapes, currants and almonds in a rosemary cracker basket

#### **Prosciutto Wrapped Date**

Prosciutto wrapped medjool date stuffed with jalapeno blue cheese

### *Salads - Choose 1*

#### **Winter Beet Salad**

Roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

#### **Kale Caesar Salad**

Crisp dinosaur kale with butternut squash, seasoned croutons and parmesan cheese

#### **Caramelized Date Salad**

Mixed baby greens, blue cheese, caramelized dates and chorizo with pomegranate molasses dressing



### *Entrees - Choose 2*

#### **Turkey Breast Provencal**

Roasted turkey breast with fresh herbs de Provence., served with a sweet shallot Dijon sauce

#### **Fennel Crusted Pork Loin**

Carved on site, served with a seared apple gastrique

#### **Beef Sirloin Au Poivre**

Pepper crusted top sirloin served with a cognac mushroom cream sauce

#### **Autumn Coq Au Vin**

Stewed Chicken Thighs with red wine, shallots, rutabaga, sweet potatoes and fresh parsley

#### **Maple Brined Sockeye Salmon**

With cracked peppercorns and sage

### *Vegetarian Entree - Can be added on*

#### **Butternut Squash Ravioli**

With a maple cream sauce

#### **Taro Cake with Wild Mushrooms**

Crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach



## *Starches - Choose 1*

### **Mashed Roots & Potatoes**

Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

### **Butternut Risotto Cake**

With edamame and fresh herbs

### **Brown and Wild Rice Pilaf**

With sautéed mushrooms and onions

## *Vegetables - Choose 1*

### **Braised Brussel Sprouts**

With garlic, shallots and white wine

### **Root Vegetable Medley**

Golden beets, parsnips, rutabaga and squash roasted with fresh herb oil

### **Roasted Cauliflower**

With smoked paprika and fresh chervil

## *Breads - Choose 1*

### **Assorted Macrina Bakery Artisan Breads**

served with butter

### **Assorted Macrina Bakery Rolls**

served with butter

### **Garlic French Baguette**

with sun-dried tomato butter



## Foodie Feast Package - \$51.99 pp

### *Hors d'Oeuvres - Choose 3*

#### **Wild Mushroom & Camembert Tartlet**

Sautéed wild mushrooms and leeks with camembert cheese baked inside a puff pastry shell

#### **Tomato Jam Tartlet**

Roasted tomato jam, poblano peppers and fresh mozzarella baked inside a puff pastry shell, topped with a sweet balsamic reduction

#### **Smoked Salmon Artichoke Dip**

House smoked sockeye salmon with chopped artichoke hearts and a caper dill cream cheese. Served hot with fried pita chips

#### **Andouille Stuffed Mushrooms**

Cremeni mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan.

#### **Lobster Stuffed Mushrooms**

Cremeni mushroom stuffed with baked lobster, Romano cheese and fresh herbs

#### **Chicken Salad Basket**

Pesto chicken salad with pickled grapes, currants and almonds in a rosemary cracker basket

#### **Smoked Salmon Cucumber Cup**

House smoked sockeye salmon mousse in a petite cucumber cup

#### **Prosciutto Wrapped Date**

Prosciutto wrapped medjool date stuffed with jalapeno blue cheese

### *Salad or Soup - Choose 1*

#### **Winter Beet Salad**

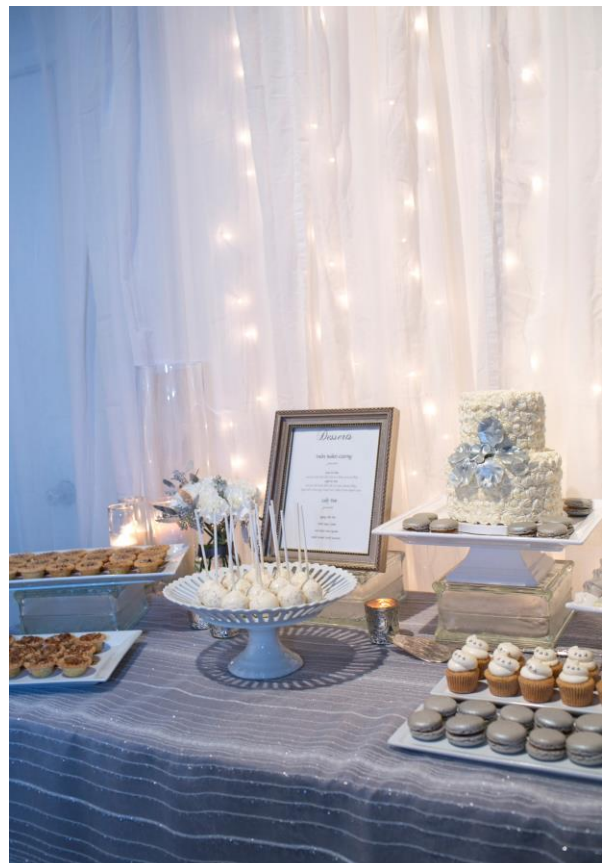
Roasted beets, hazelnuts, goat cheese and arugula with a roasted beet vinaigrette

