



Pricing Effective November 2025



BARBECUES and CLAM BAKES

EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. For 61 years, our company has provided our customers with the highest quality food, products and services available in the industry.

If you desire an event 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 ovens, on location refrigeration and water supplies used by our staff during your event. We can assist you with the organization of 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 your event.

Should your event 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

Barbecue and Clam Bake Packages

No Substitutions, 20 person minimum

Package pricing includes all disposable plates, utensils and napkins.

Barbecue and Clam Bake Package Accompaniments and Hors d'Oeuvres are available (a la carte pricing)

Contigiani's Backyard Barbecue

Choice of ONE Salad

Quarter Pound Hamburgers and Cheeseburgers
Deli Style Hot Dogs
Lettuce, Sliced Tomato, Onion
Potato Chips
Ketchup, Mustard, Relish, Mayonnaise
Sliced Watermelon
Iced Tea and Lemonade

\$22 per person

Contigiani's Smoked Barbecue

Choice of ONE Salad

Jack Daniels Barbecued Pulled Pork
Corn on the Cob
Boston Baked Beans
Assorted Rolls and Fresh Butter
Sliced Watermelon
Iced Tea and Lemonade

\$23 per person

Contigiani's Deluxe Backyard Barbecue

Choice of TWO Salads

Quarter Pound Hamburgers and Cheeseburgers
Deli Style Hot Dogs
Quartered Barbecued Chicken Breasts and Legs
Lettuce, Sliced Tomato, Onion
Ketchup, Mustard, Relish, Mayonnaise
Sliced Watermelon
Iced Tea and Lemonade

\$28 per person

Contigiani's Skewer Barbecue

Choice of TWO Salads

Smoked Barbecue Chicken and
Teriyaki Beef Kabobs
Corn on the Cob
Freshly Baked Rolls and Butter
Sliced Watermelon
Iced Tea and Lemonade

\$30 per person

Contigiani's Premium Backyard Barbecue

Choice of TWO Salads

Quartered Barbecued Chicken Breasts and Legs
Barbecued Baby Back Pork Spare Ribs
Cornbread, Sliced Watermelon
Iced Tea and Lemonade

\$30 per person

Contigiani's Mixed Grill

Choice of TWO Salads

Grilled Sweet Italian Sausage
Teriyaki Flat Iron Steak
Sautéed Bell Peppers and Sweet Onions
Boston Baked Beans
Corn on the Cob
Assorted Rolls and Fresh Butter
Sliced Watermelon
Iced Tea and Lemonade

\$31 per person

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

Themed Menu Packages

No Substitutions, 20 Person Minimum

Contigiani's Tropical Grill

Teriyaki Flat Iron Steak
Barbecued Luau Chicken

OR Bamboo Skewered Shrimp

Black Beans, Diced Tomatoes, Mango,
Grilled Zucchini and Bell Peppers

Traditional Rice Pilaf

Baby Spinach and Mixed Berries Salad

Wild Mushrooms, Bacon Vinaigrette

Pineapple Caribbean Cole Slaw

Chocolate Coconut Kahlua Brownies

Iced Tea and Lemonade

\$32 per person

Contigiani's Little Italy

Traditional Italian Antipasto

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

Traditional Caesar Salad

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

Traditional Chicken Parmesan

Zesty Marinara, Fresh Mozzarella

Pesto Pasta

Garden Fresh Pesto, Grated Parmesan

Freshly Baked Rolls and Butter

Gourmet Cookies and Brownies

Iced Tea and Lemonade

\$34 per person

Contigiani's Southwest Grill

Tri Colored Tortilla Chips
Fresh Pico de Gallo

Beef and Chicken Fajitas

Fresh Flour Tortillas, Shredded Lettuce,
Diced Tomatoes and Onions,
Sour Cream, Guacamole,
Fresh Salsa

