



FEATURES

December 16-20, 2019

FRESH ATLANTIC RED SNAPPER (skin-on, boneless, cut from 2-4lb fish)



We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted over night to us. The fillets will weigh 8 to 10 oz.

CHILEAN SEA BASS FILLET (boneless, skinless)



This wonderful fish is prized for its snow white flesh and buttery taste - it has become a very popular menu item. We are cutting 15 kilo and larger fish that will produce large thick fillets that will yield very well for portioning.

ROYAL TIDE SALMON CO. SMOKED SALMON (sliced, 2.5lb average, frozen)



Royal Tide Salmon Co. is IRP Food's premium farm-raised Atlantic Salmon label. Our salmon are raised in the clear, cold waters off the coast of northeastern Canada. Royal Tide Smoked Salmon is fully trimmed by hand and individually inspected with no brown meat and all fat removed.

FRESH ROCK SHRIMP (fresh, P&D, 51/60 ct/gallon)



After several lean years, Rock Shrimp are appearing in big numbers. The Gulf of Mexico population is especially abundant and we are featuring peeled and deveined large Rock Shrimp.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

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ALL NATURAL FRESH NAE PORK TENDERLOINS

NAE stands for 'No Antibiotics Ever' - which is an industry term for livestock that is certified to be raised without growth hormones and unnecessary antibiotics. These hogs are raised in the Mid-Atlantic region and are harvested and processed locally. Pork tenderloins can be used in a variety of applications, either served whole or as sliced medallions. Pork tenderloins are an affordable protein that is perceived as high-end to the end user. An added benefit to these premium tenderloins is the extra tight trim, which means a cleaner product and a better bottom line for you.



USDA PRIME BEEF BONE-IN RIB STEAKS

Most of you have heard that only 2% of all cattle raised qualifies for the USDA's highest marble score of Prime. The higher the marbling, the juicier the steak, so this designation all but guarantees a great steak eating experience for your guest. 'Butcher-style' is IRP code for the trim method, meaning the bone is not frenched on these rib steaks. Great plate coverage with this rustic, big bone-in presentation at an affordable price, makes this a memorable holiday steak feature.



BONE-IN VEAL SHORT RIBS

Comfort food is in full-season - and braised dishes fit the bill perfectly. Veal is making a comeback on menus everywhere and our milk-fed veal is tender and flavorful. These cross-cut 'flanken-style' short ribs weigh approximately 14-16 ounces each - a perfect portion size at a great cost for your kitchen. With beef prices being strong across the board, veal is a perfect protein alternative that is perceived as a 'luxury' item by the public, but is incredibly affordable on the menu right now. Take advantage!



BEEF COULOTTE "PUB" STEAKS (4, 5, 6, 8, 9, 10 oz sizes available)

The coulotte is a muscle that rests on top of the sirloin. Well marbled and tender, these steaks provide good plate presentation with a consistent rectangular shape. They will eat every bit as good as more well-known cuts from the middle of the animal. Chef's often consider this steak the best kept secret in the animal. At Indian Ridge, we call our cleaned USDA Choice coulotte steaks "Pub" steaks.



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TALLUTO'S LARGE LOBSTER RAVIOLI (144 ct case, pre-cooked)

Pre-cooked to save time and filled with large pieces of lobster and ricotta cheese, this is a perfect pasta entrée without the prep time. As the weather gets colder, you can pair our lobster ravioli with hearty Alfredo sauce that is sure to warm you up.

price: \$127.00/case, code: 81020-14



NELLO'S MANGALITSA PORK & BACON SLIDERS (2 oz patty, 10 lb case)

Mangalitsa Hungarian hogs produce a unique, silky fat and robust meat. This marriage of Mangalitsa ground pork and Mangalitsa bacon makes for a sensational eating experience. These sliders make a great appetizer or bar feature on any menu.

price: \$8.50/lb, code: 4MPBS



POLLY-O SMOKED MOZZARELLA (5 lb piece)

Polly-O smoked mozzarella is still made in the traditional Italian style. The creamy texture has just the right amount of smoke.

price: \$5.97/lb, code: 6MZS



SAUGATUCK KITCHENS SHIITAKE LEEK SPRING ROLL (100 ct case, frozen)

The Saugatuck Kitchens spring rolls are filled with shiitake mushrooms, leeks and carrots, in a ginger Hoisin sauce.

price: \$72.50/case, code: HDM104



WHOLE SPANISH RABBIT (6pc/case, frozen, case only)

Grupo Hermi has been raising rabbits for over 40 years. They produce Europe's favorite rabbit, renowned for its flavor and tenderness. This week we are featuring Hermi's whole rabbits.

price: \$6.75/lb, code: W11003



HUDSON VALLEY BAKING CO. CHOCOLATE ORANGE SABAYON (24 cakes)

Hudson Valley Baking puts a unique twist on this classic European dessert. Whipped with cream and freshly squeezed oranges, these individual cakes are topped with a touch of mascarpone on a chiffon layer.

price: \$66.00/case, code: FH1ICOS

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