



SUMMER 2026 WELCOME PACKET

FOR ALL JULY - SEPTEMBER WEDDINGS



WELCOME!

Congratulations on your engagement! At Twelve Baskets Catering, we believe your wedding menu should be as unique and exquisite as your love story. We're here to guide you through the process, making it enjoyable and stress-free from start to finish. We craft unforgettable culinary experiences that celebrate the region's finest offerings. Our menus reflect the heart of the Pacific Northwest, featuring dishes made from locally sourced ingredients and seasonal produce.

TASTINGS

At Twelve Baskets Catering, we are thrilled to invite you to a private tasting, where we can collaborate to refine and personalize the culinary details of your event. One of our special event coordinators will join you to review your proposal in detail. During this time, you will try out five menu items of your choosing from the seasonal menu based on your wedding date.

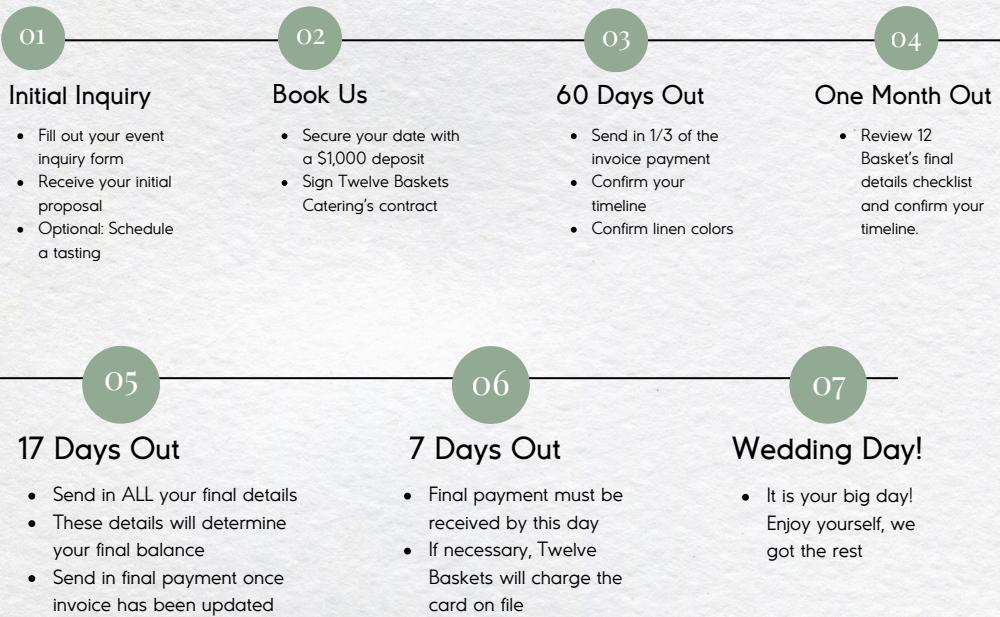
You may swap out items from your seasonal tasting menu with selections from our year-round menu.

We offer an à la carte menu for our tastings priced as such:

- Appetizers, sides, and salads at \$5-\$6
- Main entrees at \$12-\$16

We can accommodate up to four people in our tasting rooms and if you book before or the day of your tasting, we will waive two tasting fees!

EVENT PLANNING TIMELINE



PACKAGES

PLATED | 52

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

FAMILY STYLE | 52

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

GOLD BUFFET | 46

- 3 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

SILVER BUFFET | 40

- 2 Appetizers
- 1 Salad
- 2 Entrees
- 2 Sides

BRONZE BUFFET | 30

- 1 Appetizer
- 1 Salad
- 1 Entree
- 2 Sides

Garlic roll included in your package
price.

*All desserts are à la carte pricing.

APPETIZERS

DOOBOO JEON | VEG, E

tofu, carrot, artichoke, egg, potato starch, soy sauce, gochugaru, garlic, scallion, red onion, fresno pepper, rice vinegar, maple syrup, turmeric

ROASTED CORN GOAT CHEESE CROSTINI | VEG, SF

corn, cilantro, tomato, red onion, poblano pepper, lime, goat cheese, baguette, yogurt, avocado

LEEK FRITTERS | VEG, SF, E

leek, shallot, fresno pepper, parsley, cilantro, coriander, cumin, turmeric, egg, milk, yogurt, sour cream, lemon, parsley, flour, olive oil

