



FEATURES

January 20-24, 2020

WILD CAUGHT 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.

price: \$23.15/lb, code: SSBC

ORGANIC PEI MUSSELS (live in shell, 10 lb bag)



From seeds to mature mussels, every facet of Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that organic seeking consumers demand in today's marketplace. Global Trust has been an international leader in aquaculture certification since the 1990's and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.

price: \$19.99/bg, code: SMPEI

DUCKTRAP RIVER OF MAINE SMOKED TROUT FILLET (3 lb catch weight box)



Ducktrap River of Maine smoked rainbow trout is the most exquisite of all smoked fish. The fillets are gently smoked to retain their natural moisture and texture. Their distinctive mild taste makes Ducktrap trout the ideal selection for introducing the pleasures of smoked seafood to an uninitiated palate.

price: \$13.79/lb, code: SZSTF

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.

price: \$79.00/tub, code: SSHRS

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300



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INDIAN RIDGE ANGUS USDA CHOICE PORTERHOUSE & T-BONE STEAKS

IRA (Indian Ridge Angus) is our USDA certified label, featuring Black Angus cattle, graded USDA Choice marbling. These cattle are raised on small ranches in the Midwest. Striploin and tenderloin steaks are great on their own; combine them with a bone and you have steak perfection. These impressive looking bone-in steaks are cut-to-order at IRP from the shortloin and have consistent marbling and texture. The difference between these cuts is the size of the filet; the porterhouse features half or more of the filet side and the T-bone offers half or less of the filet side.



USDA CHOICE BEEF FLAT IRON STEAKS (4, 6, 8 & 10 oz available)

The 'flat iron' gets its nickname for its rectangular shape. The muscle is actually called the top blade and is found in the shoulder of the animal. Animal scientists state that this is actually the second most tender muscle in the animal, after the tenderloin. Plenty of marbling ensures flavor, along with that coveted tenderness. These steaks are great on their own or used in bistro or entree salad applications. The versatility of sizes offered by IRP also make it perfect for duos. For a low cost/high value feature, try the flat iron with IRP scallops.



IRP PRIME RESERVE PORK MIGNONS

'Prime Reserve' is our label of premium enhanced pork chops. Our 'Prime Reserve' program adds natural fat back into the loin, creating marbling. This serves to retain moisture while cooking and the final result is a better eating experience for your guest. This practice has been done by chefs for hundreds of years by hand, but recent advances in technology have made it available in a wider scale at an incredible price. Pork mignons are cut from a boneless pork loin and offer a perfect 'filet mignon' look on the plate. The pork mignons are available in a variety of sizes to fit various applications.



CREEKSTONE 'MASTER CHEF' BONELESS RIBEYE STEAKS (10, 12 & 14 oz)

Creekstone Angus Beef is Indian Ridge's premier single-source Black Angus beef program, allowing you to serve consistently great eating steaks. The cattle are raised in the mid-west and harvested at a single packaging house, which insures consistency of quality and muscle size. 'Master Chef' denotes Creekstone's top tier of USDA choice marbling. Boneless ribeye 'Delmonico' steaks offer the perfect combination of flavor and tenderness, making them the traditional favorite of many steak connoisseurs.



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TALLUTO'S POTATO, PANCETTA & LEEK RAVIOLI (6/12 ct per case)

Talluto's ravioli start with a durum wheat pasta and are filled to capacity. The potato, pancetta and leek combine with parmesan cheese and spices to make an incredible filling. Pair it with a shallot cream sauce to finish off this delicious dish.

price: \$35.00/case, code: 81018



NELLO'S SWEET & SAVORY SMOKED CHICKEN STRIPS (5/1 lb packs)

Add these delicious, seasoned and smoked chicken breast strips to any dish and your guests will be delighted. It doesn't take much for this flavor packed, smoked chicken to uplift any pasta entree.

price: \$9.75/lb, code: 4NCS



MAYTAG BLUE CHEESE (5 lb wheel)

Maytag blue cheese is cave-aged to perfection, giving it a dense, crumbly texture and semi-sharp flavor. Each melt-in-your-mouth bite gives a slightly tangy flavor with a lemony finish. Maytag blue cheese is a great addition crumbled on top of a salad or crackers or melted on a burger.

price: \$18.75/lb, code: 6BMAY



VAN LANG BRIE & APRICOT EN CROUTE (200 ct case, frozen)

The Brie & Apricot en Croute features premium apricot jam spread over imported French brie, encased in a flaky pastry dough. The hint of sweetness with this mild, yet flavorful cheese makes it a perfect selection for any menu.

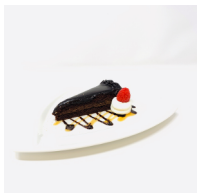
price: \$170.00/case (\$.85/ea), code: HD231100



MEXICAN PANCHO HOT DOGS (10 lb case, frozen)

If you've ever walked through the streets of Los Angeles late at night, you may have been lucky enough to happen upon a street vendor selling bacon-wrapped hot dogs, piled high with caramelized onions, sauteed peppers, pico de gallo, avocado, ketchup, mustard and mayonnaise. This version of Mexican hot dogs, also known as street dogs or Los Angeles hot dogs, is believed to be a riff on a similar recipe that originated in Sonora, Mexico.

price: \$6.85/lb, code: 4NMCHD



HUDSON VALLEY MIDNIGHT MOUSSE BANQUET (2 cakes/cs, 16 slices/cake)

The Hudson Valley midnight mousse banquet cake starts with the traditional mousse layer, paired with a creamy, 'dark-as-midnight' mousse layer and dark chocolate cake.

price: \$41.00/case (\$1.28/slice), code: FH1MMB

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