



HORS D'OEUVRE SELECTIONS

"Veg" is vegetarian and items with a "V" next to them are or can be made vegan – please speak with your coordinator for more information

bite sized vegetarian and vegan appetizers

GOAT CHEESE STUFFED MUSHROOM (VEG)

baked cremini mushrooms stuffed with sun-dried tomato pesto and creamy goat cheese

VEGETABLE AND RICE STUFFED MUSHROOMS (VEG)

mixed vegetables, wild rice and garlic stuffed cremini mushrooms topped with Parmesan cheese and baked

SPANAKOPITA (VEG)

crispy phyllo triangles stuffed with spinach and feta cheese

ANDALUSIAN GAZPACHO SHOOTERS (V)

cold tomato based Spanish soup with diced cucumber garnish and drizzled with sherry vinegar, served in a square shot glass

BUTTERNUT SQUASH SOUP SHOOTERS (VEG)

roasted butternut squash, sautéed with onions and spices, pureed and finished with Sherry and cream then topped with a chive ribbon and served in a square shot glass

TOMATO BASIL BISQUE SHOOTERS (VEG)

a blended soup of fresh Roma tomatoes sautéed with garlic and sherry, finished with fresh basil and cream served in a square shot glass

TOMATO BASIL BISQUE SHOOTERS WITH MINI GRILLED CHEESE (VEG)

a blended soup of fresh Roma tomatoes sautéed with garlic and sherry, finished with basil and cream topped with a grilled Tillamook cheddar cheese sandwich triangle served in a square shot glass

MINI GRILLED CHEESE WEDGES (VEG) {2PP}

grilled Tillamook cheddar cheese sandwich triangles

MINI FRIED VEGETABLE SPRING ROLLS (VEG)

sautéed cabbage and carrots inside a wonton wrapper, fried and served with spicy mustard and sweet chili sauce

VIETNAMESE SUMMER ROLLS (V)

fresh cilantro, basil, bean sprouts, red leaf lettuce, sautéed onion, and carrots all wrapped in rice paper, served with Thai peanut and sweet chili dipping sauces (can also be ordered with Tofu or Shrimp)

GRILLED MINI QUESADILLAS (VEG) {2PP}

fire grilled flour tortilla wedges stuffed with Tillamook cheese, served with sour cream and salsa

BRIE AND POACHED PEAR CUPS (VEG)

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

MANCHEGO CHEESE RISOTTO CAKES (VEG)

Arborio Italian rice sautéed with sweet onions, fresh minced herbs, and manchego cheese, topped with our roasted red pepper aioli

STUFFED BABY RED POTATOES (VEG)

garlic roasted baby red potato halves chilled and stuffed with sour cream, dill, Boursin cheese, and chives



TWELVE BASKETS

— CATERING —

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INDIVIDUAL CHEESE BASKET (VEG)

our signature rosemary and sea salt cracker baskets filled with assorted gourmet cheeses, topped with a candied walnut and dried cranberries

bite sized protein appetizers

ANDOUILLE STUFFED MUSHROOMS

Andouille pork sausage, taragon, garlic, and cream cheese stuffed cremini mushrooms topped with Parmesan then baked

SMOKED CHICKEN AND APPLE CRESCENT

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

BUFFALO STYLE HOT WINGS {2PP}

fried chicken wings tossed in Frank's Original Hot Sauce and clarified butter, served with celery sticks and bleu cheese dressing

STEAK TARTARE

premium beef tender minced raw with anchovy, shallots, mustard, and spices, served on toasted crostini

HERB ROASTED PORK TENDERLOIN CROSTINI

fresh pork tenderloin roasted with herbs, sliced thin and topped with peach shallot jam and lavender cream cheese on a toasted crostini

ENCRUSTED BEEF TIP BITES

tender beef tip bites encrusted with cracked black pepper, served in madeira demi-glace

BEEF TENDER BRUSCHETTA

slow-roasted beef tender with herbs and garlic, sliced thin and served on a thyme and roasted garlic toast point, topped with a creamy tarragon horseradish sauce

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

INDIVIDUAL CEDAR PLANK SALMON

fresh wild salmon in a thyme apple cider marinade, baked and served on a mini cedar plank with mini fork, topped with lemon aioli and fresh dill

NORTHWEST WILD SALMON CAKES

fresh wild June berry smoked salmon cakes, served crisp, topped with lemon dill aioli

CILANTRO SPICED PRAWNS {2PP}

cold water prawns sautéed with paprika, lime, and cilantro

CLASSIC TIGER PRAWNS {2PP}

poached with spices and served on ice with lemon slices and our signature cocktail sauce

SZECHWAN PRAWNS WRAPPED IN SNOW PEAS {2PP}

prawns sautéed in our sweet and spicy sauce, then wrapped with steamed snow peas and served on a bamboo skewer

BACON WRAPPED MEDJOL DATES

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

AHI TUNA WONTON BASKET

yellowfin ahi tuna, marinated in lime juice, soy sauce and cilantro, tossed with orange-soaked avocados in a crispy wonton basket and topped with wasabi aioli and sesame seeds

