

# Twelve 31 Events

261 Main St.  
Tilton, NH 03276

(603) 818- 0012  
twelve31.events

## Hors D'oeuvres Package Choose Three

Stuffed Baby Potatoes with Bacon and Chives  
Sliced Beef Tenderloin with Red Onion Marmalade on Rye Toast  
Fig and Prosciutto Crostini  
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil  
Jumbo Chilled Shrimp with Horseradish Cocktail Sauce (\$1 per person extra)  
Sesame Tuna Tartare on Cucumber Round  
Mini Crab Cakes with Spicy Remoulade  
Seafood Stuffed Mushrooms  
Coconut Chicken with Sweet Chili Sauce  
Asiago Flatbread with Roasted Mushroom and Truffle Oil  
Chicken Skewer with Korean BBQ Sauce  
Fiesta Shrimp Skewer with Fresh Lime  
**\$7 per person**

## Artisan Cheese Board

Accompanied by Fresh Fruit, Fig Preserve  
and Assorted Crackers  
**\$6 per person**

## Antipasto

Sliced Imported Italian Meats and Cheeses  
Served with Roasted Peppers, Artichoke Hearts,  
Marinated Tomatoes, Olives and Focaccia Bread  
**\$7 per person**

## Crudit  Platter

Served with Spinach Onion Dip  
**\$4 per person**

## Mediterranean

Grilled Vegetables, Roasted Garlic Hummus,  
Olive Tapenade, and Toasted Pita Chips  
**\$4 per person**

**All wedding packages below include complimentary cake cutting, coffee service, and full china table setup.**

## Silver Buffet

Choice of Garden, Mixed Greens, or Caesar Salad  
Grilled Chicken with Lemon Butter Sauce  
Fettuccine with Pesto & Parmesan  
Broccoli saut ed with garlic and oil  
Roasted Red Bliss Potatoes  
**\$36 per person**

## Rose Gold Buffet

Choice of Garden, Mixed Greens, or Caesar Salad  
Baked Stuffed Chicken  
Roasted Pork Loin with Saut ed Apples  
Penne Alfredo  
Wild Rice  
Grilled Mixed Seasonal Vegetables  
**\$48 per person**

## Platinum Buffet

Choice of Garden, Mixed Greens, or Caesar Salad  
Carved Prime Rib  
Baked stuffed shrimp  
Cavatelli with Basil Marinara  
Garlic Mashed Potatoes  
Haricot Verts with Garlic and Butter  
**\$60 per person**

## Two Course Plated Dinner

### One stationary display included

Domestic Cheese Tray, Vegetable Tray, or Mediterranean  
Artisan Cheese Tray (add \$2 per person)  
Antipasto Display (add \$3 per person)

### First Course - Choose One

Caesar Salad with Focaccia Croutons and Dressing  
Mix Green Salad with Balsamic Vinaigrette  
Spinach Salad with Roasted Mushrooms and Goat Cheese  
Served with Champagne Vinaigrette

### Add a Pasta Course for \$5 per person

### Second Course - Choose one or two

Searched Chicken with White Wine Butter Sauce	<b>\$40 per person</b>
Baked Stuffed Chicken with Gravy	<b>\$45 per person</b>
Pork loin with Apple cider reduction	<b>\$45 per person</b>
Atlantic Salmon with Lemon Butter Sauce	<b>\$50 per person</b>
NY Strip with red wine reduction	<b>\$50 per person</b>
Prime Rib with au jus	<b>\$55 per person</b>
Petite Filet with mushroom demi	<b>\$60 per person</b>

### Entr e includes your choice of one starch and one vegetable:

Garlic Mashed Potatoes  
Roasted Tri Colored Potatoes with Fresh Herbs  
Twice Baked Truffle Potato \$2 per person extra  
Wild Rice  
Haricot Verts Saut ed with Garlic & Butter  
Grilled Asparagus  
Baby Carrots  
Vegetable Medley

All events subject to a 20% Service Charge and 9% NH Meals Tax.  
Deposit and Signed Catering Agreement Due at Booking.  
Final Payment and Final Guest Count Due 7 Days Prior to Event.