

## **Gourmet in a Pinch Testimonial Reviews (Facebook, Yelp, Yahoo, Tripadvisor, Urbanspoon,...)**

Comment by HYPERLINK "/profile/LindaS"[Linda S](#) on January 22, 2010 at 4:33pm

I wished I lived closer... I would pick up your delicious food every day!! L

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Reply by HYPERLINK "http://community.sundayriver.com/forum/topic/listForContributor?user=22mjah1g5wihp"[Nora Spect](#) on December 5, 2010 at 10:53pm

Best breakfast sandwiches I've ever had.

- The Shrimp Frittata haunts my dreams... and I'm ok with that.
- They carry Unibroue and Rogue beers. I repeat. They carry UNIBROUE & ROGUE!!
- Best tiramisu that I've ever had. & I'm a tiramisu snob.
- Super-affordable & comes in reusable tupperware.
- They deliver. Food and kegs. Right to you. WIN

Reply by [jerryg](#) on December 5, 2010 at 11:55pm

Fabulous steak chili with just the right amount of kick.

Small eggplant parm portion could feed 2-3. Love it.

The gourmet mac and cheese is a must as well. Like homemade, but better!

Prices are awesome! Great first year and keep up the good .

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Reply by [PowdahPimp](#) on December 6, 2010 at 8:12am

yummy chicken parm for lunch yday....

and Paul and Charisa.....such nice peeps..

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Reply by [MonkeyBrook](#) on December 6, 2010 at 8:20am

Big fans as well, I should be stopping by for lunch today. One suggestion, maybe more signage...I wonder if the average day tripper knows u are there....the regulars know...but as u are zipping by would e good to know u have great b-fast and lunch specials...

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Reply by [Bill Baker](#) on December 6, 2010 at 10:16am

This is a great addition to the food community. Excellant varities of entres and side, delecious and fresh, beer and wine is a bonus. Outstanding quality and variety.

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Reply on December 6, 2010 at 4:54pm

MonkeyBrook said:

Big fans as well, I should be stopping by for lunch today. One suggestion, maybe more signage...I wonder if the average day tripper knows u are there....the regulars know...but as u are zipping by would e good to know u have great b-fast and lunch specials... Charisa and I welcome any suggestions you might have since we are really constrained by the Bethel Sign Ordinances for size of sign, quantity, , and a whole myriad of other regulations. Any ideas would be welcomed???????

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Reply by [KC](#) on December 6, 2010 at 9:40pm

My only request is you giving your stuff away for free; otherwise, yer spot on (Bevin)!!  
-Uncle Bob

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Reply by [Markarina](#) on December 7, 2010 at 5:07pm

Have you get menu's and flyers at the ?, I know the Jordan has a folder with the menu's and contact details of local restaurants, yours would be a great addition. Also Southridge has a stand with flyers for local attractions getting in on that would be good.

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Reply by [tuckermans](#) on December 7, 2010 at 6:07pm

2 thumbs up!! We've stopped for quick dinners twice and both times the food was excellent. The quality of the food was high and the prices are very reasonable! This year we plan on stopping by on the way to the mountain for breakfast sandwiches and coffee.

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Reply by [B.Banzai](#) on December 7, 2010 at 7:42pm

"There are times when verbal ingenuity is not enough." - B. Banzai

"I don't like gourmet cooking or "this" cooking or "that" cooking. I like good cooking." - James Beard

...and Everything at GiaP is so good. The quality and variety is excellent, and keeps us coming back to try another dish. Keep doing what you are doing. BB

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Reply by [mrsbski](#) on December 7, 2010 at 8:59pm

I want to know what's cooking each day. I see your signs for dinner for two for \$19.95. Can you put the daily specials on your web page or Facebook status. Then I could call it in on my way home and have it ready for a quick pick up.

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HYPERLINK "<http://community.sundayriver.com/profile/JimParsons>" :Reply by [Maineskier69](#) on December 8, 2010 at 6:43pm

HUGE fans here!

Please make sure that you make extra meat stuffed breads this weekend for your biggest baldest customer. My wife cried Saturday when I came home empty handed (not really, she cried because I came back).

Keep up the great work. I haven't had one thing that I have not loved from Gourmet in a Pinch.

Chris d. (Roslindale, MA) December 2009 Comments

Summary: Curated beer & wine selection along with gourmet prepared meals, snacks, deserts and dishes - all prepared onsite by Chef Charisa in a brand new kitchen. Joins the small list of places in the Bethel / Sunday River area offering really good prepared food for people wanting to take snacks, deserts or dishes home to serve.

The menu advertises a soon-to-exist drive through window as well which should be

interesting.

This business just opened up in a new commercial business building along Route 2 - it sits between the town of Bethel and the access road to Sunday River so it's got a prime location.

We found this place right before Christmas eve, they had been open for a very short time and did not have their sign up outside yet. The owners are nice and seem incredibly enthusiastic about this new business. Been back twice and have sampled a number of beers, deserts and entrees.

Favorites so far: - cod cakes

- sausage bread - Sweet & White Gratin potatoes

We bought but have not tasted yet the Tiramesu and some tasty looking white chocolate & raspberry truffles. ... Highly recommended, we'll be back often.

Bonnie Pooley wrote:

> Paul and Charisa catered our WMSC Board Retreat luncheon at the Mill Hill Inn.

The food was great, the service seamless, and Paul added just the right "pinch of panache" to an otherwise business-oriented day. Much appreciated by all of us!

>

> Bonnie Pooley, WMSC Board Chair

Roger Beaudoin

Subject: Gourmet in a Pinch Offerings

I recently hired Gourmet in a Pinch to prepare a selection of foods for my wife's 40th birthday celebration.

Charisa and Paul put together a terrific menu, prepared the food equisitely and Charisa professionally served her delicious creations on site.

We received rave reviews and many compliments on Gourmet in a Pinch. Our guests all asked if they could take some leftovers home.

The Creampuffs were an especially sought after treat. Working with Charisa and Paul was a pleasure and they made the party worry-free

so we could focus on celebrating. Thanks Charisa and Paul

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David Siwicki

Charisa & Paul, >

> Lunch was great! Thank you & see you next month. >

> Jeannine & David >

> David M. Siwicki, M.D. > President

> Dominion Diagnostics, LLC > Phone: 401-667-0833

> Fax: 401-667-0330 >

Christine Liberty

Hi Charisa-

Our friends from Dallas really, really loved your Clam Chowder recipe and were wondering if you were willing to share your recipe as they were hoping to serve it for Thanksgiving? I meant to ask you, but totally spaced it out.

Thank you! I will send you the pictures that I sent to Lisa under separate cover.

Christine Liberti

Maureen Belskis Leavitt

"Enjoyed a wonderful five course German meal from Gourmet in a Pinch this evening at Black Mountain Of Maine. Deliciousos...move over Rachel Ray! Charisa you are awesome!"

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David Siwicki states:

Craftsman Apprecation Day at Dave Siwicki's Beautiful Home on the Sunday River Country Club.... "David

Our guests all asked if they could take some leftovers home. The Creampuffs were an especially sought after treat. Working with Charisa and Paul was a pleasure and they made the party worry-free so we could focus on celebrating. Thanks Charisa and Paul"

David Siwicki states:

Subject: Craftsman Apprecation Day at Dave Siwicki's Beautiful Home on the Sunday River Country Club....

Our guests all asked if they could take some leftovers home. The Creampuffs were an especially sought after treat. Working with Charisa and Paul was a pleasure and they made the party worry-free so we could focus on celebrating. Thanks Charisa and Paul"

> P.S. You got high marks from the BBQ attendees. Hopefully it will result in some new business! Thanks David"

Sophia Bilinsky

Hi Paul,

I wanted to thank you for stopping by the other day with some samples. We all loved the chicken and bacon!

Have a great holiday season if we don't talk before then!

Sophia, SkiEsta

Jan Boyce

Perfection. Two weeks ago my husband and I hosted a 50th Anniversary dinner for his parents at our new house in Newry, ME. We had 14 people to feed and decided to have it catered by Gourmet in a Pinch. We had gone there for lunch a few times and were always very happy with their yummy selections.

The entire process from beginning to end was an absolute joy. I am not overstating this. As we created the meal with Paul and Charisa (who own Gourmet in a Pinch) we felt that the answer to all of our questions was 'yes'. They are completely professional and adaptable to whatever event you have in mind, and have inspired suggestions as you go through the process. They have a wide selection of appetizers and entrees so we were able to find choices to make everyone happy. Ecstatic, even.

Originally, we thought we would all just go out to dinner together, but because we chose, instead, to have it catered it was far more intimate and relaxing. Mostly because we were in control of the food. The glorious food. We put the appetizers out while we had drinks and chatted and when it seemed everyone was ready to sit down we moved seamlessly to caesar salads and then the toasty-warm incredible entrees. (There are heating directions, on each container so it's just a matter of timing.) For dessert we had creme puffs and mini carrot cake. Michael's folks said it was 'phenomenal'.

I couldn't agree more. Give them a try. They are a fantastic addition to the area, and trust me - they aim to please.

Jan Lindy Boyce 15 Yates Newry, ME

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Eileen Adams (Staff Writer – Sun Journal)

Chef Charisa Legault prepares white chocolate and raspberry truffles in her commercial kitchen at Gourmet in a Pinch in Bethel.  
- Eileen M. Adams/Sun Journal

Charisa and Paul Legault have opened Gourmet in a Pinch on the Mayville Road in Bethel. Chef Charisa creates a variety of reheatable meals and appetizers.  
- Eileen M. Adams/Sun Journal

Chef Charisa Legault prepares chicken picatta in the commercial kitchen of her new business, Gourmet in a Pinch in Bethel.  
Eileen M. Adams/Sun Journal

BETHEL — Charisa Legault's love of cooking goes back to childhood. It was the first thing that spoke to her, and led her a few years later to start a culinary class at her high school in Wethersfield, Conn.

"It's instant gratification. You can see the fruits of your labor," the 45-year-old woman of French and Italian ancestry said Monday afternoon.

She graduated from the Newbury College with a culinary degree, and has worked as a chef in many well-known restaurants, including as the first female chef in Boston's Giacomo Restaurant.

Now living in Western Maine with her husband, Paul, a former engineer for Raytheon, the couple have opened Gourmet in a Pinch at 312 Mayville Road.

The simple storefront houses a myriad of colorful foods ranging from chicken picatta with artichokes to chocolate-raspberry truffles.

What makes Gourmet in a Pinch different from other food-related businesses is the speed and variety of meals anyone can bring home for an elegant supper.

Charisa prepares meals that can be easily heated up at home. She also creates reheatable appetizers, lunches and side dishes. A couple can pickup a dinner for two with an entree, two side dishes, two desserts and soup for about \$20, Monday through Thursday. Because the meals are cooked fresh each day, they can be frozen, or used up to four days after they are prepared.

"Men are our biggest clients. Many open their home to friends," Charisa said.

Charisa and Paul moved to Newry about two years ago after having traveled frequently from their then-home in Rhode Island to the Sunday River Ski Resort for many years. They met in Newry and were married on the Sunday River Covered Bridge in 2001.

Open for less than a year, the business includes not only reheatable gourmet dinners, but also a full catering service, grocery shopping for some of the homeowners or McMansion tenants at Sunday River and elsewhere, and a full line of specialty beers and wines.

The business also provides some of Charisa's tantalizing meals for Mill Hill Inn in Bethel and other off-site businesses, including events at Black Mountain of Maine in Rumford.

"We want local people to feel comfortable that they're getting a good deal," Paul said.

He is the business manager, and architect and property manager of the Mayville Road business site. The catering business has grown and eventually may become the primary business.

"I like catering because every party is different. Every menu is custom to every party. It's exciting," Charisa said.

She has several favorite dishes, including those with duck, red wine sauces, or pasta. But her favorite thing is cooking something she's never cooked before and learning from that experience.

The business is open from 11 a.m. to 8 p.m. Monday through Thursday, and from 7 a.m. to 8 p.m. Fridays, Saturdays and Sundays.

Menus are posted on [www.gourmetinapinch.net](http://www.gourmetinapinch.net). The business may also be reached at 824-6000.

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"Paul was so helpful on our wedding day last summer. Although they were not our caterers, they filled in every "gap": wine, beer, ice cream, cakes.... and they delivered! Gourmet in a Pinch were great to work with! Thank-you! Julie"

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Don Nardone at the Heights

Charisa and Paul created special treats for our family reunion this past August that everybody in our large group loved. These treats included a fabulous lobster and steamer dinner with all of the needed accompaniments and we followed up the next morning by having a mouth-watering breakfast buffet of incredible goodie...s. To top it off, they are two of the nicest people in North America and were able to get us a chocolate birthday cake that left everybody stunned it was so good.

Sue Dunn

Fantastic squash and apple soup on Saturday. Thanks!!

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Congratulations to Christina and Heath The Gourmet in a Pinch Team had a wonderful time catering their wedding event at the lovely Maine Houses in Bryant Pond. Many thanks to the parents and relatives for your kind words associated with our catering quality and style. It is much appreciated. [www.gourmetinapinch.net](http://www.gourmetinapinch.net)

Maria Hagi Holloway  
Maria Holloway, Bethel, Maine  
Loved the Cheese Puffs  
Hi Chef Charisa!

I just wanted to let you know how much we loved the cheese puffs and chicken/bacon/spinach cakes. They both were awesome! Very simple but so delicious! As usual, the cod cakes were great, too. I could have them every day!

My husband also like the buffalo wings -- one of his favorites along with the fuzzy chicken. We enjoyed two relaxing evenings at home with your delicious heat and eat specialties. See you again soon.

Matt A from Quincy, Ma

After deciding to spend a night in instead of going out to eat my girlfriend and I ventured off the Sunday River resort to find some food. After failing a few times we, because everything was closed at 8, we decided to get subway from the gas station. Luckily I spotted Gourmet In a Pinch on the way and we pulled in.

Even though the sign said they closed at 8 (it was 835) the owner gestured us in and he couldn't have been nicer or more helpful. We ended up getting the dinner for two deal for 19.99 which came with a soup, entree, 2 sides and 2 desserts. Everything was delicious and it made our last night on the mountain a success! Thanks Matt A

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Hey Charisa and Paul,

I love the rendering on the cake!!! I would like to add two more colors and leave off the "21" flag. Please go ahead and price it out. I absolutely love the middle tier with the flower. My parents are coming up to Sunday River this weekend and my mom will stop in to explain to you my ideas better.

Thank you so much!

Meganne

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Oldtimer(Farmingdale, New York, USA) Date of Stay: 08/14/10 Review Submitted: 08/30/10  
We spent the week of 8/14-8/21 in this beautiful house. It was a 60th birthday celebration that we made into a family reunion. The Friday before we left, the weather outlook did not bode well for next 7-10 days. However, we all prepared to enjoy the week together regardless, as we packed many games and toys, that would keep 20 some odd people, ranging in age from 9 months to 60 years, busy. Well, the weather turned out just fine. Sunday night into Monday morning and Wednesday night for 1/2 an hour was the only rain we got. The rest of the stay was pure beautiful sunshine. The house was magnificent, the views were breathtaking and there was so much to do, we ran out of time in the day. Boating on Lake Kezar, shopping on the coast, Santas' Village for the kids, kayaking, antique stores in town, the chondola ride to the mountain, and for all the golfers, Sunday River Golf Club was a bear. One of the hardest courses I've played, and I've played Bethpage Black. It is right up with that for difficulty.....but what a beautiful course. To unwind the hot tubs and pool can't be beat. **Use Gourmet in a Pinch. Their Lobster dinners were out of this world, as was the breakfast.** Thank you Sue and Arthur for opening up your home to us. It was one of the best birthdays, reunions and vacations I have ever had.

Susan and Arthur - I am sorry I have not sent this earlier, it has taken a few days to settle

down from returning from our vacation. On behalf of my entire family, we want to say thanks. The Heights was perfect for our large family and had everything we needed. The scenery was magnificent, I personally couldn't get enough of it. The movie room was a big hit with all of the kids and provided great entertainment at night. We had this vacation for my mother's 80th birthday and it was everything she had hoped for. All of her 5 children, their spouses, 10 grandchildren and 2 great-grandchildren were all together for her, and she couldn't get enough of it. Great memories for all of us. **We used Paul and his wife's services from Gourmet in a Pinch. They provided some trays of food one night for dinner. They are very nice people, my husband and I stopped and spoke with them a few times throughout the week and enjoyed hearing about how they moved here.** We would love to move here, but my husband's children live 3/4 of a mile from us right now and we need to wait until they are older. We appreciate you calling and being accessible when there were questions and a few minor problems to resolve. Again, this did not affect our vacation it was wonderful. My husband and I truly love Maine, we go to a magnificent B & B in Ogunquit several times a year (Gazebo Inn). I would highly recommend it. --- We were married in Maine last year so it is a special state for us. We have already looked at your other home on Douglas and will probably contact you about renting that in the near future. Thanks again for everything. Hope you enjoyed your vacation in NJ. Lynda P and the entire family.

**From:** Tina Ross **Date:** Feb 4, 2011 6:29 PM **Subject:** Dinner tonight **To:**

[gourmetinapinch@roadrunner.co](mailto:gourmetinapinch@roadrunner.co) I just wanted to thank you for a delicious dinner that we had tonight. We stopped there for the first time tonight after skiing all day (I didn't want to cook), we loved the spicy chx wings and meatball bread/calzone. There was not any leftovers! Thanks again! We will be back. Tina, John and Anthony

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Shelly Gingras on March 1, 2011

I referred my kids to your place and they got your Egg sandwiches and LOVED them. They said they were the best they've ever had, they get those a lot at other places, so they are real critics of the egg sandwich. They couldn't stop raving about them! They also got my birthday cake there a few weeks ago. MMmmmm, decadent chocolate! You guys are awesome! Oh, another compliment.....my son said, "Ya that guy really seemed to like what he was doing." Shelly

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Gourmet in a Pinch - Jessica Reynolds

Charisa and Paul,

Thank you for getting back to me so quickly and offering so much explanation and reassurance. I know your food will be delicious but your customer services and attention to detail is unsurpassable, period. I would be honored if you would prepare the food for my wedding and wedding cake. I will be e-mailing more pics of wedding cakes this weekend and we can talk about what I need to get to you financially to reserve the date. I look forward to working with you. I am so "wowed" by your professionalism and personal touch.

