



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.

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.

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. We also offer custom designed centerpieces to enhance your event.

Contigiani's Catering Service offers to be your host at our own newly renovated function facility, Contigiani's Conference and Event Center, located in Gilford, NH. Our Grand Hall offers a 300 guest seating capacity and includes a 750 square foot dance floor. Adjacent to the Grand Hall is a 1200 square foot full bar connected to a garden – perfect for outdoor ceremonies. With the Grand Hall, we also offer a 175 square foot private dressing room/bridal suite with seating area and separate entrance. Our intimate Fireside Room, with rustic barnboard walls and antique lanterns, offers a 40 guest seating capacity with a working fireplace, full bar and private entrance. Our facility is equipped with ample, safe parking for your event.

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

Includes

Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception
Table Linens in Ivory or White and an array of Napkin colors to choose from
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Traditional Champagne Toast
Two Entree Buffet Dinner with Salad, Starch, Vegetable, Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station
Custom Designed Centerpieces to Enhance your Tables (additional cost)

Stationary Hors d'Oeuvres

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

Choice of TWO of the following Entrees

Roasted Turkey, Fresh Herb Stuffing, Rich Gravy
Roasted Pork Loin, Sweet Apple Compote
Grilled Boneless Chicken Breast, Fresh Herbs, Light Mushroom White Wine Sauce
Baked Fresh Atlantic Haddock, Italian Seasoned, Cracker Crumb Encrusted
Sliced Flat Iron Steak, Sautéed Sweet Onions, Beef Demi Glaze

Choice of Starch and Vegetable

Traditional Three Tiered Wedding Cake, Moist Marble, White Buttercream Icing
Cut, Plated and set as a station

\$44 per person

80 Guest Minimum - All prices are Based on a 5 hour Reception

Children under 10 - \$25 (Chicken Fingers, Macaroni and Cheese)
Vendor Meals - \$35 (Chef Prepared, Vendors are NOT permitted through buffet)
Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

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 in Ivory or White and an array of Napkin colors to choose from
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Traditional Champagne Toast
Choice of Three Entree Complete Barbecue Meal
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station
Custom Designed Centerpieces to Enhance your Tables (additional cost)

Stationary Hors d'Oeuvres

Artisan Cheeses and Grapes served with Assorted Crackers
Fresh Sliced Watermelon

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

**One Tier Wedding Cake, Moist Marble, White Buttercream Icing
(Cutting Cake only for Photos)**

Freshly Baked Cookies and Brownies set as a station

\$54 per person

80 Guest Minimum ~ All prices are Based on a 5 hour Reception

Children under 10 - \$25 (Chicken Fingers, Macaroni and Cheese)
Vendor Meals - \$35 (Chef Prepared, Vendors are NOT permitted through buffet)
Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Contigiani's Elite Wedding

Includes

Your own Professional Event Coordinator to Facilitate Planning
Your own event Maitre d' to Direct and Coordinate your Reception
Floor Length Table Linens in Ivory or White and an array of Napkin colors to choose from
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Traditional Champagne Toast
Two or Three Entree Buffet or Plated Dinner with Salad, Starch and Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Served or Set as a Station
Custom Designed Centerpieces to Enhance your Tables (additional cost)

Stationary Hors d'Oeuvres

Mediterranean Fruit and Cheese Board
Fresh Vegetable Crudite

Choice of THREE passed Hors d'Oeuvres

Choice of TWO or THREE Entrees With Choice of Starch and Vegetable

Wine Service with Dinner ~ Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio
Choice of TWO, Served to all guests of legal age

Traditional Three Tier Wedding Cake, Moist Marble, White Buttercream Icing
Cut, Plated, Served or Set as a Station

Two Entrees ~ \$64 per person

Three Entrees ~ \$67 per person

Plated Dinner ~ \$69 per person

80 Guest Minimum - all prices based on a 5 hour reception

Children under 10 - \$25 (Chicken Fingers, Macaroni and Cheese)

Vendor Meals - \$35 (Chef Prepared, Vendors are NOT permitted through buffet)

