



FEATURES

March 2-6, 2020



FRESH LOCAL MONKFISH LOIN (1-2 lb loins, skin-off, boneless)

We are sourcing beautiful large Monkfish Loins (fillets) from the cold, crisp waters of the Georges Bank. One of New England's newest and finest ground fishing vessels, The Nobska, is landing beautiful fish that are processed by hand here at our facility.



FRESH BARRAMUNDI FILLET (boneless, scaled)

Barramundi is the most popular seafood menu item in Australia. Although native to Australian and New Zealand waters, the majority of Barramundi coming into the country is farm raised in Palau Pankor, Malaysia, where they pioneered open ocean cage technology to raise a better-quality Barramundi. Barramundi fillets are thick with a high omega fat content. The flavor is sweet and mild, the flesh cooks up flaky yet firm, and the skin crisps beautifully. The fillets will run 1.5 to 2 lbs.



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.



COOKED SPANISH OCTOPUS TENTACLES (Packed in 10/1lb IVP bags)

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 10 lb case, which is packed as 10 / 1 lb units.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300



FEATURES

March 2-6, 2020

CREEKSTONE BEEF CHUCK FLAP



Creekstone is IRP's single-sourced premium Black Angus program. Cattle are corn-fed and raised in the Midwest, then harvested at one single location to insure product consistency. It is of note that Dr. Temple Grandin designed Creekstone's plant in Kansas. Chuck flap is found within the shoulder of the animal, which means it contains rich levels of juicy marbling. However, its sheltered location provides for a tender muscle-this combination has made it extremely popular over the years for braising applications. Each piece weighs approximately 1.5 lbs.



CREEKSTONE WHOLE 'MASTER CHEF' BEEF BONELESS RIBEYES (case only)

Creekstone Angus Beef is Indian Ridge's premier, single-source Black Angus program, allowing you to serve consistently great-eating steaks. The cattle are raised in the Midwest 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 ribeyes are best when roasted whole then portioned for your guests.



IRP HOUSE TURKEY PATTIES

Turkey patties continue to gain momentum because of their lean nature and healthy connotation. The mild winter has folks 'thinking Spring' - perhaps offering a 'healthy burger' alternative will fit the bill. These turkey patties are ground in-house by IRP, using our proprietary blend and they are available in 6 oz or 8 oz portions.



IRA BONE-IN BEEF STRIPLON STEAKS

Sometimes referred to as 'Kansas City' steaks, this is a great feature item to start 'thinking spring'. The bone offers a unique presentation that will separate your plate from the normal boneless striploin steak. IRA stands for 'Indian Ridge Angus' - our USDA certified label that sources premium Angus cattle from smaller ranches in the Midwest. This beef will be highly marbled and have a consistent muscle texture that is sure to please your end user.

INDIAN RIDGE PROVISIONS

400 Emlen Way, Telford, PA 18969

(800) 564-3300