



**BANQUETS**

# EXPERIENCE. SERVICE. DEDICATION.

Contigiani's Catering Service was established in 1965 in Laconia, New Hampshire. Over the past 55 years, our company has provided our customers with the highest quality food, products and services available in the industry.

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 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 Breakfast and Brunch Banquets

## *Includes:*

Your own Event Maitre d' to Direct and Coordinate your Event  
Table Linens in Ivory or White and an array of Napkin colors to choose from  
Classic China, Stemware and Flatware  
Complete Breakfast and Brunch Selections  
Orange Juice, Cranberry Juice and Iced Water set as a station  
Regular and Decaffeinated Coffee, Assorted Teas set as a station  
**25 Guest Minimum - Prices Based on a 3 Hour Event**

## **Continental Breakfast**

Assorted Bagels, Muffins and Breakfast Breads  
Cream Cheese, Peanut Butter, Seasonal Jams  
***\$10 per person***

## **Premium Breakfast**

Scrambled Eggs, Sausage and Bacon  
Breakfast Potatoes, French Toast or Waffles  
Maple Syrup, Butter, Strawberries, Whipped Cream  
Assorted Bagels, Muffins and Breakfast Breads  
Cream Cheese, Peanut Butter, Seasonal Jams  
***\$19 per person***

## **Breakfast and Brunch Additions**

### **Sliced Melons and Fresh Fruit Display**

Honeydew, Cantaloupe, Watermelon, Grapes,  
Pineapple and Strawberries  
***\$6 per person***  
With Yogurt, Brown Sugar and Granola  
***Additional \$4 per person***

### **Farm Fresh Egg, Sausage and Artisan Cheese Sandwich**

Served on a Bagel  
***\$72 per dozen, 2 dozen minimum***

### **Eggs Benedict**

Poached Eggs served atop English Muffins with  
Crisp Pancetta and Hollandaise  
***\$108 per dozen, 2 dozen minimum***

### **Omelet Station**

Farm Fresh Eggs, Fresh Vegetables,  
Artisan Cheese, Maple Baked Ham and Bacon  
***\$9 per person,***  
***Omelet Chef \$85 per hour***  
***3 hour minimum***

### **Sliced Maple Baked Ham**

Fresh Pineapple and Cherries  
***\$4 per person***

### **Smoked Salmon Platter**

Sliced Miniature Bagels, Cream Cheese,  
Smoked Salmon,  
Fresh Lemon, Sliced Red Onion,  
Vine Ripened Tomato, Capers, Chopped Eggs  
Served on Baby Greens  
***\$150, Serves 25 people***

# Contigiani's Cold Banquets

## *Includes:*

Your own Event Maitre d' to Direct and Coordinate your Event  
Table Linens in Ivory or White and an array of Napkin colors to choose from  
Classic China, Stemware and Flatware  
Complete Lunch Buffet with choice of Soup or Salad  
Cookies and Dessert Bars set as a station  
Regular and Decaffeinated Coffee, Assorted Teas, Iced Water set as a station

***25 Guest Minimum, prices based on a 3 hour event***



## Create Your Own Sandwich

Choice of ONE Soup or Salad  
Display of Oven Roasted Turkey, Roast Beef  
and Maple Baked Ham  
Artisan Cheeses, Lettuce, Vine Ripened Tomato  
and Onion  
Basket of Assorted Breads or Rolls  
Potato Chips  
Pickles and Olives  
Mustard, Mayonnaise  
***\$18 per person***

## Canape Sandwiches

Choice of ONE Soup or Salad  
Handcrafted Petite Salad Sandwiches -  
Chicken, Ham, Egg, Crabmeat  
Potato Chips, Pickles and Olives  
***\$18 per person***

## Taco Buffet

Traditional Beef and Bean 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  
***\$18 per person***

# Contigiani's Hot Banquets

## *Includes:*

Your own Event Maitre d' to Direct and Coordinate your Event  
Table Linens in Ivory or White and an array of Napkin colors to choose from  
Classic China, Stemware and Flatware  
Complete Buffets with up to Three Entrees, Salad, Starch, Vegetable, Warm Rolls and Butter  
Cookies, Brownies, Assorted Pastry, Chocolate Covered Strawberries  
Regular and Decaffeinated Coffee, Assorted Teas, Iced Water set as a station  
Stationary or Passed Hors d'Oeuvres (a la carte additional cost)

***One-Entree Buffet - \$33 per person***

***Two-Entree Buffet - \$36 per person***

***Three-Entree Buffet - \$39 per person***

***25 Guest Minimum, prices based on a 3 hour event***



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

# Handcrafted Salads

*Each Additional Salad, add \$3 per person*



## **Classic Garden Salad**

Italian and Ranch Dressings, Croutons

## **Contigiani's Signature Salad**

Baby Greens, Walnuts, Gorgonzola Crumbles,  
Balsamic Vinaigrette

## **Traditional Caesar Salad**

Romaine Lettuce, Croutons, Creamy Caesar

## **Grilled Marinated Vegetables**

Balsamic Reduction, Olive Oil Drizzle

## **Cucumber, Dill, Feta, Greek Olive**

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, 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**

