



Pricing Effective September 2026

INTIMATE WEDDINGS & EVENTS

Intimate Weddings & Events

Life's most meaningful moments are often shared with the people who matter most. Whether you're celebrating a wedding, anniversary, milestone birthday, bridal or baby shower, retirement, family gathering, or other special occasion, every event deserves thoughtful planning, exceptional food, and unforgettable hospitality.

At Contigiani's Catering, we specialize in creating intimate celebrations that are beautifully personalized and effortlessly memorable. Our customized catering packages are designed to make planning simple while delivering exceptional cuisine, attentive service, with thoughtful details that allow you to relax and enjoy your special day.

Whether you're hosting your celebration at home, in your backyard, at a venue, or another meaningful location, Contigiani's can bring the complete catering experience to you. We provide fine china, linens, professional catering equipment, on-site refrigeration, and everything our experienced staff needs to ensure your event runs seamlessly. We can also assist with event planning details, including placement of chairs and tables, bar area, dance floor and buffet stations.

If a tented celebration is part of your vision, we're happy to recommend reputable tent rental companies we've partnered with over the years. We can also suggest local venues that are perfectly suited for smaller gatherings and private events.

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. No two celebrations are alike, which is why every menu and event is tailored to your vision, guest list, and budget. We are happy to accommodate dietary preferences, food allergies, and nutritional requirements to ensure every guest enjoys the occasion without worry.

As a proud third generation family business, Contigiani's has built its reputation on exceptional food, personalized service, and genuine hospitality. We believe that every celebration, whether large or small, deserves the same level of care and attention to detail.

We invite you to visit our website or contact us to learn more about all that we can offer to our valued customers. Our family and dedicated staff look forward to helping you create a beautiful celebration filled with wonderful food, lasting memories, and moments you'll cherish for years to come.

Contigiani's Intimate Weddings & Events

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
Stationed, Three Hour, Five Course Event

\$69 per person

Antipasti

Mediterranean Fruit and Cheese Board

Imported Artisan Cheeses, Greek Feta, Pitted Olives, Dried Fruit, Peppadews, Hummus, Fire Grilled Pita

Traditional Italian Antipasto

Dried Cured Capicola, Prosciutto, Genoa Salami, Imported Artisan Cheeses,
Fire Roasted Vegetables, Pepperoncini, Cippolini Onions, Tuscan Olives



Additional Hors d'Oeuvres Available A La Carte

Insalate

(Choice of TWO)

Classic Garden Salad

Mixed Greens, Seasonal Chopped Vegetables, Hand Cut Homemade Croutons
Balsamic Vinaigrette and Ranch Dressing

Traditional Caesar Salad

Romaine Lettuce, Shaved Parmesan, Hand Cut Homemade Croutons
Creamy Caesar Dressing

Mediterranean Tabouli and Chickpeas

Fresh Herbed Quinoa, Roasted Vegetables, Garden Parsley and Mint, Extra Virgin Olive Oil, Sicilian Lemon

Greek Village Salad

Vine Ripened Tomato, Cucumber, Pickled Red Onion, Kalamata Olive, Oregano, Feta
Red Wine Vinaigrette

Wedge Salad

Crisp Iceberg Lettuce, Aged Blue Cheese, Hickory Smoked Bacon, Pickled Red Onion
Parmesan Peppercorn Dressing

All prices are subject to 8.5% State of New Hampshire Meal Tax

Primi e Pane

(Choice of ONE, Served with Freshly Baked Tuscan Breads)

Pesto Pasta

Creamy Ricotta, Roasted Garlic, Grilled Chicken, Garden Pesto, Sun Dried Tomato, Grated Parmesan

Farfalle

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

Greek Penne

Sauteed Eggplant, Kalamata Olive, Artichoke Hearts, Sun Dried Tomato, EVOO, Sicilian Lemon, Crumbled Feta

Butternut Squash Ravioli

Brown Sugar, Fresh Sage, Butter, Cinnamon, Nutmeg

Tri Colored Cheese Tortellini

Creamy Roasted Garlic Alfredo OR Traditional Marinara

Lobster Mac and Cheese

Fresh Lobster Meat, Four Cheese Sauce (Additional \$9 per person)



Secondi

(Choice of ONE, Chef Carved)

Angus Sirloin Beef Roast

Herb Crusted, Horseradish Garlic Aioli

Roasted Pork Loin

Honey Garlic Glazed, Cranberry Apple Chutney

Maple Baked Ham

Cinnamon, Clove, Fresh Pineapple, Trio of Stone Ground, Dijon and Honey Mustard Spreads

Cedar Plank Atlantic Salmon

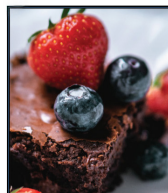
Blackened OR Maple Brown Sugar Walnut Encrusted

