



HORS d'OEUVRES

EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. Our company prides itself on providing customers with the highest quality food, products and services available in the industry. Contigiani's has proudly provided catering to many distinguished guests over the past 53 years including former Presidents Richard Nixon, George W. and George H.W. Bush, Senator Bob Dole, former Massachusetts Governor Mitt Romney and New Hampshire Governors Jeanne Shaheen, John Lynch and Maggie Hassan.

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.

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. We also offer custom designed centerpieces to enhance your event.

Contigiani's Catering Service offers to be your host at our own newly renovated function facility, Contigiani's Conference and Event Center, located in Gilford, NH. Our Grand Hall offers a 300 guest seating capacity and includes a 750 square foot dance floor. Adjacent to the Grand Hall is a 1200 square foot full bar connected to a garden - perfect for outdoor ceremonies. With the Grand Hall, we also offer a 175 square foot private dressing room/bridal suite with seating area and separate entrance. Our intimate Fireside Room, with rustic barnboard walls and antique lanterns, offers a 40 guest seating capacity with a working fireplace, full bar and private entrance. Our facility is equipped with ample, safe parking for your event.

If a tented event is more your style, Contigiani's has a list of reputable tent companies we work with. We also have a list of local function facilities that can accommodate you and your guests.

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

Hot Hors d'Oeuvres

4 Dozen Minimum



Meatballs*

Traditional Italian or Swedish
\$15 per dozen

Chicken Fingers

Spicy Buffalo, Tangy Barbecue or
Zesty Honey Mustard Dipping Sauce
\$18 per dozen

Thai Vegetable Spring Rolls

Fresh Wasabi, Sweet and
Sour Dipping Sauce
\$20 per dozen

Greek Spanakopitas

Spinach and Feta Cheese
in Flaky Phyllo
\$18 per dozen



Petite Quiches

Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$15 per dozen

Baked Stuffed Mushroom Caps

Diced Vegetables, Sherry Herbed
Stuffing, Grated Parmesan
\$20 per dozen

Coconut Encrusted Shrimp

Fresh Horseradish, Spicy Cocktail
Dipping Sauce
\$20 per dozen

Warm Spinach Artichoke Dip*

Served with Parmesan Cheese
and Assorted Breads
\$3 per person

Petite Italian Sausage*

Served with Sweet Onions
and Bell Peppers
\$3 per person

French Cut Chicken Lollipops

Tangy Barbecue,
Zesty Honey Mustard
or Spicy Buffalo
\$26 per dozen



Steak Brochettes

Skewered Zesty
Marinated Steak
\$26 per dozen

Szechuan Pork Dumplings

Ponzu Dipping Sauce
\$21 per dozen

Applewood Smoked Bacon Wrapped Sea Scallops

Sweet Maple Drizzle
\$29 per dozen

New Orleans Style Oysters Rockefeller*

Cut Leaf Spinach, Watercress,
Green Onion, Grated Parmesan
\$49 per dozen

Petite Maryland Crab Cakes

Chipotle Ranch Dipping Sauce
\$27 per dozen

Baby Lamb Chops*

French Cut,
Mint Jelly Dipping Sauce
\$49 per dozen



*Stationary Hors d'Oeuvres only

All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Cold Hors d'Oeuvres

4 Dozen Minimum

Display of Artisan Cheeses and Grapes*

With Assorted Crackers
\$5 per person
25 person minimum

Mediterranean Fruit and Cheese Board*

Imported Cheeses, Feta,
Greek Olives, Dried Fruits,
Peppadews, Hummus,
Toasted Pitas
\$9 per person
25 person minimum

Traditional Italian Antipasto*

Capicola, Prosciutto,
Genoa Salami, Imported Cheeses,
Fire Roasted Vegetables,
Pepperoncini, Cipollini Onions,
Queen Olives
\$10 per person
25 person minimum

Fresh Vegetable Crudite*

Ranch Dipping Sauce
\$5 per person
25 person minimum

Sliced Melons and Fresh Fruit Display*

\$5 per person
25 person minimum

Tri Colored Tortilla Chips*

Pico de Gallo, Guacamole,
Sour Cream, Black Olive
\$4 per person
25 person minimum