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
Floor Length Table Linens in Ivory or White and an array of Napkin colors to choose from
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Two or Three Entree Buffet or Plated Dinner with Salad, Starch and Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Served or Set as a Station
Custom Designed Centerpieces to Enhance your Tables (additional cost)

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 TWO or THREE Entrees
With Choice of Starch and Vegetable**

Wine Service with Dinner ~ Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio
Choice of TWO, Served to all guests of legal age

Traditional Three Tier Wedding Cake, Moist Marble, White Buttercream Icing
Cut, Plated, Served or Set as a Station

A choice of ONE of the Following Signature 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

Late Night Artisan Sandwich Station ~ Served 1 Hour before event end

Viennese Dessert Table and Coffee Station - To Accompany Cake

Assorted Cookies, Pastry, Petit Fours, Chocolate Covered Strawberries
Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate

Two Entrees ~ \$84 per person
Three Entrees ~ \$87 per person
Plated Dinner ~ \$89 per person

80 Guest Minimum - all prices based on a 5 hour reception

Children under 10 - \$25 (Chicken Fingers, Macaroni and Cheese)
Vendor Meals - \$35 (Chef Prepared, Vendors are NOT permitted through buffet)
Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 20% Service Charge and 9% 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
Floor Length Table Linens in Ivory or White and an array of Napkin colors to choose from
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Two or Three Entree Buffet or Plated Dinner with Salad, Starch and Vegetable
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Served or Set as a Station
Custom Designed Centerpieces to Enhance your Tables (additional cost)

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 TWO or THREE Entrees
With Choice of Starch and Vegetable**

Wine Service with Dinner ~ Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio
Choice of TWO, Served to all guests of legal age

Traditional Three Tier Wedding Cake, Moist Marble, White Buttercream Icing
Cut, Plated, Served or Set as a Station

A choice of TWO of the Following Signature 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

Late Night Artisan Sandwich Station ~ Served 1 Hour before event end

Viennese Dessert Table and Coffee Station - To Accompany Cake

Assorted Cookies, Pastry, Petit Fours, Chocolate Covered Strawberries
Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate

**Two Entrees ~ \$94 per person
Three Entrees ~ \$97 per person
Plated Dinner ~ \$99 per person**

80 Guest Minimum - all prices based on a 5 hour reception

Children under 10 - \$25 (Chicken Fingers, Macaroni and Cheese)
Vendor Meals - \$35 (Chef Prepared, Vendors are NOT permitted through buffet)
Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Hot Hors d'Oeuvres

4 Dozen Minimum



Meatballs*

Traditional Italian or Swedish
\$15 per dozen

Chicken Fingers

Spicy Buffalo, Tangy Barbecue or
Zesty Honey Mustard Dipping Sauce
\$18 per dozen

