

# *Gourmet Bites*

Est. 2013

Catering for All Occasions



**FULL SERVICE  
CATERING MENU**

Owner

**Rosey Bedrosian Najjar**

**603-952-2225**

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**[www.GourmetBitesCatering.com](http://www.GourmetBitesCatering.com)**

# About the Owner

**Rosemary Bedrosian Najjar** grew up in Salem, NH, where she was taught how to cook classic Armenian and Lebanese recipes from her mother, grandmother and aunts, learning the better parts of two ethnic worlds of cooking. Rosey became an entrepreneur at a young age, opening her own hair salon Sagittarius Concept in 1977.

After 13 years at Sagittarius Concept, Rosey decided to follow her passion for cooking and opened Rosey's Place where she offered breakfast, lunch and dinner as well as catering for 11 years. Rosey's Place held the "Best Breakfast" award for three years. In the spring and summer Tuesday nights were known for "Cruise Night" hosting barbeque specials and fifties music. Rosey's also hosted a breakfast buffet for the yearly "hill climb" as part of bike week. Whenever there was a reason for a party Rosey was ready with yet another new idea. Catering was always a large part of the Rosey's Place business; Rosey enjoyed hosting events in the dining room as well as off premise in client's homes. Now Rosey's eye for detail and reputation for quality are put to work catering full time with Gourmet Bites.

Rosey wants to follow her passion for cooking and to bring to you Gourmet Bites, specializing in Mediterranean and Classic American cuisine. She looks forward to helping you plan the perfect event and fulfilling all your catering needs, as you entertain your family and friends.

## APPETIZERS

	Half tray	Full tray
<b>Chicken Bites</b> Chicken wrapped in bacon, served with ranch dressing	\$45 (50)	\$85 (100)
<b>Chicken Wings</b> Served with your choice of marinades: Buffalo or sweet soy sauce	\$45 (50)	\$85 (100)
<b>Meatballs</b> Italian style	\$45 (50)	\$85 (100)
<b>Beef Teriyaki</b> Asian style beef, served on a skewer	\$75.00 (50)	\$145 (100)
<b>Chicken Teriyaki</b> Asian style chicken, served on a skewer	\$70.00 (50)	\$135 (100)
<b>Barbeque Ribs</b> Fall off the bone, finger-licking good	\$24.95 per rack	
<b>Hog Wings</b> Small pork ribs, dripping in barbeque sauce	\$2.75 each (minimum 12)	
<b>Scallops wrapped in bacon</b> Baked scallops wrapped in bacon	\$85 (50)	\$165 (100)
<b>Shrimp Cocktail</b> Served with a zesty cocktail sauce	\$80 (50)	\$155 (100)
<b>Stuffed Mushrooms</b> Button mushroom caps, stuffed with your choice of crab or sausage filling	\$ 1.50 each (minimum 12)	
<b>Potato Puffs</b> Bite-size twice baked potatoes	\$45 (50)	\$85 (100)
<b>Eggplant Roulade</b> Lightly breaded eggplant stuffed with ricotta and imported cheeses covered with marinara sauce	\$2.95 each (minimum 12)	
<b>Fatyr</b> Your choice of fillings: meat, spinach, broccoli and cheese, wrapped in bread dough	\$2.25 each (minimum 12)	
<b>Spanakopita</b> Spinach and feta, wrapped in phyllo dough	\$1.25 each (minimum 12)	
<b>Tiropitakia</b> Mixture of feta and cottage cheese wrapped in phyllo dough	\$1.25 each (minimum 12)	
<b>Grape Leaves</b> Ground beef and rice wrapped in a grape leaf	\$1.50 each (minimum 25)	
<b>Stuffed Cabbage</b> Ground beef and rice wrapped in a cabbage leaf	\$1.95 each (minimum 25)	
<b>Bruschetta</b> Crusty garlic bread topped with diced tomatoes, fresh basil and fresh mozzarella drizzled with balsamic vinegar	\$1.50 each (minimum 12)	

