



12th St
Catering

Seasonal Menu

FALL | WINTER 2026

Tray Passed Appetizers

Served Hot Unless Otherwise Noted

WAGYU FILET & ROBUCHON POTATES

Steak Sauce Aioli & Crispy Wild Mushrooms

BUTTER POACHED SCALLOP (GF)

Orange-Ginger Gel, Crispy Scallop Croutons, Chervil

BRATWURST SLIDER

Brown Mustard, Gruyere, Beer Onions, House-Made Sauerkraut, Pretzel Bun

CRISPY PANI PURI (RT & VG)

Yellow Split Pea Dal, Lemony Whipped Tofu Paneer, Fried Leeks

MOREL MUSHROOM CROQUETTE (VG)

Herbed Lemon Aioli

JONAH CRAB BEIGNET

Bacon-Apple Chutney & Malt Vinegar Aioli

FARINATA FRY (GF & VG)

Black Garlic, White Truffle, Calabrian Chile

LOBSTER CACIO E PEPE

Pecorino Frico

MOROCCAN SPICED SOUS VIDE

LAMB LOIN BITE (RT, GF & DF)

Pomegranate-Walnut Muhammara



TWELFTH STREET
12
CATERING

Roaming Raw Bar Tasting Cart

Each Served in Petite Tasting Vessels on Gold Cart

Also Available Stationary

SHRIMP COCKTAIL (GF & DF)

Ale Spiced Cocktail Sauce & Micro Lemon Wedge

Served in Mini Coupe Glass

DECONSTRUCTED LOBSTER ROLL

Maine Lobster Salad, Buttery Brioche Crumble, Fresh Dill

Served in Mini Martini Glass

HAMACHI CEVICHE

Jalapeño & Finely Chopped Cilantro Garnish

Served in Mini Shooter Glass



Oktoberfest Station

BRATWURST & KNOCKWURST (GF & DF)

On a Bed of Warm Sauerkraut

PORTOBELLO MUSHROOM & SMOKED GOUDA SCHNITZEL (V)

Hunter's Gravy

GERMAN POTATO SALAD (GF & DF)

Boiled Yukon Gold Potatoes, Bacon & Drippings,
Tangy Vinegar-Mayo Dressing

PAN FRIED SPÄTZLE (V)

Toasted Buttery Bread Crumbs

SOFT BAVARIAN PRETZEL BITES (V)

Warm Beer Cheese & Selection of German Mustards

Comfort Cocks Station

Chowder, Chile & Bisque Selection

Served in Cast Iron Cocks

Choose 3:

NEW ENGLAND CLAM CHOWDER

SMOKEY CORN, BACON & FINGERLING POTATO CHOWDER

HONEY NUT SQUASH & APPLE BISQUE (V)

WHITE BEAN CHILE VERDE (GF & VG)

TEXAS BRISKET CHILE (GF & DF)

Toppings:

GRATED CHEDDAR, GOUDA & GRUYERE BLEND (GF & V)

SPICED PEPITAS (GF & VG)

CRISPY BACON (GF & DF)

FRIZZLED ONIONS (V)

CHOPPED GREEN ONION (GF & VG)

12TH STREET'S HOMEMADE SOUR CREAM (GF & V)

Breads for Dipping (V)

Ciabatta Rolls, Mini French Boules, Seeded Whole
Wheat Rolls, Everything Spiced Flatbread Crackers,
White Cheddar Cornbread Muffins



Spice Market Station

RICH & CREAMY CHICKEN TIKKA MASALA

TANDOORI SHRIMP SKEWERS (GF)

Spiced Yogurt Drizzle

MADRAS DAL (GF & VG)

Slow-Cooked Black Lentils & Red Kidney Beans, Tomato-Spice Infused Sauce

GARAM MASALA CHARRED CAULIFLOWER (GF & VG)

SAFFRON BASMATI RICE (GF & V)

WARM GARLIC NAAN (V)

Accompanied by:

PICKLED RED ONION (GF & VG)

MANGO CHUTNEY (GF & VG)

MINT YOGURT (GF & V)

CILANTRO-LIME SLAW (GF & V)

Seasonal Slider Station

Choose 3:

