

# TWELVE

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RESTAURANT & BAR

## Banquet Menu

### HORS D'OEUVRES

*Priced by the dozen or the each as noted.*

Smoked Salmon Dip (w/wonton chips or toast points)	Bacon Wrapped Shrimp
Chilled Shrimp Dip w/wonton chips	Chicken Salad Dip w/wonton chips
Smoked Trout Dip w/toast points	Fresh Veggie Tray w/dill crème fraiche
Smoked Salmon Board w/toast points and tarragon remoulade	Chicken Satay (teriyaki, Jamaican jerk, chili-lime, or sweet soy glazed)
Shrimp Cocktail (spicy or regular w/cocktail/tarragon remoulade)	Tender Chicken Bites (buffalo or honey BBQ)
Lemon Saucy Shrimp (w/sundried tomato & feta cheese)	Coconut Shrimp Lollipops w/apricot sauce
Mini Crab Cakes w/ lemon or roasted red pepper aioli	Hummus w/grilled pita or veggies
Meat & Cheese Charcuterie Boards	Sesame Chicken Skewers
Chilled Queso Dip	Fresh Guacamole w/tortilla chips
Crab Rangoon w/sweet soy glaze	Caprese Salad Skewers
Stuffed Mushrooms	Fresh Fruit & Melon Skewers w/yogurt dip
Spinach & Artichoke Fondue w/grilled baguette and tortilla chips	Fresh Fruit Tray w/yogurt dip

## SALADS

Mixed Green Salad w/choice of dressing (tomato, cucumber, bacon & croutons)

Twelve Salad (fresh corn, dates, toasted almonds, tomato, bacon, goat cheese, and white balsamic dress)

Spinach & Feta Salad (spinach, red onion, tomato, toasted almonds, white balsamic dressing & feta)

Caesar Salad (fresh romaine, croutons, parmesan cheese & house-made Caesar dress)

Spinach & Arugula (spinach & arugula, spiced walnuts, tomato, red onion, raspberry vinaigrette & blue cheese crumbles)

Caprese Salad (thick sliced tomato, sliced mozzarella cheese, balsamic reduction, olive oil & torn basil)

## MEATS

Slow Roasted Beef Tenderloin

Slow Roasted Prime Rib w/au jus

Beef Tenderloin Medallions (brandy beef, au poivre, marsala or tournades)

Grilled Center Cut Filet (6 oz. or 8 oz.) w/choice of sauce

Grilled Ribeye w/choice of sauce

Hawaiian Marinated Ribeye

Grilled Sirloin Steak w/choice of sauce

Braised Beef Short Ribs

Roasted Pork Loin w/apple gastrique

Grilled Pork Chops (rosemary, Dijon crusted, simple grilled)

Herb Roasted Chicken Breast

Lemon Grilled Chicken Breast

Teriyaki Chicken Breast

Roasted Half Chicken (bones removed)

Chicken Parmesan

Marsala Chicken

Lemon Caper Salmon

Aloha Marinated Salmon

Basil Crusted Tilapia

Pan Roasted Mahi Mahi

Butter Poached Lobster Tails  
Seared Diver Scallops

## POTATOES & STARCHES

Garlic Whipped Potatoes	House-Made Stuffed Raviolis
Red Skin Mashed Potatoes	Roasted Sweet Potatoes
Herb Roasted Potato & Arugula Hash	Sweet Potato Puree
Loaded Baked Potato	Herb Roasted Potatoes
Creamy Parmesan Polenta	Fragrant Rice (lemon, white pepper, mushroom and spinach)
Red Pepper Rice Pilaf (contains almonds)	Risotto (sweet corn, mushroom, truffle or parmesan)
Rosemary Goat Cheese Scalloped Potatoes	

## VEGGIES & SIDES

Sautéed Green Beans	Corn & Red Pepper Hash
Sautéed Green Beans w/red pepper & red onion	Sautéed Squash & Zucchini
Creamed Spinach	Steamed Mixed Vegetables
Grilled Asparagus	Sautéed Brussels Sprouts
Grilled Mushroom & Pepper Skewers	Grilled Mixed Vegetables
Honey Glazed Baby Carrots	Roasted Root Veggies w/Worcestershire reduction

## DESSERTS

New York Cheesecake w/raspberry  
compote

Bread Pudding w/vanilla ice cream

Pumpkin Cheesecake w/salted  
caramel sauce (seasonal)

Nutella & Banana Crepes  
w/Ganache Chocolate & Vanilla  
Crème Anglaise

Ghirardelli Chocolate Brownie  
w/vanilla ice cream & salted caramel

Chocolate Mousse Martini  
w/macerated fresh berries

Cabernet Macerated Berries  
w/Mascarpone whipped cream

Vanilla Crème Brule

### **BANQUETS CATERING & EVENTS**

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