



# FEATURES

January 27-31, 2020

## **BLUE POINT OYSTERS (100 count, live in the shell)**



Our Blue Point oysters are harvested on the renowned oyster beds of the Norwalk/Westport Island Chain where shallow waters, swift currents and sandy bottoms provide the conditions necessary for raising these wild oysters. Bottom planting, as opposed to cage or floating trays, gives these oysters much greater variation of flavor, shape and size. A favorite of Queen Victoria's, among many others, our oysters are famous for their unparalleled freshness, sweet briny flavor and plump meats.

## **FRESH LOCAL MONKFISH LOIN (1-2 lb loins, skin-off, boneless)**



We are sourcing beautiful large Monkfish Loins (fillets) from the cold, crisp waters of the Georges Bank. One of New England's newest and finest ground fishing vessels, The Nobska, is landing beautiful fish that are processed by hand here at our facility.

## **U/10 CT. DRY SEA SCALLOPS (U.S. Georges Bank, packed to spec.)**



The scallop industry is highly regulated and is considered one of the most sustainably managed fisheries in the United States. This is the time we see the most abundant catches and excellent pricing of U/10 scallops caught on or near the Georges Bank Fishing grounds, in the northeast Atlantic, close to New England and the Canadian Maritimes.

## **ROYAL TIDE SALMON CO. SMOKED SALMON (sliced, 2.5 lb average, frozen)**



Royal Tide Salmon Co. is IRP Food's premium farm-raised Atlantic Salmon label. Our salmon are raised in the clear, cold waters off the coast of northeastern Canada. Royal Tide Smoked Salmon is fully trimmed by hand and individually inspected with no brown meat and all fat removed.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

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## INDIAN RIDGE ANGUS USDA CHOICE PORTERHOUSE & T-BONE STEAKS

IRA (Indian Ridge Angus) is our USDA certified label, featuring Black Angus cattle, graded USDA Choice marbling. These cattle are raised on small ranches in the Midwest. Striploin and tenderloin steaks are great on their own; combine them with a bone and you have steak perfection. These impressive looking bone-in steaks are cut-to-order at IRP from the shortloin and have consistent marbling and texture. The difference between these cuts is the size of the filet; the porterhouse features half or more of the filet side and the T-bone offers half or less of the filet side.



## USDA CHOICE BEEF FLAT IRON STEAKS (4, 6, 8 & 10 oz available)

The 'flat iron' gets its nickname for its rectangular shape. The muscle is actually called the top blade and is found in the shoulder of the animal. Animal scientists state that this is actually the second most tender muscle in the animal, after the tenderloin. Plenty of marbling ensures flavor, along with that coveted tenderness. These steaks are great on their own or used in bistro or entree salad applications. The versatility of sizes offered by IRP also make it perfect for duos. For a low cost/high value feature, try the flat iron with IRP scallops.



## VEAL RACKS (oven-ready, 6-bone)

Our oven-ready, 6-bone veal racks are a great way to get the most out of your veal. These grain-fed veal racks are ready to be cut into chops or roasted whole for a dramatic presentation. Ideal for a winter menu, these domestic veal racks are tender and mild; the perfect canvas to season as you see fit.



## CREEKSTONE 'MASTER CHEF' BONELESS RIBEYE STEAKS (10, 12 & 14 oz)

Creekstone Angus Beef is Indian Ridge's premier single-source Black Angus beef program, allowing you to serve consistently great eating steaks. The cattle are raised in the mid-west and harvested at a single packaging house, which insures consistency of quality and muscle size. 'Master Chef' denotes Creekstone's top tier of USDA choice marbling. Boneless ribeye 'Delmonico' steaks offer the perfect combination of flavor and tenderness, making them the traditional favorite of many steak connoisseurs.



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## TALLUTO'S POTATO, PANCETTA & LEEK RAVIOLI (6/12 ct per case)



Talluto's ravioli start with a durum wheat pasta and are filled to capacity. The potato, pancetta and leek combine with parmesan cheese and spices to make an incredible filling. Pair it with a shallot cream sauce to finish off this delicious dish.

**price: \$35.00/case, code: 81018**

## NELLO'S SWEET & SAVORY SMOKED CHICKEN STRIPS (5/1 lb packs)



Add these delicious, seasoned and smoked chicken breast strips to any dish and your guests will be delighted. It doesn't take much for this flavor packed, smoked chicken to uplift any pasta entree.

**price: \$9.75/lb, code: 4NCS**

## MAYTAG BLUE CHEESE (5 lb wheel)



Maytag blue cheese is cave-aged to perfection, giving it a dense, crumbly texture and semi-sharp flavor. Each melt-in-your-mouth bite gives a slightly tangy flavor with a lemony finish. Maytag blue cheese is a great addition crumbled on top of a salad or crackers or melted on a burger.

**price: \$18.75/lb, code: 6BMAY**

## VAN LANG BRIE & APRICOT EN CROUTE (200 ct case, frozen)



The Brie & Apricot en Croute features premium apricot jam spread over imported French brie, encased in a flaky pastry dough. The hint of sweetness with this mild, yet flavorful cheese makes it a perfect selection for any menu.

**price: \$170.00/case (\$ .85/ea), code: HD231100**

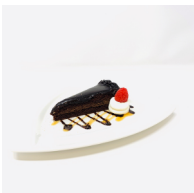
## MEXICAN PANCHO HOT DOGS (10 lb case, frozen)



If you've ever walked through the streets of Los Angeles late at night, you may have been lucky enough to happen upon a street vendor selling bacon-wrapped hot dogs, piled high with caramelized onions, sauteed peppers, pico de gallo, avocado, ketchup, mustard and mayonnaise. This version of Mexican hot dogs, also known as street dogs or Los Angeles hot dogs, is believed to be a riff on a similar recipe that originated in Sonora, Mexico.

**price: \$6.85/lb, code: 4NMCHD**

## HUDSON VALLEY MIDNIGHT MOUSSE BANQUET (2 cakes/cs, 16 slices/cake)



The Hudson Valley midnight mousse banquet cake starts with the traditional mousse layer, paired with a creamy, 'dark-as-midnight' mousse layer and dark chocolate cake.

**price: \$41.00/case (\$1.28/slice), code: FH1MMB**

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