

261 Main St.
Tilton, NH 03276

Twelve 31 Events

(603) 818-0012
twelve31.events

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

Coffee Station 2.25 Per Person

Regular and Decaf Coffee, Hot Water and an Assortment of Teas, Cups, Stirrers, Sugar and Sweeteners, Milk and Cream.

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 12 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 or Chicken Salad

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

Fresh Garden Salads - Serves 20

Caesar 32

Focaccia Bread Croutons and Shaved Parmesan

Mixed Greens 32

Tomatoes, Cucumber, 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

Bacon Ranch 55

Chopped Romaine, Bacon, Shredded Cheddar, Tortilla Strips and Ranch Dressing

Nuts and Berries 40

Baby Lettuce, Dried Cranberries, Sliced Almonds, Pomegranate Vinaigrette

Greek 40

Feta Cheese, Peppers, Kalamata Olives and Pepperoncini

Soups- Serves 20

Seafood Chowda 125

Chicken Escarole 75

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 or Chocolate Cupcakes 18 Per Dozen

Assorted Mini Dessert Bars 5.50 Per Person

Triple Chocolate Mousse Cups 4 Each

Tiramisu Cups 5 Each

Cold Drink Station 1.25 Per Person

Tray Favorites

Each Tray Comes with 20 Servings

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 60

Sausage Peppers and Onions 80

Penne Marinara with Mini Meatballs 60

Southwestern Black Bean and Sweet Potato Patties & 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

BBQ Pulled Pork (Served with Slider Buns) 100

Grilled Chicken with Wild Rice Pilaf 70

Fried Eggplant with Pomodoro and Fresh Mozzarella 70

Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella 80

Baked Cod Topped with Seafood Stuffing 140

Roasted Potatoes 50

Grilled Mixed Vegetables 55



Displayed Hors D'oeuvres - 15 Person Minimum

Artisan Cheese Display 7 per person

Accompanied by Fresh Berries and Assorted Crackers

Antipasto 8 per person

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

Crudité Platter 5 per person

Served with Spinach Onion Dip

Mediterranean Trio 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 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

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

Staffed Buffets

If you're going to have an event with 40 or more guests, Twelve 31 can help by handling all the cooking and having our awesome team members staff your event.

Includes set up and disposable plates, napkins and cutlery. China available for an additional charge.

Service Charges apply at 20% of food total or \$220 minimum.

9% NH Tax added to total. Transport/Delivery fees apply in most cases.

Pre-Selected Buffets

Classic

Seared Chicken with Shallot Gravy OR Chicken Marsala

Mixed Green Salad with Balsamic Vinaigrette

Baked Mac & Cheese

Grilled Mixed Vegetables

\$18.75 Per Person

Italian

Caesar Salad

Classic Lasagna

Chicken Parmesan

Sausage Peppers and Onions

Fresh Rolls & Butter

\$24.75 Per Person

Surf and Turf

Spinach & Arugula Salad with Champagne Vinaigrette

Roasted Potatoes

Baked Cod Topped with Seafood Stuffing

Sliced Prime Rib with Demi-Glace

\$43.75 Per Person

Vegetarian

Rainbow Kale Salad with Sesame Vinaigrette

Baby Greens with Shaved Almonds, Dried Cranberries and

Pomegranate Vinaigrette

Roasted Vegetable Ravioli with Sautéed Grape Tomatoes and

Spinach

Fried Eggplant with Pomodoro and Fresh Mozzarella

\$21.25 Per Person

Build Your Own Buffet

Main Courses

Seared Chicken with Shallot Gravy \$14.75 Per Person

Chicken Marsala \$14.75 Per Person

Chicken Parmesan \$15.50 Per Person

Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella \$15.50 Per Person

Roasted Pork Loin with with Sautéed Spinach and White Wine Broth \$15.50 Per Person

Baked Cod Topped with Seafood Stuffing \$20.00 Per Person

Sliced Prime Rib with Demi-Glace \$32.00 Per Person

*Add a 2nd Entree for \$6.00 Per Person (Excludes Prime Rib & Baked Cod)

Includes Two Sides

Roasted Potatoes, Mashed Potatoes, Wild Rice Pilaf,

Grilled Mixed Vegetables, Garlicky Broccoli or Green Beans & Mushrooms

Add Salad

Mixed Green or Caesar Salad Add \$2.00 Per Person

Add Pasta

Pasta Primavera with Alfredo Sauce Add \$2.50 Per Person

Chicken Ziti Broccoli with Garlic and Butter Add \$2.75 Per Person

Penne Marinara with Mini Meatballs Add \$2.75 Per Person

Classic Lasagna Add \$3.50 Per Person

Roasted Vegetable Ravioli with Sautéed Grape Tomatoes and

Spinach Add \$4.00 Per Person

*9% NH Meals Tax *Delivery Charges May Apply *Service Charges Apply to Staffed Event

*All Menu Prices Subject to Change. We Do Our Best to Keep The Latest Version Of Our Menu On Our Website.