STEAK AND HORSERADISH CROSTINI | SF

steak, baguette, goat cheese, horseradish, mayo, sour cream, chives

MELON PROSCIUTTO SKEWERS | GF, SF

melon, mozzarella, prosciutto, basil, balsamic glaze

BAJA SHRIMP CUPS | GF, SF

tortilla, shrimp, lime, honey, garlic, chipotle pepper, avocado, cilantro, jalapeno, red onion, yogurt

VEGAN CRAB CAKES | V, DF

hearts of palm, soy sauce, dijon mustard, parsley, scallion, nori, old bay, panko, vegan mayo, cayenne pepper, paprika, garlic, onion, lemon, ketchup

FALAFEL BITES | V, GF, DF

garbanzo flour, onion, garlic, cilantro, parsley, cumin, tahini, lemon, parsley, olive oil



Vegan Crab Cakes

SALAD

GRILLED WATERMELON PANZANELLA | VEG, SF

watermelon, red onion, tomato, romaine, fennel, ricotta salata, dill, red wine vinegar, olive oil, agave, dijon mustard

STRAWBERRY SPINACH SALAD | VEG, GF, SF

strawberry, spinach, asparagus, red onion, feta, balsamic vinegar, lemon, champagne vinegar, olive oil, black pepper, dijon mustard

AVOCADO, QUINOA AND FAVA BEAN SALAD | V, GF, DF, SF

quinoa, fava bean, lemon, avocado, radish, watercress, cumin, olive oil



*Strawberry Spinach
Salad*

ENTREE

GOCHUJANG PORK CHOPS | DF

pork chop, honey, garlic, ginger, gochujang, soy sauce, cilantro, scallion, sesame oil

CHIPOTLE FLANK STEAK WITH CORN SALSA | GF, DF, SF

flank steak, paprika, chipotle in adobo, garlic, coriander, cumin, corn, cilantro, tomato, onion, poblano pepper, lime

GRILLED CHICKEN SOUVLAKI | GF, DF, SF

chicken, garlic, parsley, lemon, red onion, green bell pepper, oregano

SALSA VERDE SALMON | GF, DF, SF

salmon, dill, parsley, red onion, capers, garlic, lemon, red pepper flake, rice vinegar, olive oil

ROASTED COD WITH ROMESCO SAUCE | DF, SF

cod, lemon, parsley, red pepper, tomato, garlic, breadcrumbs, sherry vinegar, olive oil

PEACH AND BALSAMIC CHICKEN | GF, DF, SF

chicken breast, balsamic, peach, dijon, cayenne pepper, lemon, olive oil, basil, mint



SIDES

JAPCHAE | V, DF

sweet potato noodle, spinach, bell pepper, onion, carrot, mushroom, garlic, soy sauce, sugar, rice syrup, sesame oil

SPICED TOMATOES WITH CHICKPEAS AND YOGURT SAUCE | VEG, GF, SF

tomato, sumac, coriander, cumin, chili flake, garlic, red onion, chickpea, red wine vinegar, mint, basil, parsley, cucumber, yogurt

ROASTED EGGPLANT WITH HERBS | V, GF, DF, SF

eggplant, red wine vinegar, scallion, parsley, mint, chive, olive oil

CHARRED BROCCOLI WITH LEMON AND CHILIES | V, GF, DF, SF

broccoli, lemon, red pepper flake



ROASTED TURNIPS WITH RADICCHIO | V, GF, DF, SF

turnip, radicchio, balsamic, garlic

PENNE AND GREENS | VEG, SF

penne pasta, swiss chard, kale, spinach, red onion, garlic, ricotta, chili oil

DESSERTS

STONE FRUIT TART | VEG, SF

plum, nectarine, peach, flour, butter, cream, sugar, cinnamon

CHOCOLATE RASPBERRY POT DE CREME | VEG, SF, E

chocolate, raspberry, half and half, egg

Charred Broccoli with Lemon and Chilies

BAR SERVICES

YOU BRING IT. WE SERVE IT.

Client provides all alcohol, mixers, garnishes, napkins, keg taps and tubs, and banquet permit.

Twelve Baskets will provide; a licensed mixologist or bartender, standard bar equipment, and liability insurance. You must provide your event coordinator with a full list of all items and drinks that will be at the event 7 days prior to the event. If you choose to provide your own beer, wine, or liquor we do charge a fee for the handling and serving. If you choose to provide alcohol only Twelve Baskets can provide premium mixers and garnish for you.

