

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

furikake, 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



*PNW Dry Rubbed
Shrimp*



Caesar 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

AJUNTENTES 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.

Tablesides 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 BODIZHAFA

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 TRICKSTAR 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 VIOGNIER
Yakima Valley, WA
2022 DEAD HORSE,
Red Mountain, WA
2023 LU & OLY FLOWERHEAD PINOT GRIS

QUIDDITY

"AUDENTES" SYRAH
Rattlesnake Hills, WA
"RHATHYMIA" ROUSSANNE
Rattlesnake Hills, WA
"RISIBILITY" ROSE OF MOURVÈDRE
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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ALSO FIND US AT

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WEDDINGWIRE

LET'S START PLANNING!

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