



Pricing Effective May 2025

# OFF SEASON CELEBRATIONS



# Contigiani's Off Season Celebrations

Your own event Maitre d' to Direct and Coordinate the Event  
Tapas Style China Plates, Linen Rolled Flatware  
Table Linens and Linen Napkins in Ivory or White  
Stationed, Three Hour, Five Course Event, Offered Mid November through Mid April  
Additional Hors d'Oeuvres may be added, Served Stationary

**\$65 per person**

40 Guest Minimum

## Antipasti

### Mediterranean Fruit and Cheese Board

Imported Cheeses, Feta, Greek Olives, Dried Fruits, Peppadews, Hummus, Toasted Pitas

### Traditional Italian Antipasto

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



## 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

## *Primi e Pane*

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

### **Pesto Pasta**

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, Black Olives, Artichoke Hearts, Fresh 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 \$7 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

## *Caffe e Dolce*

**Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas**

**Viennese Dessert Charcuterie**

