
• • • **FULL SERVICE CATERING MENU** • • •



Owner
Rosey Bedrosian Najjar

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www.GourmetBitesCatering.com

• • • **About the Owner** • • •

A lifelong resident of Salem, NH, Rosemary (Rosey) Bedrosian Najjar was inspired by food at an early age. She learned the art of cooking through classic, first-generation Armenian and Lebanese recipes in the kitchens of her mother, grandmother and aunts.

For thirteen years, Rosey established and ran a successful hair salon, Sagittarius Concept, but never truly forgot the joy she felt working side-by-side with family in a kitchen, crafting those family recipes. She made the decision to follow her passion and opened Rosey's Place, renowned for its award-winning breakfasts, monthly Cruise Nights and the "go-to spot for breakfast" before Bike Week's annual hill climb.

During its eleven-year run, Rosey's Place also built a reputation as a go-to spot for catering, due to Rosey's eye for detail, quality of food and ability to deliver a professional service to events of all shapes and sizes. Catering opened new doors for Rosey as it not only allowed her to deliver the level of quality cuisine food that made Rosey's Place famous, but also to experiment and find new opportunities to bring her family's Mediterranean recipes into the mix.

Deciding to make catering more of a focus, Rosey made the decision to reinvent Rosey's Place into Gourmet Bites, a catering service that would continue to deliver the quality of food and professionalism for which Rosey was known, with a focus on Mediterranean and Classic American cuisine.

Over the last decade, Gourmet Bites has delivered on that vision, fulfilling the catering needs of hundreds of events, as well as moving into a greatly expanded kitchen and catering facility.

Whether you are planning a wedding, birthday, shower, corporate lunch or any occasion, Rosey and the team at Gourmet Bites look forward to helping you plan the perfect event.

• • • APPETIZERS • • •

	Half Tray	Full Tray
Chicken Bites <i>Chicken wrapped in bacon</i>	\$55 (40)	\$110 (80)
Chicken Wings <i>Served with your choice of marinades: Buffalo or sweet soy sauce</i>	\$67.50 (40)	\$135 (80)
Meatballs <i>Italian style</i>	\$60 (40)	\$120 (80)
Beef Teriyaki <i>Asian style beef, served on a skewer</i>	\$80.00 (40)	\$160 (80)
Chicken Teriyaki <i>Asian style chicken, served on a skewer</i>	\$75.00 (40)	\$150 (80)
Hog Wings <i>Small pork ribs, dripping in barbeque sauce</i>	\$3.95 each (minimum 12)	
Scallops wrapped in bacon <i>Baked scallops wrapped in bacon</i>	\$105 (40)	\$210 (80)
Shrimp Cocktail <i>Served with a zesty cocktail sauce</i>	\$92.50 (40)	\$185 (80)
Stuffed Mushrooms <i>Button mushroom caps, stuffed with your choice of crab or sausage filling</i>	\$1.95 each (minimum 12)	
Potato Puffs <i>Bite-size twice baked potatoes</i>	\$50 (40)	\$100 (80)
Eggplant Roulade <i>Lightly breaded eggplant stuffed with ricotta and imported cheeses covered with marinara sauce</i>	\$3.25 each (minimum 12)	
Fatyr <i>Your choice of fillings: meat, spinach, broccoli and cheese, wrapped in bread dough</i>	\$3.50 each (minimum 12)	
Spanakopita <i>Spinach and feta, wrapped in phyllo dough</i>	\$3.25 each (minimum 12)	
Tiropitakia <i>Mixture of feta and cottage cheese wrapped in phyllo dough</i>	\$3.25 each (minimum 12)	
Grape Leaves <i>Ground beef and rice wrapped in a grape leaf</i>	\$2.25 each (minimum 25)	
Stuffed Cabbage <i>Ground beef and rice wrapped in a cabbage leaf</i>	\$2.95 each (minimum 25)	
Bruschetta <i>Crusty garlic bread topped with diced tomatoes, fresh basil and fresh mozzarella drizzled with balsamic vinegar</i>	\$1.95 each (minimum 12)	
Stuffed Bombs <i>Buffalo Chicken Dip wrapped in a delicious bread dough Meatball and fresh mozzarella wrapped in a delicious bread dough</i>	\$3.95 each (minimum 12)	

