## Side Dishes

Macaroni and Cheese: Elbow Macaroni ina Rich Creamy Cheseseauce made with Cheddar and Parmesan Chese (Contains Half and Half, Flour,
 Butter, dash of Cayenne and White Pepper)
Twice Baked Potato: Baked Potato filled with Garlic Scallion Mashed Potato (Butter, Sour Cream, White Pepper)
Roasted Harvest Vegetable: Butternut, Acorn Squash, Sweet Potatoes, Carrot and Onion Tossed with Extra Virgin Olive Oil, S\&P and Oven Roasted
Stuffed Peppers: Red and Green Bell Peppers with a Sausage and Smoked Gouda Rice

Coleslaw: Fresh Cabbage, Carrots and Coleslaw Dressing
Risotto: Creamy Arborio Rice Cooked with White Wine, Onion, Chicken Broth © Parmesan Chese


Surprise the foodie in your life with a Wine'ing Butcher Gift Card!

Marinated Meats Boar's Head Deli Artisan Cheeses Fresh Produce Specialty Wines Local Craft Beers NH Made Bread Ready-to-Cook Entrées



PEMBROKE 16 Sheep Davis Road 603.856.8855


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MEREDITH
81 NH Route 25 603.279.0300

## Dineer has never been

Long day? Last minute dinner party? Family gathering? Why struggle in
the kiithen, when you can pick up a Goubimet meal on your way home! Have something bigger planned? We can help with menv options to please any size group! Just let us know!

## Preparied Food <br> Made just for you!

Appetizeis
Bruschetta: Fire Roasted Tomatoes with Red Onion, Red Wine Vinegar, Olive Oil and Fresh Parsley
Mini Crab Cake: Fresh Jumbo Lump Crab Meat with
Red Pepper, Fresh Parsley, Egg White, Lemon Juice, RitzCracker Crumbs and White Pepper
Garlic Spinach Mushrooms: Crimini Mushroom Stuffed with Garlic Spinach and Topped with Provolone Chese
Scallops Wrapped in Bacon: FreshSea Scallops Wrapped in our Cured and Smoked Slab Bacon


## Pasta Salads

Primavera Pasta Salad: Tri-color Rotini Pasta, Snow Peas, Red Pepper and Scallion Antipasto Salad: Bowtie Pasta with Salami, Pepperoni, Provolone Chesse, Red Peppers, Pepperoncini, Black Olives, Parsley, Oregano and our Homemade Vinaigrette
Macaroni Salad: A Summertime Favorite! Elbow Macaroni with Carrot, Celery, Red Pepper, Homemade Vinaigrette and Mayonnaise
Pesto Pasta Salad: Pennette Pasta with Fresh Tomato, Zuchini, Summer Squash, Red Onion and Broccoli Tossed with a Fresh Pesto Dressing
Sesame Noodle Salad: "Ramen"Style Noodles in aSesame Teriyaki Dressing with Sesame Seed, Carrot, Red Pepper, Scallion and Bok Choy
Shrimp Macaroni Salad: Elbow Pasta with Baby Shrimp, Celery, Red Pepper, Vinaigrette and Mayonnaise
Tortellini Salad: Tri color Tortellini with Fresh Mozzarella, Red Pepper, BlackOlive, Vinaigrette, Oregano and Fresh Parsley
Grilled Vegetable Orzo Salad: OrzoPasta with Fresh Grilled Zuchini, Summer Squash, Red Onion, Peppers, Red Wine Vinegar and Olive Oil
Buffalo Chicken Pasta: Fresh Buffalo Seasoned Chicken with Pennette Pasta, Celery, Carrot and Ranch Dressing

## Salads

Honey Chicken Salad: Fresh Roasted Chicken with Celery, Honey and Mayonnaise Loaded Baked Potato Salad: Baked Potato with Applewood Smoked Bacon, Fresh Chives, Cheddar Chese and Our Own Potato Salad Dressing
Mediterranean Artichoke Salad: Enjoy this Salad as is, or use as a Topping on Almost Anything! Artichoke Hearrs, Red Onion, Roasted Red Pepper, Kalamata Olives, Oregano and Fresh Parsley Marinated in Our House Vinaigrette
Potato Egg Salad: Red Bliss Potatoes with Hard Boiled Egg, Celery, Mayonnaise and Vinegar
Caprese Salad: Grape Tomatoes with Fresh Mozzarella, Basil and Olive Oil
Cranberry Walnut Chicken Salad: Oven Roasted Chicken with Dry Cranberries, Walnuts, Honey and Mayonnaise
Waldorf Chicken Salad: Oven Roasted Chicken with Red Grapes, Celery, Walnuts, Granny Smith Apple and Mayonnaise
Black Bean and Corn Salsa: Black Beans, Corn, Yellow Onion, Red Pepper, Cilantro, Cumin and Cayenne,
4 Bean Salad: Green Beans, Yellow Beans, Garbanzos, Kidney Beans, Yellow Onions, Red/Green Peppers and Vinaigrette

## Salads (Continued)

Red Bliss Potato Salad: Red Bliss
Potatoes, Red Onion, Red Pepper,
Dill, Parsley, Mayonnaise, Greek Yogurt, Dry Mustard, Paprika and Cayenne Pepper
Broccoli Salad: Broccoli, Rendered Pancetta, Vidalia Onions, Raisins, Coleslaw dressing
Lobster Salad: Knuckle and Claw meat with a touch of Mayonnaise

## Main Courses

Lasagna (half pan): Our Homemade Favorite! Made with Fresh Wine'ing Butcher Sausage, the Finest Ricotta and Homemade Tomato Sauce, Topped with Mozzarella Cheese
Meatballs: Fresh Ground Sirloin, Homemade Italian and Hot Sausage, Fresh Bread Crumbs, Parsley, Oregano, Garlic and Heavy Cream
Chicken Cutlets: Italian Breaded Chicken, Parsley, Garlic and Oregano
Chicken Parmesan: Chicken Cutlet with Tomato Sauce and Mozzarella Chese
Chicken Quesadilla: Chicken with Peppers, Onions and Pepper Jack Chesse in a Flour Tortilla
American Chop Suey: Ground Sirloin, Peppers, Onion, Stewed Tomato and Elbow Macaroni
Beef Stew: Chuck Stew Beef with Potato, Carrot, Onion and Celery in Rich Beef Gravy
BBQ Meatloaf: Ground Sirloin, Fresh Bread Crumbs, Green e Red Pepper,
Onion, Granulated Garlic, BBQ Sauce and Parmesan Chese
Large Crab Cakes: Fresh Jumbo Lumb Craw Meat with Red Pepper, Fresh Parsley, Egg White, Lemon Juice, RitzCrackers Crumb and White Pepper
Chicken ‘n Biscuits: Chicken with Carrot, Onion,
Celery and Peas in Chicken Gravy and Topped with a Buttermilk Biscuit
Pesto Chicken: Wine'ing Butcher Tomato Basil Marinated Chicken Grilled and Topped with Fresh Pesto, Tomato and Mozzarella Chese
Shepherd's Pie: Fresh Ground Sirloin with Onion, Cornand Beef Gravy Topped with Garlic Scallion Mashed Potato


