

Gourmet Bites

Est. 2013

Catering for All Occasions



**FULL SERVICE
CATERING MENU**

Owner

Rosey Bedrosian Najjar

603-952-2225

gourmetbitescatering@yahoo.com

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
Chicken Bites Chicken wrapped in bacon, served with ranch dressing	\$45 (50)	\$85 (100)
Chicken Wings Served with your choice of marinades: Buffalo or sweet soy sauce	\$45 (50)	\$85 (100)
Meatballs Italian style	\$45 (50)	\$85 (100)
Beef Teriyaki Asian style beef, served on a skewer	\$75.00 (50)	\$145 (100)
Chicken Teriyaki Asian style chicken, served on a skewer	\$70.00 (50)	\$135 (100)
Barbeque Ribs Fall off the bone, finger-licking good	\$26.95 per rack	
Hog Wings Small pork ribs, dripping in barbeque sauce	\$3.25 each (minimum 12)	
Scallops wrapped in bacon Baked scallops wrapped in bacon	\$90 (50)	\$175 (100)
Shrimp Cocktail Served with a zesty cocktail sauce	\$87.50 (50)	\$170 (100)
Stuffed Mushrooms Button mushroom caps, stuffed with your choice of crab or sausage filling	\$ 1.50 each (minimum 12)	
Potato Puffs Bite-size twice baked potatoes	\$45 (50)	\$85 (100)
Eggplant Roulade Lightly breaded eggplant stuffed with ricotta and imported cheeses covered with marinara sauce	\$2.95 each (minimum 12)	
Fatyr Your choice of fillings: meat, spinach, broccoli and cheese, wrapped in bread dough	\$2.75 each (minimum 12)	
Spanakopita Spinach and feta, wrapped in phyllo dough	\$1.95 each (minimum 12)	
Tiropitakia Mixture of feta and cottage cheese wrapped in phyllo dough	\$1.95 each (minimum 12)	
Grape Leaves Ground beef and rice wrapped in a grape leaf	\$1.95 each (minimum 25)	
Stuffed Cabbage Ground beef and rice wrapped in a cabbage leaf	\$2.50 each (minimum 25)	
Bruschetta 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
Broccoli Salad Fresh chopped broccoli, red onion, crispy bacon , cheddar cheese mixed with a creamy dressing	\$28.00	\$51.00
Antipasto Skewer Platter Includes 3 Assorted Skewers Tortellini, black olives and cherry tomatoes. Roasted red peppers, green olives, cheddar cheese, salami. Fresh mozzarella, cherry tomatoes, basil.	\$45.00	\$90.00
Pasta Salads Oriental with shrimp and assorted pastas	\$28.00	\$51.00
Potato Salad Your choice of two styles: Lebanese: diced potatoes mixed with chopped vegetables,tossed with olive and lemon juice. Classic American: diced potatoes, eggs, celery and mayo	\$24.00	\$43.00
Spaghetti Salad Angel hair pasta with chopped vegetables and an Italian dressing	\$24.00	\$43.00
Chick Pea Salad Cranberries, chick peas, edamame beans,red and green peppers and carrots mixed with an Italian dressing		One Size Only \$14.00
Feta Salad Red and green peppers, red onion, cherry tomatoes, kalamata olives and feta cheese tossed in a lemon mint dressing.		\$14.00
Hoummus Delicious dip made with chick peas and sesame paste		\$13.00
Baba Ganoush Smoked eggplant mixed with garlic, tahini and lemon juice		\$14.00
Tabbouleh Finely-chopped parsley, mint, tomatoes and onions, mixed with cracked wheat		\$14.00
Rosey's Famous Yogurt Dip Strained yogurt seasoned with garlic and mint		\$12.95
Hot Crab Dip Crab meat mixed together with Neufchatel and spices		\$16.95
Hot Chicken Buffalo Dip Shredded chicken mixed with hot sauce and cheese baked till bubbly hot		\$16.95
Hot Spinach and Artichoke Dip Creamy spinach and artichoke dip		\$16.95
Texas Caviar 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