• • • APPETIZER SALADS / DIPS & SOUP • • •

	Half Tray	Full Tray
Broccoli Salad <i>Fresh chopped broccoli, red onion, crispy bacon, cheddar cheese mixed with a creamy dressing</i>	\$30.00	\$60.00
Antipasto Skewer Platter (Includes 3 Assorted Skewers) <i>Tortellini, black olives and cherry tomatoes. Roasted red peppers, green olives, cheddar cheese and salami. Fresh mozzarella, cherry tomatoes and basil</i>	\$50.00	\$100.00
Pasta Salads <i>Oriental or creamy dressing with assorted pastas and vegetables</i>	\$30.00	\$60.00
Potato Salads <i>Your choice of two styles: Lebanese: diced potatoes mixed with chopped vegetables, tossed with olive oil and lemon juice Classic American: diced potatoes, eggs, celery and mayo</i>	\$30.00	\$60.00
Spaghetti Salad <i>Angel hair pasta with chopped vegetables and an Italian dressing</i>	\$30.00	\$60.00
Chick Pea Salad <i>Cranberries, chick peas, Edamame beans, red and green peppers and carrots mixed with an Italian dressing</i>		One Size Only \$16.00
Feta Salad <i>Red and green peppers, red onion, cherry tomatoes, kalamata olives and feta cheese tossed in a lemon mint dressing</i>		\$16.00
Hoummus <i>Delicious dip made with chick peas and sesame paste</i>		\$19.00
Baba Ganoush <i>Smoked eggplant mixed with garlic, tahini and lemon juice</i>		\$20.00
Tabbouleh <i>Finely-chopped parsley, mint, tomatoes and onions, mixed with cracked wheat</i>		\$20.00
Rosey's Famous Yogurt Dip <i>Strained yogurt seasoned with garlic and mint</i>		\$15.95
Hot Crab Dip <i>Crab meat mixed together with Neufchatel and spices</i>		\$19.95
Hot Chicken Buffalo Dip <i>Shredded chicken mixed with hot sauce and cheese baked till bubbly hot</i>		\$19.95
Hot Spinach and Artichoke Dip <i>Creamy spinach and artichoke dip</i>		\$19.95
Texas Caviar <i>Crunchy vegetables and bean salad with a vinaigrette dressing</i>		\$19.95
<i>Lebanese Bread or Pita Chips add \$4.50</i>		

• • • SOUP • • •

64 oz.	\$27.95
96 oz.	\$41.75
128 oz.	\$55.75

• • • CHILI & CHOWDER • • •

64 oz.	\$31.95	2 quarts
96 oz.	\$47.75	3 quarts
128 oz.	\$63.75	4 quarts

• • • PLATTERS - One Size Only • • •

Assorted Cheese and Crackers	\$90
<i>A variety of cheeses accompanied with assorted crackers</i>	
Fresh Fruit with dip	\$85
<i>A seasonal variety of fresh fruit, served with a strawberry yogurt dip</i>	
Vegetable Crudités with dip	\$80
<i>Assorted vegetables, served with ranch dressing</i>	
Finger Sandwiches (12)	\$48
Lavash Sandwich Roll-Ups (10)	\$80
<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	
<i>All roll-ups are made with lettuce and tomato. Whole wheat wraps and rolls are available.</i>	

• • • SALADS • • •

	Half tray	Full tray
Orchard Salad	\$42	\$84
<i>Fresh spring mix, feta cheese, cranberries, candied walnuts and apples served with a honey apple cider dressing</i>		
Caesar Salad	\$38	\$76
<i>Hail Caesar! Crisp romaine, parmesan cheese and croutons, served with Caesar dressing</i>		
Cobb Salad	\$40	\$80
<i>Hard-boiled eggs, cheddar cheese, crispy bacon, diced tomatoes and sliced black olives, served with ranch dressing</i>		
Garden Salad	\$34	\$68
<i>Chopped romaine with garden vegetables and croutons, served with your choice of dressing</i>		
Fattoush Salad	\$38	\$76
<i>A Lebanese classic, chopped romaine with garden vegetables and baked pita chips, tossed with a Lebanese dressing</i>		
Classic Greek Salad	\$40	\$80
<i>A taste of the Mediterranean, chopped romaine, Feta cheese, plum tomatoes, cucumbers, red onions and oregano, served with a Greek dressing</i>		
Spinach Salad	\$38	\$76
<i>Baby spinach, mushrooms, tomatoes and crispy bacon, served with a balsamic vinaigrette dressing</i>		
Caprese Salad	\$42	\$84
<i>Tomato, fresh mozzarella and basil, drizzled with balsamic vinaigrette dressing</i>		
Village Salad	\$42	\$84
<i>Cucumbers, peppers, red onions, tomatoes, feta cheese and kalamata olives, drizzled with olive oil and oregano</i>		
Add Chicken Kabobs to any salad	\$50	\$100
Add Beef Kabobs to any salad	\$70	\$140
Add Shrimp Kabobs to any salad	\$60	\$120

