



TWELVE BASKETS
—CATERING—

Holiday Cheer Menu 2016



Deck the Halls Package - \$24 pp

hors d'oeuvres – Choose 1

Wild Mushroom & Camembert Tartlet

sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet

roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Andouille Stuffed Mushrooms

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

Tuscan Chicken Meatball

in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

salads – Choose 1

Winter Beet Salad

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

Kale Caesar Salad

crisp lacinato kale with butternut squash and seasoned croutons and Parmesan cheese

Shaved Sunchoke Salad

fresh mixed field greens and shaved sunchoke with pistachios, and goat cheese, tossed in a blood orange vinaigrette

entrees – Choose 1

Turkey Breast Provencal

fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

Herb Crusted Pork Loin

fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

Autumn Coq Au Vin

stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

vegetarian entree – can be added on

Butternut Squash Ravioli

served with a maple sage 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



hot vegetable – Choose 1

Mashed Roots & Potatoes

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

Jubilee Rice Pilaf

brown, red, and wild rice cooked with sweet onion and butter

Winter Seasonal Grilled Vegetables

assortment of fresh seasonal winter vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

Roasted Root Vegetables

a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

Roasted Cauliflower

fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

breads – Choose 1

Assorted Fresh Macrina Bakery Artisan Breads

served with butter

Assorted Fresh Macrina Bakery Rolls

served with butter

Garlic French Baguette

fresh baked baguette sliced and spread with fresh garlic and butter



Winter Wonderland Package - \$35 pp

hors d'oeuvres – Choose 2

Wild Mushroom & Camembert Tartlet

sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet

roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Sockeye Gravlax

served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

Andouille Stuffed Mushrooms

Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

Tuscan Chicken Meatball

in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

Bacon Wrapped Medjool Dates

dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

salads – Choose 1

Winter Beet Salad

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

Kale Caesar Salad

crisp lacinato kale with butternut squash and seasoned croutons and Parmesan cheese

Shaved Sunchoke Salad

fresh mixed field greens and shaved sunchokes with pistachios, and goat cheese, tossed in a blood orange vinaigrette



entrees – Choose 2

Turkey Breast Provencal

fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

Herb Crusted Pork Loin

fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

Autumn Coq Au Vin

stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

Braised Beef Cheeks

local beef cheeks braised with red wine, black currants, herbs, and root vegetables

Fennel Salt Salmon

wild Alaskan Sockeye salmon rubbed with fennel salt, flash seared and served with a lime butter sauce

vegetarian entree – can be added on

Butternut Squash Ravioli

served with a maple sage 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

hearty vegetables – Choose 1

Mashed Roots & Potatoes

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

Jubilee Rice Pilaf

brown, red, and wild rice cooked with sweet onion and butter

Butternut Risotto Cake

Arborio Italian rice, diced butternut squash, fresh herbs and seared leek cake

vegetables – Choose 1

Winter Seasonal Grilled Vegetables

assortment of fresh seasonal winter vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

Roasted Root Vegetables

a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

Roasted Cauliflower

fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

breads – Choose 1

Assorted Fresh Macrina Bakery Artisan Breads served with butter

Assorted Fresh Macrina Bakery Rolls served with butter

Garlic French Baguette

fresh baked baguette sliced and spread with fresh garlic and butter



Foodie Feast Package - \$52 pp

hors d'oeuvres – Choose 3

Wild Mushroom & Camembert Tartlet

sautéed wild mushrooms and leeks with Camembert cheese baked inside a puff pastry shell

Butternut Squash Blue Cheese Tartlet

roasted squash and melted blue cheese baked inside a puff pastry shell, topped with crispy fried sage

Sockeye Gravlax

served on a Belgian endive with arugula pesto cream cheese, capers, dill and smoked sea salt

Andouille Stuffed Mushrooms

Cremini mushroom cap stuffed with grilled Andouille sausage, tarragon cream cheese and Parmesan

Tuscan Chicken Meatball

in-house ground and spiced chicken breast meatball, seared and served with red chili sauce on a mini plate with bamboo skewer

Bacon Wrapped Medjool Dates

dates stuffed with blue cheese, wrapped in bacon, baked and drizzled with a balsamic reduction

Lobster Stuffed Mushrooms

Cremini mushroom stuffed with butter poached lobster, Romano cheese and fresh herbs

salad or soup – Choose 1

Winter Beet Salad

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

Kale Caesar Salad

crisp lacinato 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 Soup

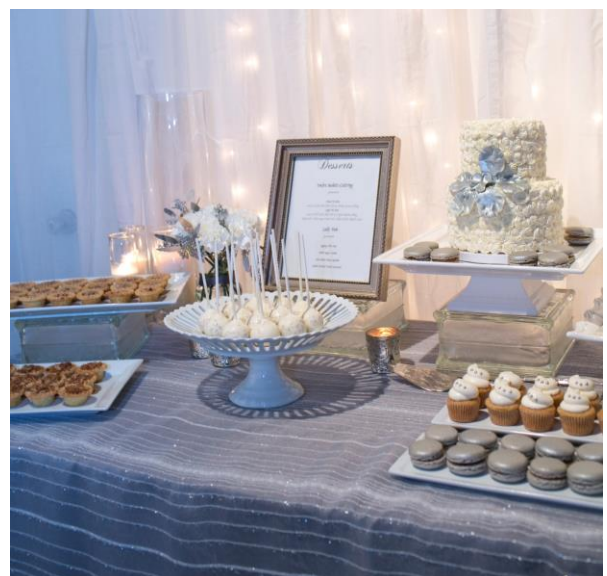
blended winter fruit and vegetable soup, lightly spiced

