



ON THE GO

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, Craig Benson and Maggie Hassan. In our fourth generation of tradition, the family and staff of Contigiani's Catering Service look forward 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.

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

WE PROVIDE CONVENIENCE.

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 and that can accommodate our clients and guests.

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 offers equipment rental to suit your needs. Professional Servers, portable cooking equipment and on location refrigeration are also available. All of our catering includes associated condiments, plates, cups, napkins, utensils and table coverings for buffets and beverage displays. Upgraded selections 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 Serving Equipment
10 Person 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
\$7 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
\$16 per person

Farm Fresh Egg, Sausage and Artisan Cheese Sandwich

served on a bagel

\$72 per Dozen, 2 Dozen Minimum

Omelet Station

Farm Fresh Eggs, Fresh Vegetables,
Artisan Cheese and Maple Baked Ham
\$9 per person

Omelet Chef \$85/hour, 3 Hour Minimum
25 person Minimum

Sliced Melons and Fresh Fruit Display

Honeydew, Cantaloupe,
Watermelon, Grapes, Pineapple
and Strawberries
\$5 per person

Whole Fruit

Assortment of Whole Bananas, Apples,
Oranges, Grapes, Peaches (seasonal)
\$2 each, 2 Dozen Minimum

Assorted Cold Cereals

Served with Milk
\$3 per person

Berry Flavored Yogurts

\$19 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
\$150 Serves 25 people



All Prices are subject to 20% Service Charge and 9% 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

\$13 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

\$13 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

\$13 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

\$14 per person

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**)
\$35 per gallon, serves 10 people

Handcrafted Salads

Classic Garden Salad
Contigiani's Signature Salad
Traditional Caesar Salad
Grilled Marinated Vegetables
Cucumber, Dill, Feta, Greek Olive
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
Red Quinoa and Black Bean Salad
Mediterranean Orzo Salad
Baby Spinach and Mixed Berries
\$35 per bowl, Serves 10 people

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

\$10 per box
10 person minimum



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

HOT ENTREES

Hot Entree Buffets include all associated condiments, disposable plates, cups, utensils
Garden Salad, Italian and Ranch Dressings, Croutons,
Chef's Choice of Hot Starch and Vegetable, Rolls and Butter
Assorted Cookies and Brownies and
Beverages (Coke, Diet Coke, Sprite, Bottled Water)

\$15 per person, 10 person minimum

Add a Second Entree for \$4 per person

Additional \$5 per person for Caterware (Upgraded Disposable Plastic)

Build-Your-Own

Italian Sausage or Steak Sub*

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

Chicken Cacciatore*

Chicken, Onions, Peppers and
Mushrooms in a Zesty Marinara
Served over Pasta

Pasta with a

Broccoli Alfredo Sauce*

Cheese Tortellini*

Choice of Creamy Alfredo or
Zesty Marinara

Traditional Lasagna*

Choice of Meat or Vegetarian

Baked Macaroni and Cheese*

Traditional Shepherd's Pie*

Lean Beef, Sweet Corn, Whipped Potato

Grilled Chicken

Fresh Herbs, Light Mushroom Sauce

Chicken Florentine

Fresh Herbs, Baby Spinach,
Light Garlic Cream Sauce

Chicken Parmesan

Roasted Pork Loin

Sweet Onions and Apple Sauce

Homestyle Meat Loaf

Sweet Onions, Beef Gravy

Sliced Flat Iron Steak

Sauteed Sweet Onions, Beef Demi Glaze

Additional \$3 per person

Traditional Irish Sliced Corned Beef and Cabbage

Additional \$3 per person

Sliced Maple Baked Ham

Fresh Pineapple and Cherries

Traditional New England Style Sliced Pot Roast

Traditional Roasted

Sliced Turkey

Fresh Herb Stuffing, Rich Gravy
additional \$3 per person

DESSERT ADDITIONS

Carrot Cake

Lemon Meringue Pie

Chocolate Raspberry Torte

Pecan, Pumpkin, Cherry or Apple Pie

\$24 each, serves 8

New York Style Cheesecake

with Fresh Strawberries

\$36 each, serves 12

*Starred Items DO NOT Include Starch and Vegetable

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ADDITIONAL MENU SELECTIONS

Salty Snacks

Granola Bars, Pretzels or Chips

\$18 per dozen - 2 dozen minimum

Cookie Tray

Display of White Chocolate & Macadamia, Chocolate Chip and Chocolate Chunk

\$18 per dozen - 2 dozen minimum



ADDITIONAL BEVERAGE SELECTIONS

Iced Bottles of Water

\$2 per bottle

Iced Tea or Lemonade

\$15 per gallon - Serves 10 people

Chilled Soda

Coke, Diet Coke, Sprite

\$2 per can

Hot Apple Cider or Hot Chocolate

\$15 per gallon - Serves 10 people

Coffee

Regular or Decaffeinated Coffee

\$15 per gallon - Serves 10 people

Contigiani's Catering Service

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Phone 603.524.4518 Fax 603.524.0942

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