

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 50 Serves 20

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 Sandwiches 7 Each Minimum of 10

Fried Eggs with Your Choice of American or Cheddar Cheese

Add Bacon, Sausage, Ham, or Veggies

Then Choose an English Muffin, Bagel or Croissant

Breakfast Buffet 16 Per Person Minimum of 20

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 Minimum of 20

Sliced Fruit, Yogurt, Danish, 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 60

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

Spinach & Arugula 40

Roasted Mushrooms, Goat Cheese &
Homemade Champagne Vinaigrette

Caprese 60

Garden Tomato, Fresh Mozzarella, Basil &
Homemade Balsamic Reduction

Rainbow Kale 35

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

Greek 40

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 50

Vegetable Slaw 30

Cole Slaw 30

Chilled Orzo Salad 40

Classic Macaroni Salad 40

Red Beets with Feta & Green Olives 30



Tray Favorites - Serves 20

Classic Lasagna 70
Baked Mac & Cheese 50
Chicken Marsala 70
Chicken Ziti Broccoli with Garlic and Butter 55
Sausage Peppers and Onions 80
Penne Marinara with Mini Meatballs 55
Seared Chicken with Prosciutto and Provolone 70
Chicken Parmesan 80
Pasta Primavera with Alfredo Sauce 50
Grilled Chicken with Wild Rice Pilaf 70
Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella 80
Linguine & Clams in White or Red Sauce 80
Shrimp Fra Diavolo with Angel Hair Pasta 80
Baked Cod Topped with Seafood Stuffing 140
Roasted Potatoes 50
Grilled Mixed Vegetables 50

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives 70
Sliced Beef Tenderloin with Red Onion Marmalade 80
Fig and Prosciutto Crostini 70
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil 60
Jumbo Chilled Shrimp with Horseradish Cocktail Sauce 125
Sesame Tuna Tartare on Cucumber Round 110

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 5 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 50 Pieces

Mini Crab Cakes with Spicy Remoulade 110
Seafood Stuffed Mushrooms 110
Coconut Chicken with Sweet Chili Sauce 80
Chicken Skewer with Korean BBQ Sauce 70
Fiesta Shrimp with Fresh Lime 125
Scallops Wrapped in Bacon 150

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.

