

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 Trio 5 per person

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

Spinach Artichoke Dip 3 per person

Served with Tortilla Chips

Pizza Dip 3 per person

Served with Garlic Bread

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives **80**

Sliced Beef Tenderloin with Red Onion Marmalade **85**

Fig and Prosciutto Crostini **75**

Bruschetta with Goat Cheese, Roma Tomatoes, and Basil **65**

Jumbo Chilled Shrimp with Horseradish Cocktail Sauce **130**

Sesame Tuna Tartare on Cucumber Round **115**

Hot Hors D'oeuvres - Priced Per 50 Pieces

Mini Crab Cakes with Spicy Remoulade **115**

Seafood Stuffed Mushrooms **115**

Coconut Chicken with Sweet Chili Sauce **85**

Chicken Skewer with Korean BBQ Sauce **85**

Fiesta Shrimp with Fresh Lime **130**

Scallops Wrapped in Bacon **150**

Buffet Selections

Silver Buffet 45 Per Person

Choice of Garden or Caesar Salad
Grilled Chicken with Lemon Butter Sauce
Penne Alfredo
Broccoli Sautéed with Garlic and Oil
Roasted Red Bliss Potatoes

Rose Gold Buffet 60 Per Person

Choice of Garden or Caesar Salad
Seared Chicken with Spinach and Provolone
Roasted Pork Loin with Sautéed Apples
Wild Rice
Grilled Mixed Seasonal Vegetables

Platinum Buffet 75 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

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 Statler Chicken Breast with Cider Shallot Sauce **38**

Atlantic Salmon with Lemon Butter Sauce **53**

Prime Rib with Au Jus **58**

Petite Filet with Mushroom Demi **75**

**Entrée Includes Your Choice of One Starch
and One Vegetable:**

Garlic Mashed Potatoes

Tri Colored Potatoes with Fresh Herbs

Twice Baked Truffle Potato Additional \$2 Per Person

Haricot Verts Sautéed with Garlic & Butter

Grilled Asparagus

Vegetable Medley

Prices Include China Setup and Table Service. Wedding Cake Cutting and Coffee Station.

*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