



# Seafood Features

week of  
October 8-12, 2018



## Creative King Salmon Fillets, Organic, Farmed, skin-on, boneless

Creative Salmon is the first salmon farming company in North America to achieve organic certification. Their practices include:

- Raising only a Pacific species of King (Chinook) Salmon in the Pacific Ocean.
- Not using any genetically modified organisms, growth-promoting hormones, or antibiotics.
- Feeding a natural diet consisting of fish meal, fish oil, and certified organic wheat as a binder.
- Raising salmon in a low-density environment with twice the space as conventional farms.



## Pemaquid Oysters, 100ct

Pemaquids are farm-raised in an ecologically sound suspension culture, and attain the size of roughly three to three-and-a-quarter inches before they are harvested. The shells of the Pemaquids are dense and chip resistant. Meats are full and pleasantly firm. The palate of the Pemaquid Points leads with a bright burst of brine which yields to a medium sweetness.



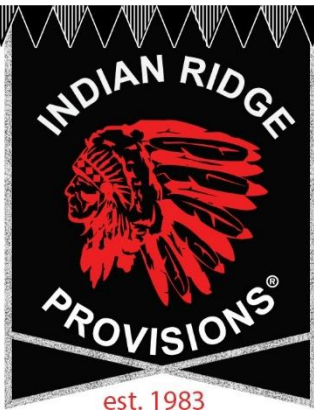
## South African Yellow Fin Tuna Loins, skin-on, boneless, 10-15lbs avg.

We are sourcing these world travelers from South Africa, where they are landing at the docks daily then dressed, iced, and shipped to Indian Ridge Provisions in 24 hours. We only buy 60/80 lb fish, which must grade out 2+ or #1.



## Large Costa Rican Mahi Fillets

The Costa Rican fishery is now landing the first fish of this season and is one of the premier Mahi fisheries. Twenty pound and up fish are our preferred size. This Mahi is available either skin-on, boneless or boneless/skinless.



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## Prime Reserve Pork Brisket Steak

Prime Reserve Enhanced Pork has the marbling of Prime Beef, and elevates the Pork eating experience to new levels. This Prime Reserve Pork Brisket is not only tender and delicious; but it is a great economical cut of meat that can be used in a variety of menu applications.



## Bacon Wrapped Pork Kabobs

From concession fare to center-of-the-plate, the unique Bacon Wrapped Pork Kabob can make a menu stand out. It starts with tender and juicy PrairieFresh Prime® pork loin skewered and then wrapped with hardwood smoked bacon.

**10lb case; 40 each per case; \$1.75 each**



## USDA Prime Top Sirloin Steaks

Take advantage of this opportunity to offer a great eating, tender USDA Prime Sirloin Steak. The versatility of the Top Sirloin allows it to be presented Filet style or Strip style. An 8oz USDA Prime Filet Style Top Sirloin goes to the plate for only \$5.25 and a 12oz USDA Prime Top Sirloin NY Strip style will go for only \$7.88 each.



## Lamb Patties

Industry reports show that burger patties continue to be hot in a variety of different restaurant concepts. While beef is king, other species of patties allow operators to offer variety and maximize profit. Create separation between your kitchen and your competition.

**8lb case, 24pc/case; \$6.63/lb, \$2.19/per patty**



## Leidy's Cooked BBQ Baby Back Ribs

Leidy's of Souderton PA makes a great cooked, sauced, heat and serve Baby Back Rib. These all natural, pork baby back ribs are prepared using traditional methods, keeping the natural juices to preserve flavor. They are then hand rubbed with a special seasoning mixture before slowly hardwood smoking each rack for hours. Perfect for a Fall outing.

**25lb case**