



Pricing Effective 07-06-2022

WEDDINGS

It's Your Day

It's a day you've dreamed about, it's a day you've waited for and it's a day that should be perfect. Contigiani's Catering Service can assist you in making that dream day a reality. We have put together wonderful reception packages to help you in planning your wedding day. They include a variety of additional amenities.. because your dream day should be perfect.

If you desire a wedding reception at your home or outdoors, Contigiani's can accommodate you at any location. We are fully equipped with china and linen specific to your event. Contigiani's supplies portable cooking stoves, on location refrigeration and water supplies used by our staff during your event. We can assist you with the organization of wedding details such as placement of tables and chairs, bar area, dance floor and buffet stations.

If a tented event is more your style, Contigiani's can recommend reputable tent companies that we have worked with. We also have a list of local function facilities that can accommodate you and your guests.

Should your reception require a bar, Contigiani's has an off-premise liquor license to serve your guests providing professional liquor catering services for hosted and cash bars. We are fully insured, licensed to serve at special events and are equipped with professional bartenders. Beer, wine and spirit packages with all the mixers are available.

Contigiani's will customize and tailor your needs to create any size event from an intimate gathering to a large scale function and can accommodate any dietary requests or nutritional restrictions. Our attention to detail will not go unnoticed by your guests.

Visit our website or contact us with your questions. In our fourth generation of tradition, the family and staff of Contigiani's Catering Service look forward to working with you to turn your dream event into a reality.

www.contigianiscateringservice.com

Contigiani's Elite Wedding

Includes

*Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception
Table Linens and Linen Napkins in Ivory or White
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Three Entree Buffet Dinner with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station*

Traditional Champagne Toast

Stationary Hors d'Oeuvres

*Mediterranean Fruit and Cheese Board
Fresh Vegetable Crudite*

Choice of TWO passed Hors d'Oeuvres

Choice of THREE Entrees

With Choice of One Salad, Starch and Vegetable

Single Tier Layered Wedding Cake

(Cutting Cake only for Photos)

with Miniature Cupcakes, Cookies and Brownies

~ Custom Cake Options Available ~

Two Entree Buffet ~ \$77 per person

Three Entree Buffet ~ \$82 per person

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price



Contigiani's Signature Wedding

Includes

Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception

Table Linens and Linen Napkins in Ivory or White

Tables set with Classic White China, Stemware and Flatware

Lemon-Garnished Water Goblets

Three Entree Buffet or Plated Dinner with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

Signature Champagne Toast

Traditional Champagne with Fresh Strawberry, Classic Bellini, OR Signature Pomegranate with Fresh Berries

Stationary Hors d'Oeuvres

Mediterranean Fruit and Cheese Board OR Traditional Italian Antipasto

Fresh Vegetable Crudite OR Sliced Melons and Fresh Fruit

Choice of THREE passed Hors d'Oeuvres

Choice of THREE Entrees

With Choice of One Salad, Starch and Vegetable

Single Tier Layered Wedding Cake
with Miniature Cupcakes, Cookies and Brownies

OR

Three Tier Layered Wedding Cake

Cut, Plated, Set as a Station

~ Custom Cake Options Available ~

A choice of ONE of the Following Wedding Enhancements:

Seafood Station ~ To Accompany Hors d'Oeuvres

Jumbo Gulf Shrimp, Shucked Atlantic Oysters, Red Crab Cocktail Claws

Tabasco, Fresh Lemon, Horseradish, Cocktail Sauce and Mignonette

Viennese Dessert Table and Coffee Station - To Accompany Cake

Gourmet Cookie Selection, Assorted Petite Pastry, Chocolate Covered Strawberries

Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate

Three Entree Buffet ~ \$93 per person
Plated Dinner ~ \$97 per person

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax

Contigiani's Gala Wedding

Includes

*Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception*

Table Linens and Linen Napkins in Ivory or White

Tables set with Classic White China, Stemware and Flatware

Lemon-Garnished Water Goblets

Three Entree Buffet or Plated Dinner with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

Signature Champagne Toast

Traditional Champagne with Fresh Strawberry, Classic Bellini, OR Signature Pomegranate with Fresh Berries

