

261 Main St.
Tilton, NH 03276

Twelve 31 Events

(603) 818-0012
twelve31.events

Fresh Garden Salads - Serves 20

Caesar

Freshly Baked Croutons and Shaved Parmesan

Mixed Greens

Tomatoes, Cucumber, Shredded Carrots and Balsamic Vinaigrette

Cobb

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

Spinach & Arugula

Roasted Mushrooms, Crunchy Onions, Goat Cheese and Champagne Vinaigrette

Rainbow Kale

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

Bacon Ranch

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

Nuts and Berries

Baby Lettuce, Dried Cranberries, Sliced Almonds and Berry Vinaigrette

Soups - 20 8oz Servings

Clam Chowda

Chicken Escarole

Prime Rib Beef Barley

Broccoli Cheddar

Creamy Tomato Bisque

Cold Sides- Serves 20

Red & White Potato Salad

Vegetable Slaw

Coleslaw

Chilled Orzo Salad

Classic Macaroni Salad

Red Beets with Feta and Green Olives

Gourmet Sandwich Platter

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

❖ Chicken Caesar Salad Wrap

10 Person Minimum. 15 or More Choose 3 Options.

American Deli Platter

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

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

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

Assorted Sodas & Bottled Water

Desserts

Cookie and Brownie Platter

Chocolate Chip Cookies

OMG Brownies

Vanilla or Chocolate Cupcakes

Triple Chocolate Mousse Cups

Tiramisu Cups

Tray Favorites

Each Tray Has About 20 Servings

Classic Lasagna

Baked Mac & Cheese

Chicken Finger Mac & Cheese

Truffled Mac & Cheese

Chicken Marsala

Chicken Ziti Broccoli with Garlic and Butter

Meatballs in Marinara (Served with 20 Rolls)

Penne Marinara

20 Piece Homemade Chicken Cutlet

Seared Chicken with Prosciutto and Provolone

Chicken Parmesan

Chicken Piccata

Veal Parmesan

Veal Piccata

Pasta Primavera with Alfredo Sauce

Roasted Vegetable Ravioli with Sautéed Tomatoes & Spinach

Ravioli Bolognese

Vegan Cheese Ravioli with Marinara

Sausage Peppers and Onions

BBQ Pulled Pork (Served with 20 Slider Buns)

Braised Beef

Grilled Chicken with Wild Rice

Fried Eggplant with Pomodoro Sauce and Fresh Mozzarella

Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella

Baked Cod Topped with Seafood Stuffing

Roasted Potatoes

Grilled Mixed Vegetables

Displayed Hor D'oeuvres - 20 Person Minimum

Artisan Cheese Display

Accompanied by Fresh Berries and Assorted Crackers

Antipasto

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

Crudit  Platter

Served with Spinach Onion Dip

Grazing Table – 25 person increments

Gourmet Cheeses, Cured Meats, Dried Fruits, Vegetables, Nuts, Olives, Sliced Baguette & Flatbread, Assorted Crackers
Fresh Berries & Preserves

Mediterranean Trio

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

Beer Cheese

Served with Fresh Baked Soft Pretzels

Spinach Artichoke Dip

Served with House Made Tortilla Chips

Pizza Dip

Served with Garlic Bread

Pre-Selected Buffets

Classic

Seared Chicken with Shallot Gravy OR Chicken Marsala
Baked Mac & Cheese
Grilled Mixed Vegetables

Italian

Caesar Salad
Classic Lasagna
Chicken Parmesan
Fresh Rolls & Butter

American

Braised Beef
Baked Mac & Cheese
Corn Niblets
Fruit Salad

Surf and Turf

Spinach & Arugula Salad with Champagne Vinaigrette
Roasted Potatoes
Baked Cod Topped with Seafood Stuffing
Sliced Prime Rib with Demi-Glace

Vegetarian (Vegan Version Available)

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

Hot Hors D'oeuvres - Priced Per 50 Pieces

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

Cold Hors D'oeuvres - Priced Per 50 Pieces

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

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

Build Your Own Buffet

Main Courses

Seared Chicken with Shallot Gravy
Chicken Marsala
Chicken Parmesan
Chicken Cutlet with Roasted Red Peppers & Fresh Mozzarella
Pork Medallions with Apple Cider Gravy
Baked Cod with Seafood Stuffing
Braised Beef
Sliced Prime Rib with Demi-Glace

Includes Two Sides

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

Add Salad

Mixed Green or Caesar Salad

Add Pasta

Pasta Primavera with Alfredo Sauce
Penne Marinara
Baked Mac & Cheese
Vegan Ravioli with Marinara

Staffing Charges apply at 22% of food total or \$350 minimum. Our staff are on-site with you for about 2 hours. NH Tax added to total. Transport/Delivery fees apply in most cases. Contracted Gratuity is a Minimum of 10% on Staffed Events

*8.5% NH Meals Tax *Delivery Charges May Apply *Service Charges Apply to Staffed Event

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