



TWELVE BASKETS

—CATERING—

425.576.1000
info@twelvebasketscatering.com

SPRING / SUMMER 2023

VEG = VEGETARIAN / V = VEGAN / GF = GLUTEN-FREE / DF = DAIRY-FREE
{For any additional dietary questions, please speak with your event specialist for more information}

Menus d'Œuvres

BEEF SPIEDINI BITE (GF/DF) / 3

New York strip, black currant, shallot

SMOKED HAM SLIDER / 4

spicy raspberry mostarda, swiss, pretzel bun

SEARED CHICKEN SLIDER / 4

salsa aioli, arugula, gruyere, brioche bun

SHRIMP & GRITS FRITTER (GF) / 3

Cajun remoulade

CAPRESE MELT (VEG) / 2

tomato compote, mozzarella, filo

Salads

SUMMER PANZANELLA SALAD (VEG) / 4.5

mozzarella, grape tomato, cucumber, red onion, basil vinaigrette

BEAN SALAD (V/GF) / 4

cannellini, edamame, red pepper, pickled carrot, tahini, mint vinaigrette

Entrées

PAN SEARED TROUT (GF/DF) / 13

toasted citrus gremolata

CHICKEN PICCATA (DF) / 17 (SUB SHRIMP 19)

lemon, capers, angel hair pasta

HERB ROASTED RACK OF LAMB (GF/DF) / 32

black garlic chermoula

CAULIFLOWER ROAST (V/GF) / 10



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Sides

CHARRED YUKA MASH (VEG/GF) / 4.5

browned garlic butter

COUSCOUS PILAF (V) / 4

seared golden raisin, fenugreek

Vegetables

GRILLED SUMMER SQUASH (V) / 3.5

*pattypan or layered green & yellow squash
pink pepper*

BLISTERED BROCCOLINI (V/GF) / 4

charred lemon citronette