Contigiani's
CATERING SERVICE
SINCE 1965

Pricing Effective 07-06-2022

BARBECUES and CLAM BAKES

EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. Over the past 58 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
$19 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
$25 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
$27 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
$20 per person

Contigiani's Skewer Barbecue

Choice of TWO Salads
Chicken and Beef Kabobs,
Teriyaki or Smoked Barbecue Sauce
Corn on the Cob
Assorted Rolls and Fresh Butter
Sliced Watermelon
Iced Tea and Lemonade
$27 per person

Contigiani's Mixed Grill

Choice of TWO Salads
Grilled Sweet Italian Sausage
Sauteed Bell Peppers and Sweet Onions
Charbroiled Teriyaki Flank Steak
Boston Baked Beans
Corn on the Cob
Assorted Rolls and Fresh Butter
Sliced Watermelon
Iced Tea and Lemonade
$28 per person

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

Themed Menu Packages

No Substitutions, 20 Person Minimum

Contigiani's Southwest Grill

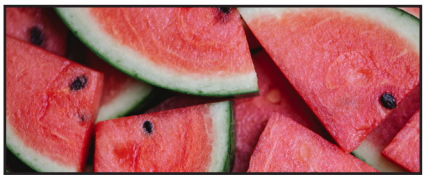
Red and Blue Corn Tortilla Chips
Fresh Pico de Gallo
Beef and Chicken Fajitas
Fresh Flour Tortillas, Shredded Lettuce,
Diced Tomatoes and Onions,
Sour Cream, Guacamole,
Fresh Salsa
Vegetarian Chili
Three Beans, Green Chili Peppers, Corn,
Green Onions, Red Chili Sauce
Spanish Rice
Red Quinoa and Black Bean Salad
Sliced Watermelon
Iced Tea and Lemonade

$27 per person

Contigiani's Beach Day

Gourmet Quarter Pound Hamburgers and Cheeseburgers
Fresh 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

$24 per person



Contigiani's Tropical Grill

Grilled Flat Iron Steak
Jerk BBQ Sauce
Barbecued Luau Chicken
OR Bamboo Skewered Shrimp
Black Beans, Diced Tomatoes, Mango,
Grilled Zucchini and Bell Peppers
Caribbean Rice Pilaf
Toasted Coconut and Pineapple
Baby Spinach and Mixed Berries Salad
Wild Mushroooms, Bacon Vinaigrette
Pineapple Caribbean Cole Slaw
Chocolate Coconut Kahlua Brownies
Iced Tea and Lemonade

$29 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
Traditional Chicken Parmesan
Zesty Marinara, Fresh Mozzarella
Pesto Penne Pasta
Fresh Pesto Sauce, Grated Parmesan
Freshly Baked Rolls and Butter
Assorted Gourmet Cookies and Brownie Bars
Iced Tea and Lemonade

$31 per person

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

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
$69 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,
Italian and Ranch Dressings

Contigiani's Signature Salad
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

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, 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
Roasted Vegetables, Garden Parsley and Mint, EVOO

Red Quinoa and Black Bean Salad
Fire Roasted Vegetables, EVOO

Mediterranean Orzo Salad
Cucumber, Feta, Black Olive, Sun Dried Tomato,
White Balsamic Vinaigrette

All prices are subject to 21% Service Charge and 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
$39 per gallon, serves 10

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
$9 per person · $21/pound (6 lb. minimum)

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
$10 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
$22 per pound (10 lb. minimum)

10 oz Grass Fed Sirloin Steaks
$18 per Steak

10 oz Angus Beef Tenderloin Filet
Smoked Bacon, Wild Mushrooms
$58 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

Assorted Cookies or Brownie Bars
$24 per dozen / 2 dozen minimum

Sliced Watermelon
$3 per person

French Vanilla Ice Cream
Chocolate Sauce, Strawberry Topping
$6 per person

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

Hot Hors d'Oeuvres

4 Dozen Minimum

Meatballs*
Traditional Italian or Swedish
$18 per dozen

Chicken Fingers
Spicy Buffalo, Tangy Barbecue or
Zesty Honey Mustard Dipping Sauce
$21 per dozen

Thai Vegetable Spring Rolls
Fresh Wasabi, Sweet and
Sour Dipping Sauce
$23 per dozen

Greek Spanakopitas
Spinach and Feta Cheese
in Flaky Phyllo
$19 per dozen

Petite Quiches
Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
$18 per dozen

Baked Stuffed Mushroom Caps
Diced Vegetables, Sherry Herbed
Stuffing, Grated Parmesan
$24 per dozen

Coconut Encrusted Shrimp
Spicy Cocktail Dipping Sauce
$24 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
$30 per dozen

Steak Brochettes
Skewered Zesty
Marinated Steak
$29 per dozen

**Szechuan
Pork Dumplings**
Ponzu Dipping Sauce
$24 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

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
$8 per person
25 person minimum

Mediterranean Fruit and Cheese Board*
Imported Cheeses, Feta, Greek Olives, Dried Fruits, Peppadews, Hummus, Toasted Pitas
$12 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
$8 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
$20 per dozen

Traditional Deviled Eggs
$18 per dozen

Hummus with Pitas*
$7 per person
25 person minimum

Sliced Kielbasa*
Classic Yellow, Spicy Brown and Dijon Mustards
$7 per person
25 person minimum

Boursin Stuffed Strawberries
Cashew Garnish
$28 per dozen

Beef Tenderloin Wrapped in Peapods
Soy Drizzle, Sesame Seed Garnish
$31 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 25 people

*Stationary Hors d'Oeuvres only. All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax