

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



**Owner**

**Rosey Bedrosian Najjar**

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

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

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

	<b>Half Tray</b>	<b>Full Tray</b>
<b>Broccoli Salad</b> <i>Fresh chopped broccoli, red onion, crispy bacon, cheddar cheese mixed with a creamy dressing</i>	<b>\$28.00</b>	<b>\$56.00</b>
<b>Antipasto Skewer Platter (Includes 3 Assorted Skewers)</b> <i>Tortellini, black olives and cherry tomatoes. Roasted red peppers, green olives, cheddar cheese and salami. Fresh mozzarella, cherry tomatoes and basil</i>	<b>\$45.00</b>	<b>\$90.00</b>
<b>Pasta Salads</b> <i>Oriental or creamy dressing with assorted pastas and vegetables</i>	<b>\$28.00</b>	<b>\$56.00</b>
<b>Potato Salads</b> <i>Your choice of two styles: <b>Lebanese:</b> diced potatoes mixed with chopped vegetables, tossed with olive oil and lemon juice <b>Classic American:</b> diced potatoes, eggs, celery and mayo</i>	<b>\$28.00</b>	<b>\$56.00</b>
<b>Spaghetti Salad</b> <i>Angel hair pasta with chopped vegetables and an Italian dressing</i>	<b>\$28.00</b>	<b>\$56.00</b>
<b>Chick Pea Salad</b> <i>Cranberries, chick peas, Edamame beans, red and green peppers and carrots mixed with an Italian dressing</i>		<b>One Size Only \$16.00</b>
<b>Feta Salad</b> <i>Red and green peppers, red onion, cherry tomatoes, kalamata olives and feta cheese tossed in a lemon mint dressing</i>		<b>\$16.00</b>
<b>Hoummus</b> <i>Delicious dip made with chick peas and sesame paste</i>		<b>\$15.00</b>
<b>Baba Ganoush</b> <i>Smoked eggplant mixed with garlic, tahini and lemon juice</i>		<b>\$16.00</b>
<b>Tabbouleh</b> <i>Finely-chopped parsley, mint, tomatoes and onions, mixed with cracked wheat</i>		<b>\$16.00</b>
<b>Rosey's Famous Yogurt Dip</b> <i>Strained yogurt seasoned with garlic and mint</i>		<b>\$14.95</b>
<b>Hot Crab Dip</b> <i>Crab meat mixed together with Neufchatel and spices</i>		<b>\$18.95</b>
<b>Hot Chicken Buffalo Dip</b> <i>Shredded chicken mixed with hot sauce and cheese baked till bubbly hot</i>		<b>\$18.95</b>
<b>Hot Spinach and Artichoke Dip</b> <i>Creamy spinach and artichoke dip</i>		<b>\$18.95</b>
<b>Texas Caviar</b> <i>Crunchy vegetables and bean salad with a vinaigrette dressing</i>		<b>\$15.95</b>

*All Dips are served with Lebanese Bread or Pita Chips*

## • • • SOUP • • •

<b>64 oz.</b>	<b>\$27.95</b>
<b>96 oz.</b>	<b>\$41.75</b>
<b>128 oz.</b>	<b>\$55.75</b>

## • • • CHILI & CHOWDER • • •

<b>64 oz.</b>	<b>\$31.95</b>	2 quarts
<b>96 oz.</b>	<b>\$47.75</b>	3 quarts
<b>128 oz.</b>	<b>\$63.75</b>	4 quarts

## • • • PLATTERS - One Size Only • • •

<b>Assorted Cheese and Crackers</b>	<b>\$85</b>
<i>A variety of cheeses accompanied with assorted crackers</i>	
<b>Fresh Fruit with dip</b>	<b>\$80</b>
<i>A seasonal variety of fresh fruit, served with a strawberry yogurt dip</i>	
<b>Vegetable Crudités with dip</b>	<b>\$75</b>
<i>Assorted vegetables, served with ranch dressing</i>	
<b>Finger Sandwiches (12)</b>	<b>\$48</b>
<b>Lavash Sandwich Roll-Ups (10)</b>	<b>\$80</b>
<i>Choose up to three of the following:</i>	
<i>Ham and American with mayonnaise</i>	
<i>Turkey and Jack with honey mustard</i>	
<i>Roast Beef and Swiss with horseradish mayonnaise</i>	
<i>Tuna, chicken or egg salad with mayonnaise</i>	
<i>Vegetable salad with Italian dressing</i>	