## APPETIZER SALADS, DIPS & SOUP

	Half Tray	Full Tray
<b>Broccoli Salad</b> Fresh chopped broccoli, red onion, crispy bacon , cheddar cheese mixed with a creamy dressing	\$28.00	\$51.00
<b>Antipasto Skewer Platter Includes 3 Assorted Skewers</b> Tortellini, black olives and cherry tomatoes. Roasted red peppers, green olives, cheddar cheese, salami. Fresh mozzarella, cherry tomatoes, basil.	\$45.00	\$90.00
<b>Pasta Salads</b> Oriental with shrimp and assorted pastas	\$28.00	\$51.00
<b>Potato Salad</b> Your choice of two styles: <b>Lebanese:</b> diced potatoes mixed with chopped vegetables,tossed with olive and lemon juice. <b>Classic American:</b> diced potatoes, eggs, celery and mayo	\$24.00	\$43.00
<b>Spaghetti Salad</b> Angel hair pasta with chopped vegetables and an Italian dressing	\$24.00	\$43.00
<b>Chick Pea Salad</b> Cranberries, chick peas, edamame beans,red and green peppers and carrots mixed with an Italian dressing		<b>One Size Only</b> \$14.00
<b>Feta Salad</b> Red and green peppers, red onion, cherry tomatoes, kalamata olives and feta cheese tossed in a lemon mint dressing.		\$14.00
<b>Hoummus</b> Delicious dip made with chick peas and sesame paste		\$13.00
<b>Baba Ganoush</b> Smoked eggplant mixed with garlic, tahini and lemon juice		\$14.00
<b>Tabbouleh</b> Finely-chopped parsley, mint, tomatoes and onions, mixed with cracked wheat		\$14.00
<b>Rosey's Famous Yogurt Dip</b> Strained yogurt seasoned with garlic and mint		\$12.95
<b>Hot Crab Dip</b> Crab meat mixed together with Neufchatel and spices		\$16.95
<b>Hot Chicken Buffalo Dip</b> Shredded chicken mixed with hot sauce and cheese baked till bubbly hot		\$16.95
<b>Hot Spinach and Artichoke Dip</b> Creamy spinach and artichoke dip		\$16.95
<b>Texas Caviar</b> Crunchy vegetables and bean salad with a vinaigrette dressing		\$13.95

All Dips are served with Lebanese Bread and Pita Chips  
Dips may be served in a bread bowl with bread chunks for dipping: Extra \$5.95

### SOUPS

<b>64 oz.</b>	\$24.00
<b>96 oz.</b>	\$35.00
<b>128 oz.</b>	\$47.00

### CHILI & CHOWDER

<b>64 oz.</b>	\$28.00
<b>96 oz.</b>	\$42.00
<b>128 oz.</b>	\$56.00

## PLATTERS - ONE SIZE ONLY

<b>Assorted Cheese and Crackers</b>	\$65
A variety of cheeses accompanied with assorted crackers	
<b>Fresh Fruit with dip</b>	\$60
A seasonal variety of fresh fruit, served with a strawberry yogurt dip	
<b>Vegetable Crudités with dip</b>	\$50
Assorted vegetables, served with ranch dressing	
<b>Finger Sandwiches</b>	\$40
<b>Lavash Sandwich Roll-Ups</b>	\$60
<i>Choose up to three of the following:</i>	
Ham and American with mayonnaise	Tuna, chicken or egg salad with mayonnaise
Turkey and Jack with honey mustard	Vegetable salad with Italian dressing
Roast Beef and Swiss with horseradish mayonnaise	All roll-ups are made with lettuce and tomato
	Whole wheat wraps and rolls are available

## SALADS

	Half tray	Full tray
<b>Caesar Salad</b>	\$34	\$63
Hail Caesar! Crisp romaine, parmesan cheese and croutons, served with Caesar dressing		
<b>Cobb Salad</b>	\$34	\$63
Hard-boiled eggs, cheddar cheese, crispy bacon, diced tomatoes and sliced black olives, served with ranch dressing		
<b>Garden Salad</b>	\$29	\$53
Chopped romaine with garden vegetables and croutons, served with your choice of dressing		
<b>Fattoush Salad</b>	\$34	\$63
A Lebanese classic, chopped romaine with garden vegetables and baked pita chips, tossed with a Lebanese dressing		
<b>Classic Greek Salad</b>	\$34	\$63
A taste of the Mediterranean, chopped romaine, Feta cheese, plum tomatoes, cucumbers, red onions and oregano, served with a Greek dressing		
<b>Spinach Salad</b>	\$34	\$63
Baby spinach, mushrooms, tomatoes and crispy bacon, served with a balsamic vinaigrette dressing		
<b>Caprese Salad</b>	\$38	\$71
Tomato, fresh mozzarella and basil, drizzled with balsamic vinaigrette dressing		
<b>Village Salad</b>	\$38	\$71
Cucumbers, peppers, red onions, tomatoes, feta cheese and kalamata olives, drizzled with olive oil and oregano		
<b>Add Chicken Kabobs to any salad</b>	\$22	\$42
<b>Add Beef Kabobs to any salad</b>	\$35	\$67
<b>Add Grilled Shrimp to any salad</b>	\$40	\$77