PULLED PORK SLIDER (DF)

Warm Spices & Maple BBQ, Carrot Slaw, Martin's Bun

GRILLED MINI YAM STEAK SLIDER (V)

Goat Cheese, Arugula & Herb Aioli, Brioche Bun

IMPOSSIBLE MEATLOAF-PORTOBELLA DOUBLE DECKER SLIDER (VG)

Vegan Ranch, Sweet Tomato Glaze, Vegan Roll

PRESSED CROISSANT BEEF PATTY MELT

Chef's Special Sauce, Cooper American, Sweet Onions, Buttery Croissant

BRAISED CHICKEN TINGA TORTA

Guacamole, Winter Radish Pickles, Torpedo Roll

SHRIMP PO BOY

Spicy Remoulade, Lettuce, Roasted Winter Herb Plum Tomato Toasted Baguette

SMOKED PAPRIKA HOUSE-COOKED KETTLE CHIPS (GF, DF, V)

Roasted Garlic Aioli



More Pasta, Please!

Hearty & Comforting Pasta Buffet Station

Choose 3 Pastas:

MEZZE RIGATONI

Autumn Spiced Pork Ragu, Roasted Carrots & Fennel,
Shaved Parmesan Garnish

CHEESE TORTELLINI (V)

Shiitake Mushrooms, Gorgonzola Cheese Reduction,
Porcini Dust Garnish

PENNE

Crumbled Sweet Sausage, Broccoli Rabe, Sun-Dried Tomato
Marinara, Pecorino Crumble Garnish

FARFALLE (V)

Brussels Sprouts, Cranberry, Caramelized Onion, Brown Butter
Sage Sugo, Crispy Shallot Garnish

ORECCHIETTE (VG)

Winter Vegetable Primavera, Cherry Tomato Arrabiatta,
Toasted Bread Crumb Garnish

RIGATONI

Red Wine Braised Duck Ragu, Charred Leeks, Parsley-Lemon
Gremolata Garnish

WHOLE WHEAT PENNE (V)

Cauliflower & Chickpeas, Herb Butter Sauce, Crumbled Feta
Garnish

CAVATAPPI (V)

Garlicky Spinach Alfredo & Artichokes, Pesto Drizzle Garnish

FUSILLI

Braised Spicy Chicken, Roasted Pepper Vodka Sauce,
Smoked Paprika Garnish

BABY KALE SALAD (GF & VG)

Cranberries, Winter Squash, Maple Red Wine Vinaigrette

HOUSE-MADE ROSEMARY FOCACCIA (VG)

Olive Oil

Seasonal Harvest Bounty Station

GATHERED VEGETABLE TART (V)

Delicate Puff Pastry Shell, Horseradish Cheddar Spread,
Seasonal Wild Mushrooms, Squash, Root Vegetables

SHALLOT & BLACK MISSION FIG TARTE TATIN (V)

Sherry Vinegar Glaze & Crumbled Feta

SHAVED BRUSSELS SPROUTS & MATCHSTICK HONEY CRISP APPLE SALAD (GF & VG)

Toasted Hazelnuts & Grainy Mustard Vinaigrette

WINTER GREENS TRIO OF KALE, RADICCHIO & ENDIVE (GF & VG)

Pomegranate Seeds & White Balsamic Vinaigrette

FRENCH GREEN LENTIL SALAD (GF & VG)

Roasted Delicata Squash, Caramelized Red Onions,
Sherry Vinaigrette

Hearth & Harvest Carvery Buffet

Choose 2 Carved Proteins:

CIDER-BRINED ROASTED TURKEY BREAST (DF)

Cracked Peppercorn Gravy & Crispy Sage

WHOLE ROASTED RIBEYE OF BEEF (GF)

Rosemary Jus & Horseradish Cream

+\$12PP

SEARED MAPLE GLAZE HAM (GF & DF)

Orange Marmalade Glaze & Warm Baking Spices

GARLIC & HERB ROASTED PORK LOIN (GF & DF)

Apple Mostarda & Thyme Jus

BROWN SUGAR & CHILI RUBBED SALMON (GF)

