

Wedding Menu

261 Main St.
Tilton, NH 03276

Twelve 31
Events

(603) 818-0012
twelve31.events

Displayed Hors D'oeuvres

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, 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 29 Per Person

Grilled Chicken with Lemon Butter Sauce

Pasta Primavera with Alfredo Sauce

Mixed Green Salad with Balsamic Vinaigrette

Broccoli Sautéed with Garlic and Oil

Roasted Red Bliss Potatoes

Rose Gold Buffet 35 Per Person

Chicken Marsala

Baked Stuffed Shrimp

Caesar Salad

Wild Rice

Grilled Mixed Seasonal Vegetables

Platinum Buffet 52 Per Person

Seared Chicken with Spinach and Provolone

Prime Rib with Au Jus

Nuts & Berries Salad with Pomegranate Vinaigrette

Cavatelli with Basil Marinara

Garlic Mashed Potatoes

Green Beans with Garlic and Butter

Plated Dinner Includes a \$100 Credit Towards Passed or Stationary Hors D'oeuvres

Two Course Plated Dinner

Salad

Caesar Salad with Focaccia Croutons and Dressing

Mix Green Salad with Balsamic Vinaigrette

Spinach Salad with Roasted Mushrooms and Goat Cheese

Nuts and Berries Salad with Baby Lettuce, Dried Cranberries

and Pomegranate Vinaigrette

Entrée

Seared Statler Chicken Breast with Cider Shallot Gravy 38

Atlantic Salmon with Lemon Butter Sauce 42

Prime Rib with Au Jus 54

Filet Mignon with Mushroom Demi 60

Garlic Mashed Potatoes

Tri Colored Potatoes with Fresh Herbs

Twice Baked Truffle Potato Additional \$2 Per Person Green

Beans Sautéed with Garlic & Butter

Grilled Asparagus

Vegetable Medley

Your Wedding Dinner Includes China, Flatware, Water Glasses, Rolls & Butter,
Table Setup, Wedding Cake Cutting and a Coffee Station.
Napkins and Table Linens can be Added for an Additional Cost Based on Selections.

*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