

# Weekly Features



## Meat Specials

April 10th through April 14th



EASTER is just around the corner..... We have a variety of locally made Pennsylvania HAMS to offer.

**Ask your sales representative for current holiday pricing.**

*Leidy Hams are 100 year old recipe of hardwood smoked ham that are slowly cured with real honey and brown sugar giving it a hint of sweetness.*

Smoked Steamship ham has an old world smoked flavor profile that is still moist. The center bone provides the perfect ham for your Easter brunch carving station.

**HAM, SMOKED STEAMSHIP, 18/20lb average**



This premium, boneless carving ham offers a mild smoked flavor, with ease and efficiency of slicing for your busy Easter holiday.

**HAM, OLD-FASHION PIT-STYLE, 15 lb average**



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## Prime Strip Steak

Mouthwatering is an understatement when cutting into a USDA Prime Strip Steak. This cut is highly marbled, wet-aged to perfection for tenderness and ready for a menu special.

**Sizes available: 10oz, 12oz, 14oz, 16oz**



## Desserts

### Individual Carrot Cakes (24 /case)

Carrot Cake made from sweeter carrots that are ground fresh and topped with Vermont cream cheese icing.



### Individual Tiramisu (24 /case)

Tiramisu are cake layers soaked in amaretto and coffee liqueur with espresso and mascarpone cheese.



# Weekly Features



## Seafood Specials April 10th through April 14th

### Farm Raised Hamachi Fillets - Skin on Collar PBO



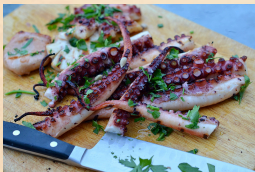
The Hamachi is farm raised in the Kagoshima prefecture of Southern Japan. This area is well suited for aquaculture with an average mean water temperature of 66 degrees, fast flowing currents and a tidal flow that reaches 3.5 meters a second, insuring a self cleansing environment. The supplier Azumo-cho is a vertically integrated operation and was the first plant in Japan to be HACCP accredited. Their commitment to sustainability and producing a healthy and wholesome product has made them the number one Hamachi brand in Japan. **(Available Tuesday - Friday)**

### Atlantic Snapper Fillets - Skin on 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.

### Cooked Spanish Octopus Tentacles - Forzen Packed 10cs (10x1#):



Very user friendly; cleaned and preboiled 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.

### Organic Sable Fillet - Skin on PBO:



Sablefish is prized by chefs around the world (particularly in Japan) for its mild and gentle flavor, contrasting black skin which crisps up beautifully when pan seared, and soft moist texture. Lean, with a large flake, black cod fillets are a very faint pink when raw and opaque while once cooked. They are often paired with Asian-style flavors high in unami, ginger, and citrus, but because of this fish's excellent eating qualities do not need much embellishment.