VIETNAMESE SHRIMP SUMMER ROLLS

shrimp, fresh cilantro, basil, bean sprouts, red leaf lettuce, sautéed onions, and carrots all wrapped in rice paper, served with Thai peanut lime sauce and sweet chili sauce



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SMOKED SALMON LATKE

crispy house made dill potato cake topped with smoked salmon, caper cream cheese and fresh dill

CEVICHE

with your choice of shrimp or tender octopus, red peppers, tomatoes, and avocado, tossed with lime juice and garlic oil and served with house made taro chips (vegan option also available)

ALASKAN SCAMPI

Alaskan cold water prawns sautéed with garlic, lemons and white wine

PHYLLO WRAPPED ASPARAGUS

asparagus spears wrapped in phyllo pastry with roasted garlic Caesar dressing

CRAB LOUIE CUCUMBER CUP

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

CRAB RANGOONS

Pacific cold water crab and lightly spiced cream cheese wrapped in a crispy wonton wrapper, served with a sweet Malaysian chili sauce

CRAB CAKES

Pacific cold water crab, mixed vegetables, and fresh herb cakes, fried and topped with a fire-roasted poblano crème fraiche

satays and skewers

FALAFEL SKEWER (VEG)

two skewered garbanzo falafel balls, served with house tzatziki

MINI FRESH FRUIT KABOBS (V)

with cantaloupe, honeydew, pineapple and strawberries on a bamboo skewer

WATERMELON, FETA, AND MINT MINI SKEWERS (VEG)

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

FRESH FRUIT AND CHEESE KABOBS (VEG)

fun and beautifully displayed skewers with cantaloupe, honeydew, strawberries and assorted cheeses

CAJUN CHICKEN SKEWERS

fresh grilled chicken breast on bamboo skewers, blackened with Cajun style seasoning and served with our cilantro lime sauce

CHICKEN SATAY

fresh grilled chicken breast on bamboo skewers, served with your choice of: teriyaki or our signature Thai peanut sauce

HONEY-GLAZED CHICKEN SKEWER

seared sweet and savory fresh chicken skewer, served with a honey mustard sauce

CHICKEN SOUVLAKI SKEWER

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

CAPRESE SKEWERS (VEG)

grape tomatoes, fresh mozzarella balls and basil on bamboo skewers with a balsamic drizzle

ANTIPASTO SKEWER

buffalo mozzarella, Genoa salami, artichoke heart, cherry tomato and an olive served on a skewer



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NORTHWEST SALMON SKEWERS

fresh wild salmon, marinated in sweet maple syrup and olive oil, seared and served on a bamboo skewer

TOFU SATAY (VEG)

marinated tofu, tossed in curried sea salt and deep fried, skewered and served with our signature Thai peanut sauce

PETITE VEGETABLE SKEWERS (V)

assorted roasted garden vegetables on a bamboo skewer drizzled with Romesco sauce

sliders and sandwiches

HAWAIIAN GINGER PULLED PORK SLIDERS

slow-cooked sweet and savory blend of roasted pulled pork and pineapple with ginger, served on a sweet Hawaiian roll

MINI BEET BURGER SLIDER (V)

seasoned roasted mini beet burger with vegan garlic lemon avocado aioli on a Macrina Bakery rustic potato roll

BBQ PULLED PORK SLIDERS

tender slow-cooked pork tossed with BBQ sauce and served with a tangy coleslaw on a soft Macrina Bakery brioche bun

WHISKEY ONION SLIDERS

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

BLACKENED SALMON SLIDER

fresh wild Northwest Salmon patty, blackened with Cajun seasoning, seared and topped with remoulade on a Macrina Bakery brioche bun

ALL AMERICAN MINI BURGERS

seared mini burger patty served with cheese, lettuce, tomato, ketchup, and a sweet pickle aioli on a fresh Macrina Bakery brioche bun

BACON BLEU MINI BURGER

mini burger patty served with thick cut pepper bacon, bleu cheese and a gorgonzola aioli on a Macrina Bakery brioche bun

PETIT GIUSEPPE SANDWICH (VEG)

"a modern twist on the traditional tea sandwich"

petite Macrina Bakery Giuseppe rolls filled with Chef's selections of deli meats and cheeses, grilled veggies with pesto cream cheese, or caprese with sliced tomato, fresh mozzarella, and basil

SLICED BAGUETTE SANDWICHES (VEG)

selections available: turkey & Swiss, roast beef & Tillamook cheddar, ham & provolone, and/or grilled veggies (all sandwiches served on a baguette with lettuce, tomato and Dijonnaise - unless otherwise requested - then cut into 14 slices)

ASSORTED TEA SANDWICHES (VEG)

sandwich bites served on soft bread with your choice of: Dill, Cucumber, and Cream Cheese (veg), Smoked Salmon and Caper Cream Cheese, Watercress Tea Sandwich with Egg Salad (veg), Roast Beef and Horseradish Aioli, or Ham and Dijon Cream Cheese (minimum of 25 per flavor)

platters, displays, and stations

FRESH FRUIT AND BERRY PLATTER (V)

an assortment of melons, grapes, berries and citrus (always local when in season)

