

# 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.  
\$11.95 per pound (minimum order 3 pounds)

**Vegetable Stuffed Portobello Mushrooms**  
Seasonal vegetables, cracker crumbs and Boursin cheese.  
\$8.95 each (minimum 8 orders)

**Wild Mushroom Meatloaf**  
Roasted garlic mashed potatoes, gravy and seasonal vegetable.  
10.95 each (minimum 8 orders)

**Chicken Marsala**  
Rice pilaf and wild mushrooms.  
\$10.95 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.  
\$3.95 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.  
\$55.00 (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)  
\$9.99 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.  
\$11.95 per pound

**Asian Shrimp Salad**  
Grilled shrimp, mandarin oranges, Chinese cabbage, julienne vegetables with a sesame ginger sweet chili dressing.  
\$13.95 per pound

**Tuna Nicoise**  
Olives, green beans, tomatoes, roasted potatoes and our bistro vinaigrette.  
\$12.95 per pound

**Autumn Harvest Grilled Chicken Salad**  
Apples, cranberries, celery, onion, smoked Grafton cheddar, romaine and smoked maple apple dressing.  
\$11.95 per pound

**Cobb Salad**  
Grilled chicken breast, scallions, tomatoes, blue cheese crumbles, and crisp bacon, with avocado dressing.  
\$11.95 per pound

**Green Bean Caprese**  
Fresh mozzarella, basil, green beans, red onion, yellow peppers, and tomato with a virgin olive oil-balsamic drizzle.  
\$10.50 per pound

**Caesar Salad**  
Crisp romaine hearts tossed with fresh parmesan, croutons, and our own Caesar dressing. Choose from the following:  
Grilled Chicken \$11.95 per pound  
Grilled Salmon \$12.95 per pound  
Grilled Shrimp \$13.95 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.  
\$7.95 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.  
\$8.95 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  
\$11.50 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 \$6.95 - \$11.95 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.  
\$25.00 small (Serves 4-6)  
\$55.00 large (Serves 12-15)

**Specialty Cheese Platter**  
Imported and domestic cheeses garnished with fresh fruit, accompanied by crackers.  
\$55.00 (Serves 6-8)  
\$90.00 (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.  
\$3.95 per person, minimum of 8 people

DELIVERY IS AVAILABLE  
THROUGH SPECIAL ARRANGEMENTS  
AT AN ADDITIONAL CHARGE