

12th St
Catering

Spring/Summer Menu

2026



Passed Hors D'oeuvres

Served Hot Unless Otherwise Noted

MOROCCAN SPICED SOUS VIDE LAMB LOIN BITE (GF)

Creamy Mint-Cilantro Pesto

GREEN PEA & PARMESAN SOUFFLE (RT, V)

Microgreen Salad

RHUBARB & CHEVRE TURNOVER (RT, V)

Hot Honey Glaze

SEARED TUNA NIÇOISE SKEWER (RT, GF)

Haricot Vert, Niçoise Olive, Fingerling Potato, Red Wine Vinegar Aioli

YUCA BITE (GF & V)

Orange Mojo Sauce

LOBSTER CACIO E PEPE GOUGERE

Pecorino Frico

CRISPY SZECHUAN PEANUT AND PORK NOODLE (RT)

Peanut Chile Sauce, Pickled Red Mustard Seed, Micro Shiso

ASPARAGUS TIPS (RT, GF & V)

Lemon Aioli, Cured Egg Yolk, Caviar

WILD STRAWBERRY BRUSCHETTA (RT, V)

Focaccia Croute & Basil Whipped Ricotta



TWELFTH STREET 12
ST CATERING

Roaming Display

Roaming Seafood Roll Bar

On Butter-Toasted Split-Top Brioche Roll

Choose 3 of 5:

CLASSIC MAINE STYLE

Microgreens

BLT LOBSTER ROLL

Lobster Salad, Shredded Romaine, Chopped Tomatoes, Crispy Crumbled Bacon

CAJUN STYLE SHRIMP ROLL

Gulf Shrimp Salad, Trinity Vegetables, Fried Shallots, Green Onion, Remoulade Dressing

JAMAICAN JERK STYLE

Lobster Salad with Jerk Seasoning, Mango Salsa, Pickled Red Onion

CALI-STYLE CRAB ROLL

Jumbo Lump Crab Salad, Avocado Mayo, Cucumber, Tarragon, Chives



Stationary Displays

Breakfast All-Day Station

Served Warm Unless Otherwise Noted

MINI BREAKFAST SANDWICHES

With Jalapeño Jelly on Flaky Buttermilk Biscuits

Choose 1:

- Egg & Cheese
- Bacon, Egg & Cheese
- Sausage, Egg & Cheese

PANCAKE & SAUSAGE SKEWER

Maple Sugar Glaze

CANDIED BACON STRIPS (RT, GF)

SAUSAGE GRAVY SHOOTERS

In Crispy Hashbrown Cups

STEEL CUT OATMEAL POPPERS (RT, V)

Vermont Maple Syrup

ASSORTED INDIVIDUAL FRITTATAS (RT, GF)



Stationary Displays

BBQ Grazing Station

Choose 2 out of 4 Entrées:

PULLED PORK SLIDERS

Carolina Gold BBQ Sauce, Pickles, Ranch Slaw, Brioche Bun

COFFEE-RUBBED BRISKET SMALL PLATE

Jalapeño Cornbread & BBQ Onions

PEACH CHIPOTLE GRILLED SHRIMP KEBABS (GF)

SHORT RIB SOFT TACOS

Horseradish Crema, Fried Shallots, Jicama

WATERMELON & FETA SALAD (GF & V)

GREEN APPLE & JICAMA SLAW (GF & V)

SALT & VINEGAR ROASTED FINGERLINGS (GF & VG)

HEIRLOOM TOMATO, PEACH & MOZZARELLA SALAD (GF & V)

In Mini Mason Jars

BANANA PUDDING SHOOTERS (V)

GRILLED FRUIT SKEWERS (GF & V)

Honey Whipped Mascarpone Dip



Stationary Displays

Pinxto Station

Choose 3 of 5:

SHRIMP & CHORIZO (GF)

Garlic Aioli Verde

PULPO Y PATATA (GF)

Charred Octopus & Fingerling Potato, Romesco Sauce

MANCHEGO, MANZANILLA OLIVE & MEMBRILLO (GF & V)

Orange & Thyme Infused Honey Drizzle

SMOKEY BEEF TENDERLOIN (GF)

Piquillo Pepper, Cabrales, Sherry Reduction

GRILLED CHICKEN THIGH (GF)

Summer Squash, Artichoke, Lemon-Caper Emulsion

Sides:

SPANISH POTATO SALAD (GF & V)

Olives, Hard Boiled Egg, Diced Peppers, Peas, Roasted Garlic Mayo Dressing

TOMATO, AVOCADO & CARA CARA ORANGE SALAD (GF & V)

Sliced Red Onion & Sherry Vinegar Dressing



Stationary Displays

Chef's Grazing Table – Menu 1

HERB-CRUSTED SALMON (GF)