Thank You and Best Wishes, Jessica

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Christine Falbe also commented on Gourmet in a Pinch's photo.

Christine wrote:

"I can't wait to have you cater my intimate wedding at The Glen House on

September 24th! As the operations manager of a very large seacoast catering company I truly appreciate your willingness to tackle an interesting and "different" type of dinner. I'm hoping to come up to Bethel in late March to sit down and go over a few more details!"

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E-Mail from Tammy Harvey

Hi there,

You did two beautiful (and delicious) birthday cakes for our friend Caleb Gammas in December. We are thinking about getting a cake or two for a joint birthday party for our son and a friend on March 19. Can you let me know prices and how many a cake feeds?

Thank you,

~Tammy Harvey

Kate B from Marshfield (1/31/2011 )

My family and I venture North quite often as we have a place at Sunday River, we have grabbed food from Gourmet in a Pinch many times. This last time we actually ordered online via email before we left Massachusetts, there response was quick and efficient and We had a fabulous dinner with another family (who also ordered ahead).

So far we have tried Lemon Rosemary Chicken, Meat bread, Chicken Cordon Blue, Chicken Piccata, Eggplant Parm, Sweet and White Potatoes Au Gratin (highly recommend), cupcakes and Tiramisu (to die for).

Will def go back each visit no doubt!

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Trevor M from Boston, Ma

Great people making great food. Nothing is better than stopping for some nosh for the family on the way up to the River. We dont have to wait for reservations for overpriced food. Just swing by GIAP and your set for the weekend!

Heartslight

Wedding catering in Newry, August 21st

Thanks for the update.

Just heard from someone in Bethel who stopped by your store to check out the food after I asked my sister if she knew of you. (the word spreads!) This is the report I got: "My friend stopped by Gourmet in a Pinch today. Said the food was great and the woman very upbeat and young and nice. "

Julie

Janice P Fast Food Take Out - Gourmet Sytle

Dear Foodies,

I have had the pleasure to experience Gourmet in a Pinch and Chef Charisa's deliciousness for Breakfast, Lunch, and Dinner.

The Breakfast sandwiches are delicious and more than just hit the spot!

I love, love, love, the meat lovers bread. That accompanied by a side salad is a delicious meal to give you the strength to carry on a long day of outdoor activities.

For dinner I recommend the Cod Cakes. The recipes of Chef Charisa bring me back to the days of dinners with my family as the homemade goodness shines through.

To top it all off the desserts are just simply decadent. You can't go wrong at Gourmet in a Pinch!

Tina, John, Anthony,

I just wanted to thank you for a delicious dinner that we had tonight. We stopped there for the first time tonight after skiing all day (I didn't want to cook), we loved the spicy chx wings and meatball bread/calzone. There was not any leftovers! Thanks again! We will be back.

Bob M

I have now eaten Gourmet in a Pinch three times. First time, I was "grazing" at a function and they had cod cakes, cocktail size meatballs, mushrooms stuffed with crabmeat/artichokes, and some phyllo pastry that had chicken kiev inside. Their food was awesome, so that's when I found out where they were and how close to Sunday River Resort. The next time, I stopped on the way to Sunday River Resort where a group of us were staying. I got to the area about 6:30 Friday night and was able to get spicy tomato soup and some Singapore Satay Chicken, which was absolutely Killer! The very next night I got the group to order there instead of rounding everyone up for a restaurant. It worked out great because some of the group soaked in the hot tub and wound up eating a little later. Everyone ate like kings - we had a variety of dinners to sample: Stuffed Shells, Meatloaf, Shrimp Feta Frittata, and even Duck with Cranberry. You can seriously eat unbelievably well without any of the hassle. I love that place.

Linda

Love Gourmet in a Pinch - After many years of "catering" my own Fourth of July parties, a significant holiday and Bristol, RI which hosts the oldest 4th of July Parade in the country, I decided to have our event catered. We have an open house with a revolving door starting at breakfast and ending with lunch, appetizers and dessert in the late afternoon. It's not an easy task to keep food fresh and available at all times for 70+ people. Chef Charisa not only provided fresh and delicious food that everyone raved over, but her personal style was fun and entertaining. We recently went to Sunday River for a long ski weekend and were thrilled to feast, once again, on Chef Charisa's fabulous food. The Chicken Piccata and Eggplant Parmigiano were "melt in your mouth" delicious! My 3-year-old daughter loved the Fuzzy

Chicken Fingers... and so did I! After a fun day at Sunday River, it was great to enjoy a delicious home-cooked meal away from home! Chef Charisa and her culinary delights are greatly missed in Rhode Island!

Jan,

We have used Gourmet In a Pinch on a number of occasions. Each time we could not have been more pleased with the outcome. Most recently - we wanted a special birthday cake for a friend of ours. Her favorite is a cheesecake her mother used to make for her when she was a child. A light fluffy cake that has 3 egg whites folded into the cheese mixture and a graham cracker crust. We got the recipe from her mother and brought it to Charisa to see if she could possibly replicate it for us. As usual we were told it would be no problem. They sent me a text when it was done so I could go down and pick it up (they are also happy to deliver) and it turned out wonderfully. We topped it with strawberries and it was totally yummy and just how our friend had remembered it. I had the last piece the next morning with my coffee. mmmm. Next time you are thinking of having a party or dinner or birthday I would highly recommend you give them a try. They are enthusiastic and inspired in what they create.

Lindy Boyce

Perfection. My husband and I hosted a 50th Anniversary dinner for his parents at our house in Newry, ME. We had 14 people to feed and decided to have it catered by Gourmet in a Pinch.

The entire process from beginning to end was an absolute joy. I am not overstating this. As we created the meal with Paul and Charisa, the answer to all of our questions was 'yes'. They are completely professional and adaptable to whatever event you have in mind, and have inspired suggestions as you go. Their wide selection of appetizers and entrees will make everybody happy. Ecstatic, even.

By having it catered it was intimate and relaxing. Mostly because we were in control of the food. The glorious food. We put the appetizers out while we had drinks and chatted. Sat down to caesar salads and then their incredible entrees. (There are heating directions, on each container so it's just a matter of timing) Give them a try. They are a fantastic addition to the area, and they aim to please.

Charisa and Paul,

Thank you for getting back to me so quickly and offering so much explanation and reassurance. I know your food will be delicious but your customer services and attention to detail is unsurpassable, period. I would be honored if you would prepare the food for my wedding and wedding cake. I will be e-mailing more pics of wedding cakes this weekend and we can talk about what I need to get to you financially to reserve the date. I look forward to working with you. I am so "wowed" by your professionalism and personal touch.

Thank You and Best Wishes,

Jessica

HYPERLINK "<http://www.facebook.com/profile.php?id=1526433730>"

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Hope Schroy March 27 at 12:43pm Report

HYPERLINK "<http://www.facebook.com/profile.php?id=1526433730>"[Simple love that chicken. The kids ate all of it so my dreaming about leftovers for lunch has been squashed. Will probably order it again for next friday. Will let you know](#)

Spinach lasagna rolls were delicious. Also love that chicken picatta with artichokes and capers.

Hi Charisa,

I stayed at the Ski Esta house last week (I am the Father w/ 4 kids & as my kids tell me, my hair looks prickly). Anyway, we had a great time & the dinners you provided were excellent. I was a huge fan of your enchiladas! Great combo of cheeses & sauce. I was wondering if you could send me an itemized receipt?

Thanks for your help!

Best,

Ian

Paul Taber

Birthday Cake

April 3<sup>rd</sup>, 2011

The Cake was awesome! Thank You. Talk to you soon.

Paul

Brian D from Boston, Mass

Great food and service. They pay attention to detail. Ever expanding selection, especially with the beer, and wine choices. Try the Panini sandwiches, they're quite tasty. The owners aim to please !!

Date of review: Mar 30, 2011

gmfeinberg from Falmouth, Maine

Excellent Food, Excellent Value, Excellent People

Over the past year or more we have spent a lot of time in the Bethel/Sunday River area and Gourmet in a Pinch has been a mainstay of our diet. The meals are so amazing and easy it makes it hard not to stop in and get one. I can't count how many times we've had people over and stopped in for whatever Chef Charisa has made that day. It's always a hit with our guests.

I really can't recommend them enough. If you visit the area and don't try it out you've missed something.

Reviewer ratings for this restaurant:

Value

Service

Date of visit: January 2011

Member since: February 02, 2011

Best Take Out meals for the money in Bethel"

PG-1313 from Lexington, Mass

Date of review: Mar 28, 2011

I can't say enough about this food establishment. The couple who own and make the delicious meals are so friendly that they make the experience of buying one of their many meals the most enjoyable part of the espeience. The choices of appetizers, entree's and deserts are many. For those skiers who after a hard day on the slopes don't want to go out to a restaurant, wait in line for a table and then pay an outrageous pirce for the meal, visit the Gourmet in a Pinch, buy a three course meal for \$20 to \$25, take it back to your condo, open

up a nice bottle of wine and enjoy!!!

Reviewer ratings for this restaurant:

Value

Service

Date of visit: March 2011

Member since: March 28, 2011

RIGuy201...

Bristol, Rhode Island

2 contributions

"Best choice if you don't feel like cooking in or eating out."

Date of review: Mar 15, 2011

When visiting Sunday River with family and friends, we always make it a point to have Gourmet in a Pinch provide our dinner at least one night while we're there. So much easier than cooking, and, quite frankly, better than I'm able to pull off after a long day on the slopes. We just pick up our dinners and enjoy!

Reviewer ratings for this restaurant:

Value

Service

Date of visit: April 2010

Member since: March 15, 2011

Beth C

Berner Haus in Powder Ridge, Newry, Maine

Gourmet in a pinch catered my daughter's 1st birthday party and we had a New England Lobster bake at the Sunday River house we rented. Both were fabulous!!! It was a great deal too- excellent value for the price. I would recommend them for any catering occasion.

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Heights

Guest: Mike(Terence Bay, Nova Scotia, Canada) Date of Stay: 01/17/11 Review Submitted: 01/22/11

Our stay here was absolutely incredible. The home owners were very gracious and welcoming. The house is the perfect location for a relaxing retreat from the hill. The hot tub was great especially the first night when it was -27 C (-16.6 F) ... We didn't use the theatre or even turn on a TV .... Hit the slopes all day .... Relaxed by the fireplace in the night with wine, beer, and appies .... We brought a lot of food with us but next year when we return I would really recommend ordering your food from "Gourmet in a Pinch" ... A local catering business that has great food and even better prices. Overall, we loved this place and are planning on returning every year for a week.

---

Barbecue at the Berner Haus in Powder Ridge

Gourmet in a Pinch catered 2 events during our family's vacation, and both times I was highly impressed. The chef was friendly, the food was fresh and delicious, and the kitchen was super-clean afterwards. I'd definitely hire Gourmet in a Pinch again as well as recommend them.

---

Jessie Waldeier

Gourmet in a Pinch Team,

You're menu online was great- so easy to look through and figure out our needs and what types of foods we would want to have out for guests!

December 20, 2010 4:21 PM

Kerwin, Michael

I took Emma up to Sunday River this past weekend and we went to Gourmet in a Pinch on Saturday evening. We bought food to take back to the hotel and used the microwave. It was great. We had the cod fish cakes, baked ziti, chili and Emma got a chocolate cup cake. What a great meal.

---

Skiesta Wedding – Gourmet in a Pinch served 245 guests in one weekend. Courtney Vessey

Danvers, Mass

"Amazing wedding!"

Reviewed May 30, 2011 - NEW

Paul and Charisa recently catered our entire wedding weekend. It was amazing!! Not only was the food perfect, but Paul and Charisa pretty much became our wedding planners. Every single minute of our wedding weekend was planned out to perfection thanks to Gourmet in a Pinch. The transition from rehearsal dinner to wedding reception to Sunday brunch was seamless. Our wedding guests were so impressed with the quality, presentation and amount of food! Every item was so well thought out and tailored to our wedding/personality. The entire weekend far exceeded our expectations thanks to Paul and Charisa. They were like part of the family by the end of the weekend! To say they are the hardest working people I know is an understatement. We couldn't be more thrilled with our wedding and we have Gourmet in a Pinch to thank!!

---

George Feinberg Monday June 6, 2011

"By the way, that cole slaw was great! Julie almost ate it all without sharing!

Do you share recipes for stuff like that by any chance? "

George

Monday, June 6<sup>th</sup>, 2011

Skiesta Wedding Bride comment about Paul:

"Jim said that you were so energetic and knew your stuff, and he is very happy that we found you! " Thanks a bunch! Kim

---

Thank You

Thank you Gourmet in a pinch for making the event at the Bethel Inn so wonderful and effortless for me! Everyone could not stop talking about your cream puffs! The hors d' oerves were not only delicious but beautiful! And your service was absolutely outstanding! Thank you for everything!

June 08, 2011 by Michele Mills in Hampton, CT

Fergusons Party Platter

The Fergusons want to share one of the "Harvest Angels" with you. She'll watch over you and your new life here in Bethel. You'll receive a bountiful future here with your new friends and neighbors.

Sincerely Barbara Ferguson

Steve Conroy – Skiesta Wedding

Dear Paul and Charisa,

We wanted to let you know how pleased we were with you folks. The effort you put forth was beyond the call of duty. Everything was perfect the rehearsal dinner, reception, and Sunday brunch were very special for us. The food was spectacular and the presentation was great. You made everything easy especially on such an important day. Once again thank you. You exceeded our expectations by 100%. We'll always treasure what you did. Steve and Ellen Conroy

---

Kerrie Walsh – Wedding Cake 2011

Cake Sample Results:

Kerrie says

"OMG! The cake was amazing! We loved it so much!

Thank you!!! It was perfect. The only thing I want is the color to be a little darker than silver...maybe more like a pewter or grayish color.

Thanks again....and I think I gained a few pounds because we ate almost the entire cake in 2 days! Lol "

Equus53 from Hampton, NH

Gourmet in a Pinch

"An Amazing company!"

Reviewed June 8, 2011

From start to finish this company was amazing. They made an over-the-top cream puff for our guests at the rehearsal dinner for our son's wedding at the Bethel Inn. And the next day they came back with beautiful hors d' oerves for everyone while they were getting ready for the big moment! I cannot thank them enough for making it so effortless for me!

Visited June 2011

Allison Hackett Head to Toe Physical Therapy

Thank You very much! The check will be in the mail today, thank you for being very helpful and accommodating!!

New England Forest Rally 2011

Thank yo so much for your quick reply to my inquiries.

Sincerely,

Jason Hubbard

---

Wedding Event at Ski Esta at Powder Ridge in Newry, Maine

Melissa Santiago

Wedding Breakfast, Wedding Reception, & Post Wedding Munchies

Hi Charisa and Paul,

Everyone raved about you guys. :)

Thanks!

Melissa

Hi Paul & Charisa,

Great food! Awesome cake! OMG! everyone raged about the cake! so kudos to you for all the great food! Next time I'd do the salads, for sure! I just wasn't sure how much everyone would bring & it worked out fine, but I think I would have liked more side dishes. So, I think this will be an annual event. It was a great day here. We had an awesome 40+ bike ride & then fired up the grills for the meats & veg burgers & everyone said how good the food was. Wanted to thank you! and we mentioned you guys a bunch! It was so convenient, that's what I like & the quality of the food far surpasses that of a grocery store.

Thanks again!

Maggie & Dwayne

Scott Liewehr posted on Gourmet in a Pinch's Wall.

"Paul & Charisa, so sorry it took me a year to post my review! I forgot all about it until we went on our annual trip to a different location last week and were so disappointed since you guys raised our expectations so high on our trip to Bethel. I sincerely hope all is well. If you ever need anyone for a reference or a testimonial, I'm your guy. I hope you like the review. Unfortunately, it doesn't begin to say enough... Best, Scott"

Jessica Hopson

The Heights at Powder Ridge in Newry, Maine

Wedding Reception June 2011

"I had the pleasure of having Gourmet in a Pinch cater my June wedding in Bethel, ME. I live in Las Vegas, NV and found it very difficult trying to plan a wedding 3,000 miles away. Paul and Charisa both spent hours talking with me via the phone and email to get everything in order. I was over whelmed trying to accomplish all the tasks of wedding planning myself but Paul always was there with suggestions that met many palates and my budget.

After we arrived at The Heights Charisa came to welcome my family with complimentary appetizers. The appetizers were a blessing to see because the last things many of us wanted to do was cook! It's the small details like this that makes Gourmet in a Pinch a step above the rest. For the wedding itself Paul's customer service was unlike I had ever experienced or expected.

The baked stuffed haddock was a hit! Even some of my family members who don't like fish loved the haddock and the delicious crab and shrimp stuffing! We also decided to have cupcakes for our wedding and they were scrumptious! Paul was able to cater to the needs of everyone. He set up the dinner and wedding cake without ever being noticed, slipping in and out replenishing items without a word and without being asked.

Thank you Paul and Charisa for making my fairytale wedding become a reality. Not only did you provided my husband and I, and our entire family impeccable service you really captured every flavor in every dish. You made the reception feel like a royal wedding.

Thank you!

Timothy and Jessica Hopson"

New England Forest Rally 2011

in Andover and Wilson Mills

by Peter Sindo

"" Paul did a top job at the Sunday River Forest Rally on Sat...he drove out 2 1/2 hours and to my surprise had a nice looking lunch presented all ready to dive into...it was amazing to have this set up in the woods for 30 people...everything was hot and tasty...check the photo out..it's the one on the dirt road..thanks again paul..hope to see you next year!!

Lisa Mccoun

New England Forest Rally Coordinator

Hey Paul and Charisa!

Once again, thanks for everything, and I look forward to working with you again in the future!

Lisa

Gourmet in a Pinch at the Berner Haus in Newry, Maine by Bethanie (1 review)

Swansea, Mass July 25, 2011 - Likes it

We had two events catered by Gourmet in a pinch during our family vacation. Food was great, service was phenomenal and a great value. I would recommend them for any event-large or small. If they were closer to home I would have all my events catered by them. You have to try the New England Lobster Bake!

---

Italian Fiesta at the Heights in Powder Ridge in Newry, Maine

Linda Mccullum also commented on Gourmet in a Pinch's photo.

Linda wrote: "We highly recommend Gourmet in a Pinch! Thank you for giving us a wonderful evening :)"

---

\_\_\_\_\_ Audrey081...