Prosciutto Wrapped Asparagus

Grated Parmesan, Cracked Pepper
\$19 per dozen

Traditional Deviled Eggs

\$15 per dozen

Hummus with Pitas*

\$4 per person
25 person minimum

Sliced Kielbasa*

Classic Yellow, Spicy Brown
and Dijon Mustards
\$4 per person
25 person minimum

Boursin Stuffed Cherry Tomatoes

Served on English Cucumber
\$20 per dozen

Boursin Stuffed Strawberries

Cashew Garnish
\$22 per dozen

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish
\$26 per dozen

Traditional Bruschetta and Olive Tapenade*

Roma Tomatoes, Garden Basil,
EVOO, Greek Olives,
Crostini Rounds
\$6 per person
25 person minimum

Caprese Skewers

Cherry Tomatoes, Garden Basil,
Fresh Mozzarella,
Balsamic Reduction
\$19 per dozen

Mediterranean Skewers

Sundried Tomato, Fresh Mozzarella,
Artichoke Heart, Kalamata Olive,
Balsamic Reduction
\$19 per dozen

Oysters on the Half Shell*

Spicy Cocktail or
Mignonette Sauce,
Fresh Horseradish,
Lemon Wedges, Tobasco
\$49 per dozen

Traditional New England Lobster Rolls*

Petite Roll, Fresh Lemon
\$84 per dozen

Fresh Cocktail Crab Claws*

Chilled over ice, Spicy Cocktail
Sauce and Fresh Lemon Wedges
\$175 for 50 Claws

Shrimp Cocktail*

Chilled over ice, Spicy Cocktail
Sauce and Fresh Lemon Wedges
Bowl of 125 Large Shrimp \$275
Bowl of 60 Jumbo Shrimp \$200
U-8 Extra Jumbo Shrimp \$7 each

Fresh Lobster Meat*

Chilled over ice, Fresh Lemon,
Garlic Aioli and
Lemon Infused Olive Oil
\$69 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
\$150 per tray
Serves 25 people

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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

\$14 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

Spinach and Feta Cheese in Flaky Phyllo

Warm Spinach Artichoke Dip

Served with Parmesan Cheese and Assorted Breads
\$20 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 and Fresh Lemon Wedges

The following items can be passed or displayed

Thai Vegetable Spring Rolls

Fresh Wasabi, Sweet and Sour Dipping Sauce

French Cut Chicken Lollipops

Smoked Barbecue or Zesty Honey Mustard

Greek Spanakopitas

Spinach and Feta Cheese in Flaky Phyllo

Beef Tenderloin Wrapped in Peapods

Soy Drizzle, Sesame Seed Garnish

\$22 per person, 25 person minimum

All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax

Hors d'Oeuvres Package Enhancements

*Create your own unique event by adding one of these additional stations
All stations include necessary staff, plates, utensils, set-up and clean-up*

Pasta Stations

\$7 per person

Pesto Penne

Grilled Vegetables,
Pignoli Nuts, Fresh Pesto Sauce, Grated
Parmesan

Cheese Tortellini

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

Cavatappi

Traditional Zesty Bolognese,
Roasted Garlic, Grated Parmesan

Farfarlle

Roasted Garlic, Smoked Ham,
Gorgonzola, Chopped Walnuts, EVOO,
Fresh Parsley,
Grated Parmesan

Greek Penne

Sauteed Eggplant, Black Olives,
Artichoke Hearts,
Fresh Tomatoes,
Olive Oil, Lemon Juice,
Served with Crumbled Feta

Carving Stations

Chef Carved, Served with Assorted Dinner Rolls and Butter,
Gourmet Horseradish Sauce and an Array of Mustards

Slow Roasted Turkey

Cranberry Relish
Serves 30 people
\$275

Maple Baked Ham

Brown Sugar, Cinnamon,
Fresh Clove
Serves 30 people
\$260

Roasted Pork Loin

Apple Cranberry Compote
Serves 30 people
\$250

Beef Tenderloin

Bacon Wrapped, Roasted
Garlic, Fresh Herbs
Serves 20 people
\$325



Artisan Sandwich Stations

\$54 per dozen, 4 dozen minimum

- 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
- Traditional Italian Meatball and
Provolone Subs
- New York Style Hot Weiners

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