## • • • SALADS • • •

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

• • • **DINNERS - Serves 8-10** • • •

<b>Turkey Dinner</b> <i>12-15 pound turkey, bread stuffing, gravy, mashed potatoes, butternut squash and cranberry sauce</i>	<b>\$175</b>
<b>Pot Roast Dinner</b> <i>10 pound pot roast, gravy, mashed potatoes, green beans</i>	<b>\$200</b>
<b>Roast Beef Dinner</b> <i>10 pound roast beef, gravy, potato wedges, creamed spinach</i>	<b>\$225</b>

• • • **ENTREES** • • •

	<b>Half tray</b>	<b>Full tray</b>
<b>Eggplant Parmesan</b> <i>Lightly breaded eggplant, layered with marinara sauce and mozzarella cheese</i>	<b>\$50</b>	<b>\$100</b>
<b>Chicken Parmesan</b> <i>Lightly breaded chicken breast, coated with marinara sauce and parmesan cheese</i>	<b>\$72 (12)</b>	<b>\$144 (24)</b>
<b>Baked Stuffed Chicken Breast</b> <i>Chicken breast stuffed with a bread stuffing and cheese</i>	<b>\$75 (12)</b>	<b>\$150 (24)</b>
<b>Chicken Cordon Bleu</b> <i>Chicken breast stuffed with ham and Swiss cheese</i>	<b>\$80 (12)</b>	<b>\$160 (24)</b>
<b>Chicken Stir Fry</b> <i>Teriyaki grilled chicken with peppers, onions and mushrooms served over rice</i>	<b>\$70</b>	<b>\$140</b>
<b>Beef Stir Fry</b> <i>Teriyaki grilled beef with peppers, onions and mushrooms served over rice</i>	<b>\$80</b>	<b>\$150</b>
<b>Chicken or Turkey Pot Pie</b> <i>Pot pie with your choice of turkey or chicken, served with peas and carrots topped with a flaky crust</i>	<b>\$55</b>	<b>\$110</b>
<b>Pulled Pork</b> <i>Pork, slow baked for hours in a barbeque sauce</i>	<b>\$60</b>	<b>\$120</b>
<b>Sausage with Peppers and Onions</b> <i>An Italian favorite</i>	<b>\$60</b>	<b>\$120</b>
<b>Shepard's Pie</b> <i>Ground beef and gravy topped with corn and mashed potatoes</i>	<b>\$55</b>	<b>\$110</b>
<b>Stuffed Meatloaf</b> <i>A home-style classic meatloaf stuffed with ham and cheddar cheese</i>	<b>\$60</b>	<b>\$120</b>
<b>Baked Kibbe</b> <i>Ground beef and cracked wheat, mixed with spices and baked</i>	<b>\$55</b>	<b>\$110</b>
<b>Chicken Kabobs</b> <i>Grilled chicken, served on a skewer</i>	<b>\$55 (12)</b>	<b>\$110 (24)</b>
<b>Beef Kabobs</b> <i>Grilled beef, served on a skewer</i>	<b>\$80 (12)</b>	<b>\$160 (24)</b>
<b>Shrimp Kabobs</b> <i>Grilled shrimp, served on a skewer</i>	<b>\$90 (12)</b>	<b>\$180 (24)</b>
<b>Seafood Casserole</b> <i>Shrimp, haddock and scallops in a sherry cheese sauce, topped with lightly seasoned crumbs</i>	<b>\$100</b>	<b>\$200</b>
<b>Baked Haddock</b> <i>A New England classic with butter, lemon juice and cracker crumbs</i>	<b>\$14.00 each</b> (minimum 6)	

