



**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 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, 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](http://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, 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

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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

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# 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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