

261 Main St.
Tilton, NH 03276

Twelve 31 Events

(603) 818-0012
twelve31.events

Wedding Menu

Displayed Hors D'oeuvres

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 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

Buffet Selections

Silver Buffet 35 Per Person

Choice of Garden or Caesar Salad
Grilled Chicken with Lemon Butter Sauce
Fettuccine with Pesto & Parmesan
Broccoli Sautéed with Garlic and Oil
Roasted Red Bliss Potatoes

Rose Gold Buffet 50 Per Person

Choice of Garden or Caesar Salad
Baked Stuffed Chicken
Roasted Pork Loin with Sautéed Apples
Penne Alfredo
Wild Rice
Grilled Mixed Seasonal Vegetables

Platinum Buffet 65 Per Person

Choice of Garden or Caesar Salad
Carved Prime Rib
Baked Stuffed Shrimp
Cavatelli with Basil Marinara
Garlic Mashed Potatoes
Haricot Verts with Garlic and Butter

Complimentary Cake Cutting

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

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

Two Course Plated Dinner

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

Add a Pasta Course 5 Per Person

Second Course - Entrée

Seared Chicken with White Wine Butter Sauce 30
Baked Stuffed Chicken with Gravy 38
Pork Loin with Apple Cider Reduction 36
Atlantic Salmon with Lemon Butter Sauce 48
NY Strip with Red Wine Reduction 48
Prime Rib with Au Jus 53
Petite Filet with Mushroom Demi 60

Entrée Includes Your Choice of One Starch and One Vegetable:

Garlic Mashed Potatoes
Roasted Tri Colored Potatoes with Fresh Herbs
Twice Baked Truffle Potato
Wild Rice
Haricot Verts Sautéed with Garlic & Butter
Grilled Asparagus
Baby Carrots
Vegetable Medley

Complimentary Cake Cutting

Coffee Station 2 Per Person

Includes Regular, Decaf and Assorted Teas

*All Events Subject to a Service Charge and 9% NH Meals Tax.

*A Signed Catering Agreement & Deposit Due at Booking.

*All Menu Prices Subject to Change