

12 Baskets CATERING

WINTER 2026
WELCOME PACKET

FOR ALL JANUARY - MARCH EVENTS



WELCOME!

Planning a corporate or social event? Twelve Baskets Catering is here to help you create an experience that is engaging, seamless, and memorable. Our team guides you through each step with ease, ensuring the planning process feels smooth and stress free. We craft exceptional culinary experiences that highlight the region's finest offerings. Our menus showcase the heart of the Pacific Northwest, featuring dishes prepared with locally sourced ingredients and seasonal produce, all designed to elevate gatherings of any style or size.

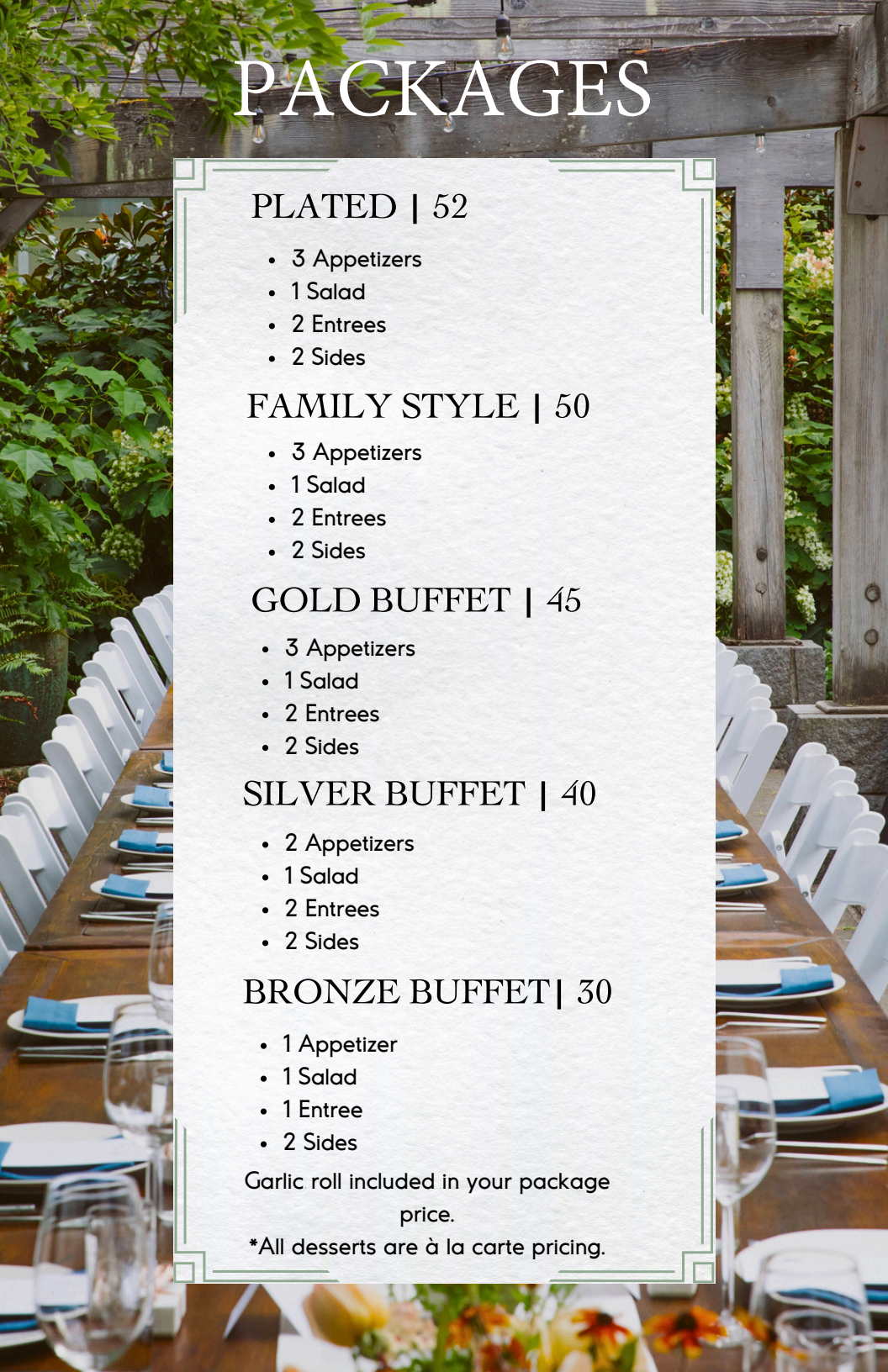
TASTINGS

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!