Butternut Bisque

roasted butternut squash, onion, and spices pureed and finished with cream and topped with chive oil

Fall Mushroom Chili

seasonal chili with hearty mushrooms and a variety of beans



entrees – Choose 2

Turkey Breast Provencal

fresh roasted turkey breast with herbs de Provence and garlic oil, served with a sweet shallot Dijon sauce

Herb Crusted Pork Loin

fennel seed crusted pork loin grilled and drizzled with an apple cider gastrique

Autumn Coq Au Vin

stewed chicken thighs with red wine, shallots, root vegetables, and fresh parsley

Braised Beef Cheeks

local beef cheeks braised with red wine, black currants, herbs, and root vegetables

Fennel Salt Salmon

wild Alaskan Sockeye salmon rubbed with fennel salt, flash seared and served with a lime butter sauce

Seared Barramundi

Australian white fish seared and drizzled with a lemon gastrique

vegetarian entree – can be added on

Butternut Squash Ravioli

served with a maple sage 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

hearty vegetables – Choose 1

Mashed Roots & Potatoes

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

Jubilee Rice Pilaf

brown, red, and wild rice cooked with sweet onion and butter

Butternut Risotto Cake

Arborio Italian rice, diced butternut squash, fresh herbs and seared leek cake

vegetables – Choose 1

Winter Seasonal Grilled Vegetables

assortment of fresh seasonal winter vegetables roasted with olive oil and herbs, cooled, then served on a cedar plank

Roasted Root Vegetables

a medley of golden beets, rutabaga, celery root, carrots and parsnips tossed in extra virgin olive oil, garlic and spices, then roasted

Roasted Cauliflower

fresh cauliflower florets roasted with smoked paprika and garnished with fresh chervil

desserts – Choose 1

Baked Apples

whole apples baked with cinnamon and cloves served with crème Anglaise

Espresso Crème Brulee

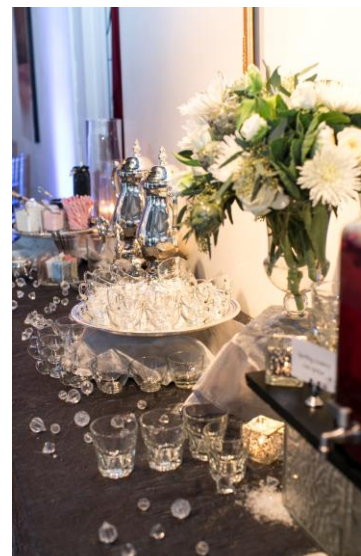
decadent custard infused with espresso and topped with a torched crispy sugar crust

Apple Bread Pudding

variety of breads baked with eggs, spices, Granny Smith apples, and vanilla drizzled with a whiskey caramel sauce

Mini Vanilla Bean Mousse Shooters

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



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Sockeye Gravlax

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Bacon Wrapped Medjool Dates

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Lobster Stuffed Mushrooms

Cremini mushroom stuffed with butter poached lobster, Romano cheese and fresh herbs

Warm Artichoke and Parmesan Dip

creamy Parmesan dip baked with marinated artichoke hearts served hot with sliced baguettes and our signature seasoned pita chips

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, house made crackers and GF crackers

Roma Tomato Bruschetta

Roma tomatoes marinated in olive oil and balsamic vinegar, and tossed with diced red onions, fresh basil, and feta cheese, served with a garlic oil brushed crostini

Smoked Chicken and Apple Crescent

fresh smoked chicken breast, Brie, Gala apples, and fresh thyme folded into puff pastry and topped with toasted almonds

Potato Leek Soup Shooters

creamy potato and leek blended soup with a chive oil float, served in a square shot glass



Fresh Fruit and Berries

an assortment of melons, grapes, berries and citrus

Seasonal Mini Pies

Dutch Apple, Whiskey Pecan, or Pumpkin Spice

Mini Cheese Cake Bites

chef's choice of caramel bourbon, New York, chocolate truffle, strawberry swirl and huckleberry swirl from NW Washington's Chuckanut Bay

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'Oeuvre Package - \$3.15 each / Choose 7-11 items

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Warm Artichoke and Parmesan Dip

creamy Parmesan dip baked with marinated artichoke hearts served hot with sliced baguettes and our signature seasoned pita chips

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Roma Tomato Bruschetta

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Smoked Chicken and Apple Crescent

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Mini Cheese Cake Bites

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Mini Vanilla Bean Mousse Shooters

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

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