



Pricing Effective May 2023

# 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](http://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 ~ \$79 per person***

***Three Entree Buffet ~ \$83 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 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, 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 Selection, Assorted Petite Pastry, Chocolate Covered Strawberries*

*Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate*

**Three Entree Buffet ~ \$95 per person**

**Plated Dinner ~ \$99 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 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 ~*

**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 Selection, Assorted Petite Pastry, Chocolate Covered Strawberries*

*Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate*

**Three Entree Buffet ~ \$105 per person  
Plated Dinner ~ \$109 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**

**\$75 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  
\$20 per dozen

## Chicken Fingers

Spicy Buffalo, Tangy Barbecue or  
Zesty Honey Mustard Dipping Sauce  
\$22 per dozen

## Thai Vegetable Spring Rolls

Sweet and Sour Dipping Sauce  
\$24 per dozen

## Greek Spanakopitas

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



**Petite Quiches**  
Vegetable, Vermont Cheddar,  
Applewood Smoked Bacon  
\$19 per dozen

**Baked Stuffed  
Mushroom Caps**  
Diced Vegetables, Sherry Herbed  
Stuffing, Grated Parmesan  
\$25 per dozen

**Coconut Encrusted Shrimp**  
Spicy Cocktail Dipping Sauce  
\$25 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  
\$31 per dozen



**Steak Brochettes**  
Skewered Zesty  
Marinated Steak  
\$29 per dozen

**Szechuan  
Pork Dumplings**  
Ponzu Dipping Sauce  
\$25 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  
\$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  
\$9 per person  
25 person minimum

## Mediterranean Fruit and Cheese Board\*

Imported Cheeses, Feta,  
Greek Olives, Dried Fruits,  
Peppadews, Hummus,  
Toasted Pitas  
\$13 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  
\$9 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  
\$21 per dozen

## Traditional Deviled Eggs

\$18 per dozen

## Hummus with Pitas\*

\$7 per person  
25 person minimum

## Bamboo Skewered Pesto Tortellini

Balsamic Glaze  
\$24 per dozen

## Boursin Stuffed Strawberries

Cashew Garnish  
\$29 per dozen

## Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish  
\$32 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 20 people





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

## **Traditional Caesar Salad**

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

## **Grilled Marinated Vegetables**

Balsamic Reduction, Olive Oil Drizzle

## **Greek Village Salad**

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

## **Caprese Salad**

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

## **Mediterranean Tabouli and Chickpeas**

Fire Roasted Vegetables, Garden Parsley and Mint

## **Wedge Salad**

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

## **Baby Spinach and Mixed Berries**

Wild Mushrooms, Bacon Vinaigrette

## **Tri Colored Tortellini Salad**

Julienned Salami, Roasted Vegetables,  
Balsamic and Olive Drizzle

## **Cole Slaw**

Traditional, Asian Sesame, Pineapple Caribbean

## **Seasonal Fruit Salad**

## **Roasted Vegetable Pasta Salad**

Balsamic Vinaigrette

## **Traditional Potato Salad**

## **Baby Red Skin Potatoes**

Vidalia Onion, Garlic, Dill, Red Wine Vinaigrette

## **Mediterranean Orzo Salad**

Cucumber, Feta, Greek Olives, 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)



**Cavatappi Pesto**  
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 Olive, Artichoke Hearts,  
Garden Fresh Tomatoes, 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, 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

**Baked Stuffed Lobster Tail**  
Twin 6oz. Tails, Garlic Herbed Stuffing, Fresh Lemon  
additional \$19 per person  
(Plated option only)

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

# *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 Smoked Bacon and Roma Tomato*

*Fresh Green Beans, Toasted Almonds and 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*

*Maple Glazed Carrots*

*Sauteed Seasoned Brussel Sprouts*

*Fire Roasted Corn*

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