

WEEKLY FEATURES



Meat Specials

February 27th through March 3rd

Nellos' Nduja: *Nduja is a cured spicy spreadable salumi originally from Calabria. We use the best quality pork and a nice balance of sweet and spicy Calabrian peppers and spices, which all come from Milano, Italy. 5lb case*



Nduja Serving Suggestions

- On bread or toast ~ Grill or toast slices of bread and spread 'Nduja on top. Versatile to serve as a nice compliment to cheese.
- With grilled, roasted or seared meat or fish ~ Warm and brush on right before serving.
- Vinaigrette ~ render 3 Tbsp. "Nduja with 3 Tbsp. olive oil. Let cool or use warm. Whisk into vinegar to create a spicy vinaigrette.

Nellos' Nduja (Spreadable Sopressata) 5lb/case

Pork Tomahawk Chop: Move over Beef. . . . here comes the Pork Tomahawk Chop. This long bone, frenched Pork Rib Chop will provide an eye appeal and flavor profile that will have pork lovers asking for more. **10lb/case, FRESH**



PK Rib Chop, French, Tomahawk, 10/12oz

PK Rib Chop, French, Tomahawk, 12/14oz

Wagyu Sirloin Flap Whole: Our Wagyu sirloin flap originates from an Australian Wagyu program. The cattle are fed a wheat-based diet to insure high levels of marbling which provides a mouth-watering eating experience. The sirloin flap is a versatile muscle. It can be braised, used for carving stations, or cut into steaks. **10lb/case (4 per case), FROZEN**



Wagyu Beef Sirloin Flap Meat Whole

Freebird™ Chicken Cutlets 6oz: Natural, no antibiotics ever, no growth hormones, humanely raised on family farms in Pennsylvania's Amish country, fed a vegetarian diet and has a flavor profile unmatched. The good news is, NOW you can order this outstanding product by the package. **Sold by the pack - 5 pieces per pack**



Freebird Chix. Breast, Bnls/Sknl, 6oz

Indian Ridge Provisions, Inc. | 400 Emlen Way | Telford, PA 18969 | 800-564-3300 | 215-721-0125 | irpfoods.com

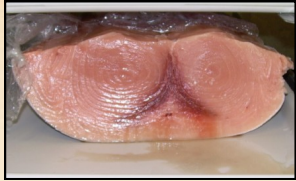


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Seafood

February 27th through March 3rd



New Zealand Sword Loins: The fish we are cutting average 100-200# each. Fish of this size have reached maturity and have already added to future broods. Not only does this help the future of the fishery, but as an added bonus it provides you with Sword that is full of fat and flavor.



Copper Shoal Farm Raised Redfish Fillets, (Red Drum), Skin-On, PBO: Redfish has been a highly prized game fish in Louisiana for generations but has not been readily available commercially. It is now being raised on the coast of Texas using the latest aquaculture technology and is free of antibiotics. The fillets will average 10-14 ounces. The flesh is firm and moist with a sweet and mild flavor.



Large Mid-Atlantic Rockfish Fillets, Skin on, PBO: Rockfish or Wild Striped Bass is a very popular mid Atlantic fish. It has beautiful silver skin with black stripes and its flaky moist flesh cooks very light in color. The fish will average 10# and up. ***Due to State regulations, Rockfish can not be sold in the state of New Jersey.***



Norwegian Skrei Cod Fillets, Boneless/Skinless: Only the very best Norwegian Cod (10%) are classified as Skrei. Skrei is a beautifully white fish with firm flakes and a light, delicately clean and smooth flavor due to swimming in the cold, clear waters of Norway. Skrei is MSC certified and comes from one of the world's largest and most sustainably managed cod stocks.