



# FEATURES

December 9-13, 2019

## **CREATIVE SALMON ORGANIC KING SALMON FILLETS (skin-on, boneless)**



Creative Salmon is the first salmon farming company in North America to achieve organic certification. Their practices include:

- Raising only a Pacific species of King (Chinook) Salmon in the Pacific Ocean.
- Not using any genetically modified organisms, growth-promoting hormones or antibiotics.
- Feeding a natural diet consisting of fish meal, fish oil and certified organic wheat as a binder.

## **FRESH BUTTERFLIED BRONZINO (7/9oz each, head-off, skin-on, boneless)**



This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor, are food cost friendly and the perfect portion size.

## **ORGANIC PEI MUSSELS (live in shell, 10 lb bag)**



From seeds to mature mussels, every facet of Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that organic seeking consumers demand in today's marketplace. Global Trust has been an international leader in aquaculture certification since the 1990's and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.

## **LARGE ECUADORIAN MAHI FILLETS (cut from 20 lb and up fish)**



The Ecuadorian Mahi season has just started and prices are once again becoming attractive. We target 20 lb. and up fish, which provides the best portion yields of thick, uniform cuts. The fish of this size also store higher volumes of fat, producing a moist and very flavorful finished product. We will be bringing the fish in daily. Now is the time to think about Mahi as a menu item. Historically, Mahi is at it's best from now until the late Spring, with favorable pricing and great quality.

**INDIAN RIDGE PROVISIONS**

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## IRP PRIME RESERVE PORK

'Prime Reserve' is our label of premium enhanced pork chops. Our 'Prime Reserve' program adds natural fat back into the loin, creating marbling. This serves to retain moisture while cooking and the final result is a better eating experience for your guest. This practice has been done by chefs for hundreds of years by hand, but recent advances in technology have made it available in a wider scale at an incredible price. This week, we have boneless pork loins-featuring three different cuts. Pork Mignons offer a perfect 'filet' look on the plate that does well on its own or paired with another protein. The Pork Ribeye and Pork Striploin are cut from opposite ends of the loin and will offer a more traditional 'steak' presentation. Experience how pork *should* taste.



## USDA PRIME BEEF BONE-IN RIB STEAKS

Most of you have heard that only 2% of all cattle raised qualifies for the USDA's highest marble score of Prime. The higher the marbling, the juicier the steak, so this designation all but guarantees a great steak eating experience for your guest. 'Butcher-style' is IRP code for the trim method, meaning the bone is not frenched on these rib steaks. Great plate coverage with this rustic, big bone-in presentation at an affordable price, makes this a memorable holiday steak feature.



## BONE-IN VEAL SHORT RIBS

Comfort food is in full-season - and braised dishes fit the bill perfectly. Veal is making a comeback on menus everywhere and our milk-fed veal is tender and flavorful. These cross-cut 'flanken-style' short ribs weigh approximately 14-16 ounces each - a perfect portion size at a great cost for your kitchen. With beef prices being strong across the board, veal is a perfect protein alternative that is perceived as a 'luxury' item by the public, but is incredibly affordable on the menu right now. Take advantage!



## INDIAN RIDGE HAND-CUT VEAL

Veal's mild flavor and tender texture, as well as the industry's commitment to sustainable practice over the last 10 years, has veal entrees back in consumers' minds. The pinnacle of veal chops, the French-bone Rack Chop, will be impressive on the plate. The eye of the meat will have a large french bone extruding to offer a memorable presentation. Our Hand-cut Veal Cutlets are premium top rounds, hand-cut thin and pounded to increase tenderness. Providing great plate coverage, veal cutlets are one of the least expensive ways to incorporate veal onto your menu. Parmesan, marsala and wiener schnitzel are all classics - or give this protein your own unique spin this holiday season.

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