Roasted Vegetables, Fresh Chopped Parsley, EVOO

## **Red Quinoa and Black Bean Salad**

Fire Roasted Vegetables, EVOO

## **Mediterranean Orzo Salad**

Cucumber, Feta, Black Olive,  
White Balsamic Vinaigrette



# Hearty Soups

*Each Additional Soup, add \$3 per person*

**Chicken Noodle with Vegetables**

**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 \$2 per person)



# Entree Selections

*A Complimentary Carving Chef is available for applicable selections*

*All Entrees are served with Freshly Baked Rolls and Butter*

## **Traditional Meat Lasagna**

Lean Ground Beef, Zesty Italian Marinara

## **Vegetable Lasagna**

Fresh Vegetables, Three Cheese White Sauce

## **Roasted Turkey**

Fresh Herb Stuffing, Rich Gravy

## **Roasted Pork Loin**

Sweet Apple Cranberry Compote

## **Maple Baked Ham**

Fresh Pineapple and Cherries

## **Chicken Francaise**

Milanese Style, Fresh Lemon, White Wine Sauce

## **Chicken Marsala**

Baby Portobella Mushrooms, Sweet Onions,  
Sauteéd 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

## **Contigiani's Half Century Chicken**

Fresh Herb Stuffing, Champagne Shallot Sauce

## **Baked Fresh Atlantic Haddock**

Italian Seasoned, Cracker Crumb Encrusted

## **Traditional Seafood Newburg**

Haddock, Scallop, Crab, Shrimp, Lobster  
Creamy Sherry Sauce

## **Grilled Swordfish**

Herbed Butter, Fresh Lemon

## **Grilled Atlantic Salmon**

Blackened or Maple Brown Sugar Walnut Crusted

## **Bamboo Skewered Shrimp**

Black Beans, Diced Tomatoes, Fresh Mango

## **Sliced Flat Iron Steak**

Sauteéd Sweet Onions, Beef Demi Glaze

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

Baby Onions, Rich Gravy

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

Sherry Mushroom Sauce  
**additional \$6 per person**

## **Hand-Carved Beef Tenderloin**

Bacon Wrapped, Herb Seasoning Rub,  
Fresh Horseradish Sauce  
**additional \$7 per person**



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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 Bacon and Roma Tomato**

**Fresh Green Beans, Toasted Almonds and Garlic Butter**

**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 Baby Carrots**

**Sauteed Seasoned Brussel Sprouts**

**Fire Roasted Corn**

# 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

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# Cold Hors d'Oeuvres

4 Dozen Minimum

## Display of Artisan Cheeses and Grapes\*

With Assorted Crackers  
\$6 per person  
25 person minimum

## Mediterranean Fruit and Cheese Board\*

Imported Cheeses, Feta,  
Greek Olives, Dried Fruits,  
Peppadews, Hummus,  
Toasted Pitas  
\$10 per person  
25 person minimum

## Traditional Italian Antipasto\*

Capicola, Prosciutto,  
Genoa Salami, Imported Cheeses,  
Fire Roasted Vegetables,  
Pepperoncini, Cipollini Onions,  
Queen Olives  
\$11 per person  
25 person minimum

## Fresh Vegetable Crudite\*

Ranch Dipping Sauce  
\$6 per person  
25 person minimum

## Sliced Melons and Fresh Fruit Display\*

\$6 per person  
25 person minimum

## Tri Colored Tortilla Chips\*

Pico de Gallo, Guacamole,  
Sour Cream, Black Olive  
\$5 per person  
25 person minimum

## Prosciutto Wrapped Asparagus

Grated Parmesan, Cracked Pepper  
\$19 per dozen

## Traditional Deviled Eggs

\$15 per dozen

## Hummus with Pitas\*

\$5 per person  
25 person minimum

## Sliced Kielbasa\*

Classic Yellow, Spicy Brown  
and Dijon Mustards  
\$5 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, Tabasco  
\$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

\*Stationary Hors d'Oeuvres only. All prices are subject to 20% Service Charge and 9% State of New Hampshire Meal Tax



# Sweet Endings

Additional \$4 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



# Contigiani's Conference and Event Center Venue Fees

## *Grand Hall - 300 Guest Maximum*

<i>January - April</i>	<i>\$600</i>
<i>May - December</i>	<i>\$600 Weekdays</i> <i>\$700 Friday &amp; Sunday</i> <i>\$900 Saturday</i>

## *Fireside Room - 40 Guest Maximum*

<i>January - April</i>	<i>\$200</i>
<i>May - December</i>	<i>\$200 Weekdays</i> <i>\$300 Friday &amp; Sunday</i> <i>\$400 Saturday</i>

## **Private Dressing Room with Separate Entrance - \$150**

Contigiani's Conference and Event Center Venue Fees include use of a Podium, Standard PA system with microphone and one 8 ft. Screen. Fees also include set up and breakdown of tables, table linens, Chiavari chairs and trash removal.

All Travel and Delivery Fees are WAIVED at  
Contigiani's Conference and Event Center

