HOLIDAY MENU 2021

TWELVE BASKETS
CATERING

(425) 576.1000 | INFO@TWELVEBASKETSCATERING.COM | WWW.TWELVEBASKETSCATERING.COM

HORS D'OEUVRES

VEGETARIAN/VEGAN

Beet Croquette V | GF garlic avocado aioli	2
Blue Cheese and Winter Squash Pastry VEG Danish blue cheese, spiced squash, fried sage	2.5
Caramelized Pear Crostini VEG gorgonzola, sage	2.5
Hummus Stuffed Cucumber Cup V | GF | DF red pepper hummus, cilantro	1.5
Spinach & Artichoke Dip VEG pita chips	2.5
Vegetable & Rice Stuffed Mushroom VEG | GF boursin, parmesan	2
Red Pepper Hummus Pinwheel V | DF grilled vegetables	1.5
Brie and Poached Pear Cups VEG candied walnut, lavender honey	2.5
Butternut Bisque Shooter VEG | GF sweet onion, nutmeg, chive oil	2.5
Caprese Melt Tartlette VEG tomato compote, basil, mozzarella, balsamic reduction	3
Baked Brie & Cranberry Mint Compote VEG | GF served on a cedar plank with house-made herb crackers and toast points {serves 25}	90

PROTEIN

Smoked Salmon Cake DF Wild Alaskan salmon, lemon, celery, dill, sumac aioli	3.5
Sambuca Onion Beef Slider smoked gouda, tomato compote, Macrina brioche	4
Salmon Rillette wild Alaskan salmon, caper salsa verde, Macrina rye	4
Ahi Tuna Sesame Slaw Bowl DF ahi poke, napa cabbage, fried wonton, sweet sesame dressing	4.5
Smoked Chicken & Apple Crescents brie, thyme, toasted almonds	2.75
Pulled Pork Slider DF brown sugar BBQ, Macrina brioche	4
Turkey & Cranberry Pinwheel turkey, Swiss, cranberry chutney	2
Ham & Black Currant Pinwheel ham, provolone, black currant jam	2
Chimichurri Steak Skewer GF | DF marinated flank steak, chimichurri sauce	4

ENTREES

PROTEIN

Turkey Breast Provencal GF herb and stone ground mustard sauce	12
Peppercorn Beef Tender GF | DF grilled, pear demi-glace	16
Roasted Camembert Stuffed Chicken Breast GF mushrooms, fine herb & white wine sauce	11
Seared Sage Chicken GF | DF roasted ginger carrot puree	11
Coq au Vin GF | DF braised chicken thighs, mushrooms, bacon, sweet potato, burgundy	14
Beef Sirloin Au Poivre GF pepper milange, cognac mushroom cream sauce	18
Pistachio Crusted Salmon GF orange Riesling beurre blanc	23
Herb Crusted Pork Tenderloin GF | DF apple cider gastrique	10
Seared Steelhead GF | DF cucumber chili relish	20
Prime Rib Carving Station {serves 35} GF | DF horseradish cream and au jus	500
Smoked Virginia Ham GF | DF satsuma glaze	12

VEGETARIAN/VEGAN

Taro Cake with Wild Mushrooms V | GF | DF crispy taro cake, wild mushroom, sautéed spinach	12
Butternut Squash Ravioli VEG maple sage cream sauce	13
Vegetable Tagine V | DF seasonal vegetables, raisin, cinnamon, coriander, couscous	12
Winter Squash Risotto Stuffed Zucchini VEG | GF gruyere, chirvil	10
Polenta Cake V | DF broccoli, cauliflower, carrot, bell pepper, romesco sauce	10

SIDES

SALADS

Golden Beets & Greens Salad VEG | GF — 4
roasted golden beets, hazelnuts, chevre, winter greens, tossed with apple Champagne vinaigrette

Butternut Caesar Salad GF — 4
romaine, parmesan, butternut squash croutons

Kale Quinoa Salad GF — 4.5
apple, feta, pistachio

Green Apple & Fennel Salad V | GF | DF — 4
dried cranberry, candied walnut, stone ground mustard vinaigrette

Pasta Salad with Arugula Pesto VEG — 4
toasted pepitas, blistered tomato, and goat cheese

WARM SIDE DISHES

Roasted Root Mash VEG | GF — 4.5
parsnip, celery root, Yukon gold potatoes, garlic

Brown Rice Pilaf V | GF | DF — 4
sautéed mushrooms and shallots

Caramelized Brussel Sprouts V | GF | DF — 4.5
red wine gastrique

Roasted Rainbow Carrot V | GF | DF — 4
honey, dill

Roasted Butternut Squash V | GF | DF — 4
red pepepr, pepitas, garden chervil

Sweet Potato Bake V | GF — 4
maple brown sugar

Winter Squash Risotto Cake VEG | GF — 6
saffron, gruyere

Burgundy Beef Stew {8 oz} GF | DF — 5
seared beef tender, seasonal garden vegetables, Burgundy wine

Smoked Salmon Chowder {8 oz} — 6
New England style, Alaskan sockeye salmon

Roasted Root Vegetables V | GF | DF — 4
seasonal vegetables, garlic oil

BREAD served with butter

Macrina Garlic Parmesan Roll VEG — 2.5

Sliced Seeded Baguette V | DF — 2.5

Macrina Bakery Rolls VEG — 2

DESSERTS

Baked Apples with Creme Anglaise VEG | GF whole apples baked with cinnamon, brown sugar, clove	3.5
Chocolate Dipped Coconut Macaroons VEG | GF dark chocolate drizzle	2.5
Bread Pudding Bites VEG caramel {minimum of 25}	1
Dutch Apple Pie Bites VEG cinnamon, brown sugar, streusel, caramel, whipped cream	2.5
Whisky Pecan Pie Bites VEG sweet tartlette, whisky pecan pie filling	2.5
Pumpkin Pie Bites VEG spiced pumpkin pie filling, whipped cream	2.5
Mini Cupcakes with Buttercream Frosting VEG dark chocolate | Madagascar vanilla {seasonal flavors available upon request} {minimum of 24 per flavor}	2.25
Chocolate Dipped Strawberries V | GF | DF white chocolate drizzle {minimum of 24}	2.5
Assorted French Macarons GF almond | raspberry | chocolate | pistachio | lemon {minimum of 25}	2
Layered Pumpkin Pie Shooters VEG | GF spiced pumpkin mousse with layers of chantilly {minimum of 36}	2
Pete's Toffee GF almond | pumpkin spice	1.5

BEVERAGES

COCKTAILS

Mulled Wine — 11
red wine, oranges & winter spices.
Garnished with a cinnamon stick

Jack Frost Martini — 11.35
vodka, blue curacao, pineapple and coconut.
Garnished with a coconut flakes

Peppermint Twist Mimosa — 11.25
peppermint vodka & cava, Crushed candy cane rim

Winter Moscow Mule — 10.5
vodka, lime infused cranberry juice & ginger beer.
Garnished with sugared cranberries and a rosemary sprig

MOCKTAILS

Candy Cane Mocktini — 3.85
cream soda, half & half, and peppermint sticks.
Garnished with a candy cane coated glass rim

Winter Spiced Mockmule — 4.35
orange infused apple cider topped with ginger beer.
Garnished with an orange slice

N/A BEVERAGES

Holiday Eggnog — 3
with cinnamon & cloves

Holiday Hot Cocoa Bar — 3.5
featuring hot chocolate, mini marshmallows, peppermint, cinnamon, white chocolate shavings. Topped with whipped cream & chocolate sprinkles

Hot Spiced Apple Cider — 2.85
served with whipped cream & cinnamon