

261 Main St.
Tilton, NH 03276

Twelve 31 Events

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twelve31.events

Welcome to Twelve 31 Events!

In 2017 Melissa decided to merge her almost 20 years of experience as a Banquet Chef and Event Planner in Boston to launch Twelve 31 Events. This knowledge combined, with Michael's 20-year career as a small business owner have made Twelve 31 Events an instant hit.

We are a full-service catering company that offers wedding and event planning. From small informal gatherings to large social celebrations, Twelve 31 can provide interesting and unique menus and event plans to fit your style and budget. Twelve 31 Events is a unique blend of passion, knowledge, quality, love and attention to detail.

Our commercial kitchen is located in Tilton, NH. We have a beautiful client meeting room where we can provide consultations and host tastings. Our space is also available to host intimate private events or business meetings. We provide food and service that is held to the highest standards. Our team works to create an entire event experience for you and your guests. This means details from linens and glassware to amazing tablescapes and unique platters. From meetings to wedding days and every event in between, Let Twelve 31 Events plan, coordinate, and execute the very best for you.



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Fresh Garden Salads - Serves 20

Caesar 30

Focaccia Bread Croutons & Shaved Parmesan

Mixed Greens 30

Tomatoes, Cucumber, Red Onion, Shredded Carrots & Homemade Balsamic Vinaigrette

Cobb 45

Grilled Chicken, Avocado, Bacon, Sliced Egg, Cheddar Cheese & Creamy Homemade House Dressing

Spinach & Arugula 35

Roasted Mushrooms, Goat Cheese & Homemade Champagne Vinaigrette

Caprese 40

Garden Tomato, Fresh Mozzarella, Basil & Homemade Balsamic Reduction

Rainbow Kale 35

Baby Kale, Chopped Red Cabbage, Shredded Carrots, Broccoli, Chick Peas & Sesame Vinaigrette

