



HORS D'OEUVRES 2022

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

Platters and Boards

FRUIT AND BERRY PLATTER (V/GF/DF)

melons, grapes, berries, citrus

SMALL (SERVES 25) /95

MEDIUM (SERVES 50) /190

LARGE (SERVES 100) /380

add Devonshire cream / .75 per person

CRUDITÉ (V/GF/DF)

fresh seasonal vegetables, cucumber parmesan dip

SMALL (SERVES 25) /95

MEDIUM (SERVES 50) /190

LARGE (SERVES 100) /380

add traditional hummus / .75 per person

GRILLED VEGETABLE PLATTER (V/GF/DF)

seasonal vegetables, cucumber parmesan dip

SMALL (SERVES 25) /105

MEDIUM (SERVES 50) /210

LARGE (SERVES 100) /420

add traditional hummus / .75 per person

CHEESE BOARD (VEG/GF)

domestic and imported hard and soft cheeses, baguette, house-made crackers, gluten-free crackers

SMALL (SERVES 25) /120

MEDIUM (SERVES 50) /230

LARGE (SERVES 100) /460

CEDAR PLANK BRIE (VEG/GF)

brie baked with pepper jelly, house-made crackers, baguette, gluten-free crackers

(SERVES 25) /65

CHARCUTERIE BOARD

cured meats, cheeses, nuts, dried fruits, olives, pickled vegetables, artichoke tapenade, baguette, house-made crackers, gluten-free crackers

SMALL (SERVES 25) /185

MEDIUM (SERVES 50) /370

LARGE (SERVES 100) /735

SMOKED WILD ALASKAN SALMON BOARD

filet and rillette, radish, caper salsa verde, lemon, house-made crackers, Macrina rye

(SERVES 25) /130

STECCA TEA SANDWICHES /3.5

| *turkey & swiss* | *roast beef & sharp cheddar* | *ham & provolone* | *grilled veggies & hummus* |



TWELVE BASKETS

—CATERING—

425.576.1000
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lettuce, tomato and dijonaise