PACKAGES

PLATED | 52

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

FAMILY STYLE | 50

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

GOLD BUFFET | 45

- 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

ARTICHOKE CRISPS | V, GF, DF, SF
artichoke, chickpea flour, rice flour, oregano, rosemary, thyme, herb aioli

RICOTTA STUFFED MUSHROOMS | VEG, GF, SF
baby portobello mushroom, ricotta, heavy cream, thyme, parsley, parmesan, herb oil

BRAZILIAN GOUGERES | VEG, GF, E
manioc starch, milk, egg, parmesan, pecorino romano

MOLE CHICKEN FRITTERS | E, GF
chicken, mole chocolate, onion, jalapeno, cilantro, corn meal, yogurt, avocado, cotija cheese, jalapeno

PROSCIUTTO WRAPPED SCALLOPS | SF, DF, GF
scallop, prosciutto, habanero honey

MASALA POLENTA FRIES | VEG, GF, SF
polenta, masala spice, coconut milk, cilantro, cumin, coriander, cotija cheese

GOAT CHEESE AND MAPLE CARROT CROSTINI | VEG, SF
carrot, maple syrup, parmesan, olive oil, red pepper flake, whipped goat cheese, baguette

BEEF AND LAMB KOFTA WITH MINT TZATZIKI SAUCE | SF, GF
beef, lamb, onion, garlic, parsley, cumin, mint yogurt, cucumber, lemon



Artichoke Crisps

SALAD

SICHUAN CHILI OIL CUCUMBER SALAD | V, DF
cucumber, cilantro, scallion, red onion, cabbage, sesame seed, black vinegar chili crisp, soy sauce, lime, garlic, ginger

ORZO AND GOAT CHEESE SALAD | VEG, GF
orzo, zucchini, lemon juice, cherry tomato, shallot, basil, tarragon, artichoke, olives, garlic, parsley, goat cheese

BRUSSELS SPROUTS SALAD WITH BACON, MINT, AND PISTACHIOS | DF, SF
brussels sprouts, red bell pepper, bacon, mint, pistachio, serrano pepper, lime zest, maple syrup, red pepper flake, rice vinegar, champagne vinegar



Beef and Lamb Kofta with Mint Izatziki Sauce

V = VEGAN || VEG = VEGETARIAN || GF = GLUTEN FREE || DF = DAIRY FREE || S = CONTAINS SOY || E = CONTAINS EGGS || N = CONTAINS (TREE) NUTS

ENTREES

PORCHETTA WITH GREMOLATA | DF, GF, SF
pork belly, fennel, red chili flake, sage, garlic, rosemary, parsley, lemon, garlic, olive oil

BRAISED BEEF WITH ONIONS AND TOMATOES | DF, SF, GF
beef, onion, garlic, rosemary, oregano, thyme, tomato, red wine, celery root

BRAISED GOCHUJANG OXTAIL | DF
oxtail, honey, garlic, ginger, gochujang, doenjang, sesame oil, soy sauce, sesame seed, scallion

SALMON GLAZED WITH APPLE MISO | DF
salmon, apple, shiro miso, aka miso, sake, mirin, soy sauce, rice vinegar, scallion

CLASSIC HERB ROASTED CHICKEN | GF, SF
chicken breast, rosemary, thyme, parsley, butter, garlic, white wine

ROASTED COD WITH PISTACHIO GREMOLATA | SF, GF, DF, N
cod, pistachio, parsley, garlic, lemon, olive oil



Orzo and Goat Cheese Salad

SIDES

CELERIAC MASH | VEG, GF, SF
celery root, potato, butter, heavy cream, thyme, garlic

MAPLE ROASTED CARROTS | VEG, GF, SF
carrot, maple syrup, parmesan, red pepper flake, olive oil

ROASTED BRUSSELS SPROUTS WITH GARLIC CHILI CRISP | V, DF
brussels sprout, soy sauce, garlic, red pepper flakes, gochugaru, olive oil

ROASTED RED POTATOES WITH HERB OIL | V, DF, GF, SF
red potatoes, herb oil

MAPLE ROASTED ACORN SQUASH | V, DF, GF, SF
acorn squash, maple syrup, brown sugar, thyme, parsley

ROASTED ROOT VEGETABLES | V, GF, DF, SF
turnip, parsnip, rutabaga, carrot, celery root, rosemary, thyme



Porchetta with Gremolata

DESSERTS

TANGERINE CHOCOLATE ROULADE | VEG, SF, E
chocolate, egg, sugar, cocoa powder, cream, butter, tangerine

MARJOLAINE | VEG, SF, N, E
almond, hazelnut, flour, egg, sugar, chocolate, cream, milk

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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 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 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 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

Winter Cocktails

Per Person | 14

OLD MAN WINTER
black cherry syrup rinse, chocolate chai pu-erh tea syrup, orange liquor, elijah graig bourbon, cherry & orange garnish

ROGUE MULLED WINE
elemental cabernet sauvignon, mulled spices syrup, cranberry reduction, orange peel

CRANBERRY ORANGE FIZZ
cranberry & orange simple, dash of orange bitters, kettle one vodka, arancitia soda

KIR-SIEVE
cointreau, champagne, currant liquor, orange garnish

COLD SNAP
habanero infused tequila reposado, grapefruit, cranberry, lime, citrus salt rim

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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