

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

Assorted Breakfast Pastries 16 Per Dozen

Bagels with Cream Cheese 15 Per Dozen

Breakfast Sandwiches 7 Each Minimum of 10

Fried Egg & Cheese with Bacon or Sausage on a Croissant

Fried Egg & Cheese with Bacon or Sausage on an English Muffin

Breakfast Buffet 16 Per Person Minimum of 20

Sliced Fruit, Assorted Danish & Croissants, Scrambled Eggs, Sausage OR Bacon, Hash Browns, Regular Coffee and Orange Juice

Continental Breakfast 10 Per Person Minimum of 10

Sliced Fruit, Yogurt, Breakfast Pastries, Assorted Bagels with Cream Cheese, Regular Coffee 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

Lobster Roll Platter 180 per dozen

Includes Lobster Roll Sandwiches and House Made Potato Chips

Boxed Lunch 13 per person

Choice of Turkey, Ham or Chicken Salad

Each Box Comes with House Made Potato Chips, Bottled Water and a Chocolate Chip Cookie.

Tray Favorites

Each Tray Comes with 20 Servings. Available for Pick Up or Delivery

Classic Lasagna 70

Baked Mac & Cheese 50

Chicken Finger Mac & Cheese 80

Lobster Mac & Cheese 150

Truffled Mac & Cheese 65

Chicken Marsala 70

Chicken Ziti Broccoli with Garlic and Butter 60

Meatballs in Marinara (Served with 20 Rolls) 100

Sausage Peppers and Onions 80

Penne Marinara 40

Seared Chicken with Prosciutto and Provolone 75

Chicken Parmesan 80

Fresh Garden Salads - Serves 20

Caesar 34

Freshly Baked Croutons and Shaved Parmesan

Mixed Greens 34

Tomatoes, Cucumber, Shredded Carrots and Balsamic Vinaigrette

Cobb 60

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

Spinach & Arugula 40

Roasted Mushrooms, Crunchy Onions, Goat Cheese and 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 and 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 and Berry Vinaigrette

Greek 40

Feta Cheese, Peppers, Kalamata Olives and Pepperoncini

Soups- 20 8oz Servings

Seafood Chowda 125

Chicken Escarole 75

Prime Rib Beef Barley 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

Chocolate Chip Cookies 15 Per Dozen

OMG Brownies 21 Per Dozen

Vanilla or Chocolate Cupcakes 24 Per Dozen

Assorted Mini Dessert Bars 5.50 Per Person

Triple Chocolate Mousse Cups 4 Each

Tiramisu Cups 5 Each

Cold Drink Station 1.50 Per Person

Pasta Primavera with Alfredo Sauce 50

Roasted Vegetable Ravioli with Sautéed Grape Tomatoes and Spinach 80

Ravioli Bolognese 88

BBQ Pulled Pork (Served with Slider Buns) 100

Grilled Chicken with Wild Rice 70

Fried Eggplant with Pomodoro and Fresh Mozzarella 70

Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella 80

Southwestern Black Bean Patties with Chipotle Quinoa 80

Baked Cod Topped with Seafood Stuffing 140

Roasted Potatoes 50

Grilled Mixed Vegetables 55



Displayed Hors D'oeuvres - 20 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 and Olives

Crudit  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

Pasta Station

Cavatappi, Spaghetti and Penne or Gluten Free Penne

Sauces - Basil Marinara, Four Cheese Alfredo Sauce and Pesto

Toppings - Sauteed Shrimp, Diced Chicken, Chopped Tomatoes,

Grilled Zucchini, Roasted Peppers, Broccoli, Roasted Garlic, Peas,

Mushrooms with Truffle Oil and Shaved Parmesan

\$24 Per Person

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 (Vegan Version Available)

Rainbow Kale Salad with Sesame Vinaigrette

Baby Greens with Shaved Almonds, Dried Cranberries

and Pomegranate Vinaigrette

Roasted Vegetable Ravioli with Saut ed Grape

Tomatoes and Spinach

Fried Eggplant with Pomodoro and Fresh Mozzarella

\$21.25 Per Person

Hot Hors D'oeuvres - Priced Per 50 Pieces

Mini Crab Cakes with Spicy Remoulade 115

Seafood Stuffed Mushrooms 120

Coconut Chicken with Sweet Chili Sauce 85

Chicken Skewer with Korean BBQ Sauce 90

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 85

Sliced Beef Tenderloin with Red Onion Marmalade 90

Fig and Prosciutto Crostini 75

Bruschetta with Goat Cheese, Roma Tomatoes, and Basil 75

Jumbo Chilled Shrimp with Horseradish Cocktail Sauce 130

Sesame Tuna Tartare on Cucumber Round 115

Taco Bar

Grilled Chicken and Braised Shredded Pork

Corn Tortillas, Cabbage Cilantro Slaw, Spicy Pico De Gallo, Sour Cream and Shredded Cheese

Fresh Fried Tortilla Chips with House Made Salsa and Guacamole

Grilled Street Corn with Cotija Cheese, Chile Powder and Lime

Rice with Pinto Beans

\$30 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

Pork Medallions with Apple Cider Gravy \$16 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,

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 Add \$2 Per Person

Classic Lasagna Add \$3.50 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.

