



Pricing Effective January 2025

ON THE GO

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. 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.

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

\$12 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

\$23 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

\$9 per person

Whole Fruit

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

\$2 each, 2 Dozen Minimum

Assorted Cold Cereals

Served with Milk

\$4 per person

Berry Flavored Yogurts

\$24 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

\$195 Serves 20 people



All Prices are subject to 21% Service Charge and 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, Turkey with Lettuce and Tomato,
Maple Baked Ham and Vermont Cheddar,
Potato Chips, Pickles, Olives and Condiments,
Assorted Cookies and Dessert Bars,
Soda and Bottled Water

\$20 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,
Assorted Cookies and Dessert Bars,
Soda and Bottled Water

\$20 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,
Assorted Cookies and Dessert Bars,
Soda and Bottled Water

\$20 per person, 20 person minimum

Additional Soup or Salad

Add \$3 per person



Taco Buffet

Traditional Beef and Been Chili

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

\$20 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**)
\$40 per gallon, serves 10



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
\$40 per bowl, Serves 10

Box Lunch

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

Choice of Sandwich:

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

\$18 per box, 10 person minimum

All Prices are subject to 21% Service Charge and 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
Assorted Cookies and Brownies

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

\$23 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

Build-Your-Own

Italian Sausage OR Steak Sub*

Sauteed Sweet Onions, Colored Bell Peppers,
Baby Bella Mushrooms, Cheese

Chicken Cacciatore*

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

Pasta with a Broccoli Alfredo Sauce*

Cheese Tortellini*

Creamy Roasted Garlic Alfredo or
Zesty Marinara

Traditional Lasagna*

Classic Meat or Vegetarian

Baked Macaroni and Cheese*

Traditional Shepherd's Pie*

Lean Ground Beef, Sweet Corn, Whipped Potato

Grilled Chicken

Fresh Herbs, Light Mushroom Sauce

Chicken Parmesan

Breaded Boneless Breasts, Zesty Marinara

Roasted Pork Loin

Sweet Onions and Apples

Homestyle Meat Loaf

Sweet Onions, Beef Gravy

Sliced Flat Iron Steak

Sauteed Sweet Onions and Colored Bell Peppers
Beef Demi Glaze

Additional \$3 per person

Traditional Irish Corned Beef

Sliced, Served Over Cabbage

Additional \$3 per person

Sliced Maple Baked Ham

Fresh Pineapple and Cherries

Traditional New England Style

Sliced Pot Roast

Baby Onions, Rich Beef Gravy

Traditional Roasted

Sliced Turkey

Rich Gravy and Cranberry Sauce
additional \$3 per person

DESSERT ADDITIONS

Carrot Cake

Lemon Meringue Pie

Chocolate Raspberry Torte

Pecan, Pumpkin, Cherry or Apple Pie

\$25 each, serves 8

New York Style Cheesecake

with Fresh Strawberries

\$39 each, serves 12

*Starred Items DO NOT Include Starch and Vegetable

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

ADDITIONAL MENU SELECTIONS

Freshly Baked Gourmet Cookies and Brownies

\$24 per dozen - 2 dozen minimum

Salty Snacks

Granola Bars, Pretzels or Chips

\$24 per dozen - 2 dozen minimum



ADDITIONAL BEVERAGE SELECTIONS

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

\$24 per gallon - Serves 12

Contigiani's Catering Service

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Email: CCSEventSales@gmail.com

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