

Weekly Features

Meat Specials

April 17th through April 21st



Prime Strip Steak

Mouthwatering is an understatement when cutting into a USDA Prime Strip Steak. This cut is highly marbled, wet-aged to perfection for tenderness and ready for a menu special.

Sizes available: 10oz, 12oz, 14oz, 16oz

(IRPSS*) BF STRIP STK, BNLS, PRIME Center Cut



Indian Ridge Angus 0x1 Striploins

The backbone of our Indian Ridge Black Angus Beef (IRA) program is our relationships with small, independent packers located in the Mid-West. This allows us to offer all the benefits of sourcing quality cattle from smaller producers, without the hassle of subjecting our customers to quantity restraints. All cattle in our IRA program are USDA Choice or higher and breed-specific Black Angus. Cattle are fed 120+ days on feed to ensure the consistent marbling that leads to flavorful beef.

(BBH180A0X) Master Case

(BBH180A0XS) Split Case

(1HSS**) Center-Cut Portions



Wild Boar Hind Shank, Bone-In

Wild Boar has a distinctive, meaty and nutty flavor. The perfect blackboard special for the Chef whose customer is looking for something new and different. The product will vary in size; this is a truly wild protein. 10-15 lb/case

(W31015) WILD BOAR HINSHANK, BONE-IN*



Collier's Cheddar Cheese

The ancient Celtic country of Wales, famous for its beauty and musical heritage, has produced high quality cheese for hundreds of years. Taste and value were always the main criteria and never has this been more apparent as with Collier's Powerful Welsh Cheddar. Good value, nutritious and an extraordinary taste define this cheddar. Collier's is made to one recipe, matured and packed in Denbighshire. Throughout the maturation period the cheese undergoes a thorough and highly demanding grading regime, which results in amazing consistency throughout the year.

(6ENGCO) CHEESE COLLIERS WELSH CHEDDAR, 18M 10 lb.



Ask Your Sales Reps About Our New "Perfect Purees"

*Blood Orange *Mango *Pomegranate *White Peach
*Raspberry *Passion Fruit *Ginger



Indian Ridge Provisions | 400 Emlen Way, Telford, PA 18969 | (800) 564-3300 | sales@irpfoods.com

Weekly Features



Seafood Specials

April 17th through April 21st



Farm Raised Arctic Char Fillets- Skin on PBO

These spectacular fish are coming from Iceland. Arctic Char is the noblest member of the salmon family. The flesh is pink to orange in color and cooks light with a delicate flavor, more robust than trout but more subtle than salmon. Suitable cooking methods include poaching, pan searing, saute or broiling. As with any member of the salmon family, care should be taken not to overcook. The fillets will average 14-20oz.

SAR



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



Farm Raised Meagre Fillets (Stone Bass) - (Available Tuesday-Friday)

The farmers of Andromeda Farm sustainably raise Meagre, a fish also known as "Stone Sea Bass". This farm is a deep-water, open-ocean system off the coast of Greece. Meagre are raised for 16-20 months in the strong ocean currents. They're fed a high-quality, GMO-free feed containing more than 50% fishmeal and fish oil harvested from certified fisheries. The fillets will average 1.5-2.5# each skin on PBO. The flesh is light in color and cooks white and moist due to the good fat content. The skin crisps and eat well.

SFMF



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

