



seafood features

week of
April 23-27, 2018

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Icelandic Cod Loins, MSC Certified, skinless, boneless

Iceland's life blood is seafood, and Cod is its most important fish. This importance has resulted in a well-managed Cod population, receiving a Marine Stewardship Council endorsement for sustainability. This week we are featuring Icelandic Cod loins, harvested by Capt. Jonas Baldursson, on the F/V Hjalteyrin.

Capt. Jonas's Cod loins will have no belly flap, and the tail is squared off. The result is a 100 percent yielding Cod fillet. The Cod are processed fresh on his boat, then iced and off loaded at the dock, where they are immediately trucked to the airport.



Yellow Fin Tuna Loins, skin-on, boneless

We are sourcing these world travelers from Trinidad, as they traverse the Equatorial North Atlantic. Long line day trips land their Tuna at the port of Chaguaramas, Trinidad, where they are dressed, iced and airfreighted to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.



Mahi Fillet

The Ecuadorian Fleet continues to deliver stellar Mahi. Twenty pound and up fish are our preferred size, and Ecuador never disappoints. Mahi Mahi fillets are available skin-on with the pin bones removed, as well as boneless and skinless.



Atlantic Black Grouper Fillets, skinless, boneless

Black Grouper is considered to be the finest eating of the Grouper species. The boats are on cycle and arriving daily in Mexico. We target fish in the 10-20 pound range. These fish will produce thick fillets in the 2-5 pound range. Grouper is very versatile and will hold up well grilling, pan searing, steaming, broiling, or baking.



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USDA Prime Striploins

Mouthwatering is an understatement when cutting into a USDA Prime Strip Steak. This cut is highly marbled, wet-aged to perfection for tenderness, and ready for a menu special.

Available as:

- Whole Striploins, 0x1
- Center Cut NY Strip Steaks



USDA Prime Long Bone Tomahawk Rib Steaks

A great Steakhouse feature that is sure to impress your guests and put dollars in the bank! Sold by the case, 7 Tomahawks per case.



Buffalo Short Ribs, Flanken Style

The American Bison thrive in the Midwest, their natural habitat. Buffalo meat is lean, yet tender, with a bold, beefy flavor. Sold frozen, 8 to 10 Flanken Short Ribs per box, approx. 12- 14 oz each.



IRP "In-House" Patty Program

• IRP Beef Sliders — Our Angus Chuck blend ground beef is made into a petite two ounce patty. Perfect for bar menus, appetizers, and banquets. Sold in 12lb. boxes, frozen.

• IRP Chicken Burgers — We blend chicken breast and thigh meat together to make a great eating beef alternative. 7 oz patties, 10 lb box, frozen.

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