Thai Vegetable Spring Rolls

Fresh Wasabi, Sweet and
Sour Dipping Sauce
\$20 per dozen

Greek Spanakopitas

Spinach and Feta Cheese
in Flaky Phyllo
\$18 per dozen



Petite Quiches

Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$15 per dozen

Baked Stuffed Mushroom Caps

Diced Vegetables, Sherry Herbed
Stuffing, Grated Parmesan
\$20 per dozen

Coconut Encrusted Shrimp

Fresh Horseradish, Spicy Cocktail
Dipping Sauce
\$20 per dozen

Warm Spinach Artichoke Dip*

Served with Parmesan Cheese
and Assorted Breads
\$3 per person

Petite Italian Sausage*

Served with Sweet Onions
and Bell Peppers
\$3 per person

French Cut Chicken Lollipops

Tangy Barbecue,
Zesty Honey Mustard
or Spicy Buffalo
\$26 per dozen



Steak Brochettes

Skewered Zesty
Marinated Steak
\$26 per dozen

Szechuan Pork Dumplings

Ponzu Dipping Sauce
\$21 per dozen

Applewood Smoked Bacon Wrapped Sea Scallops

Sweet Maple Drizzle
\$29 per dozen

New Orleans Style Oysters Rockefeller*

Cut Leaf Spinach, Watercress,
Green Onion, Grated Parmesan
\$49 per dozen

Petite Maryland Crab Cakes

Chipotle Ranch Dipping Sauce
\$27 per dozen

Baby Lamb Chops*

French Cut,
Mint Jelly Dipping Sauce
\$49 per dozen



*Stationary Hors d'Oeuvres only

All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Cold Hors d'Oeuvres

4 Dozen Minimum

Display of Artisan Cheeses and Grapes*

With Assorted Crackers

\$5 per person

25 person minimum

Mediterranean Fruit and Cheese Board*

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

\$9 per person

25 person minimum

Traditional Italian Antipasto*

Capicola, Prosciutto,
Genoa Salami, Imported Cheeses, Fire
Roasted Vegetables,
Pepperoncini, Cipollini Onions,
Queen Olives

\$10 per person

25 person minimum

Fresh Vegetable Crudite*

Ranch Dipping Sauce

\$5 per person

25 person minimum

Sliced Melons and Fresh Fruit Display*

\$5 per person

25 person minimum

Tri Colored Tortilla Chips*

Pico de Gallo, Guacamole,
Sour Cream, Black Olive

\$4 per person

25 person minimum

Prosciutto Wrapped Asparagus

Grated Parmesan, Cracked Pepper

\$19 per dozen

Traditional Deviled Eggs

\$15 per dozen

Hummus with Pitas*

\$4 per person

25 person minimum

Sliced Kielbasa*

Classic Yellow, Spicy Brown
and Dijon Mustards

\$4 per person

25 person minimum

Boursin Stuffed Cherry Tomatoes

Served on English Cucumber

\$20 per dozen

Boursin Stuffed Strawberries

Cashew Garnish

\$22 per dozen

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish

\$26 per dozen

Traditional Bruschetta and Olive Tapenade*

Roma Tomatoes, Garden Basil,

EVOO, Greek Olives,

Crostini Rounds

\$6 per person

25 person minimum

Caprese Skewers

Cherry Tomatoes, Garden Basil, Fresh
Mozzarella,

Balsamic Reduction

\$19 per dozen

Mediterranean Skewers

Sundried Tomato, Fresh Mozzarella,
Artichoke Heart, Kalamata Olive,

Balsamic Reduction

\$19 per dozen

Oysters on the Half Shell*

Spicy Cocktail or

Mignonette Sauce,

Fresh Horseradish,

Lemon Wedges, Tobasco

\$49 per dozen

Traditional New England Lobster Rolls*

Petite Roll, Fresh Lemon

\$84 per dozen

Fresh Cocktail Crab Claws*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges

\$175 for 50 Claws

Shrimp Cocktail*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges

Bowl of 125 Large Shrimp \$275

Bowl of 60 Jumbo Shrimp \$200

U-8 Extra Jumbo Shrimp \$7 each

Fresh Lobster Meat*

Chilled over ice, Fresh Lemon,

Garlic Aioli and

Lemon Infused Olive Oil

\$69 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

\$150 per tray

Serves 25 people

*Stationary Hors d'Oeuvres only. All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Handcrafted Salads

Choice of One, Each Additional Salad, add \$3 per person

Classic Garden Salad

Italian and Ranch Dressings, Croutons

Contigiani's Signature Salad

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

Traditional Caesar Salad

Romaine Lettuce, 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

Julienned Salami, 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, Fresh Chopped Parsley, EVOO