Greek 35

Feta, Green Peppers, Kalamata Olives & Pepperoncini

Soups- Serves 20

New England Clam Chowder 80

Corn Chowder 52

Chicken Escarole 64

Beef & Barley 50

White Bean Vegetable 40

Broccoli Cheddar 48

Creamy Chicken and Wild Rice 50

Creamy Tomato Bisque 48

Gourmet Sandwich Platter 15 per person

Choose Three, Served with House Made Potato Chips

Turkey Club on Croissant

Tomato Mozzarella with Basil Aioli on Baguette

Roast Beef with Crunchy Onions & Garlic Herb Spread on Ciabatta

Baked Ham & White Cheddar with Honey Mustard on Sourdough

Grilled Chicken Kabob Wrap with Kalamata Olives & Feta Cheese

Veggie Spinach Wrap with Mushrooms, Zucchini & Roasted Peppers

American Deli Platter 10 per person

Turkey, Ham, Roast Beef, American & Cheddar Cheeses

Assorted Breads, Lettuce, Tomato and Onion

Condiments & House Made Potato Chips

Italian Deli Platter 12 per person

Salami, Capicola, Pepperoni, Soppressata & Sharp Provolone Cheese

Assorted Breads, Chopped Tomato and Pickles, Hot Pepper Relish,

Olive Oil and Vinegar Dressing & House Made Potato Chips

Finger Sandwich Platter 10 per person

Choose Three, Served with House Made Potato Chips

Seafood Salad, Tuna Salad, Chicken Salad, Roast Beef & Cheese,

Turkey & Cheese and Ham & Cheese

Sides- Serves 20

Red & White Potato Salad 35

Vegetable Slaw 25

Cole Slaw 25

Chilled Orzo Salad 30

Classic Macaroni Salad 30

Red Beets with Feta & Green Olives 25

Fresh Fruit Platter 30



Tray Favorites - Serves 20

Classic Lasagna 50
Baked Mac & Cheese 50
Chicken Limón with Choice of Pasta 60
Chicken Marsala with Choice of Pasta 60
Chicken Ziti Broccoli with Garlic and Butter 50
Sausage Peppers and Onions 65
Penne Marinara with Mini Meatballs 50
Seared Chicken with Prosciutto and Provolone 60
Chicken Parmesan 60
Pasta Primavera with Alfredo Sauce 50
Fusilli with Broccoli Rabe and Sausage 55
Grilled Chicken with Wild Rice Pilaf 60
Chicken Cutlet with Roasted Peppers & Fresh Mozzarella 60
Baked Stuffed Scrod with Seafood Stuffing 75
Linguine & Clams in White or Red Sauce 60
Shrimp Fra Diavolo with Angel Hair Pasta 65
Roasted Potatoes 35
Grilled Mixed Vegetables 35
Caesar or Garden Salad 30

Displayed Hor D'oeuvres - 25 Person Minimum

Artisan Cheese Display 7 per person

Accompanied by Fresh Fruit, Fig Preserve, and Assorted Crackers

Antipasto 8 per person

Sliced Imported Italian Meats and Cheeses Served with Roasted Peppers, Artichoke Hearts, Marinated Tomatoes, Olives, and Focaccia Bread

Crudité Platter 5 per person

with Spinach Onion Dip

Mediterranean 6 per person

Grilled Vegetables, Roasted Garlic Hummus, Olive Tapenade, and Toasted Pita Chips

Warm Spinach Artichoke Dip 3 per person

Served with Tortilla Chips

Hot Pizza Dip 3 per person

Served with Garlic Bread

Cold Hors D'oeuvres - Priced Per 24 Pieces

Stuffed Baby Potatoes with Bacon and Chives 30
Sliced Beef Tenderloin with Red Onion Marmalade 40
Fig and Prosciutto Crostini 35
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil 30
Jumbo Chilled Shrimp with Horseradish Cocktail Sauce 60
Sesame Tuna Tartare on Cucumber Round 50

Build Your Own Custom Buffet

Your Choice of Soup or Salad, One Entree, One Starch and One Vegetable

Salad & Soup

Caesar Salad
Mixed Greens Salad
Spinach & Arugula Salad
Chicken Escarole
Beef & Barley
White Bean Vegetable

Entrees

Seared Chicken with White Wine Butter Sauce 25
Baked Stuffed Chicken with Spinach and Feta Cheese 30
Roasted Pork Loin with Caramelized Apples and Onions 30
Atlantic Cod with Seafood Stuffing and Sambuca Cream Sauce 40
Baked Stuffed Shrimp 40
Atlantic Salmon with Lemon Butter Sauce 45
Sliced Sirloin with Roasted Mushrooms and Demi-Glace 40
Fusilli with Pancetta, Arugula, and Fresh Grape Tomatoes 20
Lobster Ravioli with Saffron Cream Sauce 25
Fettuccine with Pesto and Shaved Parmesan 20

Starch

Garlic Mashed Potatoes
Roasted Tri Colored Potatoes with Fresh Herbs
Twice Baked Truffle Potato \$2 per person extra
Creamy White Polenta with Parmesan Cheese
Wild Rice

Vegetable

Haricot Verts with Garlic and Butter
Grilled Asparagus
Roasted Root Vegetables
Broccolini with Chili Flakes and Olive Oil
Sautéed or Grilled Mixed Seasonal Vegetables

Hot Hors D'oeuvres - Priced Per 24 Pieces

Mini Crab Cakes with Spicy Remoulade 50
Seafood Stuffed Mushrooms 50
Coconut Chicken with Sweet Chili Sauce 40
Asiago Flatbread with Roasted Mushroom and Truffle Oil 30
Chicken Skewer with Korean BBQ Sauce 35
Fiesta Shrimp Skewer with Fresh Lime 60
Scallops Wrapped in Bacon 60

*9% NH Meals Tax *Delivery Charges Do Apply *20% Service Charge May Apply

*All Menu Prices Subject to Change. We Do Our Best to Keep The Latest Version Of Our Menu On Our Website.

