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**Store Hours:**  
M, W, Th & F 8:30-5:30  
Tue 8:30-2:00  
Sat 8-5  
Closed Sundays  
Closed Holidays



Check the back  
of this flyer for  
Bunzel's  
Heat and Serve  
Entrées and  
Platters

# JANUARY MEAT DEAL

- 2 (4 oz) BUTTER GARLIC CHICKEN BREAST
- 2 HOMEMADE BRATWURST
- 1 WHOLE OR CUT-UP CHICKEN
- 1 LB GROUND CHUCK
- 2 CHICKEN PATTIES (PRE-COOKED)

Bunzel's can prepare your  
entire New Years Eve or  
New Years Day meal  
Check out  
[www.bunzels.com/catering](http://www.bunzels.com/catering)  
for more details.

## \$20.23



### RECIPE OF THE MONTH

## Bacon Roasted Chicken

**6 Servings**

- 1 Whole Chicken • 2 Tablespoons of Butter • Salt and Pepper to taste • 1 Teaspoon Dried Thyme
- 2 Carrots (cut in chunks) • 2 Cups of Beef Broth • 8 Slices of Bacon • Paprika to taste

### DIRECTIONS

1. Preheat the oven to 450 degrees F (220 degrees C).
2. Rub butter over the entire chicken. Season with salt, pepper and thyme. Place the carrots inside the cavity, and tie the legs together. Place the chicken breast side up in a roasting pan. Lay bacon strips across the top of the chicken, and secure with toothpicks. Sprinkle with paprika. Pour the beef broth into the roasting pan - do not pour over the bacon.
3. Roast for 15 minutes in the preheated oven, then reduce the heat to 350 degrees F (175 degrees C). Baste with some of the broth. Continue to roast for 1 hour and 15 minutes, or until the internal temperature is 180 degrees F (82 degrees C) when taken in the thickest part of the thigh. Baste every 15 minutes with the broth.
4. Remove the bacon and discard toothpicks. Roast the chicken for 15 more minutes to brown the skin. Transfer to a serving platter, and remove the ties. You may eat the bacon, but it is best to discard the carrots.

**BUNZEL'S MEATS**  
**FULLY COOKED ENTRÉES**

JUST HEAT AND EAT

	<u>Per lb Price</u>	<u>5 lb Pan Price</u>
Sliced Hickory Smoked Beef Brisket w/ Sauce	\$18.99	\$94.95
Sliced Angus Roast Beef & Gravy	\$12.99	\$64.95
Sliced Roast Pork & Gravy	\$9.99	\$49.95
Sliced Bunzel's Deli Baked Ham w/ Brown Sugar Glaze	\$5.99	\$29.95
Sliced Hickory Smoked Pit Ham	\$7.99	\$39.95
Meatballs (Swedish, Italian or BBQ)	\$7.99	\$39.95
Sliced Bunzel's Famous Cajun Pork	\$9.99	\$49.95
Sliced Turkey Breast & Gravy	\$9.99	\$49.95
Pulled BBQ Pork or Chicken	\$8.99	\$45.95
Pulled BBQ Beef	\$10.99	\$54.95
Sloppy Joe Meat	\$7.99	\$39.95
Meat or Vegetable Lasagna (6 lb Pan)		\$29.95

DIFFERENT SIZE PANS AVAILABLE UPON REQUEST

**BUNZEL'S PARTY PLATTERS**

	<u>SIZE</u>	<u>SERVINGS</u>	<u>PRICE</u>
Cheese & Summer Sausage or Cheese & Meat Platter	Small (12")	10-15	\$29.99
	Medium (16")	20-25	\$39.99
	Large (18")	30-35	\$49.99
Party Relish Assortment	Small (12")	10-15	\$24.99
	Medium (16")	20-25	\$34.99
	Large (18")	30	\$44.99
Fresh Veggies w/Dill Dip	Small (12")	10-15	\$24.99
	Medium (16")	20-25	\$34.99
	Large (18")	30+	\$44.99
Taco Platter	Small (12")	10-15	\$14.99
	Medium (16")	20-25	\$29.99
	Large (18")	30+	\$34.99
Fresh Cut Fruit Platter	Small (12")	10-15	\$29.99
	Medium (16")	20-25	\$44.99
	Large (18")	25-30	\$54.99
Watermelon Basket	Large (18")	30+	\$64.99
Shrimp Platter	Medium (16")	15-20	\$69.99
	Large (18")	25+	\$79.99
Deviled Egg Platter	Large (18")	48 pcs	\$49.99
Salmon Platter (Decorated) (up to 5 lbs)	Large	30+	\$125.99

Visit [www.bunzels.com](http://www.bunzels.com) for more options - Bunzel's can make your entertaining quick and easy!!