

**2Baskets**  
CATERING



**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

### DRUNKEN SHRIMP

vodka cocktail sauce

### 12 BASKETS CRAB CAKES

dungeness snow crab, sweet potato, plum sauce

### RISOTTO CAKES | VEG

basil pesto, mascarpone

### SEASONAL POLENTA BITES | VEG/GF

whipped goat cheese

### OLIVE TAPENADE | V

sundried tomato, rosemary crostini

### SEARED AHI TUNA | S

furi-kake, crispy wonton chip, avocado wasabi

### BACON WRAPPED SCALLOPS | GF

tomato honey

### PUFF PASTRY PINWHEELS | VEG/N

basil, parmesan

### SAUSAGE ROLLS

puff pastry, smoked sausage, raspberry mustard sauce

### ENDIVE SPOON | V/GF

grilled leek relish

### BAKED CHICKEN HUM BAO | E

siracha chicken, pickled vegetables, plum aioli

### MINI WAGYU HOT DOGS

mini-bun, mustard, ketchup

### MINI BLT SANDWICHES

herbed focaccia, heirloom tomatoes, pepper bacon, organic greens, basil balsamic aioli

### MINI ENGLISH TEA SANDWICHES | N/E

cucumber, chicken salad, ham salad, egg salad

### MINI WAFFLES & FRIED CHICKEN BITE

pipette of maple drizzle

### CHICKEN POTSTICKERS | S

lemongrass, sesame

### WAGYU BEEF SLIDERS

bacon marmalade

### WHISKEY ONION BEEF SLIDER

house bun, caramelized onions



*Bacon Wrapped Scallops*



*Baked Chicken Hum Bao*

## SKEWERS

### WAGYU BEEF

kalbi marinade, togarashi

### SALMON | S

maple sugar, sesame crust

### PNW DRY RUBBED SHRIMP

baby potatoes, garlic, basil

### ROASTED SEASONAL SQUASH BITES | VEG/N

pumpkin seed crust, sage, lemon aioli



## SALAD

### CAESAR SALAD

sweet gem lettuces, parmesan reggiano dust, hand-torn croutons, lemon anchovy vinaigrette

### WEDGE SALAD | E

iceberg lettuce, baby heirloom tomatoes, apple wood bacon, manchego, green goddess dressing

### RUSTIC GREEN SALAD | N

kale, arugula, baby romaine, hazelnuts, citrus, pear champagne vinaigrette

### ROASTED BEET & ARUGULA SALAD | VEG

pickled onions, goat cheese, pistachio

### PANZANELLA SALAD | V

grilled olive bread, wild seasonal greens, seasonal roasted vegetables, wine plumped currants, roasted shallot dressing



## SOUP SHOTS

### TOMATO BASIL | VEG

parmesan crisp

*Cesar Salad*

## ENTREE

**HERB CRUSTED BEEF TENDER | GF/DF**

grilled, balsamic demi-glace

**CHIMICHURRI FLANK STEAK | GF/DF**

olive oil, parsley, red chili flake

**GRILLED ROSEMARY CHICKEN | GF**

garlic herb oil, white wine cream sauce

**SICILIAN LEMON CHICKEN | GF**

pink peppercorn, fresh herbs, citrus, wilted spinach

**AUDENTES PORK | GF/DF**

tenderloin, maple, cayenne, tare

**CAVATAPPI POMODORO | VEG**

parmesan, basil

**RIGATONI PRIMAVERA | VEG**

peas, spring onion, zucchini, garlic oil, ricotta



*Chimichurri Flank  
Steak*

## SIDES

**MASHED YUKON GOLD POTATOES | GF**

goat cheese

**CREAMY POLENTA | GF**

mascarpone, herb puree

**SLOW ROASTED CARROTS | GF**

drunken raisin chermoula

**SWEET POTATO & KALE GRATIN | GF**

gruyere, herbs

**SEASONAL ROASTED & GRILLED VEGETABLES | GF/N**

black walnut sherry drizzle

**BUCKWHEAT RISOTTO**

foraged mushrooms, parmesan

**MAC & CHEESE**

aged cheddar, pancetta



*Buckwheat 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. 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 BODIZHAF

## 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

## BEER

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

## WINE

MARK RYAN  
2023 VIOLNIER  
*Yakima Valley, WA*  
2022 DEAD HORSE,  
*Red Mountain, WA*  
2023 LU & OLY FLOWERHEAD PINOT GRIS  
  
QUIDDITY  
"AUDENTES" SYRAH  
*Rattlesnake Hills, WA*  
"RHATHYMI" ROUSSANNE  
*Rattlesnake Hills, WA*  
"RISIBILTY" ROSE OF MOURVÉDRE  
*Columbia Valley, WA*

# COCKTAILS



## 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 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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*the knot*

&

 WEDDING WIRE

LET'S START PLANNING!

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