#### **Kale Caesar Salad**

Crisp dinosaur kale with butternut squash, seasoned croutons and parmesan cheese

#### **Caramelized Date Salad**

Mixed baby greens, blue cheese, caramelized dates and chorizo with pomegranate molasses dressing





### **Apple Parsnip**

Blended winter fruit and vegetable soup, lightly spiced

### **Butternut Bisque**

Traditional seasonal bisque with roasted butternut squash, cream, nutmeg, and brown sugar

### **Fall Mushroom Chili**

Seasonal chili with hearty mushrooms and a variety of beans

## **Entrees - Choose 2**

### **Turkey Breast Provencal**

Roasted turkey breast with fresh herbs de Provence. Served with a sweet shallot Dijon sauce

### **Fennel Crusted Pork Loin**

Carved on site and served with a seared apple gastrique

### **Beef Sirloin Au Poivre**

Pepper crusted top sirloin served with a cognac mushroom cream sauce

### **Braised Saffron Sturgeon**

Served with Penn Cove mussels in a black garlic cream broth

### **Autumn Coq Au Vin**

Stewed Chicken Thighs with red wine, shallots, rutabaga, sweet potatoes and fresh parsley

### **Maple Brined Sockeye Salmon**

With cracked peppercorns and sage

## **Vegetarian Entree - Can be added on**

### **Butternut Squash Ravioli**

With a maple cream sauce

### **Taro Cake with Wild Mushrooms**

Crispy taro cake topped with oven roasted asparagus and wild mushrooms, nestled on a bed of sautéed spinach

## **Starches - Choose 1**

### **Mashed Roots & Potatoes**

Yukon gold potatoes, parsnips and celery root steamed and mashed with roasted garlic butter

### **Butternut Risotto Cake**

With edamame and fresh herbs

### **Brown and Wild Rice Pilaf**

With sautéed mushrooms and onions

## **Vegetables - Choose 1**

### **Braised Brussel Sprouts**

With garlic, shallots and white wine

### **Root Vegetable Medley**

Golden beets, parsnips, rutabaga and squash roasted with fresh herb oil

### **Roasted Cauliflower**

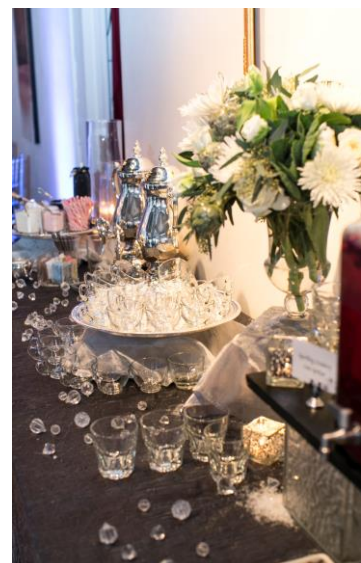
With smoked paprika and fresh chervil

## **Desserts - Choose 1**

### **Baked Apples with Crème Anglaise**

### **Espresso Crème Brulee**

### **Blue Cheese, Poached Pear, and Bourbon Cheesecake**



## The North Star - Light Hors d'Oeuvres Package - \$2.85 each / Choose 3-6 items

### **Wild Mushroom & Camembert Tartlet**

Sautéed wild mushrooms and leeks with camembert cheese baked inside a puff pastry shell

### **Tomato Jam Tartlet**

Roasted tomato jam, poblano peppers and fresh mozzarella baked inside a puff pastry shell, topped with a sweet balsamic reduction

### **Smoked Salmon Artichoke Dip**

House smoked sockeye salmon with chopped artichoke hearts and a caper dill cream cheese, served hot with fried pita chips

