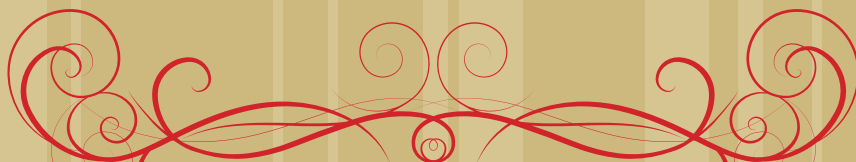




Greta's Gourmet

BUTCHER SHOP • DELI • CATERING



GRETA'S HOLIDAY MENU ~ 2015/2016

Available for pick up Thursday, December 24th or earlier! Just call Kevin to place your order!

HOLIDAY HOURS:

Christmas Eve
Thursday, Dec 24
9 am – 5 pm

Christmas Day
Friday, Dec 25th
Closed

Pick up your Gift Basket today, or call Kevin to custom create your own!

Greta's Gourmet Gift Cards are available in any amount!

Ask us about bulk Gift Card discounts!

HOLIDAY DINNER MENU ~ ORDER NOW!!!

- Certified Angus Beef® Standing Rib Roast - \$20.99/lb
- Brown Sugar Cured & Smoked Turkey - \$7.99/lb
- Country Style Double Smoked Carving Ham - \$8.99/lb
- Apricot Dijon Glazed Double Smoked Carving Ham - \$9.99/lb
- Cranberry-Pancetta Stuffing – 12 svg - \$39.99 24 svg - \$74.99
- Apple-Sage Stuffing - 12 svg - \$39.99 24 svg - \$74.99
- Wild Mushroom-Spinach Stuffing - 12 svg - \$39.99 24 svg - \$74.99
- Smoked Turkey Gravy – \$9.99/qt
- Cheesy Potato-Yam Bake – 12 svg - \$39.99 24 svg - \$74.99
- Greta's Macaroni & Cheese – 12 svg \$39.99 24 svg - \$74.99
- Roger's Pumpkin Cheesecake – 10 inch – 12-16 servings - \$59.99
- Bread Pudding with Whiskey-Butter Sauce – 12 svg - \$49.99
- Maple Bourbon Pecan Pie - \$16.99
- Greta's Homestyle Pumpkin Pie with Spiced Whipped Cream - \$14.99
- Bourbon Brined Cornish Rock Game Hens – 19 oz. – 1-2 servings - \$14.99
- Fresh Green Bean Casserole with Rosemary-Panko Topping – 12 svg - \$39.99 24 svg - \$74.99
- Certified Angus Beef® Boneless Prime Rib – Smoked or Garlic Herb Roasted - \$24.99/lb



Greta wants to make your holiday season easier this year! Take the worry and stress out of your holiday plans with our holiday menu!

HOLIDAY CHEESECAKE MENU

Please allow 48 hour notice for cheesecakes! All Cheesecakes are \$59.99 for a 10" Cheesecake. We will cut and decorate them into 12 or 16 pieces based on your preference! All cheesecakes are made with our special pecan-graham crust!

Pumpkin – Topped with Cinnamon-Nutmeg infused whipped cream and candied pecans

Rum Raisin – Our homemade Rum Raisin Sauce swirled into our classic cheesecake! Topped with Rum Raisin Glaze and Whipped Cream!

Peppermint – Crushed peppermint is swirled into our peppermint cheesecake and topped with whipped cream and candy canes!

Egg Nog – Dark Rum and Brandy make our Eggnog cheesecake special! Topped with our Cinnamon-Nutmeg infused Whipped Cream!

Cinnamon – Cinnamon cheesecake topped with Cinnamon-Nutmeg infused whipped cream and Cinnamon Sugar Graham Cracker Cookie.

Cranberry – Cranberry Cheesecake topped with Cranberry Glaze, Whipped Cream and Dried Cranberries.

Amaretto Cheesecake – Oreo Crust with Amaretto flavored cheesecake. Topped with Ganache Chocolate and Chocolate Dipped Strawberries!