Worcester, Massachusetts

["highly recommend"](#)

Reviewed July 26, 2011 NEW

Gourmet in a Pinch catered 2 events during our family's vacation, and both times I was highly impressed. The chef was friendly, the food was fresh and delicious, and the kitchen was super-clean afterwards. I'd definitely hire Gourmet in a Pinch again as well as recommend them.

**[Kevin L Corey](#)**

"" I can't say enough good things about Paul and Gourmet in a pinch. He let us in early for fantastic breakfast sandwiches. Served up some great grub for the folks on the vip bus. Was back in the shop at the end of a very long day, Thankfully, so I could get some dinner. MMMMMM Try the mini Beef Wellington!! the pastry was top notch and the price can't be beat. Great selection of beer and wine. I only wish I lived closer. Great people serving up great food.

"The rally always needs volunteers! meeting people like you and your wife is part of what makes life fun. Never mind the high quality, delicious food. Looking forward to having some more next year. Too bad I don't ski."

[Audrey P.](#)

Holden, MA

7/26/2011

Gourmet in a Pinch catered 2 events during our family's vacation, and both times I was highly impressed. The chef was friendly, the food was fresh and delicious, and the kitchen was super-clean afterwards. I'd definitely hire Gourmet in a Pinch again as well as recommend them.

---

Jessie Waldeier

Gourmet in a Pinch Wedding Offerings - Update

Jessie wrote:

Hi Paul,

Thank you so much! That looks wonderful! We really really appreciate it!

Jessie

On Tue, Aug 2, 2011 at 9:08 PM

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Kevin Scott posted on Gourmet in a Pinch's Wall. "My wife & I had supper the other night at Gourmet in a pinch, what a pleasure to have delicious homemade food available to pick up on a whim! Thank you Gourmet in a pinch! The entree worked out for a lunch snack the next day and the clam chowda' was awesome!"

Gourmet in a Pinch "deliciously exceeded my expectations"

Reviewed August 7, 2011 NEW

While attending the New England Forest Rally, I had the opportunity to experience fine food and hospitality in deep in the western woods of Maine. After being bused an hour and a half to the racing area, this 'Gourmet' laid out a spread of food fit for the finest of events. A job very well done with the best selection of food types in less than ideal conditions. For other caterers, that is. BOOK 'EM !!!!!!!!!!!

Visited August 2011

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### **Customer Reviews - 5 Star Rating**

Gourmet In A Pinch - Bethel's Catering Headquarters for Prepared Food to Go

#### **Exceptional service**

Thank you so much Paul and Charisa! We used Gourmet in a Pinch for a pre-wedding cocktail party and they went our of their way to make the event as wonderful and smooth as possible. I would highly recommend them for any catering event.

August 12, 2011 by Jessie Waldeier in Waterford, ME

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#### Catering

Gourmet in a Pinch was wonderful for our wedding cocktail party! Our family loved what Paul and Charisa created for us and the service during the cocktail party was outstanding. Paul was extremely helpful and did everything he could to make the experience for us easy and wonderful. I would 100% recommend Gourmet in a Pinch for any catered event.

---

Meg Simone Wedding FilmsWatching the gals from Gourmet in a Pinch pack up from todays wedding at Ski Esta with Stacey Hedman | fresh photography. This crew is the real deal and the meals looked incredible!! Hope to dine with them again!

Jim Parsons posted on Gourmet in a Pinch's Wall.

"Thank you for holding the sausage breads for us Saturday, made dinner a huge success. The ribs are EXCELLENT!! The rub used on them had a very nice "kick" and they were smoked to perfection. Nice to have great BBQ back in Bethel!"

---

2011 Maine State H.O.G. Rally Thanks for coming, besides rally attendees, a rally is nothing without vendors. We appreciate you being at our rally and look forward to having you with us in Greenville / Mooshead Lake Region next year!

Yesterday at 8:47am · 1 person Eileen Barthell likes this.

Paul Legault It's all about the people and we really enjoyed serving you. Let us know what Gourmet in a Pinch needs to do to be ready for next year. I am sure we can work out some killer catering specials to make it worth your while. Check out our web site for some ideas...

---

Margie Finley from Sunday River Real Estate 8/18/11

Tarragon Chicken Salad & Cavatappi Pasta Salad

It was delicious. Thank you. :-)

---- Sara Hemeon wrote: > Have a great day! The soup and pasta were great! Sara

---

Glenn House Wedding September 2011

Chef Charisa and Paul

Thank you so much! I'm in the contracting business, so I know how crucial feedback is for a business. I'm not offended at all. I'll gladly tell you there was no other reason we went with Marta's except that she came highly recommended by the Glen House, the florist, and our photographer. Keep in mind this was a year ago when Gourmet in a Pinch was still a little unknown to the other vendors... Your cake pricing was highly competitive, a great deal less than what they quoted, but the rave reviews from the vendors prevailed.

I've been blown away by your service so far, and between you and me, I should've gotten the cake through you. =) ~Hanna

[Debbie Hunt](#)

Gourmet in a Pinch does indeed have something for everyone. Each day brings another wonderful tasty surprise!! D.H. Morning Star Massage Therapy

MerchantCircle listing.

Review Great Meal!

Easy Entertaining!

August 24, 2011

Rating: (5 Stars)

**We came to Bethel for a work get-a-way and wanted a dinner catered for us at the location we were staying at. Gourmet in a pinch made it very easy for us. The food was amazing, we had the New England Clam bake, the lobster was impeccable, and as a vegetarian option their squash apple soup was very delicious! I highly recommend them to anyone needing a good meal in the Bethel, ME area!"**

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Ski Esta Wedding on 6/16/2011

by Melissa S

Reviewed On: 09/03/2011

Catering Rating: 5 Stars

Gourmet in a Pinch was a dream to work with, and their food was top notch! I was a very flustered bride to be, having to throw together a small destination wedding in about two months. Paul and Charisa were super responsive, helpful, and understanding in the planning stages. They were more than willing to tweak the final menu as much as I wanted. I added items, subtracted people, and all kinds of nonsense without any problems! In the end, Gourmet in a Pinch catered our rehearsal dinner, our morning of the wedding breakfast, and appetizers in the early afternoon, and dinner in the late afternoon. Breakfast was delicious, including french toast, eggs and muffins. Everyone kept warning me that, supposedly, no one eats prior to a wedding because everyone is a nervous wreck. Well, if that's true, then that only speaks further to the quality of their food, because everyone was stuffed. Appetizers were delicious and plentiful, even my picky guests were happy. The dinner was a choice between the citrus salmon, which was made without dairy due to family allergies, and the

beef and bleu en croute, which was a beef tenderloin wrapped in puff pastry. Everyone, from the kids to the grandparents, raved over the food, including my mother in law, who used to do catering on the side. Not only was her food tasty, but it was presented beautifully. Charisa and Paul also helped me with wine, and would have been able to help me with a bartender, but, since I was having a small wedding, I went without, and everyone was fine serving themselves. I'd eaten so much during cocktail hour, that I could only eat half my dinner, so Charisa and her team kindly wrapped up what food we'd had leftover, marked whose dish was whose, and stuck it all in the fridge for us. If you're thinking about Gourmet in a Pinch, go for it! You won't regret it!

Glen House Wedding 9/4/11

by Hanna & Eric

Many, Many, Thanks !

Thank you for your help in making my/our (ha!) day so very special! Eric and I were appreciative of the extra steps you took to make the day seamless!

Charisa & Paul~

Thank you very much for making my wedding celebration so special. Our guests were so pleased with your services, as was Eric and I. The food and service was fantastic. Everyone enjoyed themselves (and the food) thoroughly! I'm in the process of drafting my stellar review of your company. Thank you so much! ~Hanna

Hanna & Eric

E-mail on 9/6/11

Hello Paul and , my sister and brother in law ( I did to), loved the spinach bread. We had it for breakfast on Sunday with some cantaloupe it was great. Thanks for everything last week had a blast.

Barry

---

Catering Wedding Opportunity at Glenn House

Victoria & Heath

Paul

You've been great through this whole process. Let Victoria and I chat about this briefly today and we will get back to you later this afternoon.

Heath

Good Morning~

As we were getting ready to check out this morning, we noticed two 30" hightop tables in the backyard. I've contacted our wedding caterer, Gourmet in a Pinch, and they've confirmed that they're theirs. Paul will be by to pick them up this afternoon and drop off a couple napkins that made their way into Gourmet In a Pinch's linens.

Gretchen, thank you for the wonderful vendor recommendations. Everyone was a dream to work with. Hopefully we'll be back for an anniversary and work together again!

~Hanna

---

Kevin Scott from Andover says

"Gourmet is a pinch, it's like Mom in a pinch when you need that homemade meal and just don't have the time (or energy to do it!)"

---

Shirley Leblanc

Wedding Rehearsal on 9/9/11 at River Valley Lodge

Chef Charisa and Paul: Thank you so much for the eye catching and delicious food! Everyone at the rehearsal dinner raved about all of your offerings and I told them where the food came from. Again, THANK YOU. Shirley LeBlanc

---

Tessa Auza commented on your Facebook photo of Hanna Auza Wedding Reception at Glenn House in September 2011

Tessa wrote: "Kudos to you and your team for saving all that it seemed the storm was going to destroy and still provide a positively winning reception!"

Ski Esta Wedding on 9/17/2011

Hi Paul,

.....we were 110% please with everything you and your team did! ....

No worries, we were extremely happy with our wedding and couldn't have asked for a better day!! Thank you for all of your hard work! Kim

---

Norseman Inn (Owners Dale & John) commenting on Kim Tremblay's Wedding Party on 9/17-9/18.

Paul,

No problem. We had many people stay with us last weekend from that wedding and everyone raved about your food. Glad to refer you. We want you to do well. Ski Esta is quite a place, eh!

---

Kimbee60

Brockton, Massachusetts

["A wonderfully cooked meal without the hard work!"](#)

Reviewed September 21, 2011 NEW

We have been coming to Gourmet in a Pinch for the past 3 or so years. We absolutely love Paul and Charisa who we look forward to seeing every winter as we rent for the season. We have tried almost everything they make, with the exception of the breakfast sandwiches, and love everything....Chicken Picatta, Meatballs with Sauce, Fuzzy Chicken Tenders, the brownies, cupcakes...I could go on and on :) It's great to be able to stop by, visit them and leave with a gourmet dinner that all you have to do it heat up. And, it tastes like it was just prepared, not reheated leftovers! Try Paul and Charisa out, you won't be sorry.

Paul & Keith

Ski Esta Wedding

Paul,

We look forward to working with you. Your passion is exciting and we are so happy to have you and Gourmet in a Pinch make our wedding day a success! Best Paula and Keith

Glen House Wedding on September 24<sup>th</sup>, 2011

Wedding Celebration for a distinguished clientele of chefs, waitstaff, and wedding planners who are all in the catering industry.

[Christine Falbe](#) Thanks for creating an incredible meal for our guests, we all know industry people are tough to please and you guys wowed them!

[Christine Falbe](#) And you didn't just pull it off, you guys ROCKED it!

[Catherine Falbe](#) Thank you to you and your staff. You worked non-stop and gave us a great meal. Especially those rosemary lamb chops!

---

Gourmet in a Pinch Party Rentals to Sunday River Area

River Valley Acres Wedding Party on Sept 23, 2011:

Hi Paul, I just wanted to send you a quick e-mail to thank you for your help! You were great and the dinner was a huge success. Thanks again! Kind Regards, Laurie

---

Brad & Stace Standley

Flat Road Yard Party to celebrate Open House, Craftsman Appreciation Party, 18th Birthday Party (Marisa), and concert with the Ground Up Band.

OK Paul, Lets add a case of each to the proposal, and call it done :). Thanks, also, for the numbers for Savage.... that's all set too. Again, thank you guys for all your help... we've been very impressed, and are very much looking forward to both having you at or party and, of course, knowing what a great job you'll do :). - Brad and Stace

Oh thank you guys. You guys have been soooo helpful already and the party hasn't even started :-). How about that weather forecast. 75 degrees on Maine in October?! :-).

Hello Chef Charisa and Paul!

I wanted to express my appreciation for helping make our family reunion a great success. Chef, your soup and bread were outstanding, and the appetizers were too (I have already thanked Susan)! And Paul it was great meeting you. Thanks for coming to the house to help us figure out the TV. I hope we did not bore you with too many details about some of our family traditions and foods.

What a Sunday River area gem your kitchen and store are! Anyone who appreciates good food and understands what it takes to achieve it will certainly love Gourmet-In-A-Pinch. We all did! Best of luck with your business and keep up the excellent work! Planning on writing up a glowing review for you guys on Yelp and Trip Advisor.

Sincerely,

Richard Morneault and Family

PS. Paul, late Saturday we did empty out the keg, thought you should know so the next guests at The Heights can enjoy it like we did.

[Glen House Wedding in September 2011](#)

HYPERLINK "[http://www.yelp.com/user\\_details?userid=1f1GtKfQyfPCe-yzENYEnQ](http://www.yelp.com/user_details?userid=1f1GtKfQyfPCe-yzENYEnQ)"[Hanna A.](#)

Chicago, IL

9/10/2011

I was planning a wedding a Maine wedding from 1000 miles away in Chicago. Gourmet in a Pinch was recommended to me by the venue owner, and all my expectations were surpassed. They went above and beyond their scope of work, especially when a torrential downpour

soaked our outdoor reception area. They were professional, yet so friendly, our guests thought they were old friends helping out at our event! Paul caught some of my logistical misses and facilitated fulfilling them. I couldn't have been more pleased with the dinner service. Our guests sang their praises throughout the reception. Paul and Charisa are the best! Hoping to have them cater my 10yr wedding anniversary.. ;)

---

Heights Family Reunion

Kim Snowdon

Boulder Colorado

9/22/2011

We had a family reunion this summer and rented a beautiful house in Sunday River. We all wanted to enjoy our time together and not worry about cooking so contacted Gourmet in a Pinch. Everything from the "long-distance" initial planning stages to the actual dinners was perfection. We so enjoyed putting together the menu with Paul & Charissa and the food was fabulous. The service was even better - they came into the kitchen, served us our meals, and cleaned up afterwards. We had such a great time with them that we thought of them as family by the end. I would highly recommend Gourmet in a Pinch and their catering services!  
Ski Esta Wedding in Newry, Maine in September 2011

Kimberly Tremblay

Gourmet in a Pinch was phenomenal. They took care of everything that I didn't want to worry about, from rentals to signs for the shuttle service we ran to the venue. They were responsive throughout the planning phase and professional and caring during the rehearsal and reception. The servers made sure to find my husband and I several times throughout the night to make sure we were taken care of. Our cake was better than we could have ever imagined and there was very little stress associated with the wedding at all, they helped to make it the perfect day!

Ski Esta Wedding at Powder Ridge in Newry, Maine October 2011

Tegan Leonard

Paul!! Awesome food. Awesome service. Awesome wedding! I hope ours is one of your faves!

---

Glen House Wedding in September 2011

Good morning Paul!

... Anyway, we're healthy and happy in NYC and enjoying our new life. Thanks again for making our day very special. My parents especially loved the leftovers. :)

We will send a check off today.

All our best,

Heath & Victoria

---

10/26/2011

Brad & Stace

Flat Road Lawn Party

We have stopped by Gourmet in A Pinch numerous times before and after skiing and while our house was being renovated to pick up a quick, inexpensive and incredibly good meal... and to chat with Charisa and Paul. Recently we held a big outdoor party to celebrate the craftspeople who worked on our house, my daughter's birthday and my son's band winning

"The Best Boston Band 2011". Over 100 people came to the party which was a huge success. Gourmet In A Pinch did a professional, courteous and flawless job all the way from planning through delivery and clean up. They know how to do it right from beginning to end.

---

Chicago Bride

Glen House Wedding ON 9/4/11

Catering Rating: 5 Stars

Chef Charisa and Paul were fantastic to work with, especially when you're planning a wedding from so very far away. Paul was very helpful from day one, recommending the All-American menu for our wedding to give our guests a true "Maine" experience. He was also good at giving me a ping if it had been awhile since we touched base. They were very professional to work with, and so very genuine in recommendations, that I really felt that they were working in my best interest, and in the end I trusted them implicitly! As the big day grew closer, Paul's assistance was indispensable. Just weeks before, he'd noticed some holes in my planning and had a contingency plan for each. Up to the day before the wedding when my custom cake stands went missing, he offered up an alternative option free of charge. On the actual wedding day, a storm rolled in, forcing our wedding guests back into the house for the ceremony, and there wasn't enough time to pull in all the setup for our outdoor reception. Soaked to the skin, Paul sprung into action, first bringing in all their serving setup back into the garage, then after the storm passed, pulling out the banquet tables out from under the tents so all the linens could dry in the sun during the cocktail reception. So yes, their service was commendable, as was their dinner. The portion estimates were right on. estimated perfectly, and all our guests left the dinner tables happy. Big hits of the night-- Clam Chowder, their "light" recipe for a summer night was well seasoned and had nice, plump clams. Ribs, there were NONE leftover. Crab puff pastries, this one had a fan club parked next to the platter. Mussels were perfectly steamed, I was elated to find out there were some leftover. And the star, the Lobster-- it was perfection. They even some staff walk around and guide our whole lobster eating newbies. And after it was all said and done, they tidied up the kitchen and wrapped up our leftovers in containers I provided (Paul had given me a head's up this might happen-- what a champ!) for me and my guests to enjoy the following days of our stay at the Glen House. I cannot recommend them highly enough!

---

Happy Bride

Wedding on 8/6/2011

Gourmet in a Pinch was wonderful for our pre-wedding cocktail party! Our family loved what Paul and Charisa created for us and the service during the cocktail party was outstanding. Paul was extremely helpful and did everything he could to make the experience for us easy and wonderful. I would 100% recommend Gourmet in a Pinch for any catered event.

---

Eric Testimonial Review

Gourmet in a Pinch made a chocolate birthday cake that was a big hit at the party. Their take out meals are awesome and very convenient, and the owners are very friendly. Highly recommended.

---

Kimberly Tremblay Rand

Ski Esta Wedding Event 9/17/2011

Gourmet in a Pinch was phenomenal. They took care of everything that I didn't want to worry about, from rentals to signs for the shuttle service we ran to the venue. They were responsive throughout the planning phase and professional and caring during the rehearsal and reception. The servers made sure to find my husband and I several times throughout the night to make sure we were taken care of. Our cake was better than we could have ever imagined and there was very little stress associated with the wedding at all, they helped to make it the perfect day!

