

Wedding Menu

Displayed Hor 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

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

\$29 Per Person

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
\$35 Per Person

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 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 Vinegrette
Cavatelli with Basil Marinara
Garlic Mashed Potatoes
Green Beans with Garlic and Butter

261 Main St.
Tilton, NH 03276

Twelve 31 Events

(603) 818-0012
twelve31.events

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives 80
Sliced Beef Tenderloin with Red Onion Marmalade 90
Fig and Prosciutto Crostini 75
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil 70
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 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

Two Course Plated Dinner

Salad

Caesar Salad with House-Made 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
Roasted Baby 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 White China Dishes, Flatware and Water Glasses.

*All Events Subject to a Service Charge, 9% NH Meals Tax and a Travel Fee. A Signed Catering Agreement & Deposit Due at Booking. All Menu Prices Subject to Change