Vegetarian and Vegan

CAPRESE SKEWER (VEG/GF) /2.5

grape tomatoes, fresh mozzarella, basil, balsamic

PESTO STUFFED MUSHROOM (VEG/GF)/2

sun-dried tomato, goat cheese

FRUIT SKEWER (V/GF/DF) /2

cantaloupe, pineapple, strawberries, grapes

VEGETABLE SKEWER (V/GF/DF) /2.5

zucchini, pepper, tomato, mushroom, onion, romesco

WATERMELON SKEWER (VEG/GF) /2.75

feta, mint, balsamic

MINI STECCA GRILLED CHEESE (VEG) /1.5

sharp cheddar

BRIE AND POACHED PEAR CUP (VEG) /2.5

candied walnut, lavender honey

RISOTTO CAKE (VEG) /2.5

manchego, roasted red pepper aioli

CARAMELIZED PEAR CROSTINI (VEG) /2.5

gorgonzola, sage

AVOCADO TOAST (V) /2

seeded crostini, garlic oil, chili flakes

HUMMUS CUCUMBER CUP (V/GF/DF) /1.75

red pepper hummus, cilantro

BEEF CROQUETTE (V/GF/DF) /2.25

garlic avocado aioli

ANDALUSIAN GAZPACHO SHOOTER (V/GF/DF) /2.5

cucumber, tomato, sherry vinegar

WINTER SQUASH BISQUE SHOOTER (VEG/GF) /2.5

sweet onion, nutmeg, chive oil

CARROT BISQUE SHOOTER (V/GF/DF) /2.5



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ginger, coconut cream

TOMATO BISQUE SHOOTER (VEG/GF)/2.5
sherry, basil, cream

TOMATO BISQUE SHOOTER AND STECCA GRILLED CHEESE (VEG) /3.5
sherry, basil, cream

Dips

TOMATO BRUSCHETTA (VEG/GF) /2
basil, balsamic, crostini

WHITE BEAN HUMMUS (VEG/GF/DF) /2
parsley, pita chips

OLIVE TAPENADE (V/GF/DF) /3
peppers, capers, crostini

ROASTED GARLIC HUMMUS (V/GF/DF) /2.5
cilantro, lemon, pita chips

RED PEPPER HUMMUS (V/GF/DF) /2.5
charred red pepper, pita chips

ARTICHOKE AND PARMESAN DIP (VEG) /3
cream cheese, crostini

Chicken

THAI PEANUT CHICKEN SATAY (GF/DF) /2.5
coconut cream, turmeric, peanut sauce

HONEY-GLAZED CHICKEN SKEWER (GF/DF) /2.5
honey mustard sauce

CHICKEN SOUVLAKI SKEWER (GF) /2.5
lemon, olive oil, oregano, tzatziki

BLACKENED CHICKEN SKEWER (GF) /2.5
cajun seasoning, cilantro lime sauce

SMOKED CHICKEN AND BRIE PASTRY /3
apple, thyme, toasted almonds



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TUSCAN CHICKEN MEATBALL /2
spinach, mozzarella, chili

CHICKEN SALAD WONTON (DF) /2.5
sesame, napa cabbage, cashew, scallion

Beef

BEEF TENDER CROSTINI/2.75
rosemary, black pepper, boursin cheese, horseradish

BEEF MEATBALL (DF) /2
thyme, coriander, brown sugar BBQ

CHIMICHURRI STEAK SKEWER (GF/DF) /4
beef tender, chimichurri sauce

KALBI BEEF SKEWER (DF) /4
flank steak, toasted sesame seeds, scallion

Pork and Lamb

BACON WRAPPED MEDJOOOL DATES (GF) /2.75
stuffed with blue cheese, balsamic reduction

ANDOUILLE STUFFED MUSHROOM (GF) /2.25
garlic, cream cheese, parmesan

PORK TENDERLOIN CROSTINI /2.75
thyme, rosemary, cream cheese, peach shallot jam

LAMB MEATBALL /3
mint, honey cumin yogurt

SPICED LAMB SKEWER (DF) /4
ras al hanout, mint cilantro relish

Seafood

MAPLE SALMON SKEWER (DF/GF) /4.75
wild Alaskan salmon, thyme, olive oil

CITRUS SALMON SKEWER (GF/DF) /4.75
wild Alaskan salmon, lemon, lime, orange



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CRAB LOUIE CUCUMBER CUP (GF/DF) /3.5

snow crab, celery, scallion

CRAB RANGOON /3

snow crab, cream cheese, wonton, pineapple chili sauce

CRAB CAKE (DF) /3.5

snow crab, dill, poblano aioli

AHI POKE WONTON (DF) /4.25

lime, soy, cilantro, avocado, sesame seeds

GRAVLAX (GF) / 3.5

cured wild Alaskan salmon, pesto cream cheese, capers, belgian endive

CEVICHE (GF/DF) /3.5

shrimp, cucumber, bell pepper, tomato, onion, avocado, house-made taro chips

SMOKED SALMON CAKE (DF) /3.25

wild Alaskan salmon, lemon, celery, dill, sumac aioli

SPICED PRAWN (GF/DF) /2

paprika, lime, cilantro

TIGER PRAWN COCKTAIL (2PP) (GF/DF) /4

celery, lemon

SZECHWAN PRAWN SKEWER (GF/DF) /2.5

sesame, soy, chili, snow pea

Sliders

ROASTED BEET SLIDER (V/DF) /3.75

garlic avocado aioli, Macrina potato roll

PULLED PORK SLIDER (DF) /4

brown sugar BBQ, Macrina brioche

WHISKEY ONION BEEF SLIDER /4.25

boursin cheese, Macrina brioche

BACON JAM BEEF SLIDER /4.5

swiss cheese, Macrina brioche

CLASSIC BEEF SLIDER /4.25

cheddar cheese, lettuce, tomato, sweet pickle aioli, Macrina brioche



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BLACKENED SALMON SLIDER (DF) / 4.25

wild Alaskan salmon, arugula, remoulade, Macrina brioche