



Pricing Effective November 2025

ON THE GO

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. In our fourth generation of tradition, the family and staff of Contigiani's Catering Service look forward to working with you to design your perfect event.

Contigiani's will customize and tailor our client's needs to create any size event from an intimate gathering to a large scale function and can accommodate any dietary requests or nutritional restrictions.

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|------------------------|-------------------------------|
| *Weddings | *Cocktail Parties |
| *Corporate Meetings | *Holiday Galas |
| *Bridal & Baby Showers | *Anniversaries |
| *Rehearsal Dinners | *Backyard Barbecues |
| *Brunches | *Clam Bakes and Lobster Bakes |
| *Trade Shows | *Birthdays |
| *Banquets | *Fund Raisers |
| *Celebrations of Life | *Family Reunions |
| *Retirements | *Graduations |

WE PROVIDE CONVENIENCE.

Contigiani's offers everything necessary to accommodate your event to include professional servers, portable cooking equipment and on location refrigeration. All of our catering includes associated condiments, plates, cups, napkins, utensils and table coverings for buffets and beverage displays. Upgraded selections are available.

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 you require a bar, Contigiani's offers 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 Catering Service can turn your dream event into a reality. Visit our website or contact us with your questions. We look forward to working with you.

www.contigianiscateringservice.com
603.524.4518

BREAKFAST AND BRUNCH

Prices Include Associated Condiments,
Disposable Plates, Cups,
Utensils and Napkins
15 Guest Minimum

Continental

(Choice of two)

Assorted Bagels, Muffins, Breakfast Bread, OR Pastry,
Cream Cheese, Peanut Butter, Butter, Seasonal Jams
Regular and Decaffeinated Coffee,
Tea, Orange and Cranberry Juice

\$14 per person

Premium Breakfast Buffet

Scrambled Eggs, Sausage OR Bacon,
Breakfast Potatoes, French Toast OR
Waffles with Toppings (Maple Syrup, Butter,
Strawberries, Whipped Cream), Assorted Bagels,
Pastry and Muffins, Cream Cheese, Peanut Butter,
Butter, Jams, Regular and Decaffeinated Coffee,
Tea, Orange and Cranberry Juice

\$25 per person

Farm Fresh Egg, Sausage and Artisan Cheese Sandwich

served on a bagel

\$72 per Dozen, 2 Dozen Minimum

Omelet Station

(In addition to Premium Breakfast Buffet)

Farm Fresh Eggs, Fresh Vegetables,
Artisan Cheese and Maple Baked Ham

\$14 per person

**Omelet Chef \$85/hour, 3 Hour Minimum
25 person Minimum**



Sliced Melons and Fresh Fruit

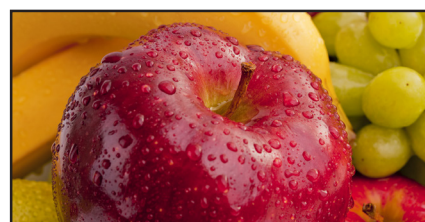
Honeydew, Cantaloupe, Watermelon, Grapes,
Pineapple and Seasonal Berries

\$10 per person

Whole Fruit

Assortment of Whole Bananas, Apples,
Oranges, Grapes, Peaches (seasonal)

\$2 each, 2 Dozen Minimum



Assorted Cold Cereals

Served with Milk

\$5 per person

Berry Flavored Yogurts

\$36 per dozen, 2 Dozen Minimum

Bagels and Smoked Salmon

Miniature Toasted Bagels, Cream Cheese,
Smoked Salmon, Sliced Red Onion,
Vine Ripened Tomato, Capers and Chopped Egg,
Served on Baby Greens

\$200 Serves 20 people



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

LUNCH BUFFETS

Prices Include Associated Condiments and Disposable Plates, Cups and Utensils.

Handcrafted Sandwich Trio

Choice of One Soup OR One Salad

Roast Beef and Swiss, Roasted Turkey, Lettuce and Tomato,
Maple Baked Ham and Vermont Cheddar,
Potato Chips, Pickles, Olives and Condiments,
Freshly Baked Cookies and Brownies
Soda and Bottled Water

\$22 per person, 10 Person Minimum

Additional Soup or Salad

Add \$3 per person

Create Your Own Sandwich

Choice of One Soup OR One Salad

Display of Oven Roasted Turkey,
Roast Beef, Maple Baked Ham,
Artisan Cheeses, Lettuce,
Vine Ripened Tomato, Onion,
Basket of Assorted Breads
Potato Chips, Pickles, Olives and Condiments,
Freshly Baked Cookies and Brownies
Soda and Bottled Water

\$22 per person, 20 person minimum

Additional Soup or Salad

Add \$3 per person

Canape Sandwiches

Choice of One Soup OR One Salad

Handcrafted Petite Salad Sandwiches -
Chicken, Ham, Egg and Crabmeat
Potato Chips, Pickles and Olives,
Freshly Baked Cookies and Brownies
Soda and Bottled Water

