

HOURS D'OEUVRES

Roasted Garlic Hummus with Pita Chips

\$25.00 serves 12-15 people

Assorted finger sandwiches

\$30.00 per dozen (Minimum 3 dozen)

Jumbo Stuffed Mushrooms

your choice: vegetable boursin, greek vegetables and feta, sausage & manchego cheese

\$25.00 per dozen (Minimum 3 dozen)

Olive Tapenade, White Bean & Rosemary Bruschetta

\$17.95 per dozen (Minimum 3 dozen)

Tomato, Basil Bruschetta

\$17.95 per dozen (Minimum 3 dozen)

PERSONAL ATTENTION

A TWELVE PINE Chef is always available to assist you in creating a special menu for your event or celebration. Please call in advance to schedule a meeting.

ADDITIONAL INFORMATION

TWELVE PINE is your destination for any occasion. Choose from an ensemble of our award winning prepared cuisine, artisanal gelato, fresh flowers, chocolates, gift totes & baskets, pastries, coffees, teas, specialty foods, micro-brews, fine wines, gifts and table accessories. With our distinctive selection of candles, accent pieces and gifts you can accessorize any event from casual to formal.

REGRETTABLY WE ARE NOT ABLE TO STAFF PARTIES.

HEAT AND SERVE COMFORT FOODS

Jumbo Fried Chicken Fingers

Choice of honey mustard, curry, sesame ginger or barbecue sauce.

\$11.99 per pound (minimum order 3 pounds)

Vegetable Stuffed Portobello Mushrooms

Seasonal vegetables, cracker crumbs and Boursin cheese.

\$8.99 each (minimum 8 orders)

Wild Mushroom Meatloaf

Roasted garlic mashed potatoes, gravy and seasonal vegetable.

11.99 each (minimum 8 orders)

Chicken Marsala

Rice pilaf and wild mushrooms.

\$11.99 each (minimum 8 orders)

Spanakopita

small \$60.00 (10) large \$105.00 (20)

Our Vegetable or Meat Lasagna

\$ 60.00 small (10) \$105.00 large (20)

Baked Ziti with Chicken Sausage, Ricotta, Mushrooms, Spinach and Sun-dried Tomato Sauce

\$60.00 small \$105.00 large

Three Cheese Chipotle Macaroni and Cheese

\$40.00 small

PLEASE ALLOW AT LEAST 72 HOURS NOTICE FOR ORDERS OF APPETIZERS, HOURS D'OEUVRES AND ENTREES

FRESH FLOWERS

With an ever-changing selection of many unique, fresh cut flowers that can make any occasion special, we are available to assist you in planning arrangements or preparing fresh bouquets for any size table setting.

WINES & MICRO-BREWS

We personally select our international collection of more than 125 varietals and 50 regional, seasonal and international micro-brews. This allows us to present the offerings of highly regarded artisanal wineries and breweries throughout America and abroad. Complimentary tastings help acquaint you with our selections. Custom orders can be accommodated and discounts are offered for full case purchases.

GIFT BASKETS & TOTES

Choose from baskets & totes on display and also readily available for sale (just in case you need a basket to take with you). Custom orders are not a problem; pick-up a shopping basket, choose your favorites and we'll prepare a gift basket for you. Baskets are prepared for shipment within 48 hours of receipt of order, and shipped via FEDEX Ground (taking 2 to 5 business days).

THE PERFECT GIFT

A TWELVE PINE Gift Card always fits perfectly on any occasion...Birthday, Anniversary or Graduation and especially Holidays.



Depot Square
Peterborough, NH
603-924-6140
www.twelvepine.com

CATERING TO GO

Depot Square
Peterborough, NH

603-924-6140
FAX 603-924-4495
www.twelvepine.com

Monday-Friday open 9AM - 7PM
Saturday open 9AM-5PM
Sunday open 9AM-4PM

MORNINGS

Breakfast Starter

An assortment of our freshly baked breakfast pastries.

\$4.49 per person, minimum of 6 people

Fruits of the Season

We provide a beautiful arrangement of sliced fresh seasonal fruits. Great for mornings, or a light and wholesome luncheon dessert, as well as a mid-afternoon meeting break treat.

\$59.00 (Serves 12-15)

Quiche

Our traditional, homemade quiches are perfect as a light lunch or dinner entree, first course or hors d'oeuvre and are available with a variety of fillings.

