



NBaskets
CATERING

**SPRING 2026
WELCOME PACKET**

FOR ALL APRIL - JUNE 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

01

Initial Inquiry

- Fill out your event inquiry form
- Receive your initial proposal
- Optional: Schedule a tasting

02

Book Us

- Secure your date with a \$1,000 deposit
- Sign Twelve Baskets Catering's contract

03

60 Days Out

- Send in 1/3 of the invoice payment
- Confirm your timeline
- Confirm linen colors

04

One Month Out

- Review 12 Basket's final details checklist and confirm your timeline.

05

17 Days Out

- Send in ALL your final details
- These details will determine your final balance
- Send in final payment once invoice has been updated

06

7 Days Out

- Final payment must be received by this day
- If necessary, Twelve Baskets will charge the card on file

07

Wedding Day!

- It is your big day! Enjoy yourself, we got the rest



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

TOMATO PESTO STUFFED MUSHROOMS | V, GF, DF

baby portobello mushrooms, tomato pesto, herbs, herb oil

SALMON RILLETTE | DF, SF

salmon, white wine, shallot, lemon juice, chives, mayo, crostini

SPANISH MEATBALLS | SF, E

chorizo, beef, onion, garlic, parsley, egg, parmesan, pecorino, tomato, paprika, red pepper

GOAT CHEESE CROSTINI | VEG, SF

whipped goat cheese, tomato, parsley, herb oil

TORTILLA ESPAÑOLA WITH CHILI TOMATO HONEY | VEG, E

egg, potato, chives, sun dried tomato, red pepper, honey

GOCHUJANG TOFU BITES | V, DF

tofu, starch, gochujang, soy sauce, garlic, ginger, sesame oil, sprite, scallions, sesame seeds



Spanish Meatballs

SALAD

KALE AND ARUGULA GREEN CAESAR SALAD | E

kale, arugula, parmesan, crouton, anchovy, egg, garlic, worcestershire sauce, parsley, chervil, chive

SPRING GARDEN SALAD | V, GF, DF, SF

spring mix, gem lettuce, tomato, radish, green peas, asparagus, red onion, lemon, garlic, dijon mustard, agave syrup

GREEK SALAD | VEG, GF, SF

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



Greek Salad

ENTREE

LEMON THYME CHICKEN | GF, DF

chicken, lemon, butter, thyme, white wine, parsley, chervil

YUZU KOSHO SALMON | DF

salmon, yuzu kosho, soy sauce, mirin, rice vinegar, lemon, shiso leaf

FLANK STEAK WITH CHIMICHURRI | DF, GF, SF

flank steak, garlic, coriander, cumin, chimichurri parsley, cilantro, garlic, red pepper, red wine vinegar, olive oil

ORANGE AND FENNEL BRAISED LAMB SHANK OR SHOULDER | GF, SF

lamb, orange, fennel bulb, onion, garlic, bay leaf, white wine, tomato, cucumber dill lemon yogurt

NANBAN CHICKEN | DF

chicken thigh, yuzu kosho, soy sauce, sesame, scallion, nira, rice vinegar, fresno pepper

LEMON CAPER SKATE FISH | SF

skate wing, flour, butter, caper, crouton, lemon, parsley

SIDES

OLIVE OIL MASHED POTATOES | V, DF, GF, SF

potato, olive oil, thyme, garlic

TABOULEH | V, SF, DF

wheat, mint, red onion, tomato, parsley, lemon juice, olive oil

BRAISED GREEN BEANS IN TOMATO SAUCE | VEG, SF, GF

green bean, onion, garlic, red pepper, yukon potato, parsley, tomato, feta cheese

GRILLED VEGGIES WITH ROMESCO SAUCE | V, DF, SF

asparagus, zucchini, grey squash, broccolini, red pepper, tomato, garlic, breadcrumbs, sherry vinegar, olive oil

BROCCOLINI CATALANA | V, GF, DF, N

broccolini, almond, apricot, apple, cherry, shallot, white wine, olive oil

GRATIN DAUPHINOIS | VEG, GF

yukon potato, heavy cream, garlic, thyme, rosemary, parsley, nutmeg, gruyere cheese

DESSERTS

STRAWBERRY NAPOLEON | SF, E

strawberry, mascarpone cheese, whipped cream, vanilla, butter, egg

LEMON POPPY PANNACOTTA | SF

cream, poppy seed, berries, lemon, gelatin, butter



Yuzu Kosho Salmon



*Flank Steak with
Chimichurri*

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.

Tablesides 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

Spring Cocktails

Per Person | 14

HIBISCUS MARGARITA

tequila, hibiscus syrup, lime juice, triple sec, salted rim

CUCUMBER BLOSSOM SPRITZ

gin, cucumber syrup, elderflower liqueur, lemon juice, prosecco

SPRING & STORMY

rum, ginger beer, strawberry, jalapeno, lime juice, lime wedge garnish

LAVENDER LEMONADE FIZZ

gin, lavender simple syrup, lemon juice, lemon sparkling water

STRAWBERRY BASIL SMASH

whiskey, strawberry, basil, lemon juice, simple syrup

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

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 bitters

MIDNIGHT NECTAR

sparkling cider, lemon, simple syrup, thyme, blackberry

GOLDEN GARDEN

rosemary and thyme simple syrup, lemon, lime, grenadine, tonic water

All mocktails come batched.
Minimum of 12.

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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WEDDINGWIRE

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