## DINNERS • SERVES 8-10

<b>Turkey Dinner</b>	\$75
12-15 pound turkey, bread stuffing, gravy, mashed potatoes, butternut squash and cranberry sauce Meat stuffing extra \$10.00	
<b>Pot Roast Dinner</b>	\$125
10 pound pot roast, gravy, mashed potatoes, green beans	
<b>Roast Pork Dinner</b>	\$125
10 pound roast pork, gravy, potato wedges, creamed spinach	

## ENTREES

	Half tray	Full tray
<b>Eggplant Parmesan</b>	\$40	\$75
Lightly-breaded eggplant, layered with marinara sauce and mozzarella cheese.		
<b>Chicken Parmesan</b>	\$60 (12)	\$115 (24)
Lightly-breaded chicken breast, coated with marinara sauce and parmesan cheese		
<b>Baked Stuffed Chicken Breast</b>	\$65 (12)	\$125 (24)
Chicken breast stuffed with a bread stuffing and cheese		
<b>Chicken Cordon Bleu</b>	\$70 (12))	\$135 (24)
Chicken breast stuffed with ham and Swiss cheese		
<b>Chicken or Turkey Pot Pie</b>	\$45	\$85
Pot pie with your choice of turkey or chicken, served with peas and carrots topped with a flaky crust		
<b>Pulled Pork</b>	\$50	\$95
Pork slow baked for hours in a barbeque sauce		
<b>Sausage with Peppers and Onions</b>	\$45	\$85
An Italian favorite		
<b>Shepard's Pie</b>	\$40	\$75
Ground beef and gravy topped with corn and mashed potatoes		
<b>Stuffed Meatloaf</b>	\$50	\$95
A home-style classic, meatloaf, stuffed with ham and cheddar cheese		
<b>Baked Kibbe</b>	\$45	\$85
Ground beef and cracked wheat, mixed with spices and baked		
<b>Chicken Kabobs</b>	\$45 (12)	\$85 (24)
Grilled chicken, served on a skewer		
<b>Beef Kabobs</b>	\$65 (12)	\$135 (24)
Grilled beef, served on a skewer		
<b>Shrimp Kabobs</b>	\$80 (12)	\$155 (24)
Grilled shrimp, served on a skewer		
<b>Seafood Casserole</b>	\$85	\$165
Shrimp, haddock and scallops in a sherry cheese sauce, topped with lightly seasoned crumbs		
<b>Baked Haddock</b>	\$10.00 each (minimum 6)	
A New England classic with butter, lemon juice and cracker crumbs		

## PASTA ENTREES

	<b>Half tray</b>	<b>Full tray</b>
<b>Lasagna</b> Layered dish of lasagna noodles, ricotta cheese, ground beef, mozzarella cheese and marinara sauce	\$50	\$95
<b>Lazy Man's Lasagna</b> Bow tie pasta tossed with ricotta cheese, mozzarella cheese, ground beef and marinara sauce	\$50	\$95
<b>Penne, Chicken and Broccoli</b> Penne pasta, tossed with chicken and broccoli in a parmesan cheese lemon sauce	\$50	\$95
<b>Mediterranean Pasta</b> Roasted red peppers, artichoke hearts, black olives and tomatoes, tossed together in a light pesto sauce	\$50	\$95
<b>Raviolis</b> Three cheese ravioli, served in a pink tomato sauce	\$50	\$95
<b>Baked Macaroni and Cheese</b> Cavatapi pasta, blended with cheese and topped with bread crumbs	\$35	\$65
<b>Lobster Mac and Cheese</b> Our delicious macaroni and cheese with fresh lobster meat mixed in	\$70	\$135
<b>Create your own pasta</b> Choose any pasta and pair it with any sauce for a customized dish	\$30	\$55
<b><i>Pasta Choices</i></b>		
Angel Hair		
Penne		
Farfalle		
Cavatappi		
Spaghetti		
Rigatoni		
<b><i>Sauce Choices</i></b>		
Marinara		
Tomato Cream		
Arrabiata		
Pesto		
Alfredo		
Bolognese extra	\$15	\$20