---

Maineskier69 said:

Gourmet in a Pinch is a MUST GO. We tried them out to get a some food to bring back to our place after a day of skiing and it was gone by the time we pulled into The Paws Inn. It was that good (cold even). The codcakes, chicken fingers and stuffed breads are our favorites. Don't go in there too hungry (ie munchies), as you will want to but everything they have on display.

---

\_\_\_\_\_ Reply by [Astro910](#) on July 24 at 7:27am

Dare I say it...the hot sausage bread is REALLY good.

If it is what I am thinking of...it's called Hearty Sausage Bread and it is more like a calzone or stromboli.

I forget the formal name, but it's a pastry type of thingy, shaped into a log like thingy with meat inside. Yummy.

**5/26/12**

**Andrea and David Jolicoeur**

**Location: Heights at Powder Ridge in Newry, Maine**

**Wedding Review:**

Gourmet in a Pinch catered my wedding reception during Memorial Day 2012. They are an extremely professional catering group with food to die for. Setting up everything with them was extremely easy and the day before our event they came to our house to ensure everything was correct. Our group had a clam bake for around 35 people. This included clam chowder, lobster, short ribs, steamers, mussels, and vegetables. All of my guests continually told me how delicious the food was and how nice Gourmet in a Pinch was to them. I am in sales in New York City and deal with catering groups often and I can honestly say that Gourmet in a Pinch is one of the best catering companies I have ever dealt with. I highly recommend them to anyone looking for great food, excellent service, and professionalism.

---

**William Andrews Feedback on 6/4/12 via E-Mail**

We're planning a brunch for 35-40 at the Bethel Historical Society's Mason barn on 29 July and want to be sure we can engage you for the catering. We've bought items from you off and on over the past few years but haven't had a large event with extensive catering--but based on our experience with you we're looking forward to it. So could you please book us for that day. We'll stop by in the next week

or so to start the planning, but in the meantime you can contact us at this email or by phone (824-2673). Thanks!

William Andrews

### **Gourmet in a Pinch Update - Wedding June 10, 2012 - Glen House**

Paul,

Honestly, the best wedding food I have ever tasted! Fantastic food and all around organization. A pleasure to work with you.

Thanks to you and your team!

Cindy Garfield

Project Implementation Lead

Unum Corporation, Portland

---

#### **"Who needs to go out?"**

5 of 5 Stars - Reviewed July 1, 2012 NEW

We are in Bethel for a few days at our second home. After going out for a few meals, it was nice to pick up restaurant quality food and eat at home. We had clam chowder (very good), Thai Coconut Chicken (tasty & fresh) and a heavenly chocolate mousse. We'll be back! Visited July 2012

---

#### **Glen House in Newry, Maine Wedding Reception**

5 out of 5.0

Quality of Service: 5.0 out of 5.0 (5.0/5.0)

Responsiveness: 5.0 out of 5.0 (5.0/5.0)

Professionalism: 5.0 out of 5.0 (5.0/5.0)

Value: 5.0 out of 5.0 (5.0/5.0)

Flexibility: 5.0 out of 5.0 (5.0/5.0)

Reviewed On:

07/03/2012

Services Used:

Catering

Paul, Chef Charissa, and the whole Gourmet in a Pinch team did just an outstanding job for our recent wedding in Newry! From early in the process we were impressed with their organizational and planning skills, and they put our minds at ease that everything would run smoothly. And did it ever! Luckily the weather cooperated but even if it hadn't, our minds were at ease knowing a backup plan had been thought through down to every last detail. All of our guests were very impressed with the quality and quantity of food, as well as with the tables, chairs, glassware and table settings we rented from them. In addition, we really appreciated their professionalism, and little touches - like all the wait staff addressing us by name and staying focused on our guests' enjoyment. Well done and we would definitely

recommend work with Paul and Chef Charissa for any event! BTW...be sure to try the cheese puffs and the cake balls - one month later our guests are still raving about them!

### **Birchwoods Subdivision Wedding Rehearsal Dinner & Party Rental**

#### **E-Mail Review**

Hi Paul and Chef Charisa,

.... By the way the cakes and muffins were a big hit Sunday morning, we had quite houseful again for breakfast, as people left town!

Thank you,

Mark and Glenna Oliver

---

### **Glen House Wedding Planning Event for September 2012**

Paul,

Your amazing. Im so nervous.. I just want everything to flow perfectly ahh.

Paula Ferreira

#### **Gourmet in a Pinch Retail Store**

"Glad We Stopped. Take Out, Eat Outside."

Reviewed July 29, 2012 NEW via mobile

Drove by a number of times on the way elsewhere, glad we stopped this time. Above average sandwiches, panninis, and thoughtful prepared food to go, or eat out front on nice stone picnic tables. Good carry-out wine and beer selections. Friendly and accommodating. Ice cream to boot.

3 of 5 stars Value

5 of 5 stars Service

5 of 5 stars Food

---

Quality of Service:	(5.0/5.0)
Responsiveness:	(5.0/5.0)
Professionalism:	(5.0/5.0)
Value:	(5.0/5.0)
Flexibility:	(5.0/5.0)

Reviewed On: 08/03/2012 **Sumner Maine Catering Event**

My husband and I decided to have Gourmet in a Pinch cater our wedding in Maine after reading their reviews and testimonials. We live in New York, and unfortunately, were not even able to taste their food before our wedding day. Luckily, they were amazing! Paul was very helpful when planning the menu and the timing of the evening, and implemented all of the changes we wanted and kept the meal moving. The staff was friendly and efficient. They also supplied all of the tables, chairs, dishes, and glassware for us. Paul even came a day early

with them so that we could use them for the rehearsal dinner. The food was delicious...the gazpacho was perfect for the hot summer evening, and the mussels, clams, and lobster were cooked perfectly. All of our guests commented on how good the food was. I would recommend Gourmet in a Pinch to anyone having an event in Maine. Our friend has a place there, and we will definitely be using them again!

---

Livermore, Maine Wedding Celebration on 8/4/12

[Tammy Gross](#)

The service was wonderful and the food was the best catered food I have ever had.....  
Excellent job Gourmet in a Pinch Team!

---

Karilyn

Gourmet in a Pinch Livermore Wedding:

08/04/2012

Quality of Service: 5.0 out of 5.0 (5.0/5.0)

Responsiveness: 5.0 out of 5.0 (5.0/5.0)

Professionalism: 5.0 out of 5.0 (5.0/5.0)

Value: 5.0 out of 5.0 (5.0/5.0)

Flexibility: 5.0 out of 5.0 (5.0/5.0)

Reviewed On: 08/09/2012

Go try their food! It was just as good in the Bethel store as it was on site at our wedding. They have so many different dishes to choose from and they are all delicious. Paul and Chef Charisa were great! They are willing to make changes to ensure you get what you want. The Gourmet in a Pinch wait staff was excellent. They are all very friendly and made sure our wedding guests were very well taken care of. From planning, set-up, and service Gourmet in a Pinch made sure our wedding and reception was perfect. They took care of everything from appetizers to a plated dinner for our 140 guests. We couldn't have been more impressed.  
Dear Charissa,

I wanted to tell you that we are from York, Maine and are visiting Bethel for a long weekend. We decided to stop at Gourmet in a Pinch for an ice cream and decided to add dinner to our list too. We are very critical about food and were surprised and wowed by your food. We wanted to first of all thank you for a great dinner and second of all mention that a company like yours would do GREAT in a place like York if you were ever in the business of expanding!

Thank you for a wonderful dinner.

Jonna Dijkstra

**Livermore, Maine Wedding on an Apple Orchard**

**8/4/12**

Quality of Service: 5.0 out of 5.0 (5.0/5.0)

Responsiveness: 5.0 out of 5.0 (5.0/5.0)

Professionalism: 5.0 out of 5.0 (5.0/5.0)

Value: 5.0 out of 5.0 (5.0/5.0)

Flexibility: 5.0 out of 5.0 (5.0/5.0)

Reviewed On: 08/14/2012

The Gourmet in a Pinch team catered my daughter's outdoor wedding at a beautiful old farm in Maine. The food was delicious, the service superb, and Paul's and Chef Charisa's help and guidance were wonderful. Several other caterers were daunted by the lack of a kitchen and other facilities, but Paul was enthusiastic from the start! We provided a 20x20 tent, water and electricity, and they did the rest! GIP brought tables, chairs, linens, plates, glassware, silverware, food, beer, wine and more. The hors d'oeuvres were hot, the dinners perfect, and all was beautifully and cheerfully served. MANY guests commented on the excellent food and service. We are grateful to Paul, Chef Charisa and the entire team for a really lovely event.

---

Friend's review

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"Phenominal Caterer! Best food ever!"

5 of 5 stars Reviewed August 19, 2012 NEW

Our Wedding was August 4th 2012. Gourmet in a Pinch far exceeded our expectations! Paul and Chef Charisa are an excellent team, and the rest of their wait staff were friendly and efficient. Our guests raved about the service, and everyone couldn't have been more impressed by how elegantly and quickly the food was served. The food was nice and hot, and it was hands down the best catered food we had ever had. The beef tenderloin was juicy, cooked to perfection and so tender it could be cut with a fork. People are still raving about the appetizers and the dinner. Gourmet in a Pinch took care of everything from the food to the tables, chairs, linens and table settings. We asked for modifications to their original plans and they were more than happy to make changes to make sure our wedding was what we had envisioned. We would highly recommend them!

Glenna Oliver

Birchwoods Subdivision Rehearsal Event, Bethel, Maine

I am still enjoying the memories from this amazing event! I hosted this rehearsal dinner for my daughter and her fiance. We had 65 people! Paul and Chef Charisa made it effortless!

From the planning, to the end of the evening, I did not hav

e to worry about anything:) Except enjoy myself! The food was great! We had guests from all over the country, and received many compliments about the food and the service! Thank you Gourmet in a Pinch!!

about a minute ago · Like

""Awesome job, could not have been better""

5 of 5 stars Reviewed August 26, 2012 NEW

Host a rehearsal dinner at our house for 65 people, piece of cake with Gourmet in a Pinch. Paul came a few days early, scoped everything out, made some suggestions, and "BAM" pulled it off without a hitch! Food was fantastic, staff was great, food was fantastic, tables, chairs, and linens perfect, food was fantastic, cleanup done complete, and by the way, food was fantastic!

Paul and Chef Charisa, and their staff worked hard, but may it look easy, we could not have pulled it off without them! If anyone left hungry, it was their own fault! Thanks Gourmet in a Pinch! BTW. FOOD WAS FANTASTIC!

Maine Houses at Bryant Pond, Maine

8/25/12

Hi there,

I just wanted to thank you again for the awesome job you did this past weekend! We really enjoyed the food and your help with everything!

---















CEC1024

Hillsborough, New Jersey

Senior Contributor

Timberidge at Powder Ridge in Newry, Maine

HYPERLINK "/ShowUserReviews-g40515-d2000899-r138777165-Gourmet\_in\_a\_Pinch-Bethel\_Maine.html%23CHECK\_RATES\_CONT""[Just Plain Amazing...](#)"

Reviewed August 29, 2012

On the recommendation of the homeowner we rented from for our week in Maine, we had the Gourmet in a Pinch experience and it was amazing! After our long drive, it was delightful to have freshly prepared, gourmet food at the house for our arrival. I let them know we were a family of four and wanted an appetizer extravaganza for our first evening. They sure did provide us with just that! We actually had so much food, it became a two-night event. Everything was delicious with simple reheating instructions and all the ingredients clearly listed on each container. In addition to what we had ordered, they brought us a couple of extra appetizers and desserts, too! They also delivered our groceries that would not travel well. What a pleasure to have those services provided. Such nice, super friendly accomodating people and EXCELLENT food...who could ask for anything more!!

Heights at Powder Ridge in Newry, Maine

August 18-25<sup>th</sup>, 2012

August Gourmet in a Pinch was a real highlight for us. The owner recommended them, and she was right. They cooked a Mexican Fiesta one night, and lobster dinner another. The food was fabulous, reasonably priced, and the luxury of not having to cook or clean was a real treat. The owner, Paul, was charming and clearly passionate about his work. Bravo!

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HYPERLINK "[http://www.tripadvisor.com/ShowUserReviews-g40515-d2000899-r139093186-Gourmet\\_in\\_a\\_Pinch-Bethel\\_Maine.html](http://www.tripadvisor.com/ShowUserReviews-g40515-d2000899-r139093186-Gourmet_in_a_Pinch-Bethel_Maine.html)" \ | "CHECK\_RATES\_CONT"["Great Service, Great Food, We Smiled!"](#)

INCLUDEPICTURE "<http://c1.tacdn.com/img2/x.gif>" \d Reviewed September 1, 2012 NEW

August 2012 we had a week long family reunion of 17 people age ranges 9-79, and we can't say enough great things about Gormet in a Pinch! They helped provide all of our lunches and dinners and a few great breakfasts as well! There were no unpleasant surprises! All of the food was top notch! We easily worked out a menu ahead of time, some items existed on their menu/website, and they easily worked with us with some off-menu dishes! Highlights by far were their desserts! Very accomodating, nice, friendly people, unobtrusive when they were setting up to serve. After every meal, they didn't leave until we were fully satisfied as well! You will not go wrong if you want on-site chef service, or food catered in. We highly recommend Gormet In A Pinch! Thanks again Paul and Chef Charisa, you helped make our reunion a success!

HYPERLINK "[http://www.tripadvisor.com/ShowUserReviews-g40515-d2000899-r138464091-Gourmet\\_in\\_a\\_Pinch-Bethel\\_Maine.html](http://www.tripadvisor.com/ShowUserReviews-g40515-d2000899-r138464091-Gourmet_in_a_Pinch-Bethel_Maine.html)" \ | "CHECK\_RATES\_CONT"["Awsome job, could not have been better"](#)

INCLUDEPICTURE "<http://c1.tacdn.com/img2/x.gif>" \d Reviewed August 26, 2012

Host a rehearsal dinner at our house for 65 people, piece of cake with Gourmet in a Pinch. Paul came a few days early, scoped everything out, made some suggestions, and "BAM" pulled it off without a hitch! Food was fantastic, staff was great, food was fantastic, tables, chairs, and linens perfect, food was fantastic, cleanup done complete, and by the way, food was fantastic! Paul and Chef Charisa, and their staff worked hard, but may it look easy, we could not have pulled it off without them! If anyone left hungry, it was their own fault! Thanks Gourmet in a Pinch! BTW. FOOD WAS FANTASTIC!

Also, kudos to Chef Charisa...my family absolutely loved the cake balls we brought to the lake last month :) They were a big hit!

Thanks, **Erika Hackett**

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"Delicious Paninis!"

5 of 5 stars Reviewed September 4, 2012 NEW

We walked in during a rainy day looking for a quick lunch. As a vegetarian, there were a few choices but none that appealed to me on that rainy day. One of the owners, immediately suggested an off-the-menu option. These paninis were delicious and exactly what we needed on that rainy day. Thank you so much! We highly recommend stopping by seeing what is on offer. If you do not see anything, ask and perhaps they will cater to your needs.

Gourmet in a Pinch Retail Store in Bethel, Maine

"Very good take out gourmet"

5 of 5 stars Reviewed September 15, 2012 NEW

Read the reviews on Trip Advisor so decided to give this place a try when we were at Sunday River. The Chili was awesome! Would go here again when we are in town.

Theresa Marotta Review

Glen House Wedding overlooking Sunday River Golf Course on 9/15/12

Thanks Paul, Chef Charisa, and all your amazing and hardworking crew! We could not have asked for a better wedding day or more delicious food! I think all the left overs were gone by noon on Sunday! \_\_\_

Summer Barn Wedding in Sumner, Maine .

Quality of Service: 5.0 out of 5.0

Responsiveness: 5.0 out of 5.0

Professionalism: 5.0 out of 5.0

Value: 5.0 out of 5.0

Flexibility: 5.0 out of 5.0

Reviewed On: 09/24/2012

Friends of mine recently held their wedding at my family's home. They hired Gourmet in a Pinch to cater a lobster cookout for the reception. There are a lot of things to worry about in preparation for and during the event, but the catering was not one of them. Paul, from Gourmet in a Pinch, took the time to scout out the location, bring his equipment the evening before and make sure he was prepared to serve hors d'oeuvres, soup, steamer/mussels and lobster as the reception evolved. Even though my family's home is just a private residence and not set up for an event of this kind, Paul and his staff made it seem like it was designed for the occasion and they kept the catering in sync without a wedding coordinator. The bottom line is that the food was great and the hard work put in all those from Gourmet in a Pinch was a big part of the success. Thanks Sean

Paula Albee Gourmet in a Pinch - Western Maine's Full Service Catering Solution

Fall 2012 at Glen House

We hired Gourmet in a Pinch to cater and help plan all the logistics for our wedding at the Glenn house this September. I can't thank them enough for all the help. I was planning all the way from San Francisco. Anytime I had a question or started feeling a little anxiety I would call gourmet in a pinch and they picked up every time. Also, made me feel 100% comfortable that they had everything under control. When we arrived they were on top of everything from the seating, linens, alcohol, the food and taking care of the bride and the guests. Not only was I extremely impressed but my friends and family could not stop telling me how amazing they were. The food was AMAZING!! The desserts and my wedding cake was to die for!!!! I honestly feel like I made good friends with Paul and everyone for gourmet in a pinch. Every year we want to have a family/friends reunion and you can bet that I am calling gourmet in a pinch again. Thank you so much for making our special day simply wonderful and making it go off without a hitch. Love the Albee's

Glen House Property Manager – Review Comments

Hi Paul, Thanks so much to you and your staff for the great job you do time after time. It is such a huge help to us at the Glen House. It keeps everyone happy- the guests, the

neighbors and Gretchen. I know it is long days for you but hopefully it's worth it.

**Gourmet in a Pinch Team Caters a Backyard Wedding in Poland, Maine on 09/29/12**

Charisa and Paul,

WOW - I am not sure we can express how impressed we were with the food, the service, how everything flowed and your flexibility. Everyone raved about the food.

John and I took lunch for our trip and it was even better the next day. My Mom and Sister were thrilled to go into the refrigerator and shop! They said they ate for the entire week.

Thank you again. I am sure we will see each other in the future.

