

Weekly Features



Meat Specials June 19th through June 23rd

Prime Ribeye Boneless

Only about 2% of all domestic cattle are graded Prime, the highest level of marbling on the USDA scale. Remember, the higher the marbling, the better the “juiciness” and therefore a better eating experience for your customers. Prime ribeyes are a perfect grilling steak or you can roast whole and slice to order.



(BB112APR) BF RIBEYE BNLS WHOLE PRIME, MASTER CS, 75 LB AVERAGE
(1PR112A) BF RIBEYE BNLS WHOLE, PRIME, 15 LB AVERAGE

Bistro Top Sirloin Steaks

Thinly cut from a choice, trimmed center muscle of the top sirloin butt. This steak can be utilized for a quick cooking applications such as, lunch entrees, sandwiches and steak salad. The top sirloin butt is bursting with beefy flavor and this price point will allow for many more creative options.



(1TBG1*B) BF TOP SIRLOIN STK, CHOICE, BISTRO (5,6,7,8,10oz)

Chocolate Mousse, Individual

Hudson Valley Baking Company's most popular seller, it has moist, airy genoise layers topped with chocolate ganache made from premium chocolate. No baking, slicing, no hassles, plate and decorate with one of the twelve fruit puree's we offer.



(FH11CM) DESSERT HV IND CHOCO MOUSSE, 24/CS

Spanakopita from Van Lang Foods

A well-known classic that needs no introduction with a delicious combination of spinach, zesty feta cheese, fresh herbs and spices. Van Lang assures that each piece is handcrafted using only the highest quality ingredients.



(HD161100) HD VL SPANAKOPITA, 200ct



Weekly Features

Seafood Specials

June 19th through June 23rd



Great Lakes Walleye Pike Fillets, skin on, PBO: Walleye is the staple fish of the Great Lakes regions of the US and Canada. This fresh water game fish is relished for its sweet, delicate light colored flesh. Preparations may include pan searing, baking, broiling or the traditional frying methods.

SWPF



Copper River Sockeye Salmon Fillets, PBO: Highly regarded for its firm red flesh and rich nutty flavor. One taste and you will understand why chefs from all parts of the country make such a fuss for the three or four weeks each year that this fish is available fresh. The fillets will average approximately 1– 2 pounds each. Much of the fat is stored under the skin and is best cooked skin on to preserve its natural goodness.

SCSSF



MSC Icelandic Cod Loins, Boneless/Skinless: The boneless/skinless loin cuts of these large cod have no tail section or belly, just the thickest and best part of the fillet. The cod is caught by hook and line and the fish are pristine. Icelandic cod is favored by knowing chefs for its firm texture and high fat content. The nutrient rich cold waters of Iceland produce the best cod available.

The loin cuts will average 16oz and up.

SCODLC



Blue Foot P&D Fresh Shrimp ASC Certified, 51/60ct: Blue Foot White shrimp are raised on the coast of Ecuador in an eco-friendly environment. They are antibiotic and hormone free as well as ASC (Aquaculture Stewardship Council) Certified. These shrimp are harvested around the clock and ship within 24 hours of harvest. Blue Foot Whites are an excellent alternative to Rock Shrimp.

(Packed in 8# units)

SSBPDFI