## SIDE DISHES

	<b>Half tray</b>	<b>Full tray</b>
Rice Pilaf	\$30	\$50
Orzo Primavera	\$40	\$70
Mashed Potatoes	\$30	\$50
Loaded Mashed Potatoes	\$35	\$60
Roasted Potato Wedges	\$35	\$60
Baked Potatoes	\$1.95 each (minimum 12)	
Twice Baked Potatoes	\$2.95 each (minimum 12)	
Sweet Potatoes	\$1.95 each (minimum 12)	
Green Beans	\$35	\$60
Broccoli Florets	\$35	\$60
Glazed Carrots	\$35	\$60
Corn on the Cob	\$1.50 each (minimum 12)	
Creamed Spinach	\$35	\$60
Butternut Squash	\$30	\$50
Grilled Vegetables	\$40	\$70
Baked Beans	\$30	\$60



## DESSERTS

<b>Cookies</b>	\$1.25 each (minimum 12)
Chocolate chip or oatmeal raisin	
<b>Brownies</b>	\$2.00 each (minimum 12)
With or without nuts	
<b>Baklava</b>	\$3.00 each (minimum 12)
Traditional Mediterranean pastry made with phyllo dough and walnuts	
<b>Strawberry Shortcake</b>	\$4.00 each (minimum 12)
Your choice of biscuits or angel cake, with strawberries and whipped cream	
<b>Apple Crisp</b>	\$28
Fresh apples and cinnamon baked with a crumb topping, served with whipped cream	
<b>Grapenut Custard</b>	\$28
Grape nuts and raisins in a creamy custard	
<b>Bread Pudding</b>	\$28
Cinnamon swirl bread, with raisins and pecans topped off with whipped cream	
<b>Pineapple Lady Finger Cake</b>	\$40
Delicate lady fingers, layered with a mixture of cream cheese whipped cream and pineapples	
<b>New York Style Cheesecake</b>	\$40
Creamy vanilla bean cheesecake, garnished with fresh strawberries	
<b>Carrot Cake</b>	\$40
Moist carrot cake, with a cream cheese frosting sprinkled with walnuts	
<b>Mocha Chocolate Icebox Cake</b>	\$40
Mascarpone cheese mixed with heavy cream layered with a chocolate chip cake and topped with chocolate shavings	
<b>Spumoni Cake</b>	\$28
A tri-colored layered bundt cake drizzled with a chocolate glaze	
<b>Trifles</b>	\$40
<b>Your choice of flavors:</b>	
Chocolate cake, drizzled with Tia Maria, with layers of chocolate pudding and real whipped cream, covered with chocolate shavings	
White cake, soaked in Chambord, with layers of raspberry whipped cream, vanilla pudding, topped with layers of fresh berries	
Angel cake, layered with strawberry yogurt, real whipped cream, and fresh strawberries	
<b>Pies</b>	
Apple: \$12.00 Blueberry: \$14.00	
Chocolate or Banana Cream Pie: \$14.00	

## CONTINENTAL BREAKFAST

***An assortment of:***

Bagels, Muffins, Croissants  
with butter, cream cheese and preserves  
Fresh Fruit  
Orange Juice  
Coffee

**\$8.50 per person**

This menu is for parties of eight or more.  
All paper goods, utensils and serving supplies are included.

## BREAKFAST BUFFET

***Includes:***

Assorted Bagels, Muffins and Croissants  
with butter, cream cheese and preserves  
French Toast with Syrup  
Scrambled Eggs  
Quiche (add \$2.00 per person)  
Country Potatoes  
Bacon or Sausage  
Fresh Fruit  
Orange Juice  
Coffee

**\$11.50 per person**

This menu is for parties of eight or more.  
All paper goods, utensils and serving supplies are included.

## BREAKFAST A LA CARTE

***Includes:***

**QUICHES**

Ham, Bacon, Sausage, Mushroom, Spinach, Broccoli  
\$20.00

**BANANA BREAD**

10 Slices: \$20.00

**COFFEE CAKE**

10 Slices: \$20.00

**MUFFINS**

Assorted Dozen: \$24.00

Start the day right with one of Gourmet Bites Catering's hearty breakfast buffets. The finest ingredients are prepared to perfection and presented in a manner that will make you proud. Gourmet Bites Catering buffets include everything you need from paper goods to utensils.

