

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

Assorted Muffins, Croissants and Danish

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, Coffee, Tea and Orange Juice

Continental Breakfast 10 Per Person Minimum of 10

Sliced Fruit, Yogurt, Muffins, Assorted Bagels with Cream Cheese,
Coffee, Tea and Orange Juice

Gourmet Sandwich Platter 15 per person

Choose Three, Served with House Made Potato Chips

- ❖ Turkey Club on Croissant
- ❖ Grilled Chicken with Fresh Mozzarella, Tomato and Basil Aioli
- ❖ Roast Beef with Crunchy Onions and Garlic Herb Spread
- ❖ Baked Ham & White Cheddar with Honey Mustard
- ❖ Genoa Salami and Sharp Provolone with Spicy Tomato Relish
- ❖ Grilled Vegetable Hummus Wrap

American Deli Platter 10 per person

Turkey, Ham, Roast Beef, American and Cheddar Cheeses

Assorted Breads, Lettuce, Tomato and Onion

Condiments and House Made Potato Chips

Finger Sandwich Platter 12 per person

Choose Three, Served with House Made Potato Chips

Crab, Tuna, Chicken, Ham or Egg Salad

Boxed Lunch 14 per person

Choice of Turkey, Ham, Roast Beef or Chicken Salad

Each Box Comes with House Made Potato Chips, Bottled Water and
Either an Omg Brownie or an Apple.

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 and Shaved Parmesan

Mixed Greens 30

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

Cobb 60

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

Spinach & Arugula 40

Roasted Mushrooms, Crunchy Onions, Goat Cheese
and Homemade Champagne Vinaigrette

Soba Noodle Salad 50

Cold Soba Noodles Marinated in a Peanut Soy Dressing
Mixed with Tofu and Julienned Vegetables

Rainbow Kale 40

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

Greek 40

Feta, Green Peppers, Kalamata Olives and Pepperoncini

Soups- Serves 20

Seafood Chowda 125

Chicken Escarole 75

Beef & Barley 75

Minestrone 50

Broccoli Cheddar 60

Creamy Tomato Bisque 50

Sides- Serves 20

Red & White Potato Salad 50

Vegetable Slaw 40

Cole Slaw 40

Chilled Orzo Salad 40

Classic Macaroni Salad 40

Red Beets with Feta and Green Olives 30

Desserts

Cookie and Brownie Platter 3 Per Person

Vanilla & Chocolate Cupcakes 18 Per Dozen

Triple Chocolate Mousse Cups 4 Each

Tiramisu Cups 5 Each



Tray Favorites - Serves 20

Classic Lasagna 70
Baked Mac & Cheese 50
Add Chicken Fingers 80 Add Lobster Market Price
Chicken Marsala 70
Chicken Ziti Broccoli with Garlic and Butter 55
Sausage Peppers and Onions 80
Penne Marinara with Mini Meatballs 55
Southwestern Black Bean and Sweet Potato Patties Served
over Chipotle Quinoa 80
Seared Chicken with Prosciutto and Provolone 75
Chicken Parmesan 80
Pasta Primavera with Alfredo Sauce 50
Roasted Vegetable Ravioli with Sautéed Grape Tomatoes
and Spinach 80
Grilled Chicken with Wild Rice Pilaf 70
Chicken Cutlet with Roasted Red Peppers &
Fresh Mozzarella 80
Baked Cod Topped with Seafood Stuffing 140
Roasted Potatoes 50
Grilled Mixed Vegetables 55

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives 75
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 Berries and Assorted Crackers

Antipasto 8 per person

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

Crudité Platter 5 per person

with Spinach Onion Dip

Mediterranean 5 per person

Feta Cheese Dip, Roasted Garlic Hummus, Olive Tapenade,
and House Made Pita Chips

Spinach Artichoke Dip 3 per person

Served with House Made 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 80
Fiesta Shrimp with Fresh Lime 125
Scallops Wrapped in Bacon 150

Build Your Own Custom Buffet

Available for Staffed Events Only. Minimum of 25 People. Service Charges will Apply
Disposable Plates, Napkins and Cutlery Included. China Available for Additional Charges.

Choose One Salad, One Entree, One Starch and One Vegetable

Salad

Caesar Salad
Mixed Greens Salad
Spinach & Arugula Salad

Entrees

Seared Chicken with White Wine Butter Sauce 30
Roasted Pork Loin with Caramelized Apples and Onions 35
Baked Stuffed Chicken with Spinach and Feta Cheese 40
Cod with Seafood Stuffing & Sambuca Sauce 45
Atlantic Salmon with Lemon Butter Sauce 45
Sliced Prime Rib with Demi-Glace 48

Assorted Miniature Desserts and Coffee Included

Vegetable

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

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

*9% NH Meals Tax *Delivery Charges May Apply *Service Charges 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.

