

WEEKLY FEATURES



Meat Specials

February 20th through February 24th

Water Buffalo, Ground: Be the **FIRST** to offer a **NEW** protein on your menu. Water Buffalo is rich in beefy flavor, grass fed, contains significantly less fat than beef, is lower in saturated fat, has more omega 3's, more iron and less cholesterol than skinless chicken. You can create a signature burger that will have everyone talking.

10lb/case (4/2.5lb), FROZEN



Water Buffalo, Ground

Veal Osso Bucco Frenched: Plate presentation never looked so good! Center Cut 3" osso bucco with a 1" French will impress your customers and your touch will create a melt in your mouth entrée. **3 inch, 12/14oz average, 10 pieces per case (5 packs of 2), FROZEN**



VL Osso Bucco, Center, Frenched

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

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 pork lovers will asking for more. **10lb/case, FRESH**



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

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

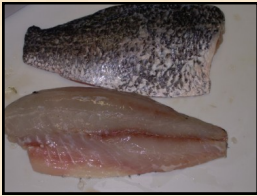


WEEKLY FEATURES



Seafood

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Barramundi Fillet, Skin On, PBO: Prized by chefs and found on the menus of Australia and New Zealand's finest restaurants. It has become the region's favorite fish. Firm, white flesh with a mild but appealing flavor. Preparation possibilities include grilling, baking, or pan searing.



Carolina Mountain Natural Trout Fillets 6/8oz: Carolina Mountain starting to farm trout in 1980 in the cold crystal clear waters of the western Carolina Mountains. The water is coming from the National Parks spring fed streams. The goal of Carolina Mountain Trout Farms is to produce the finest, freshest farmed trout available. A goal that they definitely achieved. One taste and you will see how fresh and clean tasting this fish is.



Cooked Spanish Octopus Tentacles: Very user friendly; cleaned and pre-boiled frozen tentacles from the finest Spanish Octopus. Thaw and serve cold or heat and serve. ***Sold by the 10lb case which is packed as 10/1lb units.***



10/15 Count Dry Sea Scallops: These beautiful gems come to us in catch weight 40# sacks. We then sort, re-grade for sizing, remove any shells and/or splits, then pack in 10# cloth bags for your convenience.