## SANDWICH LUNCHEON

*Includes:*

### **Caesar Salad**

Hail Caesar! Crisp romaine, parmesan cheese and croutons, served with Caesar dressing

*Or*

### **Garden Salad**

Chopped romaine with garden vegetables and croutons, served with your choice of dressing

### **Lavash Sandwich Roll-Ups**

*Choose up to three from the following:*

Ham and American with mayonnaise • Turkey and Jack with honey mustard

Roast Beef and Swiss with horseradish mayonnaise

Tuna salad with mayonnaise • Vegetable salad with Italian dressing

All roll-ups are made with lettuce and tomato. Whole wheat wraps are available.

*Choose one from the following:*

**Fresh Fruit • Cookies • Brownies**

**Assorted Soda & Water**

**\$12.50 per person**

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included.

## SNACK PLATTER SAMPLER

*Choose Three:*

### **Assorted Cheese and Crackers**

A variety of cheeses accompanied with assorted crackers and Dijon mustard

### **Fresh Fruit with Dip**

A seasonal variety of fresh fruit, served with a strawberry yogurt dip

### **Cold Cut Platter**

### **Vegetable Crudités with Dip**

Assorted vegetables, served with ranch dressing

### **Lavash Sandwich Roll-Ups**

*Choose up to three from the following:*

Ham and American with mayonnaise • Turkey and Jack with honey mustard

Roast Beef and Swiss with horseradish mayonnaise

Tuna salad with mayonnaise • Vegetable salad with Italian dressing

All roll-ups are made with lettuce and tomato. Whole wheat wraps are available.

**\$9.50 per person**

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included.

# BUFFET LUNCHEON

*Includes:*

**Caesar Salad**

Hail Caesar! Crisp romaine, parmesan cheese and croutons, served with Caesar dressing

*Or*

**Garden Salad**

Chopped romaine with garden vegetables and croutons, served with your choice of dressing

Bread with Butter

***Your Choice of Two Entrée Items***

**Lazy Man's Lasagna**

Bow tie pasta tossed with ricotta cheese, mozzarella cheese, ground beef and marinara sauce

**Chicken Kabobs**

Grilled chicken marinated in a Greek dressing and served on a skewer

**Sausage with Peppers and Onions**

An Italian favorite, eat with salad or make a sandwich

**Mediterranean Pasta**

Roasted red peppers, artichoke hearts, black olives and tomatoes, tossed together in a light pesto sauce

**Fresh Fruit**

**Cookies or Brownies**

**Assorted Soda & Water**

**\$17.50 per person**

This menu is for parties of eight or more.  
All paper goods, utensils and serving supplies are included.

# GOURMET BITES FAMILY STYLE BUFFET

## OPTION A - \$16.95 per person

Choose one salad, one main course, one side dish and one dessert

### Salad Choices

Garden Salad • Caesar Salad

### Main Courses

Ravioli • Shepard's Pie • Pulled Pork • Baked Macaroni and Cheese

### Create Your Own Pasta

*Choose any pasta and pair it with any sauce for a customized dish*

#### Pasta Choices

Angel Hair  
Penne  
Farfalle  
Cavatappi  
Spaghetti  
Rigatoni

#### Sauce Choices

Marinara  
Tomato Cream  
Arrabiata  
Pesto  
Alfredo

#### Side Dishes

Rice Pilaf  
Mashed Potatoes  
Green Beans  
Glazed Carrots  
Butternut Squash

#### Desserts

Cookies  
Brownies  
Strawberry Shortcake

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## OPTION B - \$18.95 per person

Choose one salad, two main courses, two side dishes and one dessert

*Choices include everything in option A as well as*

### Salad Choices

Fattoush Salad • Classic Greek Salad • Pasta Salad • Potato Salad

### Main Courses

Eggplant Parmesan	Chicken Kabobs
Chicken Parmesan	Lazy Man's Lasagna
Sausage, Peppers and Onions	Penne Chicken and Broccoli
Baked Kibbe	Mediterranean Pasta

### Side Dishes

Roasted Potato Wedges  
Broccoli Florets  
Creamed Spinach  
Baked Beans

### Desserts

Grape nut Custard  
Bread Pudding  
Carrot Cake  
Chocolate Cake

# GOURMET BITES FAMILY STYLE BUFFET

## OPTION C - \$20.95 per person

Choose one salad, three main courses, two side dishes and one dessert

*Choices include everything in options A and B as well as*

### Salad Choices

Cobb Salad  
Spinach Salad  
Spaghetti Salad

### Side Dishes

Orzo Primavera  
Loaded Mashed Potatoes  
Grilled Vegetables  
Corn on the Cob

### Main Courses

Baked Stuffed Chicken Breast  
Chicken Cordon Bleu  
Chicken or Turkey Pot Pie  
Stuffed Meatloaf  
Lasagna  
Pastichio