If Twelve Baskets handles beer or wine | 5*

If Twelve Baskets handles beer, wine, liquor | 6*

If Twelve Baskets provides garnish/mixers/ice | 5*

HOSTED BAR

Enjoy a hassle-free open bar! Choose your drink selection in advance, and our licensed bartenders will handle everything from alcohol and mixers to garnishes and day-of delivery. Specialty cocktails are available upon request from our Signature/Seasonal menu. A deposit, based on two drinks per guest

CASH BAR

We provide all alcohol, mixers, garnishes, ice, menus, bar equipment, and the banquet permit at no extra charge. Specialty drinks from our Signature/Seasonal menu or your own custom cocktail are available upon request. Guests purchase their own drinks, with a deposit based on two drinks per guest (pricing varies by tier). A minimum of two staff members is required. The final tab will be calculated four business days after your event, and any unused deposit will be refunded based on actual sales.

CHAMPAGNE TOASTS

Stationed Champagne Toast | 2*

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes stationed at bar for guests to help themselves

Passed Champagne Toast | 4*

Client provides Champagne and/or Sparkling Cider

Includes: champagne flutes & table-side toast service

TABLE SIDE WINE SERVICE

We can provide table-side wine service for your plated, family style or buffet event. We require a minimum of 1 event staff per 25 people to provide excellent service to your guests, which may increase staffing charges. This service is per person and includes presetting your rented glassware on the table. This does not include wine.

Tableside Wine Service | 3*

*Minimums all-inclusive of tax, gratuity, and service charge



BRONZE COLLECTION

PACKAGE REFLECTS THE COST OF TWO

DRINKS PER PERSON, NOT PER DRINK

BEER + WINE | 14 BEER + WINE + SPIRITS | 16

SPIRITS

CRUZAN LIGHT RUM
NEW AMSTERDAM GIN
NEW AMSTERDAM VODKA
MONARCA SILVER TEQUILA
BROKERS RESERVE WHISKEY

BEER

CORONA
COORS LIGHT
ALASKAN AMBER
ANGRY ORCHARD
GEORGETOWN BODZHAF

WINE

KINGS ESTATE PINOT GRIS
Willamette Valley, Oregon
KINGS RIDGE PINOT NOIR
Willamette Valley, Oregon
SELLA ANTICA RED BLEND
Columbia Valley, Washington
2022 UNDERGROUND WINE PROJECT IDLE HANDS RED BLEND
2023 LU & OLY WE SAT BY THE OCEAN WHITE BLEND

SILVER COLLECTION

PACKAGE REFLECTS THE COST OF TWO

DRINKS PER PERSON, NOT PER DRINK

BEER + WINE | 16 BEER + WINE + SPIRITS | 20

SPIRITS

KETTLE ONE VODKA
BOMBAY EAST GIN
JAMESON WHISKEY
CAZADORES BLANCO
KRAKEN SPICED RUM
DEL MAGUEY MEZCAL

BEER

KULSHAN LAGER
ALASKAN HUSKY IPA
STOUP SEASONAL IPA
STOUP SEASONAL PALE ALE
BLACK RAVEN TRICKSTER IPA

WINE

DIORA PINOT NOIR
Monterey, California
GOOSE RIDGE REVELATION ROSE
Paso Robles, California
SAN SIMEON SYRAH
Paso Robles, California
SAN SIMEON CABERNET SAUVIGNON
Paso Robles, California
2022 MARK RYAN MONKEY WRENCH
Columbia Valley, WA
2022 LU & OLY FLOWERHEAD SAUVIGNON BLANC

GOLD COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK

BEER + WINE | 20 BEER + WINE + SPIRITS | 24

SPIRITS

AVIATION GIN
BELVEDERE VODKA
CAZADORES REPOSADO
ELIJAH CRAIG BOURBON
APPLETON ESTATE 10 YEAR RUM
JOHNNIE WALKER GOLD RESERVE

WINE

MARK RYAN
2023 VIOLNIER
Yakima Valley, WA
2022 DEAD HORSE,
Red Mountain, WA
2023 LU & OLY FLOWERHEAD PINOT GRIS

BEER

FREMONT LUSH
ROGUE HONEY KOLSCH
2 TOWNS COSMIC CRISP
FORT GEORGE SUICIDE SQUEEZE IPA
GEORGETOWN SHORTSANDS LAGER
BELCHING BEAVER PHANTOM BRIDE IPA

QUIDDITY

"AUDENTES" SYRAH
Rattlesnake Hills, WA
"RHATHYMI" ROUSSANNE
Rattlesnake Hills, WA
"RISIBILTY" ROSE OF MOURVÉDRE
Columbia Valley, WA

COCKTAILS

Summer Cocktails

Per Person | 14

ALPHA TAURI

serrano infused cazadores reposado tequila, grapefruit juice, chili lime tincture, lime serrano simple, house sweet and sour, pimenton chile salt rim

