

# WEEKLY FEATURES



## Meat Specials

February 13th through February 17th



**Choice Ribeye Filet:** Extend the appeal of the filet by serving a ribeye filet steak.....the ribeye filet is cut from a trimmed ribeye center with the cap removed. You can offer the look of the filet steak with the sizzle and flavor of a ribeye steak. **Available in 6oz, 8oz, or 10oz portions**



**BF Boneless Rib Stk, Filet-Style, Choice**

**Creekstone Prime Beef Tenderloin:** Only 2 % of the cattle graded in the United States achieve the distinction of receiving the USDA Prime stamp. Prime denotes amazing flavor, tenderness and juiciness. Offer your customers the finest domestic beef available on your Valentine's menu.



**BF Tenderloin Whole, Prime, Creekstone 5lb/up**

**Tomahawk Steak, Master Chef Choice, Creekstone:** The WOW Factor ... The Tomahawk Chop is a LONG bone frenched Rib Steak. This steak turns heads and will have customers saying, I'll have what they are having. **32/36oz (7pc/cs)**



**BF Rib STK, Bone-In, Tomahawk, Master Chef Choice**

**Lamb Lollipop Chops:** The Appetizer for the discriminating chef..... "Lollipop" Lamb Chops are cut from Australian, grain fed, frenched lamb racks. Each chop is approximately 2.75 oz. Don't miss an opportunity to pair them as a succulent center of the plate option. Take advantage of this incredible price for lamb while minimizing labor and cost during this busy Valentine's week. **2/3oz portions**



**LB Rack, Australian, French Chop**

**Prime Reserve Pork Mignons:** Boneless Prime Reserve fat enhanced pork mignons changes the way we think of pork. The enhanced product is highly marbled which creates a tender and juicy product that doesn't dry out when cooked at higher temperatures. This versatile protein offers a chef a blank slate for creative pork dishes. **4/5, 5/6, 7/8, 8/9, or 10/11oz portions**



**PK Mignon, Boneless, Prime Reserve**

 **HAPPY VALENTINE'S DAY** 

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# WEEKLY FEATURES



## Seafood

February 13th through February 17th



**Atlantic Black Sea Bass Fillets, Skin On, PBO, Line Caught from Massachusetts**

These hook and line caught fish produce fillets with a delicate white flesh and a beautiful black skin. This fish has a good fat content and cooks white and flaky with a sweet finish. The black skin crisps well. Fillets will average 6 - 8 ounces.



**Atlantic Snapper Fillets, PBO:** These snapper will average 2- 4# each and will produce fillets in the 8-12 oz range. This size fish is perfect for single serving size fillets. The flesh is very light in color with bright red bloodlines.



**Farm Raised Butterfly Bronzino, head off, PBO:** The fish have been carefully prepared for stellar plate presentation. The head, back bones and pin bones have been removed. The skin is intact and the tail remains on. This is perfect blend of European and American presentation. In Europe fish of this size are often served whole with the head on and bones in. That presentation is not as readily accepted in the states where most consumers do not want to see the head or deal with the bones. We have fabricated these fish so you can still present the fish in a natural form without all of the negatives that go with whole fish. **7/9oz portions**



**French Kiss Oysters:** Canadian oyster from Miramichi Bay on the Acadian Peninsula near Negauac, New Brunswick. They are a larger version of the famous Beausoleils oyster. This oyster has full, plump meats with medium body, a sharp brininess followed by a mild sweetness on the finish. **60 count**

