



FEATURES

November 30 - December 4, 2020



Pre-Cooked Pork Osso Bucco (frozen, 2 pcs per pack, 6 packs per case) (4POBH)

This fully cooked, towering pork osso buco is marinated in select Italian herbs, olive oil, spices, and white wine, and then slow cooked for a fall-off-the-bone eating experience.



Top Sirloin Bistro Steak (6, 8, and 10 oz available) (1NTBS*B)

The Top Sirloin continues to be one of the most underrated muscles in the animal. It provides consistent flavor and tenderness. This week we are featuring our NAV "bistro-style" cut top sirloins. This steak will stand up well on its own or can be used in an entrée salad application.



Fresh Swordfish Loin (skin-on, boneless) (SSWFL)

This week our sword loins are coming to us off the coast of New England. We are sourcing "Markers" — swordfish that weigh at least 100 lbs. Fish of this size will have acquired excellent fat and will have reproduced several times.



Organic PEI Mussels (live in shell, 10 lb bag) (SMPEI)

From seeds to mature mussels, Organic Ocean Mussels' long-line farming and processing practices are given the care and attention that consumers demand.



Salmon Trim (boneless, skinless) (SSTRIM)

Our salmon trim is 100 percent usable boneless/skinless product derived from Atlantic salmon. Great for Salmon Wellington, salmon croquettes, casseroles, and more!