

FEATURES

July 29 - August 2, 2019



FRESH NORTH ATLANTIC LARGE MONKFISH LOIN (boneless, skinless)

We are sourcing beautiful large Monkfish Loins (fillets) from the cold crisp waters of the North Atlantic and 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 RED SNAPPER FILLET (skin-on, boneless, cut from 2-4lb fish)

We are partnering with the South American country of Suriname Fishermen's Co-op this week for our Atlantic Red Snapper. Located on the Northern coast of South America, this Co-op fleet makes daily trips into the North Atlantic. The Red Snapper are landed, cleaned, and air freighted overnight to us.



PATRIOT OYSTERS (100 count box, live in the shell)

Locally harvested in the Cape Cod Bay of Massachusetts, this is the best New England oyster out there!

\$5.00 from every box sold will be donated to the Fallen Hero's Fund by Patriot Oyster.



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

Very user friendly — cleaned and preboiled 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.



FRESH JUMBO BLACK SEA BASS FILLET (skin-on, boneless)

Black Sea Bass have lean, white flesh with a moderately firm texture, small flakes and a delicate flavor. Whether fried, grilled, or stuffed, this flaky fish looks great on the plate and tastes even better. The skin is edible and it presents well.

INDIAN RIDGE PROVISIONS

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CREEKSTONE BEEF CHUCK FLAP MEAT

Creekstone Premium Black Angus was founded over 20 years ago on one single family-owned farm with the goal of providing the world's most consistent quality Black Angus beef. Today, the Creekstone program sources Black Angus Cattle from family-owned farms and then controls the feeding and welfare practices throughout the entire process by source-verifying their product through one singular packing house. Over the past several years, the chuck flap has rivaled middle meats as being the most desirous muscle on the animal. Great for braising, these fork tender rectangular bricks are attractive on the plate and to your food cost.



CREEKSTONE BEEF DENVER STEAKS (5/6, 7/8, 9/10, & 11/12oz sizes available)

Denver Steaks are a hidden gem! Cut from the shoulder, they will be bursting with great beef flavor. The marbling is abundant. Cooked and prepared right...this may be the food-cost saving steak that you have been searching for. Cutting these Denver Steaks from Creekstone Premium Angus beef ensures muscle consistency and tenderness, providing your guest with an innovative steak-eating experience she is sure to remember.



BEEF COULOTTE "PUB" STEAKS (5-10oz sizes available)

The coulotte muscle rests on top of the sirloin. Well marbled and tender, these steaks provide good plate presentation with a consistent rectangular shape. They will eat every bit as good as more well-known cuts from the middle of the animal, and their versatility allows them to stand on their own or be sliced to accompany a small plate or summer salad. Chefs in the know often consider this steak the best kept secret in the beef world. The "Pub" designation infers that these coulotte steaks are completely clean and devoid of any extraneous bark fat. Cut from USDA Choice Black Angus cattle.



WAGYU 3oz SLIDERS (10lb case)

The region of Kobe in Japan is famous for its breed of highly marbled beef. The breed, which is called Wagyu, is now raised in different parts of the world. Our Broadleaf wagyu is raised naturally and sustainably on small farms across the United States. These sliders are a cost-effective way to feature a unique item in a manner that customers are familiar with. Best served grilled with Pepper Jack Cheese on a brioche bun, our wagyu sliders are sure to be a hit as a LTO menu item or finger food at your next catering event.

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