



FEATURES

December 17-21, 2018



BONE-IN BEEF STRIPLOIN (KANSAS CITY) STEAKS

“Kansas City” a popular nickname for a bone-in striploin steak, also sometimes referred to as a “shell steak”. This steak combines the flavor and tenderness of a striploin steak combined with a bold bone-in presentation... a warming Holiday steak feature. This is a great price for a quality steak — as we are using our Indian Ridge Angus brand to cut these steaks fresh. (USDA Choice — Black Angus Cattle)



VEAL OSSO BUCCO

Did somebody say Holiday comfort food? Perhaps when you look up the definition, you see a picture of classic veal osso bucco. These veal osso bucco cuts come from the middle of the shank — meaning they will present as perfect cylinders. They are cut 2 inches high — and weigh approximately 14-16oz. (FROZEN)



BONELESS PORK SHOULDER BUTTS

Does anything smell more inviting than burning wood chips on a cold and cloudy winter day? Coming from the shoulder of the animal — the boneless pork butt is in demand because of its rich marbling. This flavor makes the pork butt desirable for all BBQ and braising applications, allowing you a low-priced protein that will fit into a variety of applications from appetizers to bar features to entrees. Sliders perhaps...? The low price on this protein is great way to “balance” your Holiday menu costs.



BEEF SHOULDER TENDERLOIN (TERES MAJOR) STEAKS

The shoulder tenderloin has continued to gain popularity over the last several years. Cut from the shoulder, this muscle will provide plenty of flavor. Its tubular shape (picture a pork tenderloin) allows for a wide array of applications, from sliced medallions to grilled petite steaks. We remove all fat and hand portion. Ask your sales rep for the best portion size for your particular application.

INDIAN RIDGE PROVISIONS

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