• • • ENTREES • • •

	Half tray	Full tray
Eggplant Parmesan <i>Lightly breaded eggplant, layered with marinara sauce and mozzarella cheese</i>	\$55	\$110
Chicken Parmesan <i>Lightly breaded chicken breast, coated with marinara sauce and parmesan cheese</i>	\$78 (12)	\$156 (24)
Baked Stuffed Chicken Breast <i>Chicken breast stuffed with a bread stuffing and cheese</i>	\$81 (12)	\$162 (24)
Chicken Cordon Bleu <i>Chicken breast stuffed with ham and Swiss cheese</i>	\$84 (12)	\$168 (24)
Lemon Caper Chicken <i>Lightly floured chicken breast covered in a lemon caper supreme sauce</i>	\$84 (12)	\$168 (24)
Chicken Stir Fry <i>Teriyaki grilled chicken with peppers, onions and mushrooms served over rice</i>	\$75	\$150
Beef Stir Fry <i>Teriyaki grilled beef with peppers, onions and mushrooms served over rice</i>	\$85	\$170
Chicken or Turkey Pot Pie <i>Pot pie with your choice of turkey or chicken, served with peas and carrots topped with a flaky crust</i>	\$60	\$120
Pulled Pork <i>Pork, slow baked for hours in a barbeque sauce</i>	\$65	\$130
Sausage with Peppers and Onions <i>An Italian favorite</i>	\$65	\$130
Shepard's Pie <i>Ground beef and gravy topped with corn and mashed potatoes</i>	\$60	\$120
Stuffed Meatloaf <i>A home-style classic meatloaf stuffed with ham and cheddar cheese</i>	\$65	\$130
Baked Kibbe <i>Ground beef and cracked wheat, mixed with spices and baked</i>	\$60	\$120
Chicken Kabobs <i>Grilled chicken, served on a skewer</i>	\$60 (12)	\$120 (24)
Beef Kabobs <i>Grilled beef, served on a skewer</i> <i>Add Peppers & Onions</i>	\$85 (12) \$10	\$170 (24) \$20
Shrimp Kabobs <i>Grilled shrimp, served on a skewer</i>	\$95 (12)	\$190 (24)
Seafood Casserole <i>Shrimp, haddock and scallops in a sherry cheese sauce, topped with lightly seasoned crumbs</i>	\$100	\$200
Baked Haddock <i>A New England classic with butter, lemon juice and cracker crumbs</i>	\$15.00 each (minimum 6)	

• • • DINNERS - Serves 8-10 • • •

Turkey Dinner <i>12-15 pound turkey, bread stuffing, gravy, mashed potatoes, butternut squash and cranberry sauce</i>	\$200
Roast Pork Dinner <i>10 pound roast port, potato wedges, broccoli</i>	\$200
Pot Roast Dinner <i>10 pound pot roast, gravy, mashed potatoes, green beans</i>	\$225
Ham Dinner <i>10 pound ham, mashed potatoes, carrots</i>	\$200

