



YEAR ROUND MENU  
2026

# 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

### CAPRESE SKEWERS | VEG, GF, SF

mozzarella ball, basil, cherry tomato, basil, balsamic, olive oil

### VEGAN CRAB CAKES | V, DF

hearts of palm, soy sauce, dijon, nori, vegan remoulade

### 12 BASKETS CRAB CAKES | DF, GF, SF, E

lump crab, old bay, panko, mayo, egg, mustard, lemon parsley, dill pickle, caper, dill

### RISOTTO CAKES | VEG, GF, SF

basil pesto, mascarpone

### BACON WRAPPED SCALLOPS | DF, GF, SF

bacon, scallops, honey, tomato

### PUFF PASTRY PINWHEELS | VEG, SF

basil pesto, parmesan

### SAUSAGE ROLLS | SF

puff pastry, smoked sausage, raspberry mustard sauce

### LEMONGRASS CHICKEN POTSTICKERS

chicken, lemongrass, sesame, soy sauce

### WAGYU BEEF SLIDERS | SF

beef, bacon marmalade, slider bun

### KOREAN FRIED CHICKEN SLIDERS | DF, E

chicken, buttermilk, egg, fish sauce, sriracha, gochugaru, garlic, onion, soy sauce, honey, ginger, rice

### MAPLE MUSTARD SALMON SKEWERS | DF, GF

salmon, maple syrup, whole grain mustard, balsamic vinegar, tamari, sesame, scallion

### FIRECRACKER SHRIMP SKEWERS | DF, GF, SF

shrimp, garlic, brown sugar, hot sauce, apple cider vinegar, lemon, scallion

## SALAD

### CAESAR SALAD | VEG, SF

sweet gem lettuce, parmesan reggiano, hand torn croutons, lemon anchovy vinaigrette

### GREEK SALAD | VEG, SF

cucumber, red onion, feta, tomato, romaine, olive, lemon, champagne vinegar, olive oil, oregano, dijon

mustard

### ROASTED MUSHROOM SALAD | V, GF, DF, SF

mushroom, mixed greens, endive, garlic, lemon, shallot, capers, parsley, olive oil



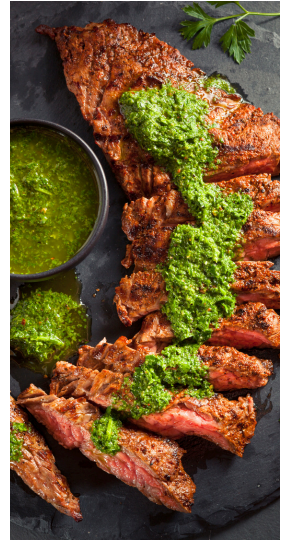
*Bacon Wrapped Scallops*



*Vegan Crab Cakes*

## ENTREE

HERB CRUSTED BEEF TENDER | GF, DF, SF  
 beef tender, balsamic demi-glace  
 CHIMICHURRI FLANK STEAK | GF, DF, SF  
 olive oil, parsley, cilantro, red wine vinegar, red chili  
 flake  
 GRILLED GARLIC ROSEMARY CHICKEN | GF, SF  
 chicken, dijon mustard, lemon, fish sauce, garlic,  
 thyme, rosemary, white wine butter sauce  
 SICILIAN LEMON CHICKEN | GF, SF  
 pink peppercorn, fresh herbs, citrus, spinach  
 SICILIAN SMOTHERED PORK LOIN | GF, SF  
 pork loin, rosemary, sage, carrot, celery, onion, white  
 wine, vegetable stock, butter  
 NANBAHN TOFU | V, GF, DF  
 toft, soy sauce, rice vinegar, nira, scallion, garlic,  
 shallot, fresno pepper, jalapeno pepper  
 STUFFED SEASONAL VEGETABLES | V, GF, DF, SF  
 seasonal vegetable, onion, mushroom, garlic,  
 nutritional yeast, basil, parsley, quinoa, greens



*Chimichurri Flank  
Steak*

## SIDES

MASHED GARLIC POTATOES | VEG, GF  
 potato, butter, heavy cream, roasted garlic  
 CREAMY POLENTA | VEG, GF  
 mascarpone, herb puree  
 HARISSA ROASTED CARROTS | V, GF  
 carrot, harissa, agave, yogurt, mint  
 HERBED POTATO GRATIN | VEG, GF  
 potato, heavy cream, garlic, rosemary, thyme, shallot,  
 butter, nutmeg, gruyere cheese, white cheddar  
 SEASONAL VEGETABLES | V, GF, DF  
 roasted seasonal vegetables, herb oil  
 MUSHROOM RISOTTO | VEG, GF  
 mushroom, parmesan, thyme, garlic, shallot, white wine,  
 butter, vegetable stock  
 BAKED MAC & CHEESE | VEG  
 elbow macaroni, butter, milk, heavy cream, cheddar  
 cheese, paprika, garlic, onion