Vegetarian Chili

Three Beans, Green Chili Peppers, Corn,
Green Onions, Red Chili Sauce

Spanish Rice

Sliced Watermelon

Iced Tea and Lemonade

\$30 per person

Contigiani's Beach Day

**Gourmet Quarter Pound Hamburgers
and Cheeseburgers**

Freshly Baked Deli Style Rolls,
Lettuce, Sliced Tomatoes, Onions, Pickles
Ketchup, Mustard, Relish, Mayonnaise

Grilled Citrus Marinated Chicken

Fresh Salsa, Lime BBQ Sauce

Roasted Vegetable Pasta Salad

Sliced Watermelon

Iced Tea and Lemonade

\$27 per person



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Barbecue and Clam Bake Packages

Package pricing includes all disposable plates, utensils and napkins.

Barbecue and Clam Bake Package Accompaniments and Hors d'Oeuvres are available (a la carte pricing)

Contigiani's Traditional New England Clam Bake

Choice of ONE Salad

1 lb. Maine Lobster

Prince Edward Island Steamed Clams, Butter and Broth

Barbecued Chicken Breasts, Legs and Thighs

Corn on the Cob, Herb Roasted Red Bliss Potatoes

Freshly Baked Rolls and Butter

Strawberry Shortcake, Iced Tea and Lemonade

\$74 per person, 25 guest minimum



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

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

Seasonal Fruit Salad

Cole Slaw

Traditional, Asian Sesame, Pineapple Caribbean

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

Additional Entrees and Accompaniments

Baked Russet Potato

\$4 per person

Baked Beans

Traditional New England
or Sweet & Spicy Vegetarian
\$3 per person

New England Clam Chowder

\$50 per gallon, serves 10-12

Corn on the Cob

\$3 per person

Quarter Pound Hamburgers and Cheeseburgers

\$8 per person

Deli Style Hot Dogs

\$6 per person

Halved Barbecued Chicken Breasts, Legs and Thighs

\$9 per person

Jack Daniels Barbecued Pulled Pork

\$9 per person

Barbecued Baby Back Pork Spare Ribs

\$11 per person

Sweet Italian Sausage, Sauteed Bell Peppers and Sweet Onions

\$9 per person

Portobello Mushroom or Vegetarian Black Bean Burgers

\$6 per person

Shrimp Kabob

Garlic Lemon
\$12 each

Grilled Swordfish Steaks

Lemon Dill Drizzle
\$20 per person

Grilled Atlantic Salmon Steaks

Blackened
\$20 per person

Fresh Cherrystone Clams

Butter and Broth OR Sicilian Style
\$28 per pound (10 lb. minimum)

10 oz Grass Fed Sirloin Steaks

\$22 per Steak

10 oz Angus Beef Tenderloin Filet

Smoked Bacon, Wild Mushrooms
\$59 per steak

1.5 lb Maine Lobster (substitute for 1 lb)

add \$14 per person

2 lb Maine Lobster (substitute for 1 lb)

add \$18 per person

Freshly Baked Cookies and Brownies

\$36 per dozen / 2 dozen minimum

Sliced Watermelon

\$3 per person

French Vanilla Ice Cream

Fresh Strawberries
\$7 per person

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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

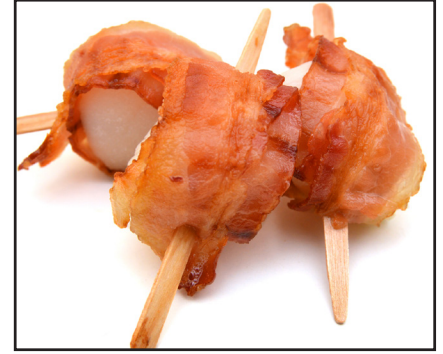
Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$22 per dozen

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*

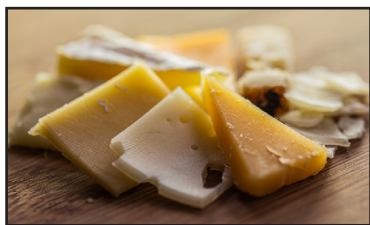
Toasted Assorted Breads
\$8 per person
25 person minimum

**Served Stationary Only*

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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**

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