



Pricing Effective November 2025

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*

*Two or 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 ONE passed Hors d'Oeuvre

Choice of TWO or 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 ~ \$83 per person
Three Entree Buffet ~ \$87 per person***

Children's Plate - Chicken Tenders, Macaroni and Cheese, Fresh Fruit - \$49

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

Vendor Meals - \$69



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

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 TWO passed Hors d'Oeuvres

Choice of THREE Entrees

With Choice of One Salad, Starch and Vegetable

Single Tier Layered Wedding Cake

with Miniature Cupcakes, Gourmet 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 Tower ~ 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 and Brownie Selections, Traditional Italian Cannoli,

Chocolate Covered Strawberries, Whipped Mousse

Two Flavored Coffee Syrups, Cinnamon, Cocoa, Shaved Chocolate

Three Entree Buffet ~ \$100 per person

Plated Dinner ~ \$105 per person

Children's Plate - Chicken Tenders, Macaroni and Cheese, Fresh Fruit - \$49

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

Vendor Meals - \$69

All prices are subject to 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 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, Gourmet 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 Tower~ 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 and Brownie Selections, Traditional Italian Cannoli,

Chocolate Covered Strawberries, Whipped Mousse

Two Flavored Coffee Syrups, Cinnamon, Cocoa, Shaved Chocolate

Three Entree Buffet ~ \$110 per person
Plated Dinner ~ \$115 per person

Children's Plate - Chicken Tenders, Macaroni and Cheese, Fresh Fruit - \$49

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

Vendor Meals - \$69

All prices are subject to 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

\$80 per person

Children's Plate - Chicken Tenders, Macaroni and Cheese, Fresh Fruit - \$49
Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price
Vendor Meals - \$69

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

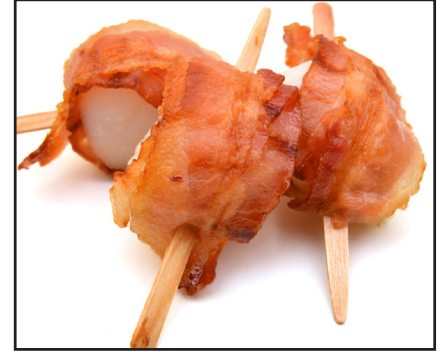
Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$22 per dozen

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
\$69 per dozen

Spinach Artichoke Dip*

Toasted Assorted Breads
\$8 per person
25 person minimum

***Served Stationary Only**

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

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**

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

Handcrafted Salads

Each Additional Salad, add \$3 per person

Classic Garden Salad

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

Contigiani's Signature Salad

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

Traditional Caesar Salad

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

Baby Spinach and Mixed Berries

Wild Mushrooms, Bacon Vinaigrette

Wedge Salad

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

Southern Potato Salad

Apple Cider Vinegar, EVOO, Stone Ground Mustard

Traditional Potato Salad

German Potato Salad

Vidalia Onion, Garlic, Dill, Red Wine Vinaigrette

Seasonal Fruit Salad

Caprese Salad

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

Greek Village Salad

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

Grilled Marinated Vegetables

Balsamic Reduction, Olive Oil Drizzle

Mediterranean Tabouli and Chickpeas

Fire Roasted Vegetables, Garden Parsley and Mint

Mediterranean Orzo Salad

*Cucumber, Feta, Greek Olives, Sun Dried Tomato,
White Balsamic Vinaigrette*

Roasted Vegetable Pasta Salad

Balsamic Vinaigrette

Tri Colored Tortellini Salad

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

Cole Slaw

Traditional, Asian Sesame, Pineapple Caribbean



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

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,
Sauteéd 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
Sauteéd Sweet Onions and Colored Bell Peppers,
Beef Demi Glaze

Slow Roasted New England Pot Roast
Baby Onions, Rich Gravy

**Hand-Carved Slow Roasted
Angus Prime Rib**
Warm Sherry Mushroom Reduction
additional \$12 per person
(Buffet option only)

Hand-Carved Beef Tenderloin
Bacon Wrapped, Herb Seasoning Rub,
Fresh Horseradish Garlic Aioli
additional \$14 per person
(Buffet option only)

10 oz. Angus Beef Tenderloin Filet
Smoked Bacon, Wild Mushrooms, Cabernet Reduction
additional \$22 per person
(Plated option only)

Cavatappi Pesto

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, Extra Virgin Olive Oil,
Sicilian Lemon, 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, Brown Sugar, Fresh Pineapple

Roasted Turkey

Rich Gravy, Cranberry Relish

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

Baked Stuffed Lobster Tail

Twin 6oz. Tails, Garlic Herbed Stuffing, Fresh Lemon
additional \$22 per person
(Plated option only)

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, Roasted Garlic, Ripe Roma Tomato

Fresh Green Beans, Garlic Butter

Fire Grilled Seasonal Zucchini, Summer Squash, Red Onion, Roasted Garlic

Butternut Squash, Maple Syrup, Brown Sugar

Fresh Steamed Broccoli and Cauliflower

Roasted Garlic Seasoned Asparagus

Fire Grilled Maple Honey Glazed Carrots

Sauteed Seasoned Brussel Sprouts

Fire Roasted Corn

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