*Mushroom Risotto*

# 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. Deposit price per person is 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 | 2.5

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 | 3.5



# BRONZE COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK  
BEER + WINE | 14    BEER + WINE + SPIRITS | 16

## SPIRITS

High Spirits Vodka  
Temple Distilling Constant Reader Gin  
Cruzan Dark Rum Aged 2 Year  
Monarca Silver Tequila  
Broker's Reserve Whiskey

## WINE

Bookwalter - Notebook Red Blend  
- Columbia Valley  
2022 Metier Cabernet Sauvignon  
- Columbia Valley  
2023 Metier Sauv Blanc  
- Columbia Valley  
2024 Bookwalter Readers Chardonnay  
- Columbia Valley

## BEER

Rainier  
Georgetown Johnny Utah  
Truly Lemonade

# SILVER COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK  
BEER + WINE | 16    BEER + WINE + SPIRITS | 20

## SPIRITS

44 North Vodka  
Temple Distilling Chapter One Gin  
Kraken Spiced Rum  
Cazadores Blanco  
Jameson Irish Whiskey  
Johnnie Walker Red Label

## WINE

2022 DeLille D2 Red Blend  
- Columbia Valley  
2023 Bookwalter Readers Cabernet Sauvignon  
- Columbia Valley  
2023 DeLille Chaleur Blanc  
- Columbia Valley  
2024 Patterson Mélange Blanc  
- Columbia Valley

## BEER

Mac & Jack Amber Ale  
Dru Bru Kolsch  
Georgetown Bodhizafa IPA  
Truly Lemonade  
Seattle Cider Dry

# GOLD COLLECTION

PACKAGE REFLECTS THE COST OF TWO DRINKS PER PERSON, NOT PER DRINK  
BEER + WINE | 20    BEER + WINE + SPIRITS | 24

## SPIRITS

Suntory Vodka Haku  
Temple Distilling Woodcut Barrel Rested Gin  
El Dorado Aged Demerara Rum 12 Year  
Cazadores Reposado  
Whistlepig Bourbon Piggyback 6 Year  
Glenlivet Caribbean Reserve Scotch

## WINE

2022 Bookwalter Foreshadow Cabernet Sauvignon  
- Columbia Valley  
2023 DeLille Le Dessein GSM  
- Columbia Valley  
2023 Patterson Cellars Sparkling Rose of Pinot Noir  
- Columbia Valley  
2024 Patterson Cellars Pinot Gris  
- Zillah Ranch, Yakima Valley  
2024 Bookwalter Double Plot Chardonnay  
- Connor Lee Vinyard, Columbia Valley  
Patterson Cellars Forbidden Bubbles  
- Ancient Lakes of Columbia Valley

## BEER

Sky Kraken Hazy Pale Ale  
Iron Horse High Five Hefe  
Chainline Tune-Up  
Truly Lemonade  
Schilling Local Legend



## NON ALCOHOLIC BEER

AVAILABLE FOR ALL COLLECTIONS

Athletic Run Wild IPA  
HOP WTR Lemonade



# COCKTAILS



## Year Round Cocktails

Per Person | 14

**GETTIN' HOT IN HERRE MARGARITA**  
tequila, triple sec, mango puree, lime, jalapeno

**SHARK ATTACK**  
vodka, blue curacao, lemonade, grenadine, cherry

**AIR MAIL**  
rum, prosecco, lime juice, honey syrup, orange zest

**STRAWBERRY GARDEN FIZZ**  
gin, strawberry puree, lemonade, lime sparkling water, dehydrated lime

**ASIAN PERSUASION**  
whiskey, yuzu juice, guava puree, orange bitters, ginger beer, candied ginger

## Mocktails

Per Person | 9

All mocktails come batched. Minimum of 12.

**CUCUMBER SMASH**  
cucumber, lime, rosemary, ginger beer

**APPLE A DAY TO KEEP THE DOCTOR AWAY**  
apple cider, ginger beer, dehydrated apple

**LOVE NEVER DIES**  
blood orange, ginger beer, rosemary bitter

**MIDNIGHT NECTAR**  
sparkling cider, lemon, simple syrup, thyme, blackberry

**GOLDEN GARDEN**  
rosemary and thyme simple syrup, lemon, lime, grenadine, tonic water

# 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 25% non-refundable deposit and a signed catering agreement. For weddings, 50% of the total is due 60 days before the event, with the final balance due 2 weeks prior. For other events, the remaining balance is due 7 business days before the event. We also offer special payment arrangements 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 you need to cancel your event, any deposit or payments due are non-refundable up to 10 days before the event. Cancellations within 9 days of the event may result in the entire balance being charged. If you choose to cancel, you can still pick up the food on your event date or donate it to a local homeless shelter. All cancellations must be confirmed verbally and in writing.



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WEDDINGWIRE

**LET'S START PLANNING!**

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