



FEATURES

October 21-25, 2019



FRESH NORTH ATLANTIC HALIBUT FILLET (boneless, skinless)

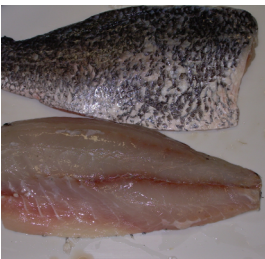
Sailing from Woods Harbor, Nova Scotia, on their F/V Vicious Fisher, the Mood brothers are landing 85+ lb Halibut, which produce large, thick fillets. Atlantic Halibut, because of their high fat content, are the best eating of the halibut family.



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.
- Raising salmon in a low-density environment with twice the space as conventional farms.



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.



FRESH GREAT LAKES WALLEYE (skin-on, boneless)

Walleye is the Midwest's favorite fish. Minnesotans eat the most per capita of any state, and Walleye's firm, flaky flesh combined with its mild, clean flavor profile is the reason why. This week we are bringing in Walleye from the Canadian side of Lake Erie. The Canadian boats are landing big fish daily. These large fillets will average 1-2 lbs each and be excellent for portioning.

INDIAN RIDGE PROVISIONS

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NELLO'S MEXICAN CHORIZO SAUSAGE (4-1, raw)

Our locally sourced Mexican chorizo is made with vinegar, paprika and chili peppers. Perfect for grilling or pan frying, this recipe can give any dish a flash of color and a classic kick of chorizo; a great way to warm up as the weather gets colder.



BEEF TENDERLOIN TAIL STEAKS

A benefit of dealing direct with a cutter like IRP is, it affords you the chance to purchase our 'by-product'. While producing all of those beautiful center-cut filets that we love to cut, we accumulate trim product that can be sold under-market to our customers. A great example are the tenderloin tail steaks; the same quality as our center-cut filet mignons, at a fraction of the cost. There are so many ways to take advantage of these gems to increase your bottom line despite the rising cost of tenderloins as we near the holiday season.



USDA CHOICE ANGUS PORTERHOUSE & T-BONES (16,18,20 & 22 oz avail)

IRA (Indian Ridge Angus) is our USDA certified label, featuring Black Angus cattle graded USDA Choice or higher. A majority of these cattle are raised on small ranches in the mid-west. Striploin and tenderloin steaks are great on their own; combined with a bone and you have steak perfection. These bone-in steaks are cut from the shortloin, with consistent marbling and texture. Hand selected and cut in-house, we then remove any bone dust before individually packaging for prolonged, fresh shelf-life. The porterhouse features half or more of the filet, while the T-Bone offers half or less.



VAN LANG HORS D'OEUVRES

The Brie & Apricot en Croute features premium apricot jam spread over imported French brie, encased in a flaky pastry dough. The hint of sweetness with this mild, yet flavorful cheese makes it a perfect selection for any menu.

The Saltimbocca Bites feature thinly sliced prosciutto ham, enveloping a tender portion of chicken breast with Italian seasoning on a skewer.

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