## • • • PASTA ENTREES • • •

	<b>Half tray</b>	<b>Full tray</b>
<b>American Chop Suey</b> <i>Cavatappi pasta with a meat sauce</i>	<b>\$55</b>	<b>\$110</b>
<b>Lasagna</b> <i>Layered dish of lasagna noodles, ricotta cheese, ground beef, mozzarella cheese and marinara sauce</i>	<b>\$60</b>	<b>\$120</b>
<b>Lazy Man's Lasagna</b> <i>Bow tie pasta tossed with ricotta cheese, mozzarella cheese, ground beef and marinara sauce</i>	<b>\$55</b>	<b>\$110</b>
<b>Penne, Chicken and Broccoli</b> <i>Penne pasta, tossed with chicken and broccoli in a parmesan cheese lemon sauce</i>	<b>\$65</b>	<b>\$130</b>
<b>Mediterranean Pasta</b> <i>Tri-colored rotini with roasted red peppers, artichoke hearts, black olives and tomatoes, tossed together in a light pesto sauce</i>	<b>\$55</b>	<b>\$110</b>
<b>Pasta Primavera</b> <i>Penne pasta with roasted vegetables tossed in marinara sauce</i>	<b>\$60</b>	<b>\$120</b>
<b>Raviolis</b> <i>Three cheese ravioli, served in a pink tomato sauce</i>	<b>\$55</b>	<b>\$110</b>
<b>Baked Macaroni and Cheese</b> <i>Cavatappi pasta, blended with cheese and topped with bread crumbs</i>	<b>\$55</b>	<b>\$110</b>
<b>Lobster Mac and Cheese</b> <i>Our delicious macaroni and cheese with fresh lobster meat mixed in</i>	<b>\$95</b>	<b>\$190</b>
<b>Create your own pasta</b> <i>Choose any pasta and pair it with any sauce for a customized dish</i>	<b>\$45</b>	<b>\$90</b>

**Pasta Choices**

Angel Hair  
Penne  
Farfalle  
Cavatappi

**Sauce Choices**

Marinara  
Tomato Cream  
Arrabiata  
Pesto

## • • • SIDE DISHES • • •

	<b>Half tray</b>	<b>Full tray</b>
<b>Rice Pilaf</b>	<b>\$30</b>	<b>\$60</b>
<b>Orzo Primavera</b>	<b>\$45</b>	<b>\$90</b>
<b>Mashed Potatoes</b>	<b>\$35</b>	<b>\$70</b>
<b>Loaded Mashed Potatoes</b>	<b>\$40</b>	<b>\$80</b>
<b>Roasted Potato Wedges</b>	<b>\$35</b>	<b>\$70</b>
<b>Baked Potatoes</b>	<b>\$2.25 each</b> (minimum 12)	
<b>Twice Baked Potatoes</b>	<b>\$3.25 each</b> (minimum 12)	
<b>Sweet Potatoes</b>	<b>\$2.25 each</b> (minimum 12)	
<b>Green Beans</b>	<b>\$35</b>	<b>\$70</b>
<b>Broccoli Florets</b>	<b>\$35</b>	<b>\$70</b>
<b>Glazed Carrots</b>	<b>\$35</b>	<b>\$70</b>
<b>Corn on the Cob</b>	<b>\$2.00 each</b> (minimum 12)	
<b>Creamed Spinach</b>	<b>\$45</b>	<b>\$90</b>
<b>Butternut Squash</b>	<b>\$35</b>	<b>\$70</b>
<b>Grilled Vegetables</b>	<b>\$40</b>	<b>\$80</b>
<b>Roasted Vegetables</b>	<b>\$40</b>	<b>\$80</b>
<b>Baked Beans</b>	<b>\$40</b>	<b>\$80</b>
<b>Brussel Sprouts</b>	<b>\$50</b>	<b>\$100</b>

