

Weekly Features



Meat Specials April 3rd through April 7th

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.

(4HSSBI) HAM, SMOKED STEAMSHIP, 18/20lb average



Fully cooked spiral sliced ham is sweeter than most smoked hams. This product is great served at room temperature and performs well as a heated product too.

(4HBISLS) HAM, LEIDY'S BONE-IN SPIRAL SLICED, 7lb average halves



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

(4PH) HAM, OLD-FASHION PIT-STYLE, 15 lb average



John F. Martin Apple Bacon is hardwood smoked, meaty and sweet. Every bacon application you have will be flavorful.

**(4BMA) BACON SLICED, MARTIN APPLEWOOD SMOKED, 8lb/cs (2/4lb)
16/18 count**



Prime Reserve Pork is enhanced with rich pork fat creating a "prime like" eating experience. Prime Reserve Pork removes the old stigma of pork being dry when cooked. This moist, tender and flavorful protein is also food-cost friendly. This cut is so versatile, it offers variety for every menu.....roast whole, cut in pork strip steaks, pork ribeye steak or pork flat irons.

**(413PR) PK LOIN WHOLE, BNLS, PRIME RESERVE, #621 9 lb average
(4PRFIS*) PK FLAT IRON STK, PRIME RESERVE 4 to 11oz
(4PRPD*) PK RIB STK, BNLS, PRIME RESERVE 8 to 12 oz
(4PRSS * PK STRIP STK, BNLS, PRIME RESERVE 6 to 12oz**



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Seafood Specials April 3rd through April 7th



Farm Raised Cobia - Skin on PBO. 2/3# avg.:

Cobia is suitable for many preparations. It can be grilled, pan seared, broiled or used for ceviche or sashimi applications. These fish are being raised in open ocean cages in the nutrient rich pristine waters of the Caribbean. This is a very sustainable fishery with minimal impact to the eco-structure. The fish will average 6-8lbs in size. The flesh cooks white and moist with a very clean flavor and the skin will crisp very well.

SACF



Yellowfin Tuna Loins:

We are seeing good production of high end fish. The fish are averaging 60 - 80 pounds H & G and will possess very good volumes of fat and great red color. The loins will average 10 - 15 pounds each with both 2+ and 1# grading available.

Grade #1 STUNALA

Grade 2+ STUNAL



Large East Coast Day Boat Halibut Fillet, Boneless/Skinless: We are targeting the 50-125# fish coming from the boats that are fishing daily off the coast of Nova Scotia and Newfoundland. These fish will produce thick large fillets with very good fat content.

SHF



Misty Point Oysters: Misty Points are raised on exclusive grounds in the pristine seaside waters of Virginia. These top-shelf oysters are perfected through intense husbandry that creates their deep cups and great taste. Averaging 3 inches, these oysters have high salinity upfront that fades into bright sweet hints of celery and grass. Packed 100 count.

SOYMPO