64 oz.	\$24.00
96 oz.	\$35.00
128 oz.	\$47.00

CHILI & CHOWDER

64 oz.	\$28.00
96 oz.	\$42.00
128 oz.	\$56.00

PLATTERS - ONE SIZE ONLY

Assorted Cheese and Crackers	\$65
A variety of cheeses accompanied with assorted crackers	
Fresh Fruit with dip	\$65
A seasonal variety of fresh fruit, served with a strawberry yogurt dip	
Vegetable Crudités with dip	\$55
Assorted vegetables, served with ranch dressing	
Finger Sandwiches	\$40
Lavash Sandwich Roll-Ups	\$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
Caesar Salad	\$34	\$63
Hail Caesar! Crisp romaine, parmesan cheese and croutons, served with Caesar dressing		
Cobb Salad	\$34	\$63
Hard-boiled eggs, cheddar cheese, crispy bacon, diced tomatoes and sliced black olives, served with ranch dressing		
Garden Salad	\$29	\$53
Chopped romaine with garden vegetables and croutons, served with your choice of dressing		
Fattoush Salad	\$34	\$63
A Lebanese classic, chopped romaine with garden vegetables and baked pita chips, tossed with a Lebanese dressing		
Classic Greek Salad	\$34	\$63
A taste of the Mediterranean, chopped romaine, Feta cheese, plum tomatoes, cucumbers, red onions and oregano, served with a Greek dressing		
Spinach Salad	\$34	\$63
Baby spinach, mushrooms, tomatoes and crispy bacon, served with a balsamic vinaigrette dressing		
Caprese Salad	\$38	\$71
Tomato, fresh mozzarella and basil, drizzled with balsamic vinaigrette dressing		
Village Salad	\$38	\$71
Cucumbers, peppers, red onions, tomatoes, feta cheese and kalamata olives, drizzled with olive oil and oregano		
Add Chicken Kabobs to any salad	\$36	\$72
Add Beef Kabobs to any salad	\$48	\$96
Add Grilled Shrimp to any salad	\$36	\$72

DINNERS • SERVES 8-10

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

ENTREES

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

PASTA ENTREES

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

SIDE DISHES

	Half tray	Full tray
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

Cookies	\$1.25 each (minimum 12)
Chocolate chip or oatmeal raisin	
Brownies	\$2.50 each (minimum 12)
With or without nuts	
Baklava	\$3.00 each (minimum 12)
Traditional Mediterranean pastry made with phyllo dough and walnuts	
Strawberry Shortcake	\$4.00 each (minimum 12)
Your choice of biscuits or angel cake, with strawberries and whipped cream	
Apple Crisp	\$28
Fresh apples and cinnamon baked with a crumb topping, served with whipped cream	
Grapenut Custard	\$28
Grape nuts and raisins in a creamy custard	
Bread Pudding	\$28
Cinnamon swirl bread, with raisins and pecans topped off with whipped cream	
Pineapple Lady Finger Cake	\$40
Delicate lady fingers, layered with a mixture of cream cheese whipped cream and pineapples	
New York Style Cheesecake	\$40
Creamy vanilla bean cheesecake, garnished with fresh strawberries	
Carrot Cake	\$40
Moist carrot cake, with a cream cheese frosting sprinkled with walnuts	
Mocha Chocolate Icebox Cake	\$40
Mascarpone cheese mixed with heavy cream layered with a chocolate chip cake and topped with chocolate shavings	
Spumoni Cake	\$28
A tri-colored layered bundt cake drizzled with a chocolate glaze	
Trifles	\$40
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	
Pies	
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

MINI QUICHES - \$21.00 Per Dozen

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

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

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

Main Courses

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

Side Dishes

Ratatouille
Whole Baked Potatoes
Baked Sweet Potatoes
Twice Baked Potatoes

Desserts

Tiramisu
Trifles
Pineapple Lady Finger Cake

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
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.