



FEATURES

June 24-28, 2019



DAY BOAT EAST COAST HALIBUT FILLET (boneless, skinless)

Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 50-85 lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



CAROLINA MOUNTAIN FARM RAISED TROUT FILLETS (skin-on, boneless)

Carolina Mountain started farming trout in 1980 in the cold, crystal clear waters of the western Carolina Mountains. The goal of Carolina Mountain is to produce the finest, freshest farmed trout available – a goal they have achieved. One taste and you will see how fresh and clean tasting this fish is. The fillets will average 6-8 oz each.



FARM RAISED COBIA FILLET (skin-on, boneless)

Cobia is one of the best eating fish in the world. Cobia's firm, broad flaked flesh and buttery fat content are similar to Chilean Sea Bass. Because they are solitary swimmers, Cobia was never viable commercially. In 2007 Ocean Blue Cobia Farms opened in the Caribbean waters of Panama. Using open ocean cage technology, Ocean Blue proved that Cobia were an excellent choice for Aquaculture. A decade later they have perfected raising this versatile, great eating sustainable seafood option.



LIVE CANADIAN HARD-SHELL LOBSTERS (1.50 lb average)

Fished in the cold, pristine North Atlantic waters off Canada, our hard shell Atlantic Canadian lobsters come from one of the most lucrative lobster areas in Nova Scotia, on Canada's east coast. Caught using wooden or wire traps by local independent harvesters, our lobsters are great tasting and have high meat content.

INDIAN RIDGE PROVISIONS

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BEEF FLAT IRON STEAKS (4-12 oz sizes)

The “Flat Iron” steak is cut from the top blade muscle, which is found in the shoulder of the animal. This steak offers good plate coverage because of its rectangular shape, and has gained popularity throughout the years because of its unique combination of high marbling and tenderness. This versatile steak can be served whole or sliced and is suitable for various applications ranging from steak frites to entrée salad applications. Available in 4oz through 12oz portion sizes.



FROZEN 8oz DRY-AGED GROUND BEEF PATTIES

Dry-aged and ground in house at Indian Ridge Provisions, our hand selected dry aged beef is blended with whole muscle chuck to create an exceptionally flavorful burger. Take advantage of this opportunity to serve a unique item as a weekly special, or really let the natural flavors shine by grilling outdoors and serving them at your next Country Club event.



LOBSTER BISQUE BOULES (60 count)

French for “small bread bowl”, this sophisticated boule offers a creamy lobster bisque seasoned with fennel and leeks. Reasonably priced and visually appealing, this hors d’oeuvre fits perfectly in a graduation celebration or as a tasteful appetizer. Baked rather than fried, the crispy boule is the perfect vessel for the rich lobster bisque, and is sure to be a hit at your next event.



QUAIL EGGS (20 per flat)

Boasting a richer flavor and higher yolk to white ratio than chicken eggs, Quail eggs are a delicacy in many countries with an endless number of applications. From raw sushi applications to miniature Scotch Eggs, quail eggs have high eye appeal and an air of exclusivity, lending themselves to brightening up dishes regardless of the meal or course. This is a great opportunity to add a unique ingredient to your dishes without breaking the bank.

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