### Desserts

Baklava  
Apple Crisp  
Mocha Chocolate IceBox Cake  
Spumoni Cake  
New York Style Cheesecake

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## OPTION D - \$24.95 per person

Choose two salads, three main courses, two side dishes and two desserts

*Choices include everything in options A, B and C as well as*

### Salad Choices

Tomato and Mozzarella Salad

### Side Dishes

Ratatouille  
Whole Baked Potatoes  
Baked Sweet Potatoes  
Twice Baked Potatoes

### Desserts

Tiramisu  
Trifles  
Pineapple Lady Finger Cake

### Main Courses

Beef Kabobs  
Shrimp Kabobs  
Seafood Casserole  
Baked Haddock  
Lobster Macaroni and Cheese

This menu is for parties of eight or more. All paper goods, utensils and serving supplies are included.

## BEVERAGE SERVICE

Assorted Soda and Bottled Water **\$3.00 per person**

Fresh Brewed Iced Tea and Lemonade **\$3.00 per person**

Coffee and Tea **\$3.00 per person**

Full Non-Alcoholic Beverage Service

Coffee, Tea, Lemonade, Iced Tea, Soda and Bottled Water **\$6.00 per person**

## TESTIMONIALS

### Our Cafe . . .

*Thank you so much for helping me recently with providing my dear friend and her husband with several meals. She was recuperating from knee replacement surgery and I wanted to provide her and her husband with some dinners. The Salem New Hampshire Chamber of Commerce highly recommended you to me. I live in Florida and had no idea of who or what might be available in the Salem area to help me out.*

*My friends were thrilled when your dinners arrived. They said the portions were substantial and tasted great. Your suggestions of what I should order worked perfectly and you made everything so easy for me.*

- Irene M.

*Best breakfast in Salem (sorry Maddie's). Rosey always makes the best food! I love the fact that she has specials, based on whatever she has felt like cooking up. Captain Crunch French toast? Amazing. She makes a lot of the sauces herself, which is really cool. She also does catering, and that food is just as delicious!*

- Emily M.

### Our Catering . . .

*Reasonably priced with a diverse menu. They arrived on time, food was consistently excellent, and crew got the dishes served on schedule, and they left my kitchen clean. I'll use them again and definitely recommend!!*

- Eric H.

*The most amazing food!!! Not only do they have the best prices they have the best food as well. I've used lots of catering companies but nothing compares to Gourmet Bites. Very professional staff and the freshest food. They will even come and cook for you and your guests at your house!*

- Maria A.

## GOURMET BITES ORDERING GUIDELINES

Our complete meal packages are a great way to make sure you have enough food for your group, but we understand people often prefer to order a la carte catered platters. Here is a guideline to follow when ordering.

Appetizers 4-6 pieces per person per hour is generally a good amount  
8-10 pieces if you are not serving dinner

Half Trays serve ten to twelve people

Full Trays serve twenty to twenty-four people

One size dips serve ten to twelve people

Platters serve sixteen to twenty people

We are happy to offer individual help with ordering,  
just email us at [gourmetbitescatering@yahoo.com](mailto:gourmetbitescatering@yahoo.com)  
with the details of your event and any questions you have  
and we will get back to you with answers.

## GOURMET BITES POLICIES

Deposit is 50% at time of order.

Final payment is due on the date of event or delivery.

Prices do not include meals tax or gratuity.

Payments methods are cash or credit card.

Personal checks are accepted for deposits only.

Every order is subject to either a \$50 delivery charge or a \$150 service fee.

Delivery includes: delivery and set-up of food with instructions for any re-heating necessary.

Full Service includes: delivery and set-up of food with at least one Gourmet Bites team member to remain on premises for three hours to refresh platters, handle any re-heating necessary, clean up and break down of buffet stations.

Waitress service is available additionally at \$35 per staff member per hour.

Bartender service is available additionally at \$50 per staff member per hour.

Party Rentals and Event Coordinating services are available upon request.

Paper products available at \$3.00 per person.

Our prices are subject to change, but not without prior notification.