

WHEN YOU ARE ENTERTAINING,

let Greta's Gourmet help make your event a great success. Choose from our menu on the previous pages! Or don't forget that we can do things like custom cuts, hand rubbing and/or marinating your purchase.

If you long for professionally prepared gourmet meals but want to enjoy the peace of dining at home, or your busy lifestyle doesn't allow time to prepare them yourself, we are here to help. Greta's Gourmet carries a selection of ready to cook items and a special hot cooked item everyday!

Sausage lovers need to look no further than Greta's Gourmet to enjoy homemade specialties. We can custom make more than 60 varieties of fresh and smoked sausages. We also make beef jerky and our own ham and bacon—all prepared on site with premium meats in an actual smoke house.

The quality of Greta's Gourmet meat is outstanding. Our meat selection is not limited to beef, pork, poultry and seafood. We offer a selection of exotics as well. This includes bison, antelope, pheasant, rabbit to name a few. It's worth a step in to our shop!



RETURN ADDRESS

Greta's Gourmet

Butcher Shop • Deli • Catering
5560 S. 48th Street, Suite 2
Lincoln, NE 68516

402-420-MEAT(6328)

www.GretasGourmetFood.com

2012



Greta's Gourmet

BUTCHER SHOP • DELI • CATERING

CATERING

Greta's Gourmet is a family owned business centered on strong values. Kevin and Shalla designed and built the store on a foundation of family and of a LOVE for food. We strive to stock the best products available for you. Simply put, we are your source for gourmet food in Lincoln!

Let Greta's Gourmet help you with your catering needs. Whether you are planning a football party, a multi-course sit down dinner, catering a family get together or planning a wedding, we have just what you need!

**YOUR "MEAT"ING PLACE
FOR GOURMET FOOD!**



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PARTY TRAYS

	up to 10ppl	11-15ppl
Fresh Cut Meats <i>(for sandwiches)</i>	\$36.99	\$52.99
Sandwich Boxes <i>(includes pickle, chips & cookie)</i>	\$8.99 ea	same
Assorted Smoked Meats	\$39.99	\$56.99
Gourmet Cheeses <i>(with assorted crackers)</i>	\$49.99	\$59.99
Garden Fresh Crudité's <i>(with herbed ranch dip)</i>	\$32.99	\$46.99



HORS D'OEUVRES

	up to 10ppl
Bacon Wrapped Crab (25 pcs.)	\$62.99
Beef Burgundy Bites (25 pcs.)	\$62.99
Fresh Mozzarella Bites (25 pcs.) <i>(with balsamic glaze)</i>	\$45.99

	up to 25ppl
AntiPasti Platter <i>(with assorted crackers)</i>	\$94.99
Smoked Salmon Cheesecake Dip <i>(with tortilla chips)</i>	\$54.99
Warm Crab Dip <i>(with assorted crackers)</i>	\$64.99
Spinach Artichoke Dip <i>(with assorted crackers)</i>	\$32.99

MAIN DISHES

	price per pound	servings per pound
BBQ Beef or Pork	\$9.99	2
Tomato Braised Brisket	\$11.99	2
Roasted Prime Rib	\$14.99	2
Twice Smoked Ham	\$6.99	2
Smoked Chicken	\$6.99	1.5
Smoked Turkey	\$6.99	1.5
Smoked Salmon	\$16.99	2

SALADS

	price per pound	servings per pound
Italian Pasta Salad	\$6.99	3
Italian Veggie Salad	\$6.99	3
Mustard Potato Salad	\$6.99	3
Smoked Chicken Salad	\$8.99	3
Smoked Salmon Salad	\$9.99	4
Caprese Salad	\$9.99	3



SIT DOWN LUNCH / DINNER

- Serves up to 12 people
- 3 (or more) Courses
- Prices vary depending on menu
- Meals prepared and served in the comfort of your own home!

Sample 3 Course Dinner Menu

- Mixed Field Greens with thick cut bacon, garden tomato concasse, scallions & sherry shallot vinaigrette.
- Pork Tenderloin Medallions with an herbed balsamic reduction, fresh cut corn and asparagus in olive oil and sea salt.
- Ginger-infused Creme Brulee with crystallized ginger.

SIDE DISHES

	price	servings
Twice Baked Potatoes	\$4.99 ea	1
Duchess Potatoes	\$4.99 ea	1
Roasted Red Potatoes <i>in Olive Oil & Sea Salt</i>	\$4.50	3
Veggie Saute <i>in Olive Oil, Sea Salt & Cracked Pepper</i>	\$7.50	3