

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

Yogurt Parfait Cup 4 Each

Vanilla Yogurt, Crunchy Granola and Assorted Fresh Berries

Assorted Pastries 20 Per Dozen

Bagels with Cream Cheese 20 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 17 Per Person Minimum of 20

Sliced Fruit, Coffee Cake, Scrambled Eggs, Sausage, Bacon,
Home Fries, Regular Coffee and Orange Juice

Continental Breakfast 10 Per Person Minimum of 10

Sliced Fruit, Muffins, Assorted Bagels with Cream Cheese,
Regular Coffee and Orange Juice

Coffee Station 2.25 Per Person

Regular and Decaf Coffee, Hot Tea, Cups, Stirrers, Sugar and
Sweeteners, and Creamers.

Soups - 20 8oz Servings

Seafood Chowda 125
Chicken Escarole 75
Prime Rib Beef Barley 75
Broccoli Cheddar 65
Creamy Tomato Bisque 55

Cold Sides- Serves 20

Red & White Potato Salad 55
Vegetable Slaw 43
Coleslaw 43
Chilled Orzo Salad 43
Classic Macaroni Salad 43
Red Beets with Feta and Green Olives 36

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
Triple Chocolate Mousse Cups 4 Each
Tiramisu Cups 5 Each

Fresh Garden Salads - Serves 20

Caesar 35

Freshly Baked Croutons and Shaved Parmesan

Mixed Greens 35

Tomatoes, Cucumber, Shredded Carrots and Balsamic
Vinaigrette

Cobb 65

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

Spinach & Arugula 45

Roasted Mushrooms, Crunchy Onions, Goat Cheese
and Champagne Vinaigrette

Rainbow Kale 45

Baby Kale, Chopped Red Cabbage, Shredded Carrots, Broccoli,
Chickpeas and Sesame Vinaigrette

Bacon Ranch 60

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

Nuts and Berries 45

Baby Lettuce, Dried Cranberries, Sliced Almonds and Berry
Vinaigrette

Gourmet Sandwich Platter 15 per person

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
- ❖ Ham & Sharp White Cheddar with Honey Mustard
- ❖ Grilled Vegetable Wrap
- ❖ Chicken Caesar Salad Wrap

10 Person Minimum. 15 or More Choose 3 Options.

American Deli Platter 12 per person

Turkey, Ham, Roast Beef, American and Cheddar Cheeses
Rolls, Lettuce, Tomato, Onion and Pickles
Condiments and House Made Potato Chips
10 Person Minimum.

Finger Sandwich Platter 12 per person

Choose Three, Served with House Made Potato Chips
Crab, Tuna, Chicken, Ham or Egg Salad
10 Person Minimum. 15 or More Choose 3 Options.

Boxed Lunch 13 per person

10 Person Minimum Turkey, Ham or Chicken Salad
Each Box Comes with House Made Potato Chips, Bottled Water
and a Chocolate Chip Cookie.
10 Person Minimum. 15 or More Choose 3 Options.

Gluten-Free Bread Options Available

Cold Drink Station 1.75 Per Person

Tray Favorites

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

Classic Lasagna 75
Baked Mac & Cheese 54
Chicken Finger Mac & Cheese 88
Lobster Mac & Cheese MP
Truffled Mac & Cheese 68
Chicken Marsala 75
Chicken Ziti Broccoli with Garlic and Butter 65
Meatballs in Marinara (Served with 20 Rolls) 100
Sausage Peppers and Onions 88
Penne Marinara 40
Seared Chicken with Prosciutto and Provolone 80
Chicken Parmesan 88

Pasta Primavera with Alfredo Sauce 55
Roasted Vegetable Ravioli with Sautéed Grape Tomatoes and
Spinach 85
Ravioli Bolognese 90
BBQ Pulled Pork (Served with 20 Slider Buns) 110
Grilled Chicken with Wild Rice 75
Fried Eggplant with Pomodoro Sauce and Fresh Mozzarella 75
Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella 85
Baked Cod Topped with Seafood Stuffing 150
Roasted Potatoes 55
Grilled Mixed Vegetables 58

Displayed Hor 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 6 per person

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

Spinach Artichoke Dip 4 per person

Served with House Made Tortilla Chips

Pizza Dip 4 per person

Served with Garlic Bread

Pasta Station

Choose 2 - Cavatappi, Spaghetti and Penne or Gluten Free Penne Sauces - Basil Marinara and Four Cheese Alfredo Sauce Toppings - Saut ed Shrimp, Diced Chicken, Chopped Tomatoes, Grilled Zucchini, Roasted Peppers, Broccoli, Roasted Garlic, Peas, Mushrooms with Truffle Oil and Shaved Parmesan
\$26 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
\$19.75 Per Person

Italian

Caesar Salad
Classic Lasagna
Chicken Parmesan
Fresh Rolls & Butter
\$25.75 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
\$45.75 Per Person

Vegetarian (Vegan Version Available)

Rainbow Kale Salad with Sesame Vinaigrette
Baby Greens with Shaved Almonds, Dried Cranberries and Berry Vinaigrette
Roasted Vegetable Ravioli with Saut ed Grape Tomatoes and Spinach
Fried Eggplant with Pomodoro Sauce and Fresh Mozzarella
\$25.50 Per Person

Hot Hors D'oeuvres - Priced Per 50 Pieces

Mini Crab Cakes with Spicy Remoulade 120
Stuffed Mushrooms 105
Coconut Chicken with Sweet Chili Sauce 90
Garlic Parmesan Chicken Skewer 95
Spicy Fiesta Shrimp with Fresh Lime 135
Scallops Wrapped in Bacon 150

Cold Hors D'oeuvres - Priced Per 50 Pieces

Stuffed Baby Potatoes with Bacon and Chives 88
Sliced Beef Tenderloin with Red Onion Marmalade 93
Fig and Prosciutto Crostini 84
Bruschetta with Goat Cheese, Roma Tomatoes, and Basil 75
Jumbo Chilled Shrimp with Horseradish Cocktail Sauce 135

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
\$33 Per Person

Build Your Own Buffet

Main Courses

Seared Chicken with Shallot Gravy \$15.75 Per Person
Chicken Marsala \$15.75 Per Person
Chicken Parmesan \$17.50 Per Person
Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella \$16.50 Per Person
Pork Medallions with Apple Cider Gravy \$17 Per Person
Baked Cod with Seafood Stuffing \$22.00 Per Person
Sliced Prime Rib with Demi-Glace \$35.00 Per Person
*Add a 2nd Entree for \$7.00 Per Person (Excludes Prime Rib & Baked Cod)

Includes Two Sides

Roasted Potatoes, Mashed Potatoes, Wild Rice,
Grilled Mixed Vegetables, Garlicy Broccoli or Green Beans

Add Salad

Mixed Green or Caesar Salad Add \$2.50 Per Person

Add Pasta

Pasta Primavera with Alfredo Sauce Add \$3 Per Person
Penne Marinara Add \$2.25 Per Person
Roasted Vegetable Ravioli with Saut ed Grape Tomatoes and Spinach \$4.45 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.