

# Weekly Features

## Meat Specials

August 21st through August 25th



### Denver Steak

The Denver Steak is cut from the under blade of the shoulder and is bursting with great beef flavor. The Denver Steak is the fourth most tender muscle in the beef carcass. It is best when dry-rubbed or marinated and grilled, this versatile cut works for any steak inspiration from sliced, to skewers and more. The Denver Steak will stretch your steak dollar and offer the cost saving steak for your Summer menu special.

**(1DS5) BF DENVER STK, CHOICE**

**(5/6, 7/8, 9/10)**



### Artichoke Beignet by Van Lang

Quartered artichoke heart is topped with rich and creamy boursin style cheese, coated in a light batter, then rolled in a mixture of bread crumbs and Parmesan cheese. Quantity: 1-1.5 oz. pieces, 200 per case (5 trays of 40)

**(HD361100) HD VL ARTICHOKE BEIGNET, 200ct**



*Please ask your IRP sales consultant about our wide selection of in-stock hand crafted hors d'oeuvres. Since 1986 Van Lang Foods has been dedicated to creating fine appetizers and hors d'oeuvres. Their team of chefs have created award-winning traditional American hors d'oeuvres as well as Asian specialty items.*

### Prime Reserve Boneless Pork Chops

Boneless Prime Reserve fat enhanced pork chops changes the way we think of pork. Prime Reserve pork is highly marbled which creates a tender and juicy product that doesn't dry out when cooked at higher temperatures. This versatile protein offers a chef a blank slate for creative pork dishes.

**(4PRBLC\*) PK LOIN CHOP, BONELESS, PRIME RESERVE**

**(8oz, 10oz, 12oz)**



### Egg Linguine by Talluto's

100% extra fancy durum wheat flour and fresh whole eggs are blended to create the perfect combination of flavor, bite and tenderness truly exemplifying the quality and simplicity of Talluto's pasta.

**(81512) PT TA EGG PASTA LINGUINE, 12/1#**



*Please ask your IRP sales consultant about the complete Talluto's line of fresh/ frozen locally made pasta.*





# Weekly Features

## Seafood Specials

August 21st - August 25th



### Butterfly Bronzini:

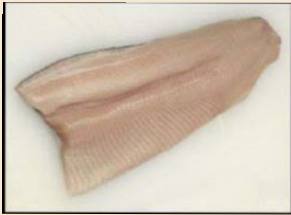
The fish have been carefully prepared for stellar plate presentation. The head, back bones and pin bones have been removed. The skin is intact and the tail remains on. This is perfect blend of European and American presentation. In Europe fish of this size are often served whole with the head on and bones in. That presentation is not as readily accepted in the states where most consumers do not want to see the head or deal with the bones. We have fabricated these fish so you can still present the fish in a natural form without all of the negatives that go with whole fish. 7/9oz portions

**SBWFB**



**Carolina Mountain Natural Trout Fillets 6/8oz (Skin on PBO):** Carolina Mountain starting to farm trout in 1980 in the cold crystal clear waters of the western Carolina Mountains. The water is coming from the National Parks spring fed streams. The goal of Carolina Mountain Trout Farms is to produce the finest, freshest farmed trout available. A goal that they definitely achieved. One taste and you will see how fresh and clean tasting this fish is.

**SRTFN**



### Monchong Fillets (Skin on PBO):

One of the most versatile fish from Hawaii, Monchong is a white meat fish with high oil content which preserves moisture and offers a unique deep buttery flavor. With semi firm meat, it cooks to a tender white flaky finish. Monchong is great for grilling, sautéing, baking or fantastic for poaching. A delicious tasting fish that eats very well. 3-5# Fillets

**SHMCF**



### Icelandic Cod Loins MSC Certified- (Boneless/ Skinless 16oz up):

The meat from cod loin is rather sturdy for a white fish, which makes it ideal for baking, using in stews or in a bouillabaisse. It can also be battered, pan-fried, poached or steamed. Hook and line caught cod. These cold water cod are very firm and full of fat. Fillets will average 12 to 16 ounces.

**SCODLC**



**Silver Streak Hybrid Striped Bass Fillets:** This is a great alternative to wild rockfish. No antibiotics or growth hormones added. The flesh is firm and fish of this size are full flavored due to high fat content.

The fillets will average 6- 9oz each.

**SSB**



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