Cheryl Brandt

Quality of Service: 5.0 out of 5.0

Responsiveness: 5.0 out of 5.0

Professionalism: 5.0 out of 5.0

Value: 5.0 out of 5.0

Flexibility: 5.0 out of 5.0

Reviewed On: 10/10/2012

Services Used: Catering

Gourmet in a Pinch was a fantastic choice and I will use them again. They were professional, flexible, listened, the event flowed smoothly and timely. Their service was outstanding and the best part was the FOOD! All of it was delicious! Would highly recommend. It will simplify your big day and you will be thrilled with the results. We had a beef station, lobster salad, fajitas, salmon, appetizers and desserts. The beef was better than any fine restaurant I've been too. Lobster Salad was outrageously delicious. They ought to enter a contest.

Paul,

Thank you for delivering the clam chowder to our door step Monday evening. It was delicious as we're the hors d'oeuvres that I picked up when placing the soup order.

Susan Hamill (near Sunday River Covered Bridge)

---

Glen House Wedding on the Sunday River Country Club

Erin Field 10/6/12

You guys are just the best ever. Almost every guest remarked at not only how delicious all of the food was, but how wonderful you and your staff were as well. You truly made our wedding experience spectacular. I never once worried that the right thing was happening at the right time because you were on top of it. You really became part of our family during our wedding weekend and we will never forget it. THANK YOU for making everything so easy and

wonderful from the early planning stages all the way through until the end.

Matt and I will be sure to review you wherever we can as soon as we are back from our honeymoon - the world (and future brides!) has to know how top notch you are!

Thank you so much. All the best, Erin & Matt Q

---

#### Team Building Exercises

Dear Chef Charisa and Paul,

Thank you very much for helping me prepare a dinner for my staff retreat. The staff loved the team building exercise but I think they enjoyed the food more.

I sincerely appreciate the quality of the food and the special care you took to ensure my event was a success.

With gratitude,  
Nicole

Nicole L. Labbe-Trufant, CPA  
Erin Fields at Glen House in Newry, Maine

Quality of Service:(5.0/5.0)

Responsiveness:(5.0/5.0)

Professionalism:(5.0/5.0)

Value:(5.0/5.0)

Flexibility:(5.0/5.0)

Reviewed On: 11/27/2012

Services Used: Catering

I cannot say enough about how amazing Gourmet in a Pinch was throughout the planning process and our entire wedding weekend. They catered our rehearsal dinner, wedding reception and a brunch the morning after the wedding. The food was absolutely fantastic. The guests kept commenting on how delicious everything was, how much food there was and how personable all of the Gourmet in a Pinch staff were. \r\n\r\nPaul and Chef Charisa are just wonderful and kind people, not to mention flexible (I changed the food service format and made many menu revisions and everything was perfect!)They really became part of our family for such a special event. They truly went above and beyond to take care of everything we needed, and things we hadn't even thought of! Not once throughout the whole weekend did I worry that something wasn't going to be where it was supposed to be or happen at the scheduled time-Gourmet in a Pinch was on top of it! Thank you, thank you for being so wonderful! We will see you soon when we are up at Sunday River to ski!

Gourmet in a Pinch Review on Alpine Zone

Bob McQueen (uphillklimber) 11/19/12

It was nice day out, and I got to chat with folks going up the chair. Another remodeler taking the day off, a couple who own the Gourmet in a Pinch, a mile past the brew pub heading into Bethel. They don't open until 11 monday thru Thursday (longer hours weekends, obviously), so, they snowboard!!! I stopped by on the way back home and chatted with them. What a nice set up, with a drive thru. Some good food for the ride home and dinner for 2 is cheaper

than 2 whoppers, and much better for you. Wish I had known about them when I lived in South Portland (Of course, they weren't opened up then). The choices were dogs at the Irving or wait until you get to South Paris and have a sit down meal. Anyways, for those looking for something good to eat for the ride home, give them a shot. I hope I am not violating any advertising taboos, but this is the kind of place I could have gone for back when I lived in South Portland.

Bob R on 11/19/12 on Alpine Zone

Gourmet in a Pinch Report is great.

I ordered all my sides for Turkey Day from them. The meat Bread there is awesome.

River Valley Healthy Communities Coalition Appreciation Party

Rumford, Maine

Patricia says " Just wanted you to know that everybody love it:-)"

Patricia Duguay Executive Director

---

Christmas Holiday Gathering in Poland, Maine posted by Cheryl Brandt on 12/10/12

"Good Morning.

Everything was delicious on Saturday. The cheesecake was simply dangerous and we finished off the paella last night."

Thank you Cheryl

---

Backlog1 Review on Trip Advisor

"Wonderful"

Reviewed December 14, 2012 NEW

We stopped in after skiing to pick up food for our last dinner in a condo at Sunday River. From the reviews we had read, we expected the food to be good. We chose salmon in puff pastry, grilled zucchini and summer squash, and winter slaw. The meal was nothing short of amazing! When we head home later today, we are going back to get tonight's dinner. If you are in the area and want great food, you can't go wrong with Gourmet in a Pinch.

Visited December 2012

---

50<sup>th</sup> Birthday Party – Birchwoods Subdivision, Bethel, Maine

Dear Chef Charisa and Paul,

Thanks so much for helping us host a wonderful party on Saturday. The food was amazing as always ! Making it almost effortless. Sincerely Nicholette

"Charisa and Paul at Gourmet in a Pinch offer great options"

Trip Advisor Reviewed January 24, 2013 NEW

David H

Providence, Rhode Island, United States

I have eaten here often on the way to and from a days skiing. Breakfast on weekends is

delicious, quick and affordable. Paninis are wonderful lunch options. The dinner options are great with dinner for two specials weekdays. Nice selection of wine and beer to compliment dinner.

---

Glenn House, Newry, Maine 04261

February 2013

Hi Paul,

Thank you again. Everyone had a blast and raved about the food and beer that you provided for us. Please add \$X to my credit card as a token of our appreciation. Hope to see you next year!! Katie

---

Hi Paul,

We had planned to stop by to get some more treats before returning to Halifax but we decided to leave a bit early to get ahead of the bad weather. Please let Charisa know that the coconut shrimp we bought on Wednesday were absolutely delicious. I can't remember ever having shrimp that tasted that good, and the sauce worked perfectly with the sweetness of the coconut. I am sure we will be back again next year so we'll definitely stop by then. In the interim, if you ever find yourself in our neck of the woods, please give us a shout so you can come over and sample the fine cuisine at the Rowe house!

All the best,  
Jeff and Judy

---

Jim Parsons Facebook Comment on 2/15/13

Valentine's Day Dinner special was a HIT! You guys just plain rock. The chocolate truffles to cap it off. I might even get lucky tonight (and get the extra truffle that is)... ♥

---

Heights at Powder Ridge

Jocelyn and Hugh and kiddies from Halifax, Nova Scotia

Have to say some sad faces today as we transition back from our magical runs on the mountain. And of course, we loved the food. And there was tons. We were eating it for two days. And the kids eyes bugged out when they saw the pastry box. I will definitely take the time to write a nice review. With the Nova Scotia March Break coming up I plan to pass on your info to any families who might be in Sunday River next week.

---

Gourmet in a Pinch – Western Maine's Full Service Catering Solution with Party Rentals

Sunday River's Powder Ridge in Newry, Maine

"Great caterers!" 5 Star

Reviewed April 9, 2013 NEW

Paul and Chef Charisa outdid themselves for an 80th birthday party for 33 at our Maine

home. Paul cheerfully coordinated both in email and in person. His counsel helped us understand details needed to make the party go off without a hitch. After listening carefully to what we were considering, he made suggestions and steered us to a perfect mix of food types and volumes. Logistics were a breeze. He was so flexible, and offered to deliver chairs, silverware, china, and glasses one day early, to facilitate set-up. He was equally flexible at the back end, offering "you may need the chairs for your group for the next day." His thoughtfulness was felt throughout the party planning and execution. The food was delivered promptly, with careful directions for reheating, suggestions for timing for serving, and descriptions for what should be done first. (We heated, plated, and served the food ourselves.) The food was INCREDIBLE. Guests loved the appetizers, and started to cluster when they saw new things were coming out. The Mediterranean lamb lollipops encrusted in pistachio nuts, fig and goat cheese in phyllo puffs, and incredibly fresh cashew chicken spring rolls with peanut sauce were definitely crowd favorites. We had a mix of vegetarians, carnivores, and seafood lovers, so Paul suggested that we do half portions. Great idea - everyone tried various things. The only recommendation by my mother-in-law was to hire Chef Charisa to come and do the whole event next time so I could enjoy the food and event even more. I'm game! Thanks for creating an event enjoyed by the whole family! I know we'll be stopping by for "to go" meals at the retail store and several relatives plan to spread the word about Gourmet-in-a-Pinch to friends in the north country.

Gourmet in a Pinch Retail Store Customer

April 5, 2013

Hi There~

We were up at Sunday River all last week, and were so thrilled when we stumbled upon your dinner for two for \$19.99 sign~ You're the deal of the century up there!!! We were just sorry that we didn't know about you earlier~ It was a delicious dinner after a long day of skiing, and I was thrilled not to have to cook or go out to a restaurant for once...so THANK YOU!!! Just wish you had a location down here in Groton Mass!!!!!!

And...for some reason, I had written myself a note about a menu item that you might've had that included bacon, cranberry and cumin.....am I imagining it or do you have such a recipe?

Oh...and your winter coleslaw was AWESOME!!!

Thanks again, and we look forward to seeing you again next ski season!!!

Best,

Melinda and John in Groton

---

Gourmet in a Pinch Retail Store

Thanks for the delicious food.

Vicki

Vicki Rackliffe

Planning Assistant

207 824-2669

---

Ski Esta Wedding Rehearsal and Dinner Reception:

April 27, 2013

Hi Paul, Charissa and Team,

You were all amazing and we loved working with you.

I will give you a fantastic review on all of those sites! :)

Thanks again!!!

Kelly and Justin

---

Wedding Celebration at Ski Esta atop Powder Ridge

6/1/13

My husband and I cannot give enough praise to Gourmet In a Pinch for making our wedding weekend as spectacular as it was. From the moment I contacted them, and throughout the planning process, their customer service could not have been better. They responded quickly to each and every one of my questions and concerns and they followed through with every one of my requests. Throughout our wedding weekend, all of our guests were asking about the caterers and were so impressed with their professionalism, and, most importantly, the quality and taste of their food. Gourmet in a Pinch also provided all of the rentals for the weekend. This relieved much of our stress as it was one less vendor that we had to work with. We are so happy with our choice to use Gourmet in a Pinch and would highly recommend them to anyone.

Wedding: Recently Married

Services Used: Catering Reviewed On: 06/05/2013

Pre Wedding Planning Review

Rangley Lakes, Rangley Maine

6/9/13

Hi Paul,

I want to thank you for meeting with us today. It really helped to figure out a plan for the day. If you set up the tables on the computer drawing would you be able to send us that so that we can use it for figuring out our seating?

We are looking forward to the big day and you have been so helpful with your organization, it

has really made the whole process a lot smoother.

Thanks again!

Alex

Wedding Rehearsal Dinner - Eastman House in Center Lovell Maine

Dear Paul and Charissa,

I just finished the cake truffles...They are FABULOUS...Thanks for all your hard work...We appreciated it! Clare and Steve

ps. The pics are great! USE THEM!

---

North Peak Lodge Wedding at Sunday River on 9/28/13 wrote:

Chef Charisa,

Both flavors were excellent but I think the consensus is the apple cider with salted caramel buttercream frosting. You guys did an excellent job. Thanks!

---

GSSATLANTA

Atlanta, GA USA

Gourmet in a Pinch Review

"Can't Miss"

5 of 5 stars Reviewed July 8, 2013 NEW

An excellent choice, you really can't go wrong with Charisa and Paul. Their attention to detail and dedication are obvious.

Visited July 2013

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Destination Wedding at the Eastman House in Lovell Maine

Clare and Steve (mother and father of the groom) Brunswick, Maine

"We used Gourmet in a Pinch for our son's lobster bake rehearsal dinner on June 15th and for our son's wedding on June 16th at the Eastman House in Lovell Maine. My husband and I can't say enough good things about our experience with them. They set our mind at ease every step of the way for this destination farm wedding near Kezar Lake. They are professional and showed great attention to detail. Their food was as promised, delicious and it looked elegant which was important to us. From the hors d'oeuvres (smoked salmon on latkes, cheese gougeres, tenderloin on bruschetta and caprese skewers) to the lobster bake (wonderful hard shell lobsters) to the vegetarian/vegan options to the beautiful desserts (delicious and very popular with the guests were the cake truffles and fruit skewers). They supplied us with a really great bartender, Erin who also was very professional and accommodating.

You want a caterer that makes it all easy and Paul and his wife Charisa (the chef!) did just that. They accommodated our wish to have blue and white gingham tablecloths for the particular look we wanted for the lobster bake. They came early to set up the tent etc.so there was no rushing about. They accommodated the late guests who got turned around or had flat tires etc.

They were reassuring to my husband and I who have an only son and we had not done this before and frankly had trouble picturing that it would all come together as destination weddings have so many moving parts! They provided all the supplies (place settings, tables, chairs,linens etc. the next day for the wedding ceremony and reception) and picked up everything as promised promptly the next day...They are consummate professionals who go that extra mile to please. Use them without reservation."Clare and Steve (mother and father of the groom) Brunswick, Maine

### **Shannon and Kevin – Anniversary Party**

Ski Esta atop Powder Ridge in Newry, Maine

Created on 07/23/13

They are AWESOME!!! We ordered cakes from them, and they were so delicious. Not only are they reasonable, and delicious, the staff could not be any nicer. I will definitely be a returning customer!!!

### **Cupcake Customer Review :**

#### **Pamela Jean Standley Jamison**

"Simply THE best cupcake EVER from Gourmet in a Pinch! — eating dessert with Marisa Standley at Becky's Diner. "

#### **Kittery Point Wedding - July 2013**

**Review:** Brian Mcavoy thanks so much guys for having us what a great family and the catering was 4 stars great job gourmet in a pinch.

#### **Justice of the Peace - Christie Girouard**

#### **View Post · July 9, 2013 at 2:55pm**

I worked with an amazing catering company this weekend. Gourmet in a Pinch - Western Maine's Full Service Catering Solution provided the tables, chairs, tent, food, flatware, stemware, and china. Superb service and delicious cuisine. One stop shopping worth checking out!!

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### **Maine Houses, Bryant Pond – Family Reunion from Scotland, France, and New England.**

**July 2013**

Susan McQuade

Paul and Charisa!! Thanks again for the All American Clambake! Our family loved it! And the Chocolate and Vanilla cakes were amazing!!!

Monday at 6:10pm · Like

### **Gourmet in a Pinch Tent and Party Rentals**

### **Lollapalooza Trail on Jordan Mountain at Sunday River Ski Resort**

Lindsay Bartlett says:

"I'm so thankful I chose to use Gourmet in a pinch for chair and tent rentals. We had our ceremony outdoors at the Jordan Grand hotel at Sunday River and rented the tent as a backup in case of weather. Thank goodness we did! Paul couldn't have been nicer and was so helpful all along while planning our wedding. The tent and chairs were absolutely beautiful and made our outdoor mountain wedding possible despite the rain."

Wedding: 07/20/2013

Quality of Service: (5.0/5.0)

Responsiveness: (5.0/5.0)

Professionalism: (5.0/5.0)

Value: (5.0/5.0)

Flexibility: (5.0/5.0)

Services Used: Catering Reviewed On: 08/03/2013

Rangely Lakes Wedding Reception

Quality of Service: (5.0/5.0)

Responsiveness: (5.0/5.0)

Professionalism: (5.0/5.0)

Value: (5.0/5.0)

Flexibility: (5.0/5.0)

AlexMolloy

Paul and Charisa were so detailed in our menu and contract before the wedding, it took all of the work out of it for us. They made it so easy to make decisions because everything was detailed with pricing before the wedding. They even did our desserts! The food was delicious and we got tons of compliments from our guests. Paul and Charisa were so professional and straightforward with us, they made the planning so easy. I would highly recommend Gourmet in a Pinch for your wedding, the food was amazing and the service was impeccable!

Wedding: 06/29/2013

Services Used: Catering Reviewed On: 08/13/2013

Wednesday, August 28, 2013

Gourmet in a Pinch Western Maines Full Service Catering Solution with Party Rentals Rating Review

Good Morning,

Congratulations on winning the 2013 Talk of the Town Award. This award is extremely important as it validates your commitment to providing the ultimate customer experience.

This is our 5th year of rating businesses based on online customer reviews, blogs, social networks, business rating services, and other honors and accolades. Over 11 million

businesses were reviewed last year and less than 5% qualified for this award so it's a pretty exclusive "club" that you belong to.

[www.talkofthetownnews.com/awards2013/2078246000](http://www.talkofthetownnews.com/awards2013/2078246000)

Thank you and congratulations again to you and your team for providing the ultimate customer experience!

Susan Singer

"Small and friendly"

4 of 5 stars Reviewed September 5, 2013 NEW

It's so sparsely settled that it was good to find a place with a fairly big selection of wine and high-end beer. The prices were average. They were very friendly!

Visited August 2013

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Jo Murchie Weeks

Celebrations Theater in South Paris, Maine

The food was fantastic (madeira braised short ribs and and basil and brie chicken). Chef Charisa and Paul were very courteous and helpful through the whole planning process and responded by email very quickly. They never once complained even though I changed everything up so many times. I would recommend them to anyone who's looking for excellent prices, food, and service.

Nathan Wadsworth They really were great; good choice. Posted on September 8

Melinda Hethcoat-parke - They were very professional Sam. I would highly recommend them. Posted on September 8th

Marilyn Sahlberg

Wedding Sandwich Deli Platter

10/5/13

Paul, Will do today. Everything was a BIG hit!

Marilyn

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LauraLoo9\_14, Worcester, Massachusetts

"Happy Bride!!"

5 of 5 stars Reviewed October 5, 2013 NEW

I was a little nervous planning a wedding out of state and choosing our vendors online or over the phone. We had read good reviews about Gourmet in a pinch but were unable to meet or even do a tasting, so we were really trusting them with a lot. They exceeded my extremely high expectations...

From the beginning Paul was so nice, and personal over the phone. He always made time and answered all my questions. He was so accommodating with the menu and rentals, in order to make our day exactly what we were looking for.

When he arrived to set up some of the rentals he took an interest in how and what I wanted,

and even helped us unload some heavy items from our truck !He also had a lot of good advice about certain things, but without being pushy.

