

TWELVE

RESTAURANT & BAR

Catering Menu

HORS D'OEUVRES

Priced by the dozen or the each as noted.

Smoked Salmon Dip (w/wonton chips or toast points) \$22/Dozen	Chilled Queso Dip \$18/Dozen
Chilled Shrimp Dip w/wonton chips \$25/Dozen	Spinach & Artichoke Fondue w/grilled baguette and tortilla chips \$18/Dozen
Smoked Trout Dip w/toast points \$20/Dozen	Hummus w/grilled pita or veggies \$15/Dozen
Smoked Salmon Board w/toast points and tarragon remoulade \$55/Each	Fresh Veggie Tray w/dill crème fraiche \$18/Dozen
Shrimp Cocktail (spicy or regular cocktail/tarragon remoulade) \$25/Dozen	Chicken Satay (teriyaki, Jamaican jerk, chili-lime, or sweet soy glazed) \$25/Dozen
Lemon Saucy Shrimp (w/sundried tomato & feta cheese) \$25/Dozen	Tender Chicken Bites (buffalo or honey BBQ) \$25/Dozen
Mini Crab Cakes w/lemon or roasted red pepper aioli \$24/Dozen	Sesame Chicken Skewers \$25/Dozen
Meat & Cheese Charcuterie Boards <i>Market</i>	Fresh Guacamole w/tortilla chips \$18/Dozen
Coconut Shrimp w/apricot sauce \$27/Dozen	Caprese Salad Skewers \$25/Dozen
Crab Rangoon w/sweet soy glaze \$18/Dozen	Fresh Fruit & Melon Skewers w/yogurt dip \$30/Dozen
Bacon Wrapped Shrimp \$30/Dozen	Fresh Fruit Tray w/yogurt dip \$30/Dozen
Chicken Salad w/wonton chips \$20/Dozen	Stuffed Mushrooms \$32/Dozen

SALADS

Mixed Green Salad w/choice of dressing (tomato, cucumber, bacon & croutons)
\$30/Dozen

Twelve Salad (fresh corn, dates, toasted almonds, tomato, bacon, goat cheese, and white balsamic dress)
\$35/Dozen

Spinach & Feta Salad (spinach, red onion, tomato, toasted almonds, white balsamic dressing & feta)
\$35/Dozen

Caesar Salad (fresh romaine, croutons, parmesan cheese & house-made Caesar dress)
\$30/Dozen

Spinach & Arugula (spinach & arugula, spiced walnuts, tomato, red onion, raspberry vinaigrette & blue cheese crumbles)
\$40/Dozen

Caprese Salad (thick sliced tomato, sliced mozzarella cheese, balsamic reduction, olive oil & torn basil)
\$45/Dozen

MEATS

Slow Roasted Beef Tenderloin
(Carved)
Market

Slow Roasted Prime Rib w/au jus
(Carved)
Market

Beef Tenderloin Medallions (brandy beef, au poivre, marsala or tournades)
\$120/Dozen

Beef Brisket (smoked or roasted)
Market

Roasted Pork Loin (Carved)
\$65/Each

Grilled Pork Chops (rosemary, Dijon crusted, simple grilled)
\$68/Dozen

Slow Smoked Baby Back Ribs
\$72/Dozen

Salisbury Steak
\$55/Dozen

Whole Roasted Turkey
Market

Honey Glazed Ham
Market

Herb Roasted Chicken Breast
\$48/Dozen

Lemon Grilled Chicken Breast
\$48/Dozen

Teriyaki Chicken Breast
\$48/Dozen

Roasted Half Chicken
(bones removed)
\$9/each

Chicken Parmesan
\$55/Dozen

Marsala Chicken
\$50/Dozen

Lemon Caper Salmon
\$75/Dozen

Aloha Marinated Salmon
\$80/Dozen

Basil Crusted Tilapia
\$60/Dozen

PASTA

Chicken Penne Pasta Primavera
\$84/Dozen

Lemon Pepper Penne
\$84/Dozen

Fettuccine Alfredo
\$75/Dozen

Roasted Mushroom Penne
\$70/Dozen

Cajun Chicken Pasta
\$75/Dozen

Parmesan Chicken on Fettuccine
\$80/Dozen

Spaghetti w/meatballs
\$65/Dozen

Hand-made Ravioli (cheese, veggie
or meat)
(Ask for details)

House-made All Beef Lasagna
(w/homemade pasta)
\$80/Dozen

Vodka Penne Rosa (w/chicken)
\$84/Dozen

Fettuccine Pistou Alfredo
\$85/Dozen

POTATOES & STARCHES

Garlic Whipped Potatoes
\$24/Dozen

Red Skin Mashed Potatoes
\$28/Dozen

Rosemary Goat Cheese Scalloped
Potatoes
*\$45/Dozen**

Baked Potato
\$36/Dozen

Loaded Twice Baked Potato
\$48/Dozen

Roasted Sweet Potatoes
\$36/Dozen

Sweet Potato Puree
\$42/Dozen

Herb Roasted Potatoes
\$32/Dozen

Red Pepper Rice Pilaf (contains
almonds)
\$24/Dozen

Fragrant Rice (lemon, white pepper,
mushroom and spinach)
*\$24/Dozen**

Risotto (sweet corn, mushroom,
truffle or parmesan)
*\$32/Dozen**

Creamy Parmesan Polenta
\$26/Dozen

VEGGIES & SIDES

Sautéed Green Beans <i>\$24/Dozen</i>	Sautéed Squash & Zucchini <i>\$24/Dozen</i>
Sautéed Green Beans w/red pepper & red onion <i>\$28/Dozen</i>	Steamed Mixed Vegetables <i>\$20/Dozen</i>
Creamed Spinach <i>\$36/Dozen</i>	BBQ Baked Beans (w/bacon) <i>\$28/Dozen</i>
Grilled Asparagus <i>\$36/Dozen</i>	Sautéed Brussels Sprouts <i>\$36/Dozen</i>
Grilled Mushroom & Pepper Skewers <i>\$25/Dozen</i>	Grilled Mixed Vegetables <i>\$28/Dozen</i>
Honey Glazed Baby Carrots <i>\$24/Dozen</i>	Roasted Root Veggies w/Worcestershire reduction <i>\$38/Dozen</i>

DESSERTS

Mini Cheesecakes (New York w/fruit toppings, Pumpkin in season) <i>\$36/Dozen</i>	Vanilla Crème Brule <i>\$36/Dozen</i>
Strawberry Shortcake Cups <i>\$28/Dozen</i>	Ghirardelli Chocolate Brownie <i>\$36/Dozen</i>
Cheesecake Parfait <i>\$48/Dozen</i>	Chocolate Chip Cookie <i>\$20/Dozen</i>
Sliced New York Cheesecake w/raspberry coulis <i>\$60/Dozen</i>	Chocolate Covered Strawberries <i>\$24/Dozen</i>

BANQUETS CATERING & EVENTS

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