Citrus Butter & Charred Scallions

Choose 3 Sides:

BUTTERNUT SQUASH MAC & CHEESE (V)

Aged Cheddar, Toasted Breadcrumbs, Chive

ROSEMARY POTATOES AU GRATIN (V)

OLIVE OIL ROASTED GREEN BEANS (GF & VG)

Toasted Garlic

CARAMELIZED BRUSSELS SPROUTS (GF & VG)

Roasted Shallots & Maple-Cider Glaze

SAVORY WILD MUSHROOM BREAD PUDDING (V)

Leeks, Gruyere, Thyme, Parmesan Crust

LOADED HARVEST POTATO GRATIN (V)

Roasted Garlic Cream, Caramelized Onions,
Aged Cheddar, Crispy Shallots

FARRO & ROASTED ROOT VEGETABLE PILAF (VG)

Butternut Squash, Parsnips, Herbs, Toasted Walnuts

CREAMY WHITE CHEDDAR POLENTA (GF & V)

Roasted Foraged Mushrooms

SWEET POTATO & APPLE CORNBREAD STUFFING (V)

Sage, Brown Butter, Toasted Pecans

Accompanied by:

ROASTED BEET & PEAR SALAD (GF & V)

Mixed Winter Greens, Whipped Goat Cheese,
Candied Walnuts, Pickled Shallots, Maple-Balsamic Vinaigrette

WARM PULL-APART PARKER HOUSE ROLLS (V)

Salted Butter



Mini Pastries Selection

BOURBON PUMPKIN MERINGUE TARTS (V)

CITRUS CRANBERRY CRUMBLE PARFAIT (V)

SPICED CARAMEL CHOCOLATE CAKE BITE (V)

EGGNOG MACARONS (GF & V)

CARDAMOM BERGAMOT CHEESECAKE

Roaming Affogato Cart

Also Available Stationary

Vanilla Ice Cream Drowned in Freshly Brewed Rival Bros Espresso, Poured to Order [GF & V]

Roaming Basque Cheesecake Cart

Cheesecake Squares, Individually Plated [V]

Also Available Stationary

Toppings Bar:

Mulled Wine Berry Compote, Apple Cider Caramel Apples, Salted Maple Glaze, Almond Brittle, Gingerbread Spiced Cream

Home-Baked Pie Table

Homemade Pies, Baked Warm

Includes All 5 Pies, 40 Person Minimum

CARAMEL APPLE

Crumble Topping

FRUITS OF THE FOREST

Lattice Crust

SWEET POTATO

Braided Edge

MAPLE CUSTARD

Classic Crimp Crust

PECAN

Classic Crimp Crust

FRESH WHIPPED VANILLA CHANTILLY CREAM

CINNAMON SPICED ICE CREAM



Fall-Winter Spritz Bar

Classic Trio with a Seasonal Twist!

SPICED PEAR SPARKLER

Sparkling Wine, Pear, Lemon, Cinnamon, Clove, Rosemary Sprig Garnish

CRANBERRY ORANGE WINTER SPRITZ

Sparkling Wine, House Made Orange Cordial, Cranberries, Orange Wheel Garnish

WINTER POMEGRANATE ROYALE

Sparkling Wine, Pomegranate, Citrus, Cane Sugar, Lemon Twist Garnish

Specialty Cocktails

CARAMEL APPLE OLD FASHIONED

Whiskey, Homemade Caramel, Apple Juice, Bitters, Maraschino Cherry Garnish

VANILLA HONEY MARTINI

Vodka, Vanilla-Honey Nectar, Lemon Juice, Expressed Lemon Twist Garnish

FALLEN LEAVES

Gin, Elderflower Liqueur, Citrus Bitters, Grapefruit Juice, Simple Syrup Thinly Sliced Lemon Wheel Garnish

WINTER SPICE MARGARITA

Blanco Tequila, Cinnamon Clove Syrup, Fresh Lime Juice, Orange Juice, Cinnamon-Sugar Rim, Lime Wedge Garnish

COLD COMFORT

Rum, Orange Juice, Lime Juice, Cranberry Juice, Sugar Cane Nectar, Splash of Club Soda, Lime Wheel Garnish

