




# Brookstone's Thanksgiving TO GO

Orders must be placed by  
Monday, November 16th at 4pm.

Pick-up on November 25th 10am to 4pm.  
Order forms available **here**.

**CALL 603-328-9255 FOR QUESTIONS**

[www.visitbrookstone.com](http://www.visitbrookstone.com)



# Whole Thanksgiving Dinners

## **The Main Course:** *(please select one)*

Honey Glaze Spiral Cut Ham  
Whole Turkey, cider brined and slow roasted  
Boneless Turkey Breast (white meat only), cider brined and slow roasted

## **The Sides:** **Veggies** *(Please select three)*

Maple whipped Butternut squash  
Buttered Green Beans  
Brown Sugar Glazed Carrots  
Garlic & Herb Roasted Root Vegetables  
Green Beans Almondine  
Creamed Spinach  
Creamed Corn

## **Potatoes & Stuffing** *(Please select two)*

Traditional Herbed Stuffing  
Sausage & Sage Stuffing  
Cornbread & Cranberry Stuffing  
Garlic Mashed Potatoes  
Sour Cream & Chive Mashed Potatoes  
Garlic Red-Skin Smashed Potatoes

## **The Finale** *(Small, choose any 1, Large, chose any 2)*

Pumpkin Pie  
Apple Pie  
Chocolate Cream Pie  
Pecan Pie

***\*All dinners come with dinner rolls and housemade cranberry sauce.  
Turkey dinners include gravy.***

Small serves 5-9 people \$160.00  
Large serves 10-14 people \$320.00  
*\*price does not include 9% NH meals tax*

# Main Course

Cider Brined Slow Roasted Turkey with Gravy	\$50/12-14 lbs
Boneless Turkey Breast (White meat only)	\$30/12-14 lbs
Honey Glazed Baked Spiral Ham	\$75/8-10 lbs

## Sides

Pan serves 6-10 | Quart serves 4-6 | 2 lbs serves 4-6

Roasted Garlic Whipped Potato	\$10/2lbs
Cranberry Cornbread Stuffing	\$20/pan
Buttered Green Beans	\$6/pound
Brown Sugar Glazed Carrots	\$6/pound
Maple Whipped Butternut Squash	\$28/pan
Sour Cream & Chive Whipped Potato	\$10/2lbs
Sausage & Sage Stuffing	\$20/pan
Garlic & Herb Roasted Root Vegetables	\$10/2lbs
Creamed Spinach	\$15/pan
Creamed Corn	\$15/pan
Green Beans Almondine	\$6/pound
Garlic Red-Skin Smashed Potatoes	\$10/2lbs
Traditional Herbed Stuffing	\$20/pan
Cranberry Sauce	\$9/quart
Dinner Rolls	\$7/dozen

## Dessert

One pie serves 6-8

Apple Pie	\$10 each
Pumpkin Pie	\$10 each
Pecan Pie	\$10 each
Chocolate Cream Pie	\$14 each

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# Brookstone Events & Golf

## Heat and Serve Instructions

Use these instructions to plan ahead. Heat and serve in only 2-3 hours!

**For Turkey** - Preheat Oven to 400 degrees. Place turkey in oven and turn oven down to 325 and cook for 2 hours. \*Allow up to three hours to reheat the Turkey, if meant to feed 8-12 people. The turkey has been 'disassembled', remove foil wrap and brown skin for the last 20 minutes of cooking, basting if necessary.

**For Boneless White Meat** - 300-degree oven for 1 hour and 30 minutes, covered until internal temperature of meat reaches 165 degrees.

**Mashed Potatoes - Butternut Squash, Creamed Spinach, Creamed Corn** - Microwave for 5 minutes - stirring halfway through, heating to desired temperature OR reheat in a saucepan until smooth.

**Sausage & Sage Stuffing** - Heat UNCOVERED in a 400-degree oven for 35-45 minutes or until lightly browned and bubbling around the edges.

**Cranberry Cornbread Stuffing** - Heat COVERED in a 400-degree oven for 45 minutes, then UNCOVERED for an additional 15-20 minutes, or until lightly brown and crispy on top

**Root Vegetables** - Heat UNCOVERED in a 400-degree oven for 12-15 minutes, or until vegetables are lightly caramelized.

**Dinner Rolls** - Reheat in a 400-degree oven for 4-6 minutes.

**Buttered Green Beans & Carrots** - Heat COVERED in a 400-degree oven for 20-30 minutes.

**Apple Pie** - 350 degrees for 15-20 minutes.

Happy Thanksgiving!  
Enjoy!