Stationary Hors d'Oeuvres

Mediterranean Fruit and Cheese Board

Traditional Italian Antipasto

Choice of FOUR Passed Hors d'Oeuvres

Choice of THREE Entrees

With Choice of One Salad, Starch and Vegetable

**Single Tier Layered Wedding Cake
with Miniature Cupcakes, Cookies and Brownies**

OR

Three Tier Layered Wedding Cake

Cut, Plated, Set as a Station

~ Custom Cake Options Available ~

Package Includes Both of the Following Wedding Enhancements:

Seafood Station ~ To Accompany Hors d'Oeuvres

Jumbo Gulf Shrimp, Shucked Atlantic Oysters, Red Crab Cocktail Claws

Tabasco, Fresh Lemon, Horseradish, Cocktail Sauce and Mignonette

Viennese Dessert Table and Coffee Station - To Accompany Cake

Gourmet Cookie Selection, Assorted Petite Pastry, Chocolate Covered Strawberries

Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate

Three Entree Buffet ~ \$103 per person
Plated Dinner ~ \$107 per person

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax

Contigiani's "Barbecue - I Do" Wedding

Includes

Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception
Table Linens and Linen Napkins in Ivory or White
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Three Entree Barbecue Meal
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

Traditional Champagne Toast

Stationary Hors d'Oeuvres

Artisan Cheeses and Grapes served with Assorted Crackers
Fresh Sliced Melons, Seasonal Fruit and Berries

Choice of THREE of the following Entrees

Barbecued Chicken Breasts, Legs and Thighs
Teriyaki or Smoked Barbecue Beef Kabobs
Garlic Lemon Shrimp Kabobs
Grilled Marinated Vegetable Kabobs
Jack Daniels Barbecued Pulled Pork
Barbecued Baby Back Pork Spare Ribs
Quarter Pound Hamburgers and Cheeseburgers

Choice of TWO Salads

Traditional New England Style Baked Beans
Corn on the Cob
Freshly Baked Corn Bread

Single Tier Layered Wedding Cake

(Cutting Cake only for Photos)

~ Custom Cake Options Available ~

Freshly Baked Cookies and Brownies Set as a Station

\$73 per person

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

Hot Hors d'Oeuvres

4 Dozen Minimum



Meatballs*

Traditional Italian or Swedish
\$18 per dozen

Chicken Fingers

Spicy Buffalo, Tangy Barbecue or
Zesty Honey Mustard Dipping Sauce
\$21 per dozen

Thai Vegetable Spring Rolls

Fresh Wasabi, Sweet and
Sour Dipping Sauce
\$23 per dozen

Greek Spanakopitas

Spinach and Feta Cheese
in Flaky Phyllo
\$19 per dozen

Petite Quiches

Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$18 per dozen

Baked Stuffed Mushroom Caps

Diced Vegetables, Sherry Herbed
Stuffing, Grated Parmesan
\$24 per dozen

Coconut Encrusted Shrimp

Spicy Cocktail Dipping Sauce
\$24 per dozen

Warm Spinach Artichoke Dip*

Toasted Assorted Breads
\$6 per person

Petite Italian Sausage*

Served with Sweet Onions
and Bell Peppers
\$7 per person

French Cut Chicken Lollipops

Tangy Barbecue,
Zesty Honey Mustard
or Spicy Buffalo
\$30 per dozen

Steak Brochettes

Skewered Zesty
Marinated Steak
\$29 per dozen

Szechuan Pork Dumplings

Ponzu Dipping Sauce
\$24 per dozen

Applewood Smoked Bacon Wrapped Sea Scallops

Sweet Maple Drizzle
\$34 per dozen

New Orleans Style Oysters Rockefeller*

Cut Leaf Spinach, Watercress,
Green Onion, Grated Parmesan
\$59 per dozen

Petite Maryland Crab Cakes

Chipotle Ranch Dipping Sauce
\$34 per dozen

Baby Lamb Chops*

French Cut,
Mint Jelly Dipping Sauce
\$59 per dozen



*Stationary Hors d'Oeuvres only

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax

Cold Hors d'Oeuvres

4 Dozen Minimum

Display of Artisan Cheeses and Grapes*

With Assorted Crackers
\$8 per person
25 person minimum

Mediterranean Fruit and Cheese Board*

Imported Cheeses, Feta,
Greek Olives, Dried Fruits,
Peppadews, Hummus,
Toasted Pitas
\$12 per person
25 person minimum

