



**TWELVE BASKETS**  
—CATERING—

CATERING PROPOSAL  
JOHN AND JAMIE'S WEDDING  
SATURDAY, JUNE 5<sup>TH</sup>, 2021

*tray passed hors d'oeuvres*

**HUMMUS STUFFED CUCUMBER CUP**  
*roasted red pepper, cilantro*

**TUSCAN CHICKEN MEATBALLS**  
*spinach, mozzarella, chili*

**CILANTRO SPICED PRAWNS – GF | DF**  
*paprika, lime*

*plated dinner menu*

**FIRST COURSE**

**MACRINA BAKERY ROLLS – VEG**

**MIXED FIELD GREENS SALAD – VEG | GF**  
*poached pears, candied walnuts,  
gorgonzola, champagne vinaigrette*

**SECOND COURSE**

**BAVETTE STEAK – DF**  
*wild mushroom demi-glace*

**SEARED WILD KING SALMON – GF | DF**  
*marinated in citrus, apple tarragon gastrique*

**JUBILEE RICE PILAF – VEG | GF**  
*brown, red & wild rice, sweet onion, butter*

**ASPARAGUS – V | GF | DF**  
*grilled, olive oil, sea salt*

*desserts*

**CLIENT TO PROVIDE WEDDING CAKE  
COMPLIMENTARY CAKE-CUTTING SERVICES PROVIDED  
BY TWELVE BASKETS CATERING**

**SIGNATURE DESSERT PACKAGE – NO. 3**  
**ASSORTED FRENCH MACARONS {60} – VEG | GF**  
*raspberry | chocolate | pistachio | lemon*

**BROWNIE BITES {48} – VEG**  
*dark chocolate chunks*

**MEYER LEMON BITES {48} – VEG**  
*tart lemon curd, buttery crust*

**SWEET & SALTY BLONDIE BITES {48} – VEG**  
*chocolate chips, walnut*

**FRESH BERRY TARTLET {48} – VEG**  
*seasonal berries, chantilly cream*

*non-alcoholic beverages*

**COMPLEMENTARY WATER STATION**

**ICED WATER**

**INFUSED WATER**

*served with seasonal accoutrements*

**TROPICAL ICED TEA**

*sugar, sugar substitutes, lemon wedges*

**HOUSE-MADE LEMONADES**

*fresh lemon juice with fruit &/or herb-infused simple syrups*

*coffee station*

**FRESHLY BREWED CAFFE VITA (REGULAR)**

*with cream, sugar, sugar substitutes and stir sticks*

**FRESHLY BREWED CAFFE VITA (DECAF)**

*with cream, sugar, sugar substitutes and stir sticks*

**HOT TEA**

*assorted Numi teas*

*bar*

**NORTHWEST WINE PACKAGE**

*Pinot Gris, 2016 - Cooper Mountain Vineyards, Willamette Valley  
OR*

*Freyja, 2017 - Gard Vintners & Lawrence Vineyards, Columbia  
Valley WA*

*Rose, 2018 - Terra Blanca Estate, Benton City WA  
Cabernet Sauvignon, 2016 - Disruption, Columbia Valley WA  
Red Blend, 2015 - Disruption, Columbia Valley WA*

**CRAFT BEER PACKAGE**

*Fremont Brewing IPA, Pyramid Hefeweizen, Rogue Dead Guy  
Ale, Stella Artois & Black Butte Porter*

**MIXED DRINK LIQUOR PACKAGE**

*Liquor: Vodka, Tequila, Rum, Whiskey, Gin, Scotch  
Mixers: Coke, Diet Coke, Sprite, Ginger ale, Tonic Water,  
Soda Water, Cranberry Juice, Pineapple Juice,  
Orange Juice, Grapefruit Juice  
Sweet N' Sour, Triple Sec, Bitters, Cocktail Cherries,  
Cocktail Olives, Fresh Mint, Salt/Sugar, Lemons/Limes*

**CHAMPAGNE TOAST**

*Juve & Camps Cava sparkling wine*

**ALCOHOL TO BE BILLED UPON ACTUAL CONSUMPTION.  
YOU WILL BE REFUNDED OR CHARGED ACCORDINGLY.**

*\* All menus are customizable to fit your event, dietary needs, and service  
style (plated, family style, or buffet) \**

**THIS IS JUST A SAMPLE MENU OF WHAT WE CAN OFFER AT  
YOUR EVENT. GET IN CONTACT WITH ONE OF OUR EVENT  
SPECIALISTS FOR FULL MENUS WITH PRICING. THEY WILL BE  
ABLE TO ASSIST YOU IN PUTTING TOGETHER A PERFECT MENU  
FOR YOU AND YOUR GUESTS, WITH OPTIONS THAT SUIT YOUR  
TASTE AND DIETARY NEEDS.**

**TWELVE BASKETS CATERING RESERVES THE RIGHT TO ADJUST  
PRICING FOR ANY REQUESTS TO ALTER OR IN ANY WAY  
CHANGE THE MENU AFTER THIS AGREEMENT IS SIGNED.  
PRICES ARE QUOTED ON CURRENT MARKET PRICING WITH  
SOME SMALL FUTURE PRICE VARIATIONS CONSIDERED.**