



Pricing Effective January 2025

CELEBRATIONS

EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. For sixty 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

Contigiani's Hot Banquets

Your own Event Maitre d' to Direct and Coordinate your Event

Table Linens and Linen Napkins in Ivory or White

Classic China, Stemware and Flatware

Display of Artisan Cheeses and Grapes with Assorted Crackers

Complete Buffet with Three Entrees, Salad, Starch, Vegetable, Warm Rolls and Butter

Freshly Baked Cookies & Brownies, Assorted Petite Pastry, Chocolate Covered Strawberries

Regular and Decaffeinated Coffee, Assorted Teas, set as a station

Three-Entree Buffet - \$52 per person

40 Guest Minimum, price based on a 3 hour event



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

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

Baby Spinach and Mixed Berries

Wild Mushrooms, Bacon Vinaigrette

Seasonal Fruit Salad

Tri Colored Tortellini Salad

Juliened Salami, Roasted Vegetables,
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

Fire Roasted Vegetables, Garden Parsley and Mint

Wedge Salad

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

Mediterranean Orzo Salad

Cucumber, Feta, Greek Olives, Sun Dried Tomato,
White Balsamic Vinaigrette

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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,
Sauteéd 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



Pesto Pasta

Creamy Ricotta, Roasted Garlic,
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 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

Sliced Flat Iron Steak

Sauteéd Sweet Onions and Colored Bell Peppers,
Beef Demi Glaze

Slow Roasted New England Pot Roast

Baby Onions, Rich Gravy

Hand-Carved Slow Roasted Angus Prime Rib

Sherry Mushroom Reduction

Chef Attended, additional \$8 per person

Hand-Carved Beef Tenderloin

Bacon Wrapped, Herb Seasoning Rub,
Fresh Horseradish Garlic Aioli

Chef Attended, additional \$9 per person

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

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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, Roasted Garlic, Ripe 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

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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

Fresh Wasabi, 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 Colored 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 Dipping Sauce
\$59 per dozen



*Stationary Hors d'Oeuvres only

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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 Artisan Cheeses,
Greek Feta, Pitted Olives,
Dried Fruit, Peppadews,
Hummus, Toasted Pita

\$13 per person

25 person minimum

Traditional Italian Antipasto*

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

\$14 per person

25 person minimum

Fresh Vegetable Crudite*

Ranch Dipping Sauce

\$9 per person

25 person minimum

Sliced Melons and Fresh Fruit*

\$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 Pita*

\$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



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Sweet Endings

Additional \$5 per person



French Vanilla Ice Cream

Chocolate Sauce, Strawberry Topping

New York Style Cheesecake

Fresh Strawberries

Turtle Cheesecake

Chocolate and Caramel Drizzle,
Chopped Walnuts

Traditional Carrot Cake

Lemon Meringue Pie

Chocolate Raspberry Torte

Pecan Pie

Fresh Whipped Cream

Pumpkin Pie

Fresh Whipped Cream

Old Fashioned Apple Pie

Fresh Whipped Cream

Warm Brownie Sundae

French Vanilla Ice Cream, Hot Fudge



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