



Pricing Effective May 2023

# CELEBRATIONS

## **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](http://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**

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**

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,  
Sautéed 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

## **Sliced Flat Iron Steak**

Sautéed Sweet Onions and Bell Peppers,  
Beef Demi Glaze

## **Slow Roasted New England Pot Roast**

Baby Onions, Rich Gravy

## **Hand-Carved Slow Roasted Angus Prime Rib**

Sherry Mushroom Sauce

**Chef Attended, additional \$8 per person**

## **Hand-Carved Beef Tenderloin**

Bacon Wrapped, Herb Seasoning Rub,  
Fresh Horseradish Sauce

**Chef Attended, additional \$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**

Sautéed 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

## **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, Sauteed Smoked Bacon and 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 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

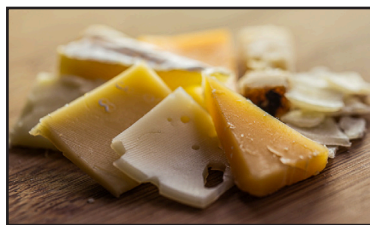


\*Stationary Hors d'Oeuvres only

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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,  
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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