## Side Dishes

Macaroni and Cheese: Elbow Macaroni in a Rich Creamy Cheese Sauce made with Cheddar and Parmesan Cheese (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 Cheese



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PEMBROKE 16 Sheep Davis Road 603.856.8855



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MEREDITH 81 NH Route 25 603.279.0300



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

# Prepared Food MENUITEMS

Made just for you!

# **Appetizers**

**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, Ritz Cracker Crumbs and White Pepper

Garlic Spinach Mushrooms: Crimini Mushroom Stuffed with Garlic Spinach and Topped with Provolone Cheese

Scallops Wrapped in Bacon: Fresh Sea 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 Cheese, 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 a Sesame 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, Black Olive, Vinaigrette, Oregano and Fresh Parsley

Grilled Vegetable Orzo Salad: Orzo Pasta 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 Cheese and Our Own Potato Salad Dressing

Mediterranean Artichoke Salad: Enjoy this Salad as is, or use as a Topping on Almost Anything! Artichoke Hearts, 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 Cheese

Chicken Quesadilla: Chicken with Peppers, Onions and Pepper Jack Cheese 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 & Red Pepper, Onion, Granulated Garlic, BB9 Sauce and Parmesan Cheese

Large Crab Cakes: Fresh Jumbo Lumb Craw Meat with Red Pepper, Fresh Parsley, Egg White, Lemon Juice, Ritz Crackers 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 Cheese

Shepherd's Pie: Fresh Ground Sirloin with Onion, Corn and Beef Gravy Topped with Garlic Scallion Mashed Potato