### **Warm Artichoke and Parmesan Dip**

Served with sliced baguettes and our signature pita chips

### **Andouille Stuffed Mushrooms**

Cremini mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan

### **Lobster Stuffed Mushrooms**

Cremini mushroom stuffed with baked lobster, Romano cheese and fresh herbs

### **Chicken Salad Basket**

Pesto chicken salad with pickled grapes, currants and almonds in a rosemary cracker basket

### **Smoked Salmon Cucumber Cup**

House smoked sockeye salmon mousse in a petite cucumber cup

### **Prosciutto Wrapped Date**

Prosciutto wrapped medjool date stuffed with jalapeno blue cheese

### **Fresh Fruit and Berries**

An assortment of melons, grapes, berries and citrus

### **Fresh Vegetable Display**

Medley of crisp, fresh vegetables colorfully displayed in glass vases, served with our signature creamy Parmesan dip

### **Signature Cheese Display**

Assorted domestic and imported hard and soft cheeses, tiered on slate tiles, served with sliced baguettes and gourmet crackers

### **Roma Tomato Bruschetta**

Roma tomatoes marinated in a variety of savory spices with onions and fresh herbs & feta cheese, served with sun-dried tomato crostini



### **Seasonal Tartlets**

Apple, pumpkin or pecan mini bites

### **Chocolate Dipped Candied Orange Slice**

### **Mini Vanilla Bean Mousse Shooters**

Silky vanilla bean mousse with a dollop of whipped cream, served in square shot glasses with demitasse spoons

### **S'mores Station**

Marshmallows, assorted chocolate bars, graham crackers, fire station & bamboo skewers for roasting

### **Trio of Bites**

Brownie Bites, Meyer Lemon Bites, and Sweet & Salty Blondie Bites

### **Coconut Macaroons**

Two-bite coconut macaroons are crisp on the outside, soft and chewy on the inside, drizzled with premium dark chocolate

**Ask about our delicious Holiday Cookies and Candies**



## Red Carpet - Heavy Hors d'Oeuvres Package - \$3.15 each / Choose 7-11 items

### Wild Mushroom & Camembert Tartlet

Sautéed wild mushrooms and leeks with camembert cheese baked inside a puff pastry shell

### Tomato Jam Tartlet

Roasted tomato jam, poblano peppers and fresh mozzarella baked inside a puff pastry shell, topped with a sweet balsamic reduction

### Smoked Salmon Artichoke Dip

House smoked sockeye salmon with chopped artichoke hearts and a caper dill cream cheese, served hot with fried pita chips

### Warm Artichoke and Parmesan Dip

Served with sliced baguettes and our signature pita chips

### Andouille Stuffed Mushrooms

Cremini mushroom stuffed with grilled andouille sausage, tarragon cream cheese and parmesan

### Lobster Stuffed Mushrooms

Cremini mushroom stuffed with baked lobster, Romano cheese and fresh herbs

### Chicken Salad Basket

Pesto chicken salad with pickled grapes, currants and almonds in a rosemary cracker basket

### Smoked Salmon Cucumber Cup

House smoked sockeye salmon mousse in a petite cucumber cup

### Prosciutto Wrapped Date

Prosciutto wrapped medjool date stuffed with jalapeno blue cheese

### Fresh Fruit and Berries

An assortment of melons, grapes, berries and citrus

### Fresh Vegetable Display

Medley of crisp, fresh vegetables colorfully displayed in glass vases, served with our signature creamy Parmesan dip

### Signature Cheese Display

Assorted domestic and imported hard and soft cheeses, tiered on slate tiles, served with sliced baguettes and gourmet crackers

### Roma Tomato Bruschetta

Roma tomatoes marinated in a variety of savory spices with onions and fresh herbs & feta cheese, served with sun-dried tomato crostini

### Seasonal Tartlets

Apple, pumpkin or pecan mini bites

### Chocolate Dipped Candied Orange Slice

### Mini Vanilla Bean Mousse Shooters

Silky vanilla bean mousse with a dollop of whipped cream, served in square shot glasses with demitasse spoons

### S'mores Station

Marshmallows, assorted chocolate bars, graham crackers, fire station & bamboo skewers for roasting

### Trio of Bites

Brownie Bites, Meyer Lemon Bites, and Sweet & Salty Blondie Bites

### Coconut Macaroons

Two-bite coconut macaroons are crisp on the outside, soft and chewy on the inside, drizzled with premium dark chocolate

Ask about our delicious Holiday Cookies and Candies



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Some restrictions and minimums apply – speak with one of our representatives today