The team set everything up PERFECTLY for the wedding and the food...still drooling! Absolutely delicious, Charisa is a gifted chef. The guests all raved! Perhaps my favorite part was that Paul came over himself to serve the wedding party during cocktail hour so we wouldn't miss out during pictures. (I still dream about the caprese sticks with that drizzle!) We were married at a summer camp and I had asked for Smores cupcakes (which were not on their menu) and Chef Charisa created the most decadent ones ever! She even bruleed the marshmallow on top of each one. They were the star of our dessert bar, and just one of the multiple ways they catered to my every wish.

The rentals were also just what I had asked for. I even called the morning of the wedding and added linens that I had forgotten, and Paul had them there with no problem.

One of the most important things when I was searching for vendors was price. I still cannot believe the quality, care, and service that we got for the beyond reasonable deal. There is no one out there that can beat this. All I can say is Thank you Thank you Thank you. I would recommend them to anyone.

Visited September 2013

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Paul, Chef Charisa, and crew,

Speaking for the entire Morrone/Morency families we would like to thank you for making Pamela and

Vincent's wedding event such a success. From the moment we contacted Paul there was nothing but an enthusiastic and professional attitude (without being pretentious). Everyone at Gourmet in a Pinch

made our event less stressful with your "can do" attitudes. Paul was there every step of the way with both

advice on floor arrangements and quantities of food, ice, and time tables. You were there setting up and cleaning up and anything else that needed to be done.

Now about the food. AMAZING! Heard this from several of the guests as well! All the appetizers were

wonderful. The meal was great as well, even though we were running late Chef Charisa managed to keep

the pasta up to the standards of our Italian guests. Also, the fact you let us include the family meatballs

is a testament as to how you wish to make the event exactly what the bride and groom envision. Also, the servers were all friendly and anxious to please the guests.

Now, the only negative thing is ...we do not have an upcoming event where we could work together again.

We will need to work on our remaining unmarried child ( #5 out of 5). PS. loved having Chef Charisa on the dance floor for Buena Sera and after festivity drinks with both of you.

Thanks again  
Bruce and Diane Morrone

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Thank You Letter from Jimmy Cuevas from Spring Texas

August 17, 2013 Backyard Wedding - Casco, Maine

I would like to thank you again for the great work you did at our wedding in August. Hope all is going well for you.

Thank You Jimmy Cuevas

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### **Ski Esta Wedding in Newry, Maine - 9/14/13**

#### **Arti and Eric**

We were planning a wedding from out of state, me in NYC and my finance in Boston. I was worried, but thanks to Paul, we pulled it off! From the beginning, Paul spent hours of his time with us, going through all the details meticulously, advising us about every little wedding detail, even stuff not involving him. (On one trip up one Saturday, Paul spent over four hours with us!) Paul and Charisa catered our rehearsal dinner and wedding, and did an outstanding job. We spent a week at the wedding venue, and this was the most amazing week of our lives that culminated in the fairy tale wedding we had hoped for. When we arrived at the house, Paul had a keg of beer ready and waiting for us. He set it up in a good spot and even went to the trouble to lay out the beer steins. What a pleasure to be met with cold beer when we walked through the door after a four-hour long drive! Throughout the week, Paul was there, sorting out the finer details of the wedding, supplying us with ice when needed, and just taking care of us overall. On the day of the wedding, even though we were running late, Charisa accommodated us and timed the food perfectly. Our guests could not get over how delicious the food was, from the hors d'oeuvres to the entrees...I had been to a wedding just before where all the steaks were over cooked and inedible, so I was a little worried about this...but no fear, Charisa turned out the juiciest, most perfectly cooked steaks...heavenly. Paul ensured that he kept the bride and groom fed during the photo session, so we didn't miss out on the delicious hors d'oeuvres warm, straight out of the oven. Our late night snack was OMG so delicious! An extra treat in an already perfect night. In fact, I didn't even realize how much Paul and Charisa did until I talked to my guests and family after the wedding, and watched the wedding video. They truly went out of their way to make our wedding stress-free, magical and just perfect. We had guests going up to them all night complimenting them....they even referred to them by name when we talked about the wedding afterwards. Paul and Charisa were so warm, friendly and hospitable, they made all my guests feel so at home (almost 90 of them!) They truly felt like part of the family. After the wedding, I found myself racking my brain trying to figure when we could have another event, any kind of event, just so we could have Gourmet in a Pinch cater for us again! We are so grateful to Paul and Charisa for everything they did for us, and

we consider them friends(family) now. I recommend them wholeheartedly, book them quickly before they are all booked up!

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## **Ski Esta in Newry, Maine**

### **Matt Review**

**“Hands down, one of the best choices we made for our wedding.”**

Reviewed November 13, 2013 **NEW**

Choosing Gourmet in a Pinch for our wedding was undoubtedly one of the best choices we made for our wedding. My wife and I began the search for a caterer for our wedding a year in advance, the only way we could do this was online, since our wedding was being held at Ski Esta in Newry, ME and we lived nearly four hours away in Vermont. Paul was responsive, detailed, and helpful through email. The quote we received was even better than we had hoped for. My wife and I decided to drive to Newry, ME to view Ski Esta and we popped in to Gourmet in a Pinch - unannounced - to see the place and meet with the owners if possible. Our unannounced visit was fantastic. Both Chef Charisa and Paul met with us and seemed genuinely happy to see us. We bought some great food that they were serving during their take-out season and this sealed the deal for my wife and I.

Fast-forward 11 months, and we decided to arrange a face-to-face meeting with Paul to iron out our final details for the wedding. Our wedding was actually a three day event with five meals and some snacks thrown in. Paul was happy to meet with us and helped us to make some last minute decisions with regard to rentals and some changes we wanted made to the menu. As we were leaving and had already started walking out the door, my wife and I decided we wanted Gourmet in a Pinch to supply us with beer, wine and champagne as well. Paul was very knowledgeable with the beers and wines and helped us to find the choices that met our budget and taste, I should also add, that Paul was in the middle of preparing for another event and even though we went back in to talk about beer and wine Paul didn't try to rush as at all and stayed fully focused on our needs.

The night of our rehearsal dinner came and my wife and I were running about 30 minutes late, which was problematic because we had the code to Ski Esta. We phoned ahead to Paul and let him know that we were running late and we provided him with the code to the house. When we finally arrived, the Gourmet in a Pinch team had loaded all of our rentals for the weekend into the house and had begun setting up and preparing dinner.

We had to delay our dinner because several of our guests were running late, but this didn't throw Gourmet in a Pinch off at all; they were fully accommodating. Our dinner that evening was excellent and all of our guests loved the food. Gourmet in a Pinch ensured everyone always had beverages and they cleared the plates when guests were finished eating. Even better, the kitchen was spotless at the end of the night. That evening we were serving s'mores for a late night snack, but no one knew how to start the fire-pit, but Paul came to the rescue and got it started! Before Gourmet in a Pinch left that evening, they made sure we required nothing further.

The next morning we were serving a breakfast for all of our guests. I'm pretty sure Gourmet in a Pinch was there by 6:00am setting up and preparing! Awesome! Our guests had everything they needed as they rolled out of bed: coffee, tea, juices, etc.

Once breakfast was finished, the kitchen was spotless yet again and Paul began setting up for our reception and even helped us set up our ceremony. Chef Charisa was in the Ski Esta kitchen working hard to make sure everything was cooked perfectly for the reception and it was! Prior to our ceremony we served apple cider and cider donuts which was provided by Gourmet in a Pinch and set up very nicely at the entrance. After our ceremony we had a cocktail hour with appetizers drinks. We rented high-top tables from Gourmet in a Pinch which worked great functionally and looked great too with the linens we also go from Gourmet in a Pinch. Since my wife and I were off taking pictures during the cocktail hour, Gourmet in a Pinch made sure all the tables were moved to the right locations and food and beverages were plentiful.

For dinner we served prime rib and duck and the guests raved about both! The prime rib was cooked to perfection. And the duck with cranberry mostaza was awesome. For dessert we had Gourmet in a Pinch make up a small cake, which I think was probably one of the best cakes I have ever eaten. We served cupcakes to our guests which were also very good.

Our wedding was a bit non-traditional, we didn't have a bridal party or a best man, so who gave the best man toast? Paul! Paul really helped the two newly combined families feel comfortable together and really helped to make sure everything was going smoothly. The Gourmet in a Pinch team made sure everyone's glasses were full of wine, beer, or whatever that evening. The service was outstanding. That was a late night and Gourmet in a Pinch stayed late, yet again to make sure the kitchen was clean and everyone had what they needed.

The next morning we had another breakfast which Gourmet in a Pinch was setting up for in the early morning hours before anyone was awake. Paul was there to make sure everyone had the coffee they needed.

We capped off our wedding weekend with a BBQ. The BBQ was fantastic! Everyone loved it. We served pulled pork sandwiches and BBQ chicken. They were smoked to perfection. I am a BBQ lover and this stuff was spot on, just great.

We had leftovers of food throughout the weekend, we wanted to make sure everyone had plenty to eat! Gourmet in a Pinch made sure all of our leftovers were wrapped up and stored, this was another great example of Gourmet in a Pinch's excellent service.

By the end of the weekend we felt that Paul, Chef Charisa, and the rest of the Gourmet in a Pinch team really went well above and beyond being just a caterer. They were friendly, helpful, and just great at what they do. It was a pleasure to have them at our wedding and it really made the whole experience great.

All of our guests still make a point to tell us how great the catering service was. Definitely above and beyond our expectations! Thank you so much Paul, Chef Charisa and the rest of the Gourmet and a Pinch Team.

Matt and Stacey - Visited October 2013

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**Wedding Rehearsal and Wedding Reception Review in East Conway, New Hampshire**

**Bradford and Sayako Polansky**

**Quality of Service:** (5.0/5.0)

**Responsiveness:** (5.0/5.0)

**Professionalism:** (5.0/5.0)

**Value:** (5.0/5.0)

**Flexibility:** (5.0/5.0)

This is a long-overdue post for a company that did a terrific job at our wedding.

We live in CT, and we had to make arrangements for our wedding in NH mostly by correspondence: so finding a vendor that was responsive to our inquiries over e-mail was very important to us. Our wedding was on a family farm that took a bit of travelling to get to, so we were grateful that Paul was so attentive, coming out several times and making sure that his staff knew where to come, and making sure that we were comfortable with the progress of our plans. Gourmet in a Pinch made everything very easy for us. The tent crew even came out on the 4th of July holiday just to set up our tent early before our wedding on Saturday!

The staff was gracious and hospitable, and the food was fantastic. They catered for both our rehearsal dinner and our wedding reception. The rehearsal dinner was an outdoor New England lobster bake. For the wedding, they put together a gorgeous raw bar along with other stationary & passed hors d'oeuvres, and a large buffet for the entrée. Our guests told us over and over that the food was terrific. It was also a relief for us that Paul was on the scene, making sure that everything happened so smoothly.

We can't stress enough how much easier they made the entire process and strongly recommend them.

Wedding: 07/06/2013

Services Used: Catering Reviewed On: 11/27/2013

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[Kim Toscano Sunday River Road](#)

### **ThanksGiving Dinner Special:**

Thank you so much for a fabulous Thanksgiving dinner. We were busy renovating our ski house and it was the night before Thanksgiving at 5p before we realized we didn't have any food for the next day. On a desperate drive to the supermarket I passed Gourmet in a Pinch and stopped in hoping that they could help with last minute plans. Paul was so helpful and accomodating. He gladly took my order, to be ready by 10a the next day. Our experience got even better when we ate dinner. Our entire dinner party was so impressed by the quality of the food. Everything was absolutey delicious. I'm still thinking of the sweet potatoes. Hmmm. Thanks again for a great dinner. We are already planning our next party meal. Kim and George

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Savoir Flair

I'm can't wait to eat my "leftovers" from last night....cold Thai coconut chicken. Yum!  
Everything was exceptional. Great concept!

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Hi Paul- Thank you for checking back in. I appreciate the level of detail in customer service you provide. We actually have moved the event to Cape Cod (?! I know...). But thank you again for the quote and the menu. We really appreciate it.

All best for a healthy and happy holiday season. Warmly, Matt

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### **Sunday River's North Peak Lodge Wedding Reception**

#### **Andrea and Paul Cobb's Wedding Cake**

Thanks You Paul & Charisa.... Thank you so much for all your hard work that went into making our day such a success. The cake was beyond gorgeous and better yet, it was delicious! We still have the top tier in our freezer and every time I open the door I's tempted to take a bite. You were very accomodating with all of our requests and were very easy to work with. PS. The Pumpkin Carving was adorable too !!!!

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### **Stacy and Brad Standley**

#### **Flat Road**

2013 Holiday Party Appetizers

Thanks! The apps were a big hit!! Stacy and Brad

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### **"Best meal of our vacation"**

Reviewed January 1, 2014 **NEW** [via mobile](#)

We visited Gourmet in a Pinch on the morning of Dec 31 to pick up some goodies for our New Year's Eve celebration - and are so glad we did! We chose a wide variety of appetizers, all freshly made, and all delicious. We bought the cheese puffs, meatballs, meat bread, spring rolls, and stuffed phyllo - each was better than the last. The owner was friendly and helpful, and mentioned that they just bought a new facility to host & serve weddings - I would recommend them for any event, large or small! Absolutely delicious!

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Marcia Mahoney – Review on January 8, 2014 – 5 of 5 Stars

Gourmet in a Pinch Catering

Gourmet in a Pinch made my duties to provide a meal for many super easy, as I am very inexperienced. Professional, nice, easy to communicate with, amazing follow through. I can't say enough. Thanks!

Visited December 2013

5 of 5 stars Value

5 of 5 stars Atmosphere

5 of 5 stars Service

5 of 5 stars Food

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Pauline Salesse Review

Montreal, QC

I was part of a group that went to Sunday River for ski training. We were about 25 students, parents and coaches who were divided up in condos.

We weren't sure what to do about dinners since the students are often too tired to cook and decided to try Gourmet in a pinch.

I would like to compliment their impeccable service, cleanliness and patience. We discussed menus with them and amazingly, they delivered to our door pre-packaged meals ready to heat up for each condo at a very reasonable price.

We had lasagna one night and chicken pot pie the next. I had also been the night before to purchase my own meal since I was the first one arriving there and had the pasta with shrimp which was very pleasant to eat after my long driving trip.

Really everything was quite perfect except for the fact that we didn't follow the instructions for the chicken pie, left it too long in the oven and it was dry for that reason.

Really nice people, great store with all you need if you want a quick and great dinner without the fuss and waste of food.

They carry nice wine and selection of beers plus desserts and more.

An absolute must have in your address book if you have the chance to go to Sunday River.

Many thanks to Paul and Charisa, thumbs up and see you next year,

Pauline Salesse

Montreal, QC

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Sunday River Grand Summit Resort

Wedding Reception

We chose to have Cupcakes for our wedding! they were absolutely delicious and our guests love them. thank you very much! i would def recommend Gourmet in a pinch for wedding treats. they were very responsive to our requests.

Wedding: 01/25/2014

Services Used: Catering Reviewed On: 02/26/2014

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### **Sunday River Birthday Party**

Paul & Charisa,

A great time was had by all! Thanks for all of your attention to detail. The food could not have been better. We'll do it again sometime.

We're away until April 1st so will probably see you after that date. Hope you have a successful March.

David

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Heights at Powder Ridge by Chris

March 2014 at Sunday River

Wow, Bethel Maine does not know what they have here.

We contacted Gourmet in a Pinch when I was preparing for a 40th birthday party up at Sunday River (ski weekend with my family). We planned for them to come to the house and prepare a meal. From the start, Paul was fantastic at helping me pick out a menu (over email, no less). Then, Chef Charisa showed up right on time, prepared the meal, served appetizers, served a great meal (apps + surf & turf), and cleaned up. The food was excellent, and the service was too. Everything went without a hitch.

The next night we stopped by the Gourmet in Pinch store in Bethel --- another good find. They have all sorts of prepared foods, ready-to-go, and a great selection of beer and wine. We bought a meal for 6 people (meatballs, pulled pork, braised ribs, carrots, beans....mmmmmmmmmm), and all we had to do was heat it up, which took 5 minutes. Charisa was SO nice to us and told us all about her store, and threw in some desserts too. Seriously, I could not imagine a nicer person running a store.

This is a must-visit for families staying at Sunday River..After a day of skiing, do you really want to cook? Or fight the crowds at a noisy grill? Pick it up here, eat it in your condo and

watch a movie...Its awesome and really a good deal. And really nice owners too.

I'm from Boston and nothing like this exists (except maybe what you pick up at a grocery store, which is not the same)....it would be so popular. Worth stopping in to visit!

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Ski Esta Wedding June 2014 – Wedding Event Coordination

Kristy & Kurt

Hi!! Again THANK YOU for all of your time & help!!! You guys are awesome!!

Kristy & Kurt

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Ski Esta Wedding

June 2014

Hi!!

Thank you both SO much for helping us make our day so special!! By the way I enjoyed the leftovers SO much!!! :-D

We will be sure to stop by when we visit Maine again!! Best of luck with your new barn project! I know it will be a great success!

All the best!

Kristy Reczkowski

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Ski Esta Wedding atop Powder Ridge in Scenic Sunday River Valley Area

June 2014

Paul & Chef Charisa were AMAZING! We are from PA & it was stressful planning long distance. Paul went above & beyond to help with whatever he could! I had so many questions and he was always understanding and quick to respond! Even at the last minute we asked them to provide the beer and such and it was never an issue! They were more than happy to accommodate us. It was great that they offered the food & rentals so it saved us from dealing with another person, it was so convenient! The food was AMAZING! We had so many compliments! I also recommend doing brunch with them! I gladly ate leftovers! They were always around to make sure we were eating and had everything we needed. There is no way we could have done it all without them!! convenient! The food was AMAZING! We had so many compliments! I also recommend doing brunch with them! I gladly ate leftovers! They were always around to make sure we were eating and had everything we needed. There is no way we could have done it all without them!!

Wedding: 06/07/2014

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Wedding Celebration

Roderick Road , Newry Maine

5 out of 5 Reviews - Excellent

Paul and his crew went out of their way to make my daughter's wedding all she wanted it to be. He worked closely with us to work out all the details and made sure that everything was perfect; from the tent set up, the tables, the popcorn machine, and last but not least the amazing food. Everything worked out great, in spite of the rain and a blown fuse. :) Paul was quick on his feet and responsive to all our needs. I wouldn't hesitate to recommend Gourmet in a Pinch for any event.