• • • PASTA ENTREES • • •

	Half tray	Full tray
American Chop Suey <i>Cavatappi pasta with a meat sauce</i>	\$60	\$120
Lasagna <i>Layered dish of lasagna noodles, ricotta cheese, ground beef, mozzarella cheese and marinara sauce</i>	\$65	\$130
Lazy Man's Lasagna <i>Bow tie pasta tossed with ricotta cheese, mozzarella cheese, ground beef and marinara sauce</i>	\$60	\$120
Penne, Chicken and Broccoli <i>Penne pasta, tossed with chicken and broccoli in a parmesan cheese lemon sauce</i>	\$70	\$140
Mediterranean Pasta <i>Tri-colored rotini with roasted red peppers, artichoke hearts, black olives and tomatoes, tossed together in a light pesto sauce</i>	\$60	\$120
Pasta Primavera <i>Penne pasta with roasted vegetables tossed in marinara sauce</i>	\$65	\$130
Raviolis <i>Three cheese ravioli, served in a pink tomato sauce</i>	\$60	\$120
Baked Macaroni and Cheese <i>Cavatappi pasta, blended with cheese and topped with bread crumbs</i>	\$60	\$120
Lobster Mac and Cheese <i>Our delicious macaroni and cheese with fresh lobster meat mixed in</i>	Market	Market
Create your own pasta <i>Choose any pasta and pair it with any sauce for a customized dish</i>	\$50	\$100
Pasta Choices	Sauce Choices	
Angel Hair	Marinara	
Penne	Tomato Cream	
Farfalle	Arrabiata	
Cavatappi	Pesto	

• • • SIDE DISHES • • •

	Half tray	Full tray
Rice Pilaf	\$35	\$70
Orzo Primavera	\$50	\$100
Mashed Potatoes	\$40	\$80
Loaded Mashed Potatoes	\$45	\$90
Roasted Potato Wedges	\$40	\$80
Baked Potatoes	\$2.50 each	(minimum 12)
Twice Baked Potatoes	\$3.50 each	(minimum 12)
Sweet Potatoes	\$2.50 each	(minimum 12)
Green Beans	\$40	\$80
Broccoli Florets	\$40	\$80
Glazed Carrots	\$40	\$80
Corn on the Cob	\$3.00 each	(minimum 12)
Creamed Spinach	\$50	\$100
Butternut Squash	\$40	\$80
Grilled Vegetables	\$45	\$90
Roasted Vegetables	\$45	\$90
Baked Beans	\$45	\$90
Brussel Sprouts	\$55	\$110

• • • DESSERTS • • •

Cookies <i>Chocolate chip or oatmeal raisin</i>	\$1.75 each (minimum 12)
Brownies <i>With or without nuts</i>	\$3.50 each (minimum 12)
Whoopie Pies <i>Assorted flavors</i>	\$3.50 each (minimum 12)
Cupcakes <i>Assorted flavors</i>	\$4.50 each (minimum 12)
Butterscotch Squares <i>Delicious butterscotch morsels made into a chewy butterscotch square</i>	\$3.50 each (minimum 12)
Baklava <i>Traditional Mediterranean pastry made with phyllo dough and walnuts</i>	\$4.50 each (minimum 12)
Strawberry Shortcake <i>Your choice of biscuits or angel cake, with strawberries and whipped cream</i>	\$5.50 each (minimum 12)
Apple Crisp <i>Fresh apples and cinnamon baked with a crumb topping, served with whipped cream</i>	\$55
Grapenut Custard <i>Grape nuts and raisins in a creamy custard</i>	\$50
Bread Pudding <i>Cinnamon swirl bread, with raisins and pecans topped off with whipped cream</i>	\$50
Pineapple Lady Finger Cake <i>Delicate lady fingers, layered with a mixture of cream cheese whipped cream and pineapples</i>	\$60
New York Style Cheesecake <i>Creamy vanilla bean cheesecake, garnished with fresh strawberries</i>	\$60
Carrot Cake <i>Moist carrot cake, with a cream cheese frosting sprinkled with walnuts</i>	\$60
Mocha Chocolate Icebox Cake <i>Mascarpone cheese mixed with heavy cream layered with a chocolate chip cake and topped with chocolate shavings</i>	\$60
Spumoni Cake <i>A tri-colored layered bundt cake drizzled with a chocolate glaze</i>	\$50
Trifles Your choice of flavors: 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	\$60

• • • CONTINENTAL BREAKFAST • • •

An assortment of:

Assorted Breakfast Pastries
Fresh Fruit • Juice • Coffee

\$14.50 per person

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included for an additional \$3.00 per person.

• • • BREAKFAST BUFFET • • •

Includes:

Assorted breakfast pastries
French Toast with Syrup
Scrambled Eggs
Quiche (add \$4.00 per person)
Home Fries
Bacon and Sausage
Fresh Fruit • Juice • Coffee

\$17.50 per person

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included for an additional \$3.00 per person.

