



# FEATURES

January 6-10, 2020

## **FRESH BARRAMUNDI FILLETS (skin-on, boneless hand cut fillets)**



Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.

## **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 (7/9 oz 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.

## **BAY SCALLOPS (8 lb tub)**



These morsels are smaller, but full of flavor! The meat itself is the abductor muscle of the scallop and has a sweet, mild taste that is unequaled anywhere. Bay scallops can be baked with herbs, skewered and grilled, battered and deep-fried or lightly pan-seared.

**INDIAN RIDGE PROVISIONS**

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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## **BEEF TENDERLOIN 'PETITE' FILET MIGNONS (2 oz available)**



A benefit of dealing direct with a cutter like IRP is, it affords you the chance to purchase different options when it comes to items like filet mignon. We cut many center-cut 'barrel' filet mignons and as we work our way down towards the tail, we produce a cut unique to us. The larger section of the tail is not big enough to produce larger filet mignon tenderloins, but it is perfect for smaller portions-like the 2 oz. we are featuring this week. These small filets are great grouped on their own, as part of a surf-n-turf or even cross-utilized with an entree salad or an appetizer. Take advantage of this sharp price offer and help your post-Holiday food cost.

## **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.

## **PA PROUD BONELESS CHUCK FLAP**



PA Proud is Indian Ridge's one-of-a-kind local beef program, allowing you to serve true 'source-verified' beef. The cattle are raised on family-owned farms regionally and all are processed in northeastern PA. All cattle are USDA inspected and graded Choice or higher, ensuring a consistent level of marbling. Chuck flap is found within the shoulder of the animal, which means it contains rich levels of juicy marbling. However, its sheltered location provides for a tender muscle - this combination has made it a favorite of chefs the past several years for braising applications.

## **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 BRAISED BEEF RAVIOLI (106 ct case, pre-cooked)

Pre-cooked to save time and filled with braised beef, potatoes, carrots, celery, onions and Pecorino Romano cheese, this is a perfect pasta entrée without the prep time. As the weather gets colder, you can pair our braised beef ravioli with a mushroom cream sauce that is sure to warm you up.

**price: \$74.00/case, code: 81042-14**



## NELLO'S MANGALITSA SMOKED HAM (9 lb average, frozen)

Mangalitsa's burgundy red color, silky white marbling and decadent and authentic flavors is what sets it apart from all others. Always moist and tender with a ring of luxurious fat, our smoked ham amplifies the flavor of your favorite recipe to make your menu one to remember.

**price: \$11.75/lb, code: 4MPBSH**



## CALKINS CREAMERY LIDA GOLD MONTASIO (4 lb half wheel)

This Montasio-style cheese is painted with olive oil and tomato. It is cave-aged for a minimum 12 months to achieve the prime mild and creamy flavor profile.

**price: \$16.87/lb, code: 6PALG**



## SAUGATUCK KITCHENS BRIE & RASPBERRY PHYLLO STAR (60 ct case, frozen)

The brie & raspberry hors d'oeuvres start with a fresh phyllo dough, layered with 100% sweet butter and are then filled with brie and raspberry preserves before they are hand shaped into stars.

**price: \$52.75/case, code: HDF102**



## TEXAS WILD BOAR BONELESS LOIN (3 lb average, frozen)

Wild boar meat is like pork, but with a more robust flavor, deeper color and much less fat. The boneless loins can be used for any quick-grilling dish as an exciting pork upgrade.

**price: \$11.88/lb, code: W31021**



## HUDSON VALLEY PUMPKIN CHEESECAKE (2 cakes/cs, 14 slices per cake)

The Hudson Valley pumpkin cheesecake is created using their classic cheesecake, made with 100% pure cream cheese, sour cream and eggs, blended together with fresh pureed pumpkin and baked in a cookie dough crust.

**price: \$53.85/case, code: FH3PNY10**

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