Wedding: 05/24/2014

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**6/26/2014 Donna B from Newport Maine**

We used Gourmet in Pinch for catering of a corporate dinner & breakfast in June 2014. The

set up was perfect, service excellent and food wonderful. Our team enjoyed the meals tremendously and we would recommend Gourmet in Pinch to others. Paul did an excellent job helping plan our menu, keeping us informed of progress on our set up and was extremely proactive with planning for our event. Would highly recommend.

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Summit Grand Resort Hotel

Sunday River Ball Room

Wedding Desserts – January 2014

We chose to have Cupcakes for our wedding! they were absolutely delicious and our guests love them. thank you very much! i would def recommend Gourmet in a pinch for wedding treats. they were very responsive to our requests.

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Paul and Chef Charisa are an amazing team! They helped us plan a destination wedding for my cousins wedding in the beautiful setting of Newry, Maine. They were so helpful and accommodating. They really listened to what we wanted and more than delivered. The food was wonderful and the service was absolutely amazing! Paul worked along side his helpers and even helped find the fuse panel in my grandparents 1918 historic home when the power suddenly turned off. Thank you Paul for taking care of everything on the most important day of my cousins life! You are such a blessing and we are so thankful that you were part of our wedding day experience.

Renee Wakefield

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Mexican Fiesta at the Glen House August 2014

Birthday Party for two brothers

"Paul,

We got the opportunity to meet your lovely chef wife. We thank you both in advance for making my two brothers' birthday meals wonderful, tasty, and memorable for our family.

I also wanted to say the hard work both you have put in really shows in how consistently all avenues of your customer contact is professional and personal.

Blessings

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### **8/22/2014 Meegs E from Painted Post, New York**

Gourmet in a Pinch was a wonderful service to work with. We were planning our wedding from 10 hours away in NY. This along will make any wedding more stressful. Not to mention that we were going to have a catered rehearsal dinner, full-service dinner, and a brunch the next day. Though the stakes seemed high, once we met with Paul and Charisa, there was not one food related aspect of these three days that I was concerned with. They set my mind at ease and made everyone feel comfortable. I cannot thank Gourmet in a Pinch enough for making this experience so wonderfully memorable.

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July 2014 - Wolfe's Neck Farm – Freeport, Maine – Liz and Katie Wedding Celebration

Thank you so much for making our wedding day so special and stress free ! (Everyone loved the food). Katie and Liz x

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"Amazing!"

Reviewed August 22, 2014

Gourmet in a Pinch was a wonderful service to work with. We were planning our wedding from 10 hours away in NY. This along will make any wedding more stressful. Not to mention that we were going to have a catered rehearsal dinner, full-service dinner, and a brunch the next day. Though the stakes seemed high, once we met with Paul and Charisa, there was not one food related aspect of these three days that I was concerned with. They set my mind at ease and made everyone feel comfortable. I cannot thank Gourmet in a Pinch enough for making this experience so wonderfully memorable.

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### **Wedding Brunch – Sweden, Maine**

**Quality of Service: 5.0**

**Responsiveness: 5.0**

**Quality: 5.0**

**Professionalism: 5.0**

**Value: 5.0**

**Flexibility: 5.0**

### **Private User - 2 Reviews**

They catered a brunch for us and it was delicious! We didn't have a chance to try any of it beforehand, but it far exceeded our expectations. And it was such good value! I highly recommend.

Wedding: Recently Married

Services Used: Catering

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Camp Mataponi in Naples Maine

Paige and Matt's Wedding Celebration

9/20/14 Weekend

Thank you for making our day so special. I appreciate all the extra time you took.

XO, Paige and Matt

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Camp Mataponi in Naples Maine

Paige and Matt's Wedding Celebration

9/20/14 Weekend

Parents of the bride....

Paul,

thank you so much for making the weekend such a success for our friends/family esp Matt and Paige.

I would literally walk on water for those friends of mine and my family is always there for us, I wanted this to be special for them as they helped us celebrate the wedding of our daughter. You were more than accomodating and the food was top notch. Your staff greeted everyone with a smile and the baked goods.... mmmmm. that is my weakness ( lobster not so much). But again thank you from the bottom of my heart... not only for a wonderful weekend but for going over and above to accomodate our needs....

Sincerely,

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Caratunk Maine Wedding

September 2014

Gourmet In A Pinch did our wedding in Caratunk, ME. They were great throughout the process, from the first day we met with them all the way through to the big day. The food

was amazing. We had multiple people tell us it was the best beef tenderloin they ever had. Paul even ran out from the kitchen full speed to help my wife when her dress got caught on a rock going down the aisle. They made us feel relaxed every time we spoke with them and really felt like they were part of our team. I would highly recommend them to anyone who is getting married in Maine. Thanks again GIP!

Wedding: 09/13/2014

Services Used: Catering Reviewed On: 10/16/2014

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### **Sunday River Artisan Covered Bridge Wedding Ceremony**

#### **North Peak Lodge Wedding Reception August 2014**

Paul and everyone at Gourmet in a Pinch,

Thanks you for all your help in making our big day (or weekend) go perfectly. We really had a great weekend and didn't have to worry about a thing because you and your staff did such a great job bringing everything together from the food to the rentals set up and help with cleanup All of the desserts were very lovely as well. Thanks again for being such a big part of making our wedding so special.

Regards Toby & Michelle Dornton, Melrose Mass

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### **Lindsay and Rob**

#### **Ski Esta Mansion atop Powder Ridge in Newry, Maine**

#### **Wedding Date: 10/25/14**

Paul and Charisa really helped make our wedding day perfect. Paul went above and beyond to do everything he could for us. At one point he even offered to drive in to town to pick up a wedding guest that had a flat tire.

The food was amazing. Many guests have told me how much they enjoyed everything, and that the dinner was not typical "wedding food." Gourmet in a Pinch catered our lobster bake rehearsal dinner, wedding and brunch the next day. Each meal was delicious, and they even packed up the leftovers so we could enjoy them the next day.

All of the meals were served right on schedule, but they were willing to adjust on the day of the wedding if we were running behind. It was truly exceptional service, and I couldn't be happier.

Wedding: 10/25/2014

Services Used: Catering, Event Rentals & Photobooths Reviewed On: 10/28/2014

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Glen House Wedding at Sunday River Golf Course

Katie and Tyler

October 22, 2014

Thank you so much for all of your hard work on our wedding. We know you went to great lengths to make it perfect and we appreciate it.

Thanks Again Katie and Tylor

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### **Duane Bond Review [goldeneaglecanyon@yahoo.com](mailto:goldeneaglecanyon@yahoo.com)**

Charisa, that looks outstanding! it's the best thing to happen to Bethel in years...great use of the buildings, there will be affordable weddings or meetings with outstanding food & drink

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and great attention to every personal detail! ...just terrific!

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Ski Esta Wedding in Newry, Maine

Rob Wardell

I was lucky enough to get married to my now wife this passed Saturday at a house in Newry, Gourmet in a Pinch catered our rehearsal dinner, wedding and next day brunch. Having worked in the house several times before Paul knew exactly how many tables would fit where and helped us a ton when getting our seating arrangements set. Paul went above and beyond normal caterer duties to make sure that our wedding day was as stress free as possible. He even offered to pick up a friend who had gotten a flat in Bethel on the way to the wedding. The Gourmet team was incredibly friendly to us and our guests, even willing to laugh at my lame jokes. For each of the meals Chef Charisa had the food cooked beautifully and exactly on time, and was able to delay dinner to accommodate my brother's novella of a best man speech. Our wedding was great and Gourmet in a Pinch was a very big part of making that happen. Highly recommended.

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Gourmet in a Pinch!

May 24<sup>th</sup> 2014 was, by far, the best wedding I've ever been to. And! It was my own. This day was possible, in large part due to your help. We cannot thank you enough for your amazing food, strong local network, and overall stellar service. We wish you all the best and may your business grow!

Mr and Mrs Ben and Sarah Stewart.

---

Angela and Tim

1888 Wedding Barn

Thank you Paul for all your help. You have been great to work with.

**David Phair**

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Hi Paul,

Just wanted to let you know that we all LOVED our dinner and the appetizers! Both the chicken and steak tips were well received by the adults and the younger kids thought the chicken tenders were great. It was so nice to have such a wonderful meal brought in after a long day of skiing. We will definitely try that again and recommend you to friends.

Thank you,

Tara

---

"Great food..very fresh! Nice Ppl"

Reviewed February 18, 2015

NEW

super nice people that work there! good selections. their catering Biz is best in Western ME, IMO. Great deal on breakfast sandwich and coffee!

Visited January 2015

Was this review helpful?

Yes

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*"Charisa's food just keeps getting better"*

Reviewed February 26, 2015

We are vacationing for a week at Sunday River and our first stop is always Gourmet in a Pinch. As usual, we were not disappointed. After a 5 hour ride with our dog and cat in the car, my brain needed food, but didn't know what it wanted. That's where Charisa comes in. There are so many options-from soups, salads, appetizers, entrees and accompaniments, it takes all of the thinking out of it, The meal is ready and just needs to be heated up when you arrive,.

This night I chose Cod Cakes, Fuzzy Fingers, Steak Tips, Mashed Sweet Potatoes, a Veggie Medley. Everything was phenomenal, with the exception of one thing. I forgot dessert. I usually get either Chocolate Mousse, Tiramisu, or the huge Chocolate Cupcake with the best frosting I have ever had. I won't make the same mistake next time.

There is also an excellent beer and wine selection and they always have my favorite Malbec on hand. Go here! You won't be sorry!

Visited February 2015

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Paul,

Thank you so much for meeting with us yesterday. We brought the food home, reheated and enjoyed. Everything was excellent! My 11 year old stepson said you were "culinary masters. " If you knew him and his eating habits you would understand what a compliment that is.

Thank you! Lauren & Derek

---

My husband and I stopped at your store last Wednesday for the first time and had the dinner for 2. It was fabulous!!!! We are planning to stop by every Wednesday for the remaining of the ski season. Don't know why we didn't stop before now!!!!

Thanks so much.  
Brenda Van Decker

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Hi Paul

Loved the beer. Food is delicious. Compliments to the chef!!

Best,  
Judy,Jeff and Stephanie

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Paul and Charisa,

Thanks for the delicious food and great service. It was a smart move for us to take food with us for the road. We landed in a small town and a hotel with no restaurant!

Enjoy the rest of your winter. You should have a busy week this week.

All the best  
See you next year.

Judy, Jeff and Stephanie

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["Delicacies to Take 'n Bake"](#)

Reviewed March 20, 2015 NEW

I stop by here all the time. I love it.

They made entrees that are designed to be taken home and baked there, so the food is always fresh. They have some standard type dishes like lasagna, stuffed shells, meatloaf, chicken fingers and mac & cheese. But what I love is that they have more interesting dishes also, like Chicken Piccata & Marsala (both amazing) and Salmon Puff Pastry and Mini Beef Wellingtons (so yummy! but need to be baked in a oven to get the most out of the flaky crusts). And they have amazing truffles (basically cake balls, but they are sooo good). They make all kinds, especially around Valentine's day, but my favorites are the standard Vanilla and Chocolate (and Strawberry!).

Both owners are friendly and nice people.

The one thing to note is that they are only open during ski season, so if there is no snow out, they probably aren't open :(

- Visited March 2015
- 

Hi Paul & Chef Charisa

Will certainly keep a look out for any glasses.  
Nothing but rave reviews from our all guest about the wedding barn!  
Keep up the great work.

Thank you what you have done for Mayville

Al & Kathy

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Donna Smith – Glen House Rehearsal Dinner – May 22, 2015

We want to thank you so much for your services for our rehearsal dinner. The food was really AMAZING!! It was better than our wedding dinner. we all ate it for a couple days after. We also appreciated your personalities and warmth. I will recommend you to anyone. We plan on making a yearly outing up there and we will definitely use you for a few dinners! thanks so much! Donna and John

---

**SKI ESTA WEDDING ATOP POWDER RIDGE IN NEWRY MAINE  
MAY 30, 2014**

Quality of Service: **5.0**  
Responsiveness: **5.0**  
Professionalism: **5.0**  
Value: **5.0**

Flexibility: **5.0**

**Jo said...** Paul and Chef Charisa are more than just caterers, they are masters of the entire process. The day of my daughter's wedding they went above and beyond to take any stress out of our (not their's) 90 minute delay. They passed out waters and cold appetizers when the delay just seemed to go on forever on our 85 degree sunny day. They made our guests as comfortable as they possibly could during the delay. Once the celebration was on the way, everything was wonderful, from the appetizers, to the late-night snacks, to the breakfast breads they left with us for morning. They were so professional and accommodating and always kept our best interests in mind. I can't say enough how overwhelmingly pleased we were with their service. They tried and succeeded in making our day the wonderful celebration that it was meant to be.

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**9/22/2014 Michael S from Alpharetta Georgia**

Paul and the crew at gourmet in a pinch are absolutely amazing! This past weekend, they catered my sisters' wedding event at camp mataponi in Naples! I am from out of town, like most of the guests, and we all stayed on camp property for the entire weekend. The food kept coming: breakfast, lunch, rehearsal dinner, breakfast, lunch, reception dinner, Sunday brunch! As a member of the wedding party, they took extra time to ensure that our needs and my sisters needs were met...and we were fed (REALLY GOOD FOOD) all weekend! All of the guests raved about the food and the attention to detail, and couldn't thank you enough!

Thanks guys for the great experience...I wish we could do more to thank you and promote you! Great work!

**9/24/14 Susan S from York, South Carolina**

This team recently catered my daughters wedding, it was a weekend event, so they provided us with brunch, barbeque, breakfast and the wedding dinner. To say they were wonderful is an understatement. The food was excellent, the homemade delights pleased all taste buds, every one of our 190 guests were pleased. The wedding cake was exactly what my daughter wanted and it was delicious ( carrot cake). Their staff was super nice to all of us, they were neat, clean and very efficient. I would highly recommend this business

**Anne & Reza said...** We, and our guests, couldn't get enough of Charisa's cooking. My husband and I weren't able to do tastings as we were planning our wedding from across the country, but it didn't matter at all- we knew we were in good hands. Charisa catered our Rehearsal Dinner (BBQ style), Reception (White Pine Package), post-wedding Brunch (assorted brunch items from the catering menu, the blueberry coffee cake was amazing!), as well as our wedding cake. All were delicious, and the carrot cake wedding cake (a family tradition) was absolutely perfect! She was so friendly and personable throughout the weekend, and very flexible with last minute changes and requests leading up to the wedding. Thank you so much, Charisa!

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1888 Wedding Barn Reviews

Date: June 21, 2015

Hi Paul- thank you for everything. We can't convey through this email, or really words how perfect EVERYTHING was. Your venue was a dream for us. It had everything we needed and you were always there, going above and beyond for anything we might need. The Thaddeus Twitchell house made it so wonderful for all of us to be together for the weekend and the space that I go to get ready in the special wedding was so lovely. The way that you take care

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of every detail from setting up the dining room, to laying out the favors, and decorations was just so wonderful and appreciated. The barn is stunning. Simply stunning. Everyone commented on how beautiful the space is. Thank you for allowing us to park my Dad's old '52 Chevy on the front yard too...many guests thought that it went with the place because it fit in so well!!! Your staff was wonderful, most accommodating. The set up and placement of the ceremony was so helpful and just what we wanted. The food was wonderful and you kept things moving along just as we had discussed. The cake pops have been described to us as "life changing" by our guests...every detail was wonderful. Truly. It seemed like you were always around when we needed to ask a quick question or double check a detail, not only there, but offering a reassuring smile and kind reminder that "it's our weekend and you're there for anything"...you helped make our wedding perfect. We will cherish it always. Thank you, thank you.

---

*"Great Food in a Pinch, Decent Beer Selection"*

Reviewed June 26, 2015

Great place to stop if you don't feel like cooking, but also don't feel like going out. Always a great selection of entrees and appetizers. Decent beer selection too for a small place. Owners are extremely friendly and happy to help with anything you need.

Visited January 2015

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1888 Wedding Barn Review  
August 2015  
"Hi Paul:

So sorry it has taken me so long to write to you. We took a pretty long honeymoon then got thrown right back into work.

I wanted to thank you for such an incredible experience. It was everything that Mike and I had hoped. Our families and friends are still talking about the food particularly the rehearsal dinner. It was so yummy. Your attention to Mike and I during the rehearsal dinner and during the wedding was so appreciated. We definitely felt like the king and queen. :) You and your staff made sure both events went smooth and we didn't worry about a thing.

I have to admit that I was very nervous about the set-up on Friday but that went so well. You were so helpful and understood my vision. The barn is so beautiful on its own but you helped us make the place our own for the weekend. It just looked amazing! I was a bit worried about getting everything back after the wedding and again that went so smooth! Everything was packed up and easy for us to pack in our cars. Also thank you for taking pictures! You actually captured a couple of decorations that our photographer didn't.

I don't think we can thank you enough for all you did for us. We had such a fantastic wedding and weekend! So much fun!! Thought you might like the attached picture. If you need anymore, let me know.  
Angie and Mike Palonis

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1888 Wedding Barn 8/29/15

Amy Kilburn Bride says:

"I love this pic too! Thank you for everything Paul! It was incredible!!"

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Quality of Service: **5.0** Responsiveness: **5.0** Professionalism: **5.0** Value: **5.0** Flexibility: **5.0**

**Jessica said...** My husband and I could not have been more thrilled with our experience working with Paul at Gourmet in a Pinch, his wife Chef Charisa, and their entire support team. We got married this past weekend at a rental house near Sunday River called Ski Esta. It is a beautiful wedding venue, but obviously does not come with any staff or built-in event support, and we were planning the wedding from very far away in Denver, Colorado, so a good catering team was critical for our event to go well. Aside from the wedding itself, Gourmet in a Pinch also catered our rehearsal dinner, lunch before the wedding, our wedding cake, and a post-wedding brunch the next morning. Paul was with us the entire weekend, showing up early in the morning to drop off supplies and move furniture and leaving only when everything was cleaned up and back in order late into the night. Gourmet in a Pinch's key differentiator is that they truly are a one-stop-shop and can provide everything from catering services, to alcohol procurement, bartending staff, to rentals, decorations and now even the venue itself (check out their new wedding barn if you are getting married in the area). He also knew our venue from doing numerous weddings there before and has the same detailed knowledge of many other venues in the area. I had numerous guests approach me at the wedding to tell me, not only how amazing the food was, but how impressed they were with our catering staff and Paul himself, who was working the event just as hard as any of his employees. We were in a 3-story house, and I swear Paul seemed to be everywhere at once. He also personally made sure my husband and I got something to eat all throughout the event, which was much appreciated. My husband and I both have very high expectations of service, and I have never had reason to gush about a vendor like this, but working with Gourmet in a Pinch truly helped put our wedding day over the top. Don't hesitate to work with them for your next event.

