

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 72 hours of receipt of order, and shipped via FEDEX Ground (taking 2 to 7 business days).

Prices for FEDEX Ground shipment per basket to each address:

Up to \$50.....\$12 \$75.01 to \$100.....\$22
\$50.01 to \$75.....\$17 Over \$100.....\$30

Faster shipping options can be arranged.

THE PERFECT GIFT

A Twelve Pine Gift Card always fits perfectly on any occasion... Birthday, Anniversary, Graduation and especially Holidays.

Place your Complete Holiday Dinner order by 4PM on Sunday, December 18th.

Orders will be available for pick-up on Friday, December 23rd until 7PM and Saturday, December 24th until 3PM.

ORDER TODAY

603-924-6140 ~ 877-412-PINE

www.twelvepine.com

TWELVE PINE

Holiday Hours

Christmas Eve 9AM to 4PM

Closed Christmas Day

New Year's Eve 9AM to 5PM

Closed New Year's Day

MERRY CHRISTMAS

&

A HAPPY NEW YEAR

TO ALL



TWELVE PINE

CARRY OUT CUISINE • WINE SHOP • CAFÉ • GIFTS
COFFEE BAR • FLOWERS • SPECIALTY FOODS

Depot Square

Peterborough, NH

603-924-6140 ~ 877-412-PINE

www.twelvepine.com

HOLIDAY MENU

2011



Let us set your
Holiday Table
with

Fresh Flower Arrangements

Fine Wines

Roast Turkey

Baked Spiral Ham

Accompaniments

Home Made Desserts

Hand Made Chocolates

Gift Ideas

ORDER TODAY

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Open :

Monday to Friday from 9AM to 7PM

Saturday from 9AM to 5PM

Sunday from 9AM to 4PM

Christmas Eve 9AM to 4PM

Closed Christmas Day

THE PRELIMINARIES

Imported and Domestic Cheese Platter	\$ 55.00
Baked Brie en Croute with Chutney	\$ 25.00
Crudites with Vegetable Dip	\$ 20.00

ACCOMPANIMENTS

Roasted Winter Squash Bisque	\$ 9.99/Qt
Roasted Autumn Vegetables	\$ 9.95/Lb
Green Beans Amandine	\$ 9.95/Lb
Maple & Ginger Roasted Sweet Potatoes	\$ 8.95/Lb
Traditional Mashed Potatoes	\$ 6.95/Lb
Old Fashioned Herb Stuffing	\$ 7.95/Lb
Homemade Cranberry Orange Relish	\$ 6.95/Pt
Traditional Turkey Gravy	\$ 9.99/Qt
Rum Raisin Pineapple Glaze	\$ 6.95/Pt
Brown & Bake Crusty Rolls	\$ 3.00 per 1/2 dozen

Helpful Ordering Guidelines:

Soup – One quart for every 4 people
 Vegetables & Potatoes – 1/3 to 1/2 pound per person
 Stuffing – 1/2 pound per person
 Gravy – One quart will serve 6 to 8 people



DESSERTS

Traditional Stollen	\$ 20.00 per loaf
Buche de Noel	\$ 32.00
Old Fashioned "Home Made" Pies Apple, Pecan and Chocolate Cream Pies	\$ 12.00 each
Holiday Dessert Platter	\$ 30.00

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 4PM on Sunday, December 18th.

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 Friday, December 23rd until 7PM
 and Saturday, December 24th until 3 PM

FRESH FLOWER ARRANGEMENTS

We are offering festive arrangements of fresh cut flowers that are ready for your holiday table. Create your own arrangement and select a vase from the wide variety available at TWELVE PINE

COMPLETE HOLIDAY DINNERS

SERVING 5 TO 7 PEOPLE

Whole Roasted Turkey (15 lbs)
 Old Fashioned Herb Stuffing (3 lbs)
 Or
 Baked Spiral Ham (6–8 lbs)
 Maple-Ginger Roasted Sweet Potatoes(3lb)
 and
 Traditional Mashed Potatoes (4 lbs)
 Roasted Autumn Vegetables (3 lbs)
 Green Beans Amandine (3 lbs)
 Roasted Winter Squash Bisque (1Qt)
 Turkey Gravy (1 Qt)
 Choice of Two Homemade Pies
 Brown & Bake Crusty Dinner Rolls
\$ 149.99

DINNERS SERVING 10 TO 12 PEOPLE

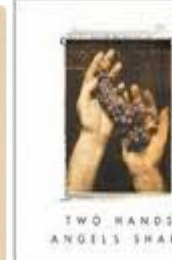
\$ 269.99

Place your Complete Holiday Dinner order
 by 4PM on Sunday, December 18th

WINES,

MICRO-BREWS & CIDER

We personally selected highly regarded artisanal wines and micro brews from throughout America and abroad as well as New Hampshire's Farnum Hill Ciders..



We are hosting

nine complimentary wine tastings:
 Saturday, December 10th - 1 to 4 PM
 Sunday, December 11th - 1 to 4 PM
 Friday, December 16th - 4 to 7 PM
 Saturday, December 17th - 1 to 4 PM
 Sunday, December 18th - 1 to 4 PM
 Tuesday, December 20th - 1 to 5 PM
 Wednesday, December 21st - 1 to 5 PM
 Thursday, December 22nd - 1 to 5 PM
 Friday, December 23rd - 1 to 5 PM
 & four complimentary micro-brew tastings:
 Saturday, December 10th - 1 to 5 PM
 Saturday, December 17th - 1 to 3 PM
 Sunday, December 18th - 1 to 4 PM
 Friday, December 23rd - 3 to 5 PM