



FEATURES

August 5-9, 2019



FRESH BUTTERFLIED BRONZINO (7/9oz each, head-off, skin-on, boneless)

This European Sea Bass is the first non-salmon fish to be cultivated commercially. It is the most popular restaurant fish in the countries surrounding the Mediterranean. Our Butterfly Bronzino are raised by Pinar Aquaculture of Turkey, a leader in sustainable, eco-responsible farming on the Aegean Sea. These Bronzino have a mild, sweet flavor; are food cost friendly; and are the perfect portion size.



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 10-20 kilo fish that will produce large thick fillets that yield very well for portioning.



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 1990s and Organic Ocean Mussels is proud to have their mussels accredited as organic through their systematic protocols and proven standards.



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.

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 desirable 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.

USDA CHOICE BEEF TOP SIRLOIN STEAKS



The Top Sirloin, which lays behind the short loin, continues to be one of the most underrated muscles in the animal. It provides consistent flavor and tenderness at a price not found in other "middle-meats." Its unique shape allows for a variety of great looking plate appearances, whether you choose to go with a "filet-style" or "strip-style" cut. Old-school "meatheads" will tell you that the key to a good top sirloin steak is the perfect amount of age — a tightly held secret here at IRP. USDA Choice grading ensures consistent marbling.

Filet Style: 4/5/6/7/8/9/10/12 oz sizes available

Strip Style: 6/7/8/9/10/11/12 oz sizes available



LARGE NEW ZEALAND LAMB RACKS (16/18oz)



The ample space and grasslands of New Zealand provide an ideal location for many types of animal agriculture. The Kiwis take pride in their farming — evidenced by the fact that GMO's are still not used anywhere in the country. New Zealand lamb has been a staple in USA for many years because of its robust flavor and favorable price point. One frustration we've heard from American chef's is the small sizing of New Zealand lamb racks. For them, we offer up these racks sized larger at 16/18 ounces per rack, yet still at a very attractive price point. Lamb provides a great "lighter" meat protein for your mid-summer menu.

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