Wedding: 09/05/2015

Services Used: Catering

Reviewed On: 09/08/2015

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### **1888 Wedding Barn Review by Rhonda Irish for Rachel and Ben**

October 10, 2015

Paul,

I just want to let you know we all had a fantastic weekend! The food and venue were great! The bride and groom had fun! Thanks for sorting through the issues and providing a great weekend for everyone!

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### **Amanda and Ryan Barn Wedding – May 14<sup>th</sup> 2016**

"Hi Paul,

We had a great weekend thank you for everything you and your staff did. The food was fantastic and was raved about by many.

The pictures look great! Ryan and I have both said many times we're so glad you recommended spacing the hanging discs out as you did. They came out better than we

hoped.  
Thank you again!  
Amanda Leland

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## **Anthony Nate Caruso to Gourmet in a Pinch Catering and Party Rental Service**

· Bethel ·

You were amazing the way you catered my girlfriend with celiac not only with food but good beer for her to enjoy. And to let you know she is a beer geek so you really made her days here in the VIP bus at New England Forest Rally... Thank you so much I can't say it enough.. Your food is delicious



New England Forest Rally – Susan Belperrone Review comments:

"Thanks for everything! We got more comments about the pizza than anything else--it was a huge hit. Not only was it delicious, but I think at the rally the opportunity to graze a bit and keep going back for a little more was great. The chicken on Saturday was terrific, I also got many wonderful comments. The gluten free lady was also amazed that you provided beer, too. And of course, there aren't enough superlatives when it comes to your cupcakes.

I feel old and silly, but I can't remember the names of your assistants on Saturday--they did an excellent job.

Mark your calendar--next year the rally is July 21-22."

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## **Portside Manor Wedding in Searsport, Maine**

### **Kathryn Bailey and Allen Testimonial Review**

"Hi Paul, Allen and I wanted to thank you again for doing such a FABULOUS job yesterday!!! The food was delicious, your staff was great and everyone had such a blast with the lobsters!! Thank you so much, Kate"

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## **1888 Wedding Barn Wedding Review**

### **5/21/16 Wedding Rehearsal Dinner and Wedding Reception**

#### **Julie C said...**

Paul and his team absolutely went above and beyond and had everything we needed in one place. I had friends/family doing things like photography and flowers and Paul was totally flexible with letting us in the barn and helping us with whatever we needed. His Gourmet and a Pinch team also catered our rehearsal dinner party. We wanted something casual and flexible so that guests who traveled could come by and eat. They brought out their portable pizza oven and cranked out pizzas the whole time as guests came through. A huge hit! 100% recommend.

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## **7/25/2016 New England Forest Rally (NEFR) from Fremont New Hampshire**

We use Gourmet in a Pinch every year for a catered event. The food is always amazing, especially given the conditions they have to accommodate. Service is terrific and Paul is

awesome to work with. Whenever we have guests with dietary restrictions, Paul steps up and creates something extra special!

**7/28/2016 Kate B from Las Vegas, Nevada Testimonial Review**

Paul, Chef Charisa, and all of the staff at Gourmet in a Pinch are FANTASTIC!!!...They recently catered my wedding in mid-coast Maine and to say they did a fabulous job is an understatement. We had a lobster bake with passed appetizers and of course cake (and cake balls). Paul was enthusiastically running around to all the tables to make sure the shells were picked up and helping anyone who wasn't familiar opening a whole lobster, everyone loved him. Paul was amazing and was definitely going above and beyond to make sure the whole night ran smoothly. I cannot recommend them highly enough!!

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**1888 Wedding Barn Ceremony and Wedding Reception:  
August 27, 2016**

**Mallory Patten**

Great pictures Paul. Such a wonderful canvas to work with and decorate and your staff was wonderful.

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**1888 Barn Wedding**

**October 1, 2016**

**Katie Enman and Ross**

Hi Paul!

Thank you so much! We had a wonderful wedding weekend and got SO many compliments about the food and the venue! I will definitely write reviews for you! My apologies for the delay, as we just got back from Belize and have been reconnecting with the world!

Again, thank you so much for helping to make our wedding extraordinary!

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**Wedding Reception at Hardy Farm in Fryeburg, Maine**

**Wedding Date: Sunday 8/28/16**

Lauren and Derek

Paul and Chef Charissa,

Thank you for all your help along the way.... And for dealing with my endless e-mails and changes. We truly couldn't have done it without you.

Cheers Lauren and Derek

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## **Jayne Bilafer Review**

### **Shameless Fun Photo Booth at Grand Summit Resort at Sunday River**

Thank you Paul! Everything was great and yes everyone enjoyed the photo booth! Logo came out great!!

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9/13/2016 Julie B from Fort Collins Colorado Testimonial Review

Gourmet in a Pinch catered our rehearsal and wedding dinner. Paul and Charissa were wonderful to work with and were very flexible and accommodating. We had a lot of guests traveling for our wedding and wanted to have food available for whoever came by for the rehearsal. Gourmet in a pinch came out with their stone pizza oven and cranked out amazing pizzas, as needed over a three hour time span, while guests came and went. It was a huge hit! The wedding dinners were great, and people are still talking about how amazing the wedding cake was! I would absolutely recommend them.

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2016 Barn Wedding Review

Paul,

Thank you so much for making our wedding weekend so special. We absolutely loved working with you and were completely obsessed with your beautiful barn! We are so appreciative that we got the opportunity to have our wedding at your barn. We can't Thank You enough for all of your help through the process. We'll visit soon. Matt & Kailey Kilcoyne.

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## **Ski Esta Wedding in March 2017**

Tricia McLaughlin (Bride) says

"You were so helpful and definitely put us at ease. I'll get you the updated menu by the end of the day."

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## **Off Site Catering in Newry, Maine 04261**

### **Italian Extravaganza Buffet**

**Rebecca Warner**

"Hi Paul,

Just wanted to say thank you again. The food was awesome! We all enjoyed it very much!  
Rebecca"

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## **Tricia and Mike's Ski Esta Wedding March 2017**

"Paul, I can't thank you and your waitstaff enough for an amazing job you did last weekend for our wedding!

Everyone that attended the wedding hasn't stop raving about your food and staff.

You basically became our wedding coordinator from the beginning and kept us up to date on all changes. You put us at ease from the beginning when you broke down the layout of the

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house and directed us on what and where we should move the furniture. You did not have to do that!

I will be sure to write a review on your website.

I hope we weren't too out of control for your staff!!

Please let your staff know they did an amazing job.

Thank you,

Mike and Tricia

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**June 10, 2017**

**Nikki and Colin Brackett's Rustic Wedding at the 1888 Wedding Barn**

Morning Paul-fabulous time last night, THANK YOU for everything!!!

---

**Erin C on June 17, 2017 from Brookline Mass**

We hired Gourmet In A Pinch to cater our rehearsal dinner at a house that we rented in Newry. Paul and his team were AWESOME!! We wanted something casual, so Paul brought his portable pizza oven and served our group wood-fired pies. Everyone was so impressed with the pizza oven, and Paul was so focused on sticking to the timeline that we had laid out. I couldn't recommend Gourmet in a Pinch enough!

---

**Taylor and Andrew Wedding at the 1888 Wedding Barn**

**10/15/17**

**Sterling said...**

Paul and Charisa were extremely helpful during the entire process. Prompt responses, flexibility and a genuine caring for the families were evident. Talented, hard-working staff and excellent food served with professionalism and a smile.

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1888 Wedding Barn Wedding Ceremony and Reception – August 5, 2017

Lisa Mcaleer (Bride) says:

"Hey Paul thanks for doing a wonderful job!everyone had a great time."

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1888 Wedding Barn Wedding Ceremony and Reception – August 5, 2017

**Martin said...**

The 1888 Barn was perfect for a rainy day wedding because once we were inside we did not care. The only better venue would be to move the barn to the top of a mountain but then the price would be 2-3x. The venue is perfect...affordable. The chicken and fish were very tasty but the gluten free wedding cake was better. The only change I would make would be to add some accentuating lights above were the wedding cake was sitting.

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1888 Barn Wedding 8/19/17

Emily Lemieux

"Hi Paul, Thanks for helping us make our day great."

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Krissy and Colin Brackett Wedding, Naples, Maine

1888 Wedding Barn on June 10, 2017

Dear Paul and Charisa,

Thank you so very much for making our wedding the most amazing day of our lives. The barn was so beautiful and the food was spectacular. We appreciate all of the hard work and effort throughout the planning process as well as the day of. We truly will remember our day for the rest of our lives. Thank you for making it all happen! Lots of Love. Love Colin, Krissy, and King XOXO

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## **Britni H reviewed Gourmet in a Pinch on July 3, 2017**

\*\*\*\*\* 5 Star - [Great food & professional service!](#)

"We had the Gourmet in a Pinch team cater our June 2017 wedding in northern New Hampshire for 170 people and they did a fantastic job. Everyone loved the passed hors d'ouerves and Italian buffet. They were very attentive to detail and all servers had a kind, friendly demeanor. Very pleasant to work with. I would recommend them for weddings."

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Kathleen Fox – Massachusetts

Catered Dinner at the Glen House, Newry Maine

"The meal was wonderful. Everything was so good and we will enjoy the leftovers. It was great to have your excellent, friendly, and efficient service. This was probably a once in a lifetime event for us, but if we were ever again in the area, we would certainly call on you. Thank you.

Kathleen

---

Good Morning Paul,

We just returned from our honeymoon in Greece which was paradise! I wanted to take a moment to thank you for making our wedding day run smoothly and for working with us up until the day of to answer my many questions and making special accommodations. You and your team were great!

I was wondering when the \$1,000 security deposit would be refunded to us? And will it come in a check in the mail? We have not received it yet.

Thank you again for everything!

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## **1888 Wedding Barn Wedding Reception**

**October 7<sup>th</sup>, 2017**

**4.8/5.0**

- Quality of Service: **5.0**
- Responsiveness: **4.0**
- Professionalism: **5.0**
- Value: **5.0**
- Flexibility: **5.0**

### **Jessica said...**

Paul and his team helped make our day amazing! The food was top notch. I had some special requests they were able to accommodate as well. The cake was to die for. The barn is beautiful, and Paul helped us set up the morning of which was a huge help. We got married on the covered bridge and Paul set up the chairs and delivered them back to the barn in time for the reception. He also rented us tables, chairs, and linen for our off-site rehearsal dinner last minute which was appreciated. The whole Wedding Barn team was efficient, professional, and accommodating. It was a great time had by all. I highly recommend the 1888 Wedding Barn and Gourmet in a Pinch!

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**Gourmet in a Pinch review by Megan Ballard**

ThanksPaul! if we could fatten Randy up that would be a miracle. We did enjoy all the food, though and are extremely grateful with the help out in that department! Charisa's cooking is amazing!!! I will see you tomorrow at 4....

---

**1888 Wedding Barn Review on the The Knot by Bride Brittany S for June 9<sup>th</sup>, 2018 Wedding. \*\*\*\*\* 5 Star Review**

We got married at the barn this past weekend and everything was incredible! The place looked absolutely amazing. We didn't get the chance to eat much but our guests said the food was great. All of the service staff were very nice and accommodating. Paul was very responsive to emails leading up to the wedding. There was some confusion about what we wanted for bar and there was initially no hard alcohol available. Within 20 minutes of this being brought to Paul's attention there was a full bar set up. I would highly recommend this venue!

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**Gourmet in a Pinch Party Rental Review on June 9, 2018 By Lisa and Sarah W**

Thank you! The tent was perfect. We will call on you again in the future. My mom loved her birthday party ( despite a recent back issue due to extreme gardening and stacking wood !!)

Best,  
Lisa

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**Gourmet in a Pinch Testimonial Review by Linda C**

[Mom's 60th Surprise Party](#) at the Maine Houses in Bryant Pond

"We ordered basil and brie chicken platter, chicken broccoli and ziti platter, lasagna, salad, and rolls for my mother's surprise 60th birthday and it was a huge hit! ! Paul was very easy to work and the food was enough to feed 50 people! I would highly recommend this catering company to anyone! The food was out of this world! Thank you for making our night special!"

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**Gourmet in a Pinch Catering Review on Wedding Celebration on 6/2/18 by Melanie P (Bride) at Ski Esta atop Powder Ridge in Newry, Maine.**

"Thank you again for everything!!!!!! If I'm ever in that area and need a caterer we will be in touch!"

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**Gourmet in a Pinch June 2018 Testimonial Review**

Ross at [contact@stimberlake.com](mailto:contact@stimberlake.com)

"Hi Charisa & Paul,

I just had the most wonderful Mexican meal! The best I have had in a very long time. It was absolutely fantastic. The salsa was spot on and the beans were just right. I cannot thank you enough for the wonderful, and enjoyable surprise.

In the future, I better watch what I say when I meet you all on the street.....NOT!

Really thank you!

Ross & Carole"

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Gourmet in a Pinch Testimonial Review by Gail Reid

Kings Hill Inn Wedding on 7/21/18

Gail says:

"Paul, We can't thank you and Charisa enough. We wanted you to know that we couldn't have been more pleased with your services; from the pizza at rehearsal dinner to the main event yesterday, you and your staff delivered. Our guests were raving about the food from appetizers to main course and wanted to know who you were and where you were from. To plan an event with that many guests and to have a major part of it go so smoothly and not have to even think about it is a gift on such a busy day. We really appreciated your attentiveness to the family and bridal party during the cocktail hour and you even got Danny to eat pizza the night before !

Thank you for your upbeat attitude and personalities (and of course the great food). We will recommend you to everyone looking for a great caterer. We wish you and your business every success.

Bill & Gail"

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**Gourmet in a Pinch Testimonial Review**  
**Dave T from Aurora Colorado in July 2018**  
**Catering at a lakeside cabin in Denmark, ME**

"Paul and Chef Charisa were great to work with and prepared a wonderful 80th birthday dinner for my mother. There were 22 people and we opted for pass appetizers and a sit down dinner to celebrate. Food was excellent as was the service and professionalism. Highly recommended."

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**Melanie P. Review from Scarborough, ME on 6/8/2018**

Unbelievable!!!! I was surfing the web for caterers for my wedding. When I saw all the selections I thought gourmet in a pinch was the way to go! Not knowing the area or anything about them I took a chance.... and WOW! Food was amazing, every guest complimented the food, Paul was so easy to work with, very accommodating and the staff was very friendly and polite. If I have another event in that area I would hire them in a second!!! Thank you gourmet in a pinch for making our wedding a memorable one

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**Caroline Lederman Testimonial from Amherst Massachusetts**  
**["Celebrating 25 Years of Service"](#) - 8/15/18**

I hired Gourmet in a Pinch to cater an important event for some dear friends. Paul and Chef Charisa made everything so simple, and we asked a lot of them. Our party was only accessible by boat, and required a lot of schlepping, and yet they took it all in stride. The food was delicious, and they did everything with a smile, even as a storm came up and we had to move everything quickly inside. All of our guests raved about the food, and were pleased at the ability to have seconds. People are still talking about the flourless chocolate torte which was to die for. As the party planner, Gourmet in a Pinch made my job easy, and relieved any worry I had about how the event would go. I will certainly call them for our next big event!

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**Loretta Long Party Rental Testimonial August 2018**

"Hey Paul, Thanks for the tent and lights. It was set very nicely and looked great last night. It was decorated very pretty (wish you could have seen it). It was perfect !"

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**Testimonial Review from [johnny eastman](#) \*\*\*\*\* 5 STAR \*\*\*\*\***

"Was at 1888 Wedding Barn for the Marquis wedding. The barn was beautiful and the food was great. Paul and his staff were friendly, professional and great hosts for a wonderful

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wedding reception on September 1, 2018. What a wonderful day and place for any wedding reception or gathering.

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### **1888 Wedding Barn Reception Hall – September 1, 2018 Wedding –**

**Wagner/Marquis**

**Cassey said...**

"Just went to my cousin's awesome wedding at 1888 Barn, the place was gorgeous and the staff were incredibly friendly and professional!"

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### **1888 Wedding Barn with Gourmet in a Pinch Catering on 9/21/18**

**Tara said...**

"We had our wedding at the 1888 barn last Saturday and it was incredibly beautiful! We had a great time and everything went very smoothly! Thank you Paul & Staff for an amazing wedding!"

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### **1888 Barn Wedding with Gourmet in a Pinch Catering on 9/1/18**

**Lynore said...**

Paul and his staff were great to work with we can't say enough about the food!!! The prime rib melted in your mouth, the chicken extravaganza was so moist and tender as well!!!! You have to get the buffalo rolls in your appetizer HUGE crowd favorite! The barn was stunning with all the lights especially at night! We highly recommend Paul and his crew!!!! WELL DONE SIR!

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### **1888 Barn Wedding with Gourmet in a Pinch Catering on 5/15/18**

**Ann said...**

"Jessie & Steve's wedding on 9/1 was awesome! The 1888 Wedding Barn was beautiful, the food was delicious and the service was great. Could not have imagined a better day with family & friends."

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### **Gourmet in a Pinch Catering and Party Rental Service**

We used Gourmet in a pinch for several services and it was amazing. Paul was very helpful, kind, and quick to respond with my 1000 emails and questions about food, rental equipment and dessert.

We had Gourmet in a pinch make our wedding cupcakes, meals, and rental tables chairs etc. Without Paul and his staff we couldn't have pulled it off. Thank you so much for helping to make our day the best day ever!! Also thank you to the catering staff who went above and beyond and did more than was required the night of the wedding we truly appreciated it!

Tiffany & Nathan Landry, Ski Esta 10/13/2018

Good for parties · Experienced chefs · Delicious food · Professional staff · Great value

(note we did not have our wedding at the 1888 Barn but it is owned by the same people as Gourmet in A Pinch)

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