THAT NIGHT

even williams bourbon, blood orange juice, blood orange tincture, maple, bitters, muddled lime & mint, soda, blood orange wedge with dark cherry

SICILY RAYS

belvedere vodka, aperol, fresh yuzu & grapefruit juice, house simple, strawberry infusion, grapefruit soda, orange glitter, dehydrated lime

BEL-AIR

mi campo blanco, fernet vallet, lime, coke, lime wedge & a side of pistachios

CHICO MARTINI

belvedere vodka, st. germain, green apple juice, lime juice, apple sugar rim

NINO'S SPRITZ

aperol, campari, cupcake prosecco, house simple, charred orange & calabre peppers, soda

Year Round Cocktails

Per Person | 14

LEAST OF YOUR WORRIES

bombay east gin, lemongrass, ginger, lemon, cucumber syrup, cucumber garnish

EMPRESS

butterfly pea gin, blueberry kettle n simple, citrus, limonata

12B BOURBON SMASH

even williams bourbon, blackberry puree, house lemonade, maple

SPICY WATERMELON MARGARITA

serrano reposado, lime & watermelon juice, house sweet & sour, salted rim, lime wedge

Mocktails

All mocktails come batched. Minimum of 12.

BASIL LEMONADE | 6

fresh basil, lemon juice, house simple, soda

JASMINE TEA MOCKTINI | 6

cold brew jasmine tea, golden syrup, dash of lemon, lemon peel garnish

NON-ALCOHOLIC BEVERAGES

COFFEE SERVICE | CAFFÉ VITA

Brewed Caffé Vita coffee, cups, creamer, assorted sweeteners, stir sticks

192 oz | 24-30 cups | 77

128 oz | 16-21 cups | 55

TEA SERVICE

Assorted teas, cups, creamer, assorted sweeteners, stir sticks

96 oz | 12-16 cups | 29

INDIVIDUAL BEVERAGES

JUICES | 3

apple | orange | cranberry | fruit punch

LEMONADES | 3

lavender | strawberry

SOFT DRINKS | 3

coke | diet coke | sprite

SPARKLING WATER | 3

la croix | topo chico

ICED TEA | 3

black | sweetened

HOT CIDER | 3

HOT COCOA | 3

CITRUS PUNCH | 4

INFUSED WATER | 3

seasonal infusions

BOTTLED SPRING WATER | 2.5

F.A.Q.

How Far Do You Travel?

We typically cater within a 60-mile radius of our Kirkland location to maintain the freshness and quality of our food. Unfortunately, we do not travel to locations requiring ferry access. Check out our venues page for a list of locations we frequently cater.

How Do I Reserve and Pay for Your Services?

To reserve your event date, we require a \$1,000 non-refundable deposit and a signed catering agreement. For weddings, one-third of the total invoice is due 60 days prior to the event, with the final balance due 7 days before. For all other events, the remaining balance is also due 7 business days before the event. Special payment arrangements are available for corporate clients.

Do You Offer Private Tastings?

Yes, we offer private tastings for up to four people by appointment. Please schedule at least 2-3 weeks in advance. Tastings are subject to fees. You can also catch us at open houses and wedding shows.

Can You Accommodate Dietary Restrictions?

Absolutely! We offer menus for vegetarians, gluten-free, dairy-free, vegan, Kosher, and other dietary needs. Please inform us of any allergies or dietary concerns in advance, so we can ensure the perfect menu for your event.

What About Alcohol?

If you're serving alcohol, Washington State law requires a licensed bartender for public venues, and we're happy to provide one! We offer several drink packages, or you can provide your own. Some venues have specific requirements, so please confirm with your venue. We are fully licensed, and our bartenders hold MAST permits.

What About Rentals?

We offer a limited selection of rental items such as plates, flatware, glassware, and linens, available on a first-come, first-served basis. If more rentals are needed, we work with trusted third-party vendors to meet your needs.

Can I Cancel My Event?

- If the cancellation occurs 60 days prior to event, Twelve Baskets Catering will retain all non-refundable deposit(s) and refund any other payments made.
- If the cancellation occurs post 60 days prior to event, Twelve Baskets Catering will retain all non-refundable deposit(s) and up to 75% of additional payment(s).

All cancellation require verbal and written notice. Please verify on your written notice via email, or mail, the Twelve Baskets Catering representative's first and last name with whom you spoke to regarding your cancellation.



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www.twelvebasketscatering.com

info@twelvebasketscatering.com

[\(425\) 576-1000](tel:(425) 576-1000)