• • • BREAKFAST a la CARTE • • •

Includes:

Quiches	\$35	
Ham, Bacon, Sausage, Mushroom, Spinach, Broccoli, Tomato and Onion		
Mini Quiches	\$35	(per dozen)
Banana Bread - 10 slices	\$25	
Coffee Cake - 10 slices	\$30	
Muffins - Assorted Dozen	\$35.75	
	Half tray	Full tray
Home Fries or Hash Browns	\$37.50	\$75
Eggs (Scrambled) 40 in Half Tray/80 in Full Tray	\$37.50	\$75
Bacon 40 in Half Tray/80 in Full Tray	\$62.50	\$125
Sausage 40 in Half Tray/80 in Full Tray	\$62.50	\$125
French Toast 20 in Half Tray/40 in Full Tray	\$50	\$100

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

\$19.50 per person

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included for an additional \$3.00 per person.

• • • 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

Vegetable Crudités with Dip

Assorted vegetables, served with ranch dressing

Finger Sandwiches

Choose up to three from the following:

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

Tuna salad with mayonnaise • Egg Salad • Chicken Salad

All roll-ups are made with lettuce and tomato.

\$16.50 per person

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included for an additional \$3.00 per person.

• • • **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

Choose from two of the following:

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

Chicken or Beef Stir Fry

Teriyaki grilled chicken or beef with peppers, onions and mushrooms
served over rice

Your Choice of:

Fresh Fruit

Cookies

Brownies

Assorted Soda & Water

\$24.95 per person

This menu is for parties of eight or more.

All paper goods, utensils and serving supplies are included for an additional \$3.00 per person

• • • GOURMET BITES FAMILY STYLE BUFFET • • •

OPTION A - \$23.95 per person

Choose one salad, one main course, one side dish

Salad Choices

Garden Salad • Caesar Salad

Main Courses

Ravioli • Shepard's Pie • Pulled Pork • Baked Macaroni and Cheese • Chicken Stir Fry • Beef Stir Fry

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

Side Dishes

Rice Pilaf
Mashed Potatoes
Green Beans
Glazed Carrots
Butternut Squash

OPTION B - \$25.95 per person

Choose one salad, two main courses, two side dishes

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

• • • GOURMET BITES FAMILY STYLE BUFFET • • •

OPTION C - \$27.95 per person

Choose one salad, three main courses, two side dishes

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

OPTION D - \$31.95 per person

Choose two salads, three main courses, two side dishes

Choices include everything in Options A, B and C, as well as

Salad Choices

Caprese Salad/Village Salad

Side Dishes

Whole Baked Potatoes
Baked Sweet Potatoes
Twice Baked Potatoes
Roasted Vegetable
Brussel Sprouts

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 for an additional \$3.00 per person.

• • • 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 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.

• • • 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

Plan 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
with the details of your event and any questions you have and
we will get back to you with answers.

• • • GOURMET BITES POLICIES & SERVICES • • •

Payment & Fees:

- Pricing does not include meals tax or gratuity
- 25% deposit is due at time order is placed
- Final payment due on the date of event
- Payment methods: Cash or Credit
- Paper products available at \$3.00 per person
- Sternos are \$2.00 each

Delivery Drop Off:

- \$50.00 - Delivery of food with instructions for serving and reheating (if necessary)

Delivery & Set Up:

- \$100.00 - Delivery of food and set-up of buffet station for service

Event Services:

- Waitress service for events is available at \$40 per staff member per hour (three hour minimum and 2 server minimum)
- Bartender service is available at \$60 per staff member per hour (three hour minimum)

On Site Events:

- The Cafe is available for small functions (40 people max)
- Events scheduled during normal business hours (7am to 1pm) will incur a room fee of \$500.00
- Additional service fee (\$500) for all on-site events, includes: set up, waitress service and break down
- White tablecloths available (on request); any additional decorating and personalization to be conducted by event host

**Prices are subject to change in
accordance with market fluctuation*

The department of Public Health advises that eating raw or undercooked
meat, poultry, eggs or seafood poses a health risk to everyone.
Prices Subject to Change - 8.5% NH Meals Tax Not Included