\$25.00 (Serves 6-8)

COFFEE AND TEA

Our fresh roasted coffee beans are ground just before brewing and available in a variety of flavors, both regular and decaf. Tea service includes a carafe of hot water and a selection of international blends. Coffee and/or tea service includes cups, sweeteners, half & half and stirrers.

\$15.00 per disposable carafe (Serves 6-8)

FRESH HOMEMADE SOUP

(Our Selection Changes Daily)

\$10.99 per quart (serves 4)

PLEASE ALLOW AT LEAST 24 HOURS NOTICE
FOR BREAKFAST AND LUNCH
CATERING REQUESTS

SIGNATURE SALADS

Beef Taco Salad

Tomatoes, olives, scallions, cheddar cheese, romaine, tortilla chips and chipotle ranch.

\$12.99 per pound

Asian Shrimp Salad

Grilled shrimp, mandarin oranges, Chinese cabbage, julienne vegetables with a sesame ginger sweet chili dressing.

\$13.99 per pound

Tuna Nicoise

Olives, green beans, tomatoes, roasted potatoes and our bistro vinaigrette.

\$13.99 per pound

Autumn Harvest Grilled Chicken Salad

Apples, cranberries, celery, onion, smoked Grafton cheddar, romaine and smoked maple apple dressing.

\$11.99 per pound

Cobb Salad

Grilled chicken breast, scallions, tomatoes, blue cheese crumbles, and crisp bacon, with avocado dressing.

\$12.99 per pound

Green Bean Caprese

Fresh mozzarella, basil, green beans, red onion, yellow peppers, and tomato with a virgin olive oil-balsamic drizzle.

\$10.99 per pound

Caesar Salad

Crisp romaine hearts tossed with fresh parmesan, croutons, and our own Caesar dressing. Choose from the following:

Grilled Chicken \$11.99 per pound

Grilled Salmon \$13.99 per pound

Grilled Shrimp \$13.99 per pound

DELI PLATTERS

Traditional Sandwich Platter

A tray of hearty sandwiches made with assorted deli meats and cheeses on deli breads and wraps. Condiments packaged separately.

\$8.99 per person, minimum of 6 people.

Deluxe Sandwich Platter

Our chef chooses an assortment of deli meats and specialty cheeses that are accompanied by a selection of our own chutney, tapenades and condiments. Served on foccacia, ciabatta, artisan breads and wraps.

\$9.99 per person, minimum of 6 people.

CHICKEN SALADS

(Minimum order is 3 pounds per item)

Pesto and Fresh Tomato

Cucumber, Scallion and Dill

Grapes and Pecans

Curried with Dried Fruit, Toasted Almonds

\$11.59 per pound

OUR TRADITIONAL SALADS

(Minimum 3 pounds per ordered item)

Classic Cole Slaw

Greek with Feta

Tortellini Pesto

Red Bliss Potato

Seasonal Fresh Fruit

Pasta & Vegetable

Grilled vegetables & Balsamic vinaigrette

Black bean with Fresh Cilantro

Smoked chicken, wild rice, dried fruit and toasted almonds.

Priced from \$6.99 - \$12.99 per pound

APPETIZER PLATTERS

Crudite Forest Basket

A colorful display of crisp, fresh seasonal vegetables, served with herb dip.

\$55.00 (Serves 12-15)

Poached Salmon Platter

Seasonal vegetables, capers, hard boiled eggs, lemons and dill dip.

\$120.00 (Serves 40 people)

Apricot Sunflower Brie en Croute

Brie topped with chutney & apricots, wrapped in puff pastry. Served with crusty baguette and assorted crackers.

\$55.00 large (Serves 12-15)

Specialty Cheese Platter

Imported and domestic cheeses garnished with fresh fruit, accompanied by crackers.

\$59.00 (Serves 6-8)

\$99.00 (Serves 15-20)

The Classic Antipasto

A sumptuous display of Italian meats, fresh mozzarella, olives, roasted peppers, artichoke hearts and grilled eggplant. Served with our crusty baguette.

\$95.00 (Serves 15-20)

MIXED DESSERT PLATTER

A sampler of our own cookies, brownies and dessert bars with fresh fruit.

\$4.99 per person, minimum of 8 people

DELIVERY IS AVAILABLE
THROUGH SPECIAL ARRANGEMENTS
AT AN ADDITIONAL CHARGE