\$22 per person, 20 person minimum

Additional Soup or Salad

Add \$3 per person



Taco Buffet

Traditional Beef and Bean Chili

Fajita Grilled Chicken, Southwest Seasoned Ground Beef,
Soft and Hard Taco Shells, Shredded Lettuce, Cheddar,
Diced Tomatoes, Bell Peppers and Onions,
Sliced Jalapenos, Guacamole, Salsa, Sour Cream, Tabasco
Freshly Baked Cookies and Brownies
Soda and Bottled Water

\$22 per person, 20 person minimum

Homemade Soups

Served with Crackers

Chicken Noodle with Vegetable
Traditional Beef and Bean Chili
Hearty Beef Barley
Cream of Broccoli and Vermont Cheddar
Roasted Tomato Bisque
Corn Chowder
Vegetable Minestrone
New England Clam Chowder
Italian Wedding
Beef or Turkey Stew
Southwestern Chicken Soup
Lobster Bisque **(Additional \$4 per Gallon)**
\$50 per gallon, serves 10-12



Handcrafted Salads

Classic Garden Salad
Contigiani's Signature Salad
Traditional Caesar Salad
Grilled Marinated Vegetables
Greek Village Salad
Caprese Salad
Seasonal Fruit Salad
Tri Colored Tortellini Salad
Cole Slaw - Traditional,
Asian Sesame, Pineapple Caribbean
Traditional Potato Salad
Roasted Vegetable Pasta Salad
Baby Red Skin Potato Salad
Mediterranean Tabouli and Chick Peas
Wedge Salad
Mediterranean Orzo Salad
Baby Spinach and Mixed Berries
\$50 per bowl, Serves 10-12

Box Lunch

**Served in a Box with Associated Condiments, Salt,
Pepper, Napkin and Utensils**

Choice of Sandwich:

Roast Beef and Swiss Cheese
Roasted Turkey with Lettuce, Tomato
Maple Baked Ham and Vermont Cheddar
OR 6 inch Veggie Wrap with or without Cheese
Pasta OR Potato Salad, Chips,
Whole Fresh Fruit and Cookie
Soda or Bottled Water

\$20 per box, 10 person minimum

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

HOT ENTREES

Hot Entree Buffets include all Associated Condiments, Disposable Plates, Cups, Utensils
Garden Salad, Balsamic Vinaigrette and Ranch Dressing, Hand Cut Homemade Croutons
Chef's Choice of Hot Starch and Vegetable, Freshly Baked Rolls and Butter

Freshly Baked Cookies and Brownies

Beverages (Coke, Diet Coke, Sprite, Bottled Water)

\$25 per person, 15 person minimum

Add a Second Entree for \$4 per person

Additional \$5 per person for Caterware (Upgraded Disposable Plastic)

Hot Entrees also Sold Individually by the Half or Full Pan

Chicken Parmesan

Breaded Boneless Breasts, Zesty Marinara,
Fresh Mozzarella

Grilled Chicken

Fresh Herbs, Light Mushroom White Wine Sauce

Chicken Cacciatore*

Grilled Chicken, Sweet Onions,
Colored Bell Peppers, Wild Mushrooms
in a Zesty Marinara Served over Pasta

Traditional Shepherd's Pie*

Lean Ground Beef, Sweet Corn, Whipped Potato

Homestyle Meat Loaf

Sweet Onions, Beef Gravy

New England Style Sliced Pot Roast

Baby Onions, Rich Beef Gravy

Sliced Flat Iron Steak

Sauteed Sweet Onions, Colored Bell Peppers
Beef Demi Glaze

Additional \$3 per person

Traditional Lasagna*

Classic Meat or Vegetarian

Baked Macaroni and Cheese*

Cracker Crumb Encrusted

Cheese Tortellini*

Creamy Roasted Garlic Alfredo or
Zesty Marinara

Pasta with a Broccoli Alfredo Sauce*

Roasted Pork Loin

Sweet Onions and Apples

Sliced Maple Baked Ham

Cinnamon, Clove, Brown Sugar, Pineapple

Traditional Irish Corned Beef

Sliced, Served Over Cabbage

Additional \$3 per person

Roasted Turkey

Sliced, Rich Gravy, Cranberry Sauce
additional \$3 per person

*Starred Items DO NOT Include Starch and Vegetable

Carrot Cake

Lemon Meringue Pie

Chocolate Raspberry Torte

Pecan, Pumpkin or Apple Pie

\$32 each, serves 8

New York Style Cheesecake

with Fresh Strawberries

\$48 each, serves 12



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ADDITIONAL MENU SELECTIONS

Freshly Baked Gourmet Cookies and Brownies

\$36 per dozen - 2 dozen minimum



Salty Snacks

Granola Bars, Pretzels or Chips

\$36 per dozen - 2 dozen minimum

BEVERAGES

Iced Bottles of Water

\$2 per bottle

Chilled Soda

Coke, Diet Coke, Sprite

\$2 per can

Freshly Brewed Coffee

Regular or Decaffeinated

Includes Disposable Cups, Stirrers, Creamers, Sugars

\$36 per gallon - Serves 12



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