

# Best friends open Red Wagon Gourmet in Hillsborough

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HILLSBOROUGH — Chefs and best friends Shannon Garrity and Nadine Murtha are partners at the new Red Wagon Gourmet.

Once inside the door of this charming shop, you'll find Shannon at the counter, while chef Murtha is busy in the kitchen.

Friends for years, and chefs in center city Philadelphia, the women decided to get together and open their own take-out restaurant. Taking advantage of their combined culinary experience, they created a business plan, which included the preparation of what they believe are reasonably priced, freshly prepared meals that can be taken home, to work or on a trip. All take-out containers are microwavable. To accommodate their clientele, they've created a menu of "Picnic Packages," which can go anywhere.

"We opened Red Wagon on 00066 March 8, said Garrity, the creative partner. We both come from families steeped in the restaurant trade. As part of a food project, Nadine taught women how to cook at the Salvation Army in Philadelphia. My mom, Annette served as a pastry chef for a host of Pennsylvania restaurants. We're using many of her original recipes for our popular cookies, cakes and muffins."

"We're eager to cater corporate breakfasts, lunches, dinners and cocktail parties," Murtha continued. "Our goal is to keep our clientele healthy. Unlike other markets and delis, our meats are prepared and roasted on premises. They contain no additives or preservatives. We have created an extensive catering menu for your next party, event, business meeting or social gathering. We're also able to provide the service and cuisine to suit every occasion. All you have to do is give us a call, and we'll do the rest."

Georgette Migliore of Hillsborough stopped by for a container of soup and spinach ravioli. "I've heard that their chicken noodle and potato cheddar soup were awesome," Migliore said. "Just looking at those gorgeous, huge raviolis make my mouth water."

In keeping with the theme of The Red Wagon, the partners have set up a tiny Red Wagon boutique. From caps, to baby bibs, sweatshirts and T-shirts, to a giant red wagon chock full of edible treats, the chef-owners are encouraging their customers to think Red Wagon when considering sending a gift basket. "We're filling our red wagons with a host of edible favorites," Garrity said. "Our corporate clients are delighted with all of the fresh products we personally pack into our attractive wagons. You place the catering order, and we'll deliver to your destination." The partners also encourage you to take advantage of Red Wagon's healthy "Build-A-Meal" program. Each meal includes: salad, two side dishes, and a choice of chicken, pork, beef, fish or pasta. (\$10 chicken and pasta; \$12, beef, pork or fish; sides include: potatoes, rice, cole slaw, macaroni salad, macaroni-and-cheese and assorted vegetables).

"It's awesome food, added Jayne Rich of Hillsborough. Coming to Red Wagon is like coming home."

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