## • • • DESSERTS • • •

<b>Cookies</b> <i>Chocolate chip or oatmeal raisin</i>	<b>\$1.25 each</b> (minimum 12)
<b>Brownies</b> <i>With or without nuts</i>	<b>\$2.75 each</b> (minimum 12)
<b>Baklava</b> <i>Traditional Mediterranean pastry made with phyllo dough and walnuts</i>	<b>\$3.95 each</b> (minimum 12)
<b>Strawberry Shortcake</b> <i>Your choice of biscuits or angel cake, with strawberries and whipped cream</i>	<b>\$4.95 each</b> (minimum 12)
<b>Apple Crisp</b> <i>Fresh apples and cinnamon baked with a crumb topping, served with whipped cream</i>	<b>\$40</b>
<b>Grapenut Custard</b> <i>Grape nuts and raisins in a creamy custard</i>	<b>\$40</b>
<b>Bread Pudding</b> <i>Cinnamon swirl bread, with raisins and pecans topped off with whipped cream</i>	<b>\$40</b>
<b>Pineapple Lady Finger Cake</b> <i>Delicate lady fingers, layered with a mixture of cream cheese whipped cream and pineapples</i>	<b>\$50</b>
<b>New York Style Cheesecake</b> <i>Creamy vanilla bean cheesecake, garnished with fresh strawberries</i>	<b>\$45</b>
<b>Carrot Cake</b> <i>Moist carrot cake, with a cream cheese frosting sprinkled with walnuts</i>	<b>\$45</b>
<b>Mocha Chocolate Icebox Cake</b> <i>Mascarpone cheese mixed with heavy cream layered with a chocolate chip cake and topped with chocolate shavings</i>	<b>\$50</b>
<b>Spumoni Cake</b> <i>A tri-colored layered bundt cake drizzled with a chocolate glaze</i>	<b>\$40</b>
<b>Butterscotch Squares</b> <i>Delicious butterscotch morsels made into a chewy butterscotch square</i>	<b>\$2.75 each</b> (minimum 12)
<b>Trifles</b> <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>\$50</b>
<b>PIES</b> Apple: \$16.00 Blueberry: \$16.00 Chocolate or Banana Cream Pie: \$16.00	

## • • • CONTINENTAL BREAKFAST • • •

### **An assortment of:**

Bagels, Muffins, Croissants  
with butter, cream cheese and preserves  
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 for an additional \$3.00 per person.

## • • • BREAKFAST BUFFET • • •

### **Includes:**

Assorted breakfast pastries  
French Toast with Syrup  
Scrambled Eggs  
Quiche (add \$2.00 per person)  
Home Fries  
Bacon and Sausage  
Fresh Fruit • Orange 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 a la CARTE • • •

### **Includes:**

<b>Quiches</b>	<b>\$21</b>	
Ham, Bacon, Sausage, Mushroom, Spinach, Broccoli, Tomato and Onion		
<b>Mini Quiches</b>	<b>\$22</b> (per dozen)	
<b>Banana Bread - 10 slices</b>	<b>\$20</b>	
<b>Coffee Cake - 10 slices</b>	<b>\$20</b>	
<b>Muffins - Assorted Dozen</b>	<b>\$30</b>	
	<b>Half tray</b>	<b>Full tray</b>
<b>Home Fries or Hash Browns</b>	<b>\$37.50</b>	<b>\$75</b>
<b>Eggs (Scrambled)</b> 50 in Half Tray/100 in Full Tray	<b>\$37.50</b>	<b>\$75</b>
<b>Bacon</b> 50 in Half Tray/100 in Full Tray	<b>\$62.50</b>	<b>\$125</b>
<b>Sausage</b> 50 in Half Tray/100 in Full Tray	<b>\$62.50</b>	<b>\$125</b>
<b>French Toast</b> 25 in Half Tray/50 in Full Tray	<b>\$50</b>	<b>\$100</b>

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**

**\$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.

## • • • 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.

**\$13.50 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

Bread with Butter

## ***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**

**\$21.50 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

# • • • GOURMET BITES FAMILY STYLE BUFFET • • •

## OPTION A - \$20.95 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 • 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  
Alfredo

#### Side Dishes

Rice Pilaf  
Mashed Potatoes  
Green Beans  
Glazed Carrots  
Butternut Squash

#### Desserts

Cookies  
Brownies  
Butterscotch Squares

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## OPTION B - \$22.95 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  
Strawberry Shortcake

# • • • GOURMET BITES FAMILY STYLE BUFFET • • •

## OPTION C - \$24.95 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

### Desserts

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

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## OPTION D - \$28.95 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

Caprese Salad/Village Salad

### Main Courses

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

### Side Dishes

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

### Desserts

Trifles  
Pineapple Lady Finger Cake

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 (8 - 10 pieces if no dinner served)  
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](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 & 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:

- \$75.00 - 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