

Twelve 31 Events is a top-rated catering and event planning company. If you're looking for 5-star, restaurant-quality food for all sorts of gatherings you've found it!

Twelve 31 can provide interesting and unique menus and event plans to fit your style and budget. We are a blend of passion, knowledge, quality, love and attention to detail.

We deliver in the Greater Concord area and all of the Lakes Region. Just ask and we'd be happy to accommodate you no matter where your event might be. 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. Let Twelve 31 plan, coordinate, and execute the very best for you.

Start Your Day

Fresh Fruit Platter 5 Per Person

Cantaloupe, Honeydew, Pineapple, Strawberries and Blueberries
Served with Brown Sugar Sour Cream Dip

Parfaits 4 Each

Vanilla Honey Yogurt, Crunchy Granola and assorted Fresh Berries

Breakfast Pastries 16 Per Dozen

Muffins, Croissants, Danish, and Breakfast Cakes

Bagels 15 Per Dozen

Assorted with Choice of Plain, Garlic or Cinnamon Cream Cheese

Breakfast Wraps & Sandwiches 7 Each

Fried Eggs with Your Choice of American or Cheddar Cheese

Add Bacon, Sausage, Ham, or Veggies

Then Choose an English Muffin, Bagel, Croissant, or Wrap

Breakfast Buffet 16 Per Person

Sliced Fruit, Assorted Danish & Croissants, Scrambled Eggs,
Sausage OR Bacon, Hash Browns, Regular and Decaffeinated Coffee,
Tea and Orange Juice

Continental Breakfast 10 Per Person

Sliced Fruit, Yogurt Parfaits, Danish & Croissants, Assorted Bagels
with Cream Cheese, Regular and Decaffeinated Coffee, Tea
and Orange Juice

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

Grilled Vegetables and Garlic Hummus Spread on Focaccia Bread

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, Soppresata & 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

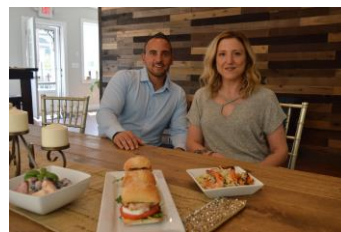
Choose Three, Served with House Made Potato Chips

Crab, Tuna, Chicken, Ham or Egg Salad

261 Main St.
Tilton, NH 03276

Twelve 31
Events

(603) 818-0012
twelve31.events



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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, Chickpeas & 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

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 60
Baked Mac & Cheese 50
Chicken Marsala 70
Chicken Ziti Broccoli with Garlic and Butter 55
Sausage Peppers and Onions 75
Penne Marinara with Mini Meatballs 55
Seared Chicken with Prosciutto and Provolone 65
Chicken Parmesan 70
Pasta Primavera with Alfredo Sauce 50
Fusilli with Broccoli Rabe and Sausage 55
Grilled Chicken with Wild Rice Pilaf 60
Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella 70
Linguine & Clams in White or Red Sauce 65
Shrimp Fra Diavolo with Angel Hair Pasta 65
Roasted Potatoes 40
Grilled Mixed Vegetables 45

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

Displayed Hor D'oeuvres 15 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
Crudit  Platter 5 per person
with Spinach Onion Dip
Mediterranean 6 per person
Feta Cheese Dip, Roasted Garlic Hummus, Olive Tapenade, and Toasted Pita Chips
Spinach Artichoke Dip 3 per person
Served with Tortilla Chips
Pizza Dip 3 per person
Served with Garlic Bread

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
Chicken Skewer with Korean BBQ Sauce 35
Fiesta Shrimp with Fresh Lime 60
Scallops Wrapped in Bacon 60

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

Vegetable

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

Entrees

Seared Chicken with White Wine Butter Sauce 25
Baked Stuffed Chicken with Spinach and Feta Cheese 32
Roasted Pork Loin with Caramelized Apples and Onions 30
Cod with Seafood Stuffing & Sambuca Sauce 43
Baked Stuffed Shrimp 40
Atlantic Salmon with Lemon Butter Sauce 43
Sliced Prime Rib with Demi-Glace 45

Starch

Garlic Mashed Potatoes
Roasted Potatoes with Fresh Herbs
Twice Baked Truffle Potato \$2 per person extra
Creamy White Polenta with Parmesan Cheese
Fettuccine with Pesto and Shaved Parmesan
Penne Marinara
Wild Rice

Dessert

Cookie and Brownie Platter 3 Per Person
Vanilla & Chocolate Cupcakes 1.50 Each

Triple Chocolate Mousse Cups 4 Each
Individual Tiramisu Cups 5 Each

*9% NH Meals Tax *Delivery Charges Do Apply *20% Service Charge May Apply to Staffed Events
*All Menu Prices Subject to Change. We Do Our Best to Keep The Latest Version Of Our Menu On Our Website.