FRESH VEGETABLE PLATTER (V)

Crisp and fresh vegetables colorfully displayed on a wood platter or white ceramic tray and served with our signature creamy Parmesan dip (vegetarian)



FRESH VEGETABLE DISPLAY (V)

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

FRESH AND GRILLED VEGETABLE PLATTER (V)

medley of crisp, fresh vegetables with grilled vegetables colorfully displayed and served with our signature creamy Parmesan dip

SIGNATURE CHEESE BOARD (VEG)

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

SIGNATURE CHEESE DISPLAY (VEG)

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

BREAD DISPLAY (VEG)

An assortment of cascading seasonal Macrina breadsticks, loaves, and rolls beautifully displayed

ANTIPASTO PLATTER

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

FRESH WILD SALMON FILET

in-house June berry smoked salmon filet served with pesto and herb cream cheese, sliced lemons, diced red onion and capers, served with our house herb crackers and gluten free crackers

DELI MEAT AND CHEESE PLATTER

including selections of: sliced smoked turkey, roast beef, ham, salami, Tillamook cheddar, Swiss, provolone, pepper jack and havarti cheeses; served with Macrina potato rolls, house made crackers, and GF crackers

RUSTIC FLAT BREAD PIZZA {16 BITES}

your choice of:

MARGARITA --fresh organic basil, mozzarella cheese, Roma tomato, and roasted garlic (veg)

ITALIAN SAUSAGE -- with red and yellow peppers, black olives, topped with provolone and cheddar cheese

TUSCAN - Caramelized Pear, Brie and Arugula and balsamic reduction on the side (veg)

MASHED POTATO MARTINI BAR (VEG)

garlic whipped potatoes served alongside fresh roasted bacon bits, sun-dried tomatoes, red pepper chili flakes, Tillamook cheddar cheese, and green onions, served in a stemless cosmo glass with spoon

ROMA TOMATO BRUSCHETTA (VEG)

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

WHITE BEAN BRUSCHETTA (VEG)

oven roasted crostini with white bean puree spread topped with a sun dried tomato pesto

TAPENADE (VEG)

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

TRADITIONAL HUMMUS (VEG)

pureed garbanzo bean spread served with seasoned pita chips and fresh vegetables

ROASTED RED PEPPER HUMMUS (VEG)

made with our house-made tahini and roasted red peppers, served with our signature seasoned pita chips

WARM ARTICHOKE AND PARMESAN DIP (VEG)

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



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MEXICAN LAYERED DIP (VEG)

black beans, Tillamook cheddar cheese, tomatoes, sour cream, guacamole, olives and green onion served with corn tortilla chips

TARO CHIPS (VEG)

fresh taro root sliced thin and fried in house served with mango salsa, tomatillo salsa, and pico de gallo

INTERACTIVE CEVICHE STATION (V)

shrimp, octopus, or avocado ceviche served with red onion, cucumber, tomato, cilantro, mango, red bell peppers, and daikon radish with taro, corn tortilla or saltine crackers - Chef to toss ingredients together on a Himalayan salt block with lime juice and garlic

FRESH OYSTER BAR

local Puget Sound Oysters on the half shell drizzled with Mignonette (black pepper and shallot vinaigrette), accompanied with cocktail sauce, Tabasco and lemon wedges and served on a bed of crushed ice

CEDAR PLANK BRIE WITH RASPBERRIES (VEG) {SERVES 25}

double cream Brie grilled on a cedar plank, topped with fresh raspberries and a raspberry chipotle glaze, served with house made herb crackers and sliced freshly baked baguette

BAKED BRIE EN CROUTE (VEG) {SERVES 50}

a soft, ripened Brie wheel topped with your choice of: raspberry chipotle glaze, pesto, sun-dried tomatoes, strawberry preserves, or pepper jelly wrapped in brioche dough and baked until golden brown

CEREAL STATION (V)

assortment of 4 dry cereals of your choice served with 2% milk, displayed in apothecary jars and glass vases in a "DIY" fashion for guests to choose their flavors and pour their milk; complete with small bowls and demitasse spoons (choices limited, please speak with your coordinator about options and if you would like to have a market priced non-dairy milk, granola, or other specialty cereal)

MAC AND CHEESE BAR (VEG)

mac and cheese three ways: mini shell pasta with creamy Tillamook cheddar, jalapeno jack and a four cheese blend sauce; served with cilantro, broccoli, diced grilled chicken, Italian sausage crumbles, jalapenos, green onion, chopped bacon and roasted red peppers

POPCORN BAR (V)

fresh popped popcorn with a variety of seasonings including sea salt, white cheddar, rosemary and truffle salt, and kettle corn served in jars with scoops and classic red and white circus bags or plain white paper bags

TRAIL MIX BAR (V)

raw almonds and peanuts, yogurt covered raisins, M&M's, mini pretzels, chex mix, mini marshmallows, teddy grahams, craisins, sunflower seed pepita mix, and banana chips; served in glass jars and vases with mini scoops and white paper bags