Red Quinoa and Black Bean Salad

Fire Roasted Vegetables, EVOO

Mediterranean Orzo Salad

*Cucumber, Feta, Black Olive,
White Balsamic Vinaigrette*



Entree Selections

A Complimentary Carving Chef is available for applicable selections

All Entrees are served with Freshly Baked Rolls and Butter

Traditional Meat Lasagna

Lean Ground Beef, Zesty Italian Marinara

Vegetable Lasagna

Fresh Vegetables, Three Cheese White Sauce

Roasted Turkey

Fresh Herb Stuffing, Rich Gravy

Roasted Pork Loin

Sweet Apple Cranberry Compote

Maple Baked Ham

Fresh Pineapple and Cherries

Chicken Florentine

Cut Leaf Spinach, Creamy White Wine Sauce

Chicken Marsala

*Baby Portobella Mushrooms, Sweet Onions,
Sauteéd Garlic, Marsala Wine Sauce*

Chicken Piccata

*Sweet Onions, Capers, Fresh Lemon,
Garlic Wine Sauce*

Grilled Boneless Chicken Breast

Fresh Herbs, Light Mushroom White Wine Sauce

Baked Stuffed Chicken Breast

Fresh Herb Stuffing, Mushroom White Wine Sauce

Baked Fresh Atlantic Haddock

Italian Seasoned, Cracker Crumb Encrusted

Grilled Swordfish

Herbed Butter, Fresh Lemon

Grilled Atlantic Salmon

Blackened or Maple Brown Sugar Walnut Crusted

Bamboo Skewered Shrimp

Black Beans, Diced Tomatoes, Fresh Mango

Sliced Flat Iron Steak

Sauteéd Sweet Onions, Beef Demi Glaze

Slow Roasted New England Pot Roast

Baby Onions, Rich Gravy

Hand-Carved Slow Roasted

Angus Prime Rib

Sherry Mushroom Sauce

additional \$6 per person

Hand-Carved Beef Tenderloin

Bacon Wrapped, Herb Seasoning Rub,

Fresh Horseradish Sauce

additional \$7 per person

10 oz. Angus Beef Tenderloin Filet

Smoked Bacon and Wild Mushroom Topped

additional \$18 per person

(Plated option only)



All prices are subject to 20% Service Charge and 9% 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



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

Wedding Package Enhancements

Create your own unique reception by adding one of these additional stations
All stations include necessary staff, plates, utensils, set-up and clean-up

Pasta Stations

\$7 per person

*Added to Hors d'Oeuvres or served late

Pesto Penne

Grilled Vegetables,
Pignoli Nuts, Fresh Pesto Sauce, Grated Parmesan

Cheese Tortellini

Garlic Parmesan Cream Sauce,
Chopped Fresh Garden Basil,
Sundried Tomato

Cavatappi

Traditional Zesty Bolognese,
Roasted Garlic, Grated Parmesan

Farfarlle

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

Greek Penne

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



Artisan Sandwich Stations

\$54 per dozen, 4 dozen minimum. *Added to Hors d'Oeuvres or served late

- Grilled Italian Panini
- Mediterranean Turkey Panini
- Slider Cheeseburgers
- Italian Sausage,
Sweet Onions and Peppers
- Barbecued Pulled Pork
- Philadelphia Style Steak and Cheese
- Barbecued Shredded Chicken
- Grilled Ham and Sharp Vermont Cheddar
- Grilled Brie and Apples
- Chicken Parmesan Panini
- Traditional Italian Meatball and
Provolone Subs
- New York Style Hot Weiners

Contigiani's Conference and Event Center Venue Fees

Grand Hall ~ 300 Guest Maximum

January ~ April	\$600
May ~ December	\$600 Weekdays
	\$700 Friday & Sunday
	\$900 Saturday

Fireside Room ~ 40 Guest Maximum

January ~ April	\$200
May ~ December	\$200 Weekdays
	\$300 Friday & Sunday
	\$400 Saturday

Private Bridal Suite with Separate Entrance ~ \$250

Includes 1 Bottle Chilled Champagne, Fruit and Cheese Display ~ 6 Guest Maximum

Outside Courtyard Ceremony with White Chairs ~ \$475

If the weather is not favorable for an outdoor ceremony, your ceremony will be moved inside and will take place on the dance floor. Chairs will be set on the dance floor for immediate family and guests will be seated at their dining tables. The decision to move is at the sole discretion of Contigiani's and will be made 1 hour prior to the ceremony.

Inside Ceremony with Chiavari Chairs ~ \$275

Ceremony Rehearsals ~ Complimentary

Rehearsals shall take place within 1 week prior to the ceremony. A 45 minute complimentary access to the facility shall be granted subject to availability.

All Travel and Delivery Fees are WAIVED at Contigiani's Conference and Event Center.