Additional Entrees Available on our Weddings Menu

Caffe e Dolce

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas

Viennese Dessert Charcuterie



All prices are subject to 8.5% State of New Hampshire Meal Tax

Hot Hors d'Oeuvres

4 Dozen Minimum



French Cut Chicken Lollipops

Tangy Barbecue, Spicy Buffalo,
or Zesty Honey Mustard
\$32 per dozen

Chicken Tenders

Tangy Barbecue, Spicy Buffalo,
or Zesty Honey Mustard
\$24 per dozen

Meatballs*

Traditional Italian, Swedish
or Asian Teriyaki
\$24 per dozen

Steak Brochettes

Skewered Zesty Marinated Steak
\$36 per dozen

Szechuan Pork Dumplings

Ponzu Dipping Sauce
\$27 per dozen



Thai Vegetable Spring Rolls

Fresh Wasabi, Sweet and
Sour Dipping Sauce
\$27 per dozen

Greek Spanakopitas

Spinach and Feta Cheese
in Flaky Phyllo
\$22 per dozen

Petite Quiches

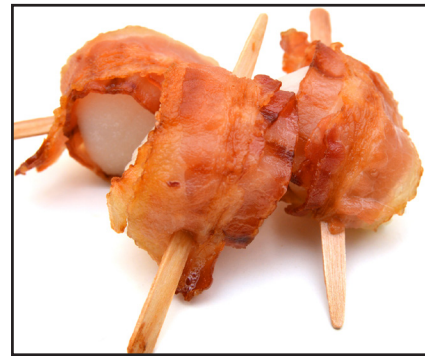
Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$22 per dozen

Sicilian Arancini*

Creamy Risotto, Fresh Parmesan
\$29 per dozen

Baked Stuffed Mushroom Caps

Diced Vegetables, Grated Parmesan
Sherry Herbed Stuffing
\$28 per dozen



Applewood Smoked Bacon Wrapped Sea Scallops

Sweet Maple Drizzle
\$37 per dozen

Petite Maryland Crab Cakes

Chipotle Ranch Dipping Sauce
\$37 per dozen

Coconut Encrusted Shrimp

Spicy Cocktail Dipping Sauce
\$37 per dozen

New Orleans Style Oysters Rockefeller*

Cut Leaf Spinach, Watercress,
Green Onion, Grated Parmesan
\$69 per dozen

Baby Lamb Chops*

French Cut,
Mint Jelly Dipping Sauce
\$69 per dozen

Spinach Artichoke Dip*

Toasted Assorted Breads
\$8 per person
25 person minimum

***Served Stationary Only**

Cold Hors d'Oeuvres

4 Dozen Minimum



Display of Artisan Cheeses and Grapes*

With Assorted Crackers
\$10 per person
25 person minimum

Mediterranean Fruit and Cheese Board*

Imported Artisan Cheeses,
Greek Feta, Pitted Olives,
Dried Fruit, Peppadews,
Hummus, Toasted Pita
\$14 per person
25 person minimum

Traditional Italian Antipasto*

Capicola, Prosciutto, Genoa Salami,
Imported Artisan Cheeses,
Fire Roasted Vegetables,
Pepperoncini, Cipollini Onions,
Tuscan Olives
\$16 per person
25 person minimum

Fresh Vegetable Crudite*

Ranch Dipping Sauce
\$10 per person
25 person minimum

Sliced Melons and Fresh Fruit*

\$10 per person
25 person minimum

Tri Colored Tortilla Chips*

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

Traditional Bruschetta and Olive Tapenade*

Roma Tomatoes, Garden Basil,
EVOO, Greek Olives,
Crostini Rounds
\$10 per person
25 person minimum

Bamboo Skewered Pesto Tortellini

Balsamic Glaze
\$28 per dozen

Caprese Skewers

Cherry Tomatoes, Garden Basil,
Fresh Mozzarella,
Balsamic Reduction
\$28 per dozen

Mediterranean Skewers

Sundried Tomato, Fresh Mozzarella,
Artichoke Heart, Kalamata Olive,
Balsamic Reduction
\$28 per dozen

Prosciutto Wrapped Asparagus

Grated Parmesan, Cracked Pepper
\$24 per dozen

Boursin Stuffed Strawberries

Cashew Garnish
\$36 per dozen

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish
\$36 per dozen

Traditional Deviled Eggs

\$22 per dozen

Hummus with Pita*

\$8 per person
25 person minimum



Shrimp Cocktail*

Chilled over ice, Fresh Lemon
Spicy Cocktail Sauce,
Bowl of 125 Jumbo Shrimp \$295

Fresh Cocktail Crab Claws*

Chilled over ice, Spicy Cocktail
Sauce and Fresh Lemon Wedges
\$250 for 50 Claws

Oysters on the Half Shell*

Spicy Cocktail, Mignonette,
Horseradish, Fresh Lemon, Tabasco
\$69 per dozen

Fresh Lobster Meat*

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

Traditional New England Lobster Rolls*

Petite Roll, Fresh Lemon
\$94 per dozen

Smoked Salmon Platter*

Capers, Sliced Red Onion,
Chopped Eggs, Fresh Lemon,
Vine Ripened Tomato,
Sliced Miniature Bagels,
Cream Cheese
Served on Baby Greens
\$200 per tray
Serves 20 people

***Served Stationary Only**



3 Tier Seafood Tower

Jumbo Gulf Shrimp, Shucked Atlantic Oysters, Red Crab Cocktail Claws
Tabasco, Fresh Lemon, Horseradish, Cocktail Sauce, Mignonette
\$18 Per Guest

Toasting Beverage ~ Prosecco, Champagne, or Sparkling Cider

Starting at \$7 Per Guest

Single Tier Layered Wedding Cake

Cutting Cake, for Photography Only
Starting at \$85

Two or Three Tier Layered Wedding Cake

Cut, Plated, Set as Station
Starting at \$350

