



Pricing Effective May 2023

HORS d'OEUVRES

EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. For almost 60 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

Hors d'Oeuvres Packages

No Substitutions

House Party

Display of Artisan Cheeses and Grapes

With Assorted Crackers

Fresh Vegetable Crudite

Ranch Dipping Sauce

Sliced Melons and Fresh Fruit Display

\$25 per person, 25 person minimum

Intimate Reception

Traditional Italian Antipasto

Capicola, Prosciutto, Genoa Salami, Imported Cheeses,
Fire Roasted Vegetables,

Pepperoncini, Cipollini Onions, Queen Olives

Sliced Melons and Fresh Fruit Display

Swedish or Italian Meatballs

Baked Stuffed Mushroom Caps

Diced Vegetables, Sherry Herbed Stuffing,

Grated Parmesan

Greek Spanakopitas

Garden Spinach, Feta, Flaky Phyllo

Warm Spinach Artichoke Dip

Served with Toasted Assorted Breads

\$35 per person, 25 person minimum



Elegant Reception

Mediterranean Fruit and Cheese Board

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

Boursin Stuffed Strawberries

Cashew Garnish

Shrimp Cocktail

Chilled Over Ice, Spicy Cocktail Sauce, Fresh Lemon Wedges

Thai Vegetable Spring Rolls

Sweet and Sour Dipping Sauce

French Cut Chicken Lollipops

Zesty Honey Mustard

Greek Spanakopitas

Garden Spinach, Feta, Flaky Phyllo

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish

\$40 per person, 25 person minimum

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

Hors d'Oeuvres Package Enhancements

Create your own unique event by adding one of these additional stations to any of our Hors d'Oeuvres Packages

Pasta Stations

Served with Freshly Baked Tuscan Breads
\$9 per person

Pesto Pasta

Grilled Chicken, Fresh 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

Cheese Tortellini

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

Cavatappi

Traditional Zesty Bolognese,
Roasted Garlic, Grated Parmesan

Baked Potato Bar

\$9 per person

Yukon Gold Baked Potato Halves | Choice of FOUR Toppings

Hickory Smoked Bacon

Chopped Garden Chives

Sour Cream

Cheddar Cheese Sauce

Fresh Salsa

Sliced Olives

Sauteed Broccoli and Garlic

Traditional Beef & Bean Chili



Carving Stations

Chef Attended

Beef Tenderloin

Bacon Wrapped,
Roasted Garlic, Fresh Herbs,
Gourmet Horseradish Sauce
Serves 15 | \$345

Maple Baked Ham

Brown Sugar, Honey,
Cinnamon, Fresh Clove,
Stone Ground Mustard
Serves 25 | \$275

Slow Roasted Turkey

Cranberry Relish
Serves 25 | \$295

Roasted Pork Loin

Apple Cranberry Compote
Serves 25 | \$275

Artisan Sandwich Stations

\$69 per dozen, 4 dozen minimum per sandwich

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

Italian Meatball and Provolone Subs

New York Style Hot Weiners

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
\$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 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 Cheeses, Feta,
Greek Olives, Dried Fruits,
Peppadews, Hummus,
Toasted Pitas
\$13 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
\$9 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
\$21 per dozen

Traditional Deviled Eggs

\$18 per dozen

Hummus with Pitas*

\$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,
Crostoni 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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