NetCost Market Philadelphia Celebrates the Grand Opening of Their Blue Grass Location

Their second Philadelphia store makes gourmet grocery products available to the community and area foodies alike

Philadelphia, PA (PRWEB) May 15, 2015 -- On Saturday, June 13th, 2015 from 11:00AM- 5:00PM, NetCost Philadelphia will celebrate the long-awaited grand opening of their new Blue Grass location. Located within the Blue Grass Plaza at 2417 Welsh Road in Philadelphia, PA 19114, this grand opening event hopes to attract area foodies who may be unfamiliar with the gourmet product offerings of this international market.

Attendees will enjoy promotions, prizes, tasting events, live music, and more as they shop the store's vast selection of specialty products from around the world. While NetCost features typical high-end grocery items such as choice meats and produce, artisan cheeses, fresh seafood, locally grown fruits and vegetables, marinated goods, house-made deli items, homemade bakery items, and an ever-expanding gluten-free and organic selection, the variety of their international goods is what sets them apart from other area grocers.

Shoppers can expect a global, gourmet selection including juices from South Africa, jams from England, meats from Poland, chocolates from Belgium, honey from Germany, caviar from Alaska, French gourmet coffee, Italian Croissants, Russian honey cookies, Bolivian Quinoa, Brazilian sausages, Indian Rice, and Japanese soups. Additionally, in the state-of-the-art Blue Grass facility, NetCost has expanded their departments to include a multicultural, self-serve prepared foods section for homemade, healthy dishes on the go.

NetCost Market invites food lovers from all cultures, backgrounds, and ethnicities to enjoy their unique shopping experience firsthand. As they focus their attention on being seen as a gourmet market with an international selection, they will continue to offer an expansive selection of high-quality products at affordable prices.

After months of construction-based delays, doors to the 26,000 square foot facility opened to admit more than 2,000 shoppers during their soft opening on April 28th, 2015. The Blue Grass location employs a diverse and knowledgeable staff of approximately 100 people each focused on providing superior customer service. Andrey Malkin, Partner and VP of Operations of NetCost Market, leads the company's efforts to make less common, culturally distinctive foods available to people of all cultures.

"NetCost Market is not your typical market," says Malkin, "and our grand opening event invites the entire community to see exactly what makes us so different. Not many people realize the abundance of products we carry- especially our homemade and imported items."

For interviews or press inquiries, please email Peter Markov at info(at)netcostphilly.com. To learn more about NetCost Market, please visit www.netcostphilly.com. Be sure to follow NetCost Market on Facebook and Twitter to stay up to date on all of their events, products, and promotions.

About NetCost Market

NetCost Market believes in the American dream. In 1991, NetCost Market was founded in a small Russian community in Brooklyn, New York. While creating a melting pot of Russian immigrant culture combined with

quality American goods, founder Sam Shnayder focused on offering high quality, traditional European food to immigrants and locals alike. NetCost quickly expanded into stores, warehouses, and restaurants with locations in Staten Island, Brooklyn and Queens. Offering a large assortment of over 45,000 items including global, exotic specialties, intelligent supply chain management allows them to offer exotic imports at prices 20-30% less than the competition. Additional locations are expected to open in Marlboro, New Jersey; Boston, Massachusetts; and Chicago, Illinois in the next few years. For more information on NetCost Market, go to http://www.netcostphilly.com/about-us/.

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