



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 54 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.

- |                        |                               |
|------------------------|-------------------------------|
| *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](http://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)**

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### **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 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**

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### Contigiani's Catering Service

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