Tomato & Yogurt Chutney

PROSCIUTTO-STUFFED TURKEY BREAST (GF)

Arugula Pesto

HARICOT VERT, STRAWBERRY & MINT SALAD (GF & V)

White Balsamic Poppyseed Vinaigrette

SUMMER PEPPERONATA (GF & V)

Red Onion & Corn

TOASTED FREGOLA (GF & V)

Blistered Cherry Tomatoes & Basil Pesto

HEIRLOOM TOMATO & SWEET PEA SHOOTER (GF & VG)

LEMON-BASIL TARTS (V)

Crispy Meringue

AVOCADO & MIXED BERRY PARFAIT (GF & VG)

Sesame Brittle

Chef's Grazing Table – Menu 2

HERB-RUBBED BEEF PETITE FILET (GF)

Pickled Mustard Seeds & Horseradish-Chive Cream

CORIANDER-CRUSTED SEARED DUCK BREAST (GF)

Rhubarb Gastrique

SHAVED ASPARAGUS, FENNEL & WATERMELON RADISH SALAD (GF & V)

Lemon Vinaigrette, Shaved Pecorino, Pine Nuts

CHARRED CARROTS (GF & V)

Labneh, Hot Honey, Pistachios

BLACK RICE, SUN-DRIED CHERRIES, SCALLIONS & CANDIED PECANS (GF & V)

Sherry-Shallot Vinaigrette

VIETNAMESE SUMMER ROLLS (GF)

LEMON-BASIL TARTS (V)

Crispy Meringue

AVOCADO & MIXED BERRY PARFAIT (GF & V)

Sesame Brittle

Stationary Displays

Sweet Elote Corn Bar (GF)

ELOTE CUPS

Grilled Corn Salad with Lime Mayo Dressing

Choose Garnish:

- Grated Cotija Cheese
- Pickled Jalapeños
- Tajin Seasoning
- Lime Wedges
- Diced Tomato

Optional Protein Additions:

Grilled Chicken | Beef | Shrimp

Summer Campfire Station

CEDAR PLANK SALMON (GF)

Maple-Mustard Glaze

JUNIPER & PEPPERCORN RUBBED STRIP LOIN (GF)

Blackberry-Sage Jus

JALAPEÑO-SMOKED GOUDA SKILLET CORNBREAD (V)

GRILLED SUMMER VEGETABLES (GF & VG)

CHARRED CORN & BLACK BEAN SALAD (GF & V)

GERMAN POTATO SALAD (GF)

Bacon & Herbs

SMOKEY BBQ BAKED BEANS (GF)

INDIVIDUAL BERRY COBBLERS (V)

INDIVIDUAL CAST IRON S'MORES DIP

Served with Graham Crackers & Pretzels



Airplane Bottle & App Pairings

CANTINA MARGARITA

With Choice of:

Charred Octopus Tostada (GF)

Blue Corn Tostada with Pinto Bean Puree
& Candied Jalapeño

Or

Mini Seasonal Vegetable Taco (GF & VG)

APPLE CIDER OLD FASHIONED

With Choice of:

Blue Cheese Stuffed Chicken Meatball (GF)

Or

Creole Seafood Bread Pudding

Fried Crawfish Tail & Remoulade Sauce

GARDEN GIMLET

With Choice of:

Maryland Lump Crabcake

Caper Dill Aioli

Or

Smoked Salmon

Horseradish Mousse on Black Bread Toast

YUZU SAKE MARTINI

With Choice of:

Spicy Tuna on Black Rice Crisp (GF)

Sriracha Aioli & Pickled Jalapeño

Or

Tom Yum Shrimp Skewer (GF)

Szechuan Smashed Cucumber
& Fried Shallots

VODKA MARTINI

With Choice of:

Potato Croquette

White Truffle Aioli

Or

Potato Croquante

Robiola & Pancetta



Seasonal Desserts

Build-Your-Own Cake Station

Chef Pipes Choice of Frosting onto the Cake, Guests Add Their Own Toppings

Choose 3 Cake Flavors:

- Tahitian Vanilla
- Dark Chocolate
- Red Velvet
- Lemon-Poppy Seed
- Funfetti
- Almond Cake [GF]

Choose 3 Frostings:

- Cream Cheese
- Rich Chocolate
- Raspberry
- Strawberry
- Salted Caramel
- Lemon
- Cookies & Cream
- Peanut Butter

Toppings:

- Mixed Berries
- Graham Cracker Crumbs
- Toasted Coconut
- Oreo Pieces
- Toffee Bits
- Assorted Sprinkles & Jimmies

Passed Desserts

BRETON BUTTER TARTLETS

MINI RHUBARB TARTLETS

PIÑA COLADA PANNA COTTA [GF]

PINEAPPLE UPSIDE DOWN CAKE BITES