Traditional Italian Antipasto*

Capicola, Prosciutto,
Genoa Salami, Imported Cheeses,
Fire Roasted Vegetables,
Pepperoncini, Cipollini Onions,
Queen Olives
\$14 per person
25 person minimum

Fresh Vegetable Crudite*

Ranch Dipping Sauce
\$8 per person
25 person minimum

Sliced Melons and Fresh Fruit Display*

\$9 per person
25 person minimum

Tri Colored Tortilla Chips*

Pico de Gallo, Guacamole,
Sour Cream, Black Olive
\$8 per person
25 person minimum

Prosciutto Wrapped Asparagus

Grated Parmesan, Cracked Pepper
\$20 per dozen

Traditional Deviled Eggs

\$18 per dozen

Hummus with Pitas*

\$7 per person
25 person minimum

Sliced Kielbasa*

Classic Yellow, Spicy Brown
and Dijon Mustards
\$7 per person
25 person minimum

Boursin Stuffed Strawberries

Cashew Garnish
\$28 per dozen

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish
\$31 per dozen

Traditional Bruschetta and Olive Tapenade*

Roma Tomatoes, Garden Basil,
EVOO, Greek Olives,
Crostini Rounds
\$9 per person
25 person minimum

Caprese Skewers

Cherry Tomatoes, Garden Basil, Fresh
Mozzarella,
Balsamic Reduction
\$24 per dozen

Mediterranean Skewers

Sundried Tomato, Fresh Mozzarella,
Artichoke Heart, Kalamata Olive,
Balsamic Reduction
\$24 per dozen

Oysters on the Half Shell*

Spicy Cocktail or
Mignonette Sauce,
Fresh Horseradish,
Lemon Wedges, Tabasco
\$59 per dozen

Traditional New England Lobster Rolls*

Petite Roll, Fresh Lemon
\$94 per dozen

Fresh Cocktail Crab Claws*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges
\$225 for 50 Claws

Shrimp Cocktail*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges
Bowl of 125 Large Shrimp \$295
Bowl of 60 Jumbo Shrimp \$250
U-8 Extra Jumbo Shrimp \$12 each

Fresh Lobster Meat*

Chilled over ice, Fresh Lemon,
Garlic Aioli and
Lemon Infused Olive Oil
\$94 per pound

Smoked Salmon Platter*

Capers, Sliced Red Onion,
Chopped Eggs, Fresh Lemon,
Vine Ripened Tomato,
Sliced Miniature Bagels,
Cream Cheese
Served on Baby Greens
\$195 per tray
Serves 25 people

Handcrafted Salads

Each Additional Salad, add \$3 per person

Classic Garden Salad

*Mixed Greens, Seasonal Chopped Vegetables,
Hand Cut Homemade Croutons,
Italian and Ranch Dressings*

Contigiani's Signature Salad

*Baby Greens, Chopped Walnuts,
Gorgonzola Crumbles, Balsamic Vinaigrette*

Traditional Caesar Salad

*Romaine Lettuce, Shredded Parmesan,
Hand Cut Homemade Croutons, Creamy Caesar*

Grilled Marinated Vegetables

Balsamic Reduction, Olive Oil Drizzle

Cucumber, Dill, Feta, Greek Olive

Red Wine Vinaigrette

Caprese Salad

*Ripe Roma Tomato, Fresh Mozzarella,
Garden Basil, Balsamic and Olive Drizzle*

Baby Spinach and Mixed Berries

Wild Mushrooms, Bacon Vinaigrette

Seasonal Fruit Salad

Tri Colored Tortellini Salad

*Juliened Salami, Roasted Vegetables,
Balsamic and Olive Drizzle*

Cole Slaw

Traditional, Asian Sesame, Pineapple Caribbean

Traditional Potato Salad

Roasted Vegetable Pasta Salad

Balsamic Vinaigrette

Baby Red Skin Potatoes

Vidalia Onion, Garlic, Dill, Red Wine Vinaigrette

Mediterranean Tabouli and Chickpeas

Roasted Vegetables, Garden Parsley and Mint, EVOO

Red Quinoa and Black Bean Salad

Fire Roasted Vegetables, EVOO

Mediterranean Orzo Salad

*Cucumber, Feta, Black Olive,
Sun Dried Tomato, White Balsamic Vinaigrette*



Entree Selections

Contigiani's Half Century Chicken

Fresh Herb Stuffing, Champagne Shallot Sauce

Chicken Francaise

Milanese Style, Fresh Lemon, White Wine Sauce

Chicken Marsala

Baby Portobella Mushrooms, Sweet Onions,
Sautéed Garlic, Marsala Wine Sauce

Chicken Caprese

Grilled Boneless Breast, Fresh Tomato, Garden Basil
and Spinach, Roasted Garlic, Balsamic Drizzle

Grilled Boneless Chicken Breast

Fresh Herbs, Light Mushroom White Wine Sauce

Sliced Flat Iron Steak

Sautéed Sweet Onions and Bell Peppers,
Beef Demi Glaze

Slow Roasted New England Pot Roast

Baby Onions, Rich Gravy

Hand-Carved Slow Roasted Angus Prime Rib

Sherry Mushroom Sauce
additional \$8 per person
(Buffet option only)

Hand-Carved Beef Tenderloin

Bacon Wrapped, Herb Seasoning Rub,
Fresh Horseradish Sauce
additional \$9 per person
(Buffet option only)

10 oz. Angus Beef Tenderloin Filet

Smoked Bacon and Wild Mushroom Topped
additional \$19 per person
(Plated option only)

Pesto Pasta

Grilled Chicken, Fresh Pesto,
Sun Dried Tomato, Grated Parmesan

Farfalle

Roasted Garlic, Smoked Ham,
Gorgonzola, Chopped Walnuts, EVOO,
Fresh Parsley, Grated Parmesan

Greek Penne

Sautéed Eggplant, Black Olives, Artichoke Hearts,
Fresh Tomatoes, Olive Oil, Lemon Juice,
Served with Crumbled Feta

Lasagna

Traditional Meat, Zesty Marinara or
Fresh Vegetables, Three Cheese White Sauce



Roasted Pork Loin

Sweet Apple Cranberry Compote

Maple Baked Ham

Cinnamon, Clove, Fresh Pineapple and Cherries

Roasted Turkey

Rich Gravy and Cranberry Sauce

Bamboo Skewered Shrimp

Black Beans, Diced Tomatoes, Fresh Mango

Grilled Atlantic Salmon

Blackened or Maple Brown Sugar Walnut Crusted

Baked Fresh Atlantic Haddock

Italian Seasoned, Cracker Crumb Encrusted

Grilled Swordfish

Herbed Butter, Fresh Lemon

Entree Accompaniments

*Choice of One Starch AND One Vegetable
Each Additional Selection, add \$3 per person*

Garlic Infused Red Bliss Mashed Potato

Roasted Sweet Potato

Traditional Seasoned Baked Russet Potato

Herb Roasted Red Bliss Potatoes

Tri Colored Herb Seasoned Fingerling Potatoes

Penne Pasta, Herbed Butter

Traditional Rice Pilaf

Fresh Herbed Quinoa and Wild Rice

Traditional Fresh Herb, Cranberry Walnut OR Sausage and Fresh Sage Stuffing



Italian Green Beans, Sauteed Bacon and Roma Tomato

Fresh Green Beans, Toasted Almonds and Garlic Butter

Seasonal Zucchini, Summer Squash, Red Onion, Roasted Garlic

Butternut Squash, Maple Syrup, Brown Sugar

Fresh Steamed Broccoli and Cauliflower

Roasted Garlic Seasoned Asparagus

Maple Glazed Baby Carrots

Sauteed Seasoned Brussel Sprouts

Fire Roasted Corn