

CHICKEN

Qty.	Product/Special Instructions	Cost
___	Capons-Fancy Young (8-12 lb.) _____	_____
___	Chicken Breasts-Boneless _____	_____
___	Chicken Breasts-w/Bone _____	_____
___	Chicken Cutlets _____	_____
___	Chicken Drumsticks _____	_____
___	Chicken Gizzards _____	_____
___	Chicken-Ground Breast _____	_____
___	Chicken Leg w/Thigh _____	_____
___	Chicken Liver _____	_____
___	Chicken Sausage _____	_____
___	Chicken Thighs _____	_____
___	Chicken Thighs-Boneless _____	_____
___	Chicken Wing Drummettes _____	_____
___	Chicken Wings _____	_____
___	Chicken-Fryers _____	_____
___	Cornish Hens _____	_____
___	Free Range Chickens _____	_____
___	Pullets (Large Roaster 6-7 lbs.) _____	_____
___	Roasters-Young (4-5 lbs.) _____	_____
___	Stewing Hens _____	_____

DUCK

___	Ducks-Whole _____	_____
___	Duck Breast-Boneless _____	_____

TURKEY

___	Smoked Turkey _____	_____
___	Smoked Turkey Breast-Boneless _____	_____
___	Smoked Turkey Breasts _____	_____
___	Turkey Brat Wurst _____	_____
___	Turkey-Breakfast Links _____	_____
___	Turkey Breasts-w/Rib (4-12 lb.) _____	_____
___	Turkey Cutlets _____	_____
___	Turkey Drumstick _____	_____
___	Turkey Gizzards _____	_____
___	Turkey Ground-Breast _____	_____
___	Turkey Ground-Thigh _____	_____
___	Turkey Hearts _____	_____
___	Turkey Legs _____	_____
___	Turkey Liver _____	_____
___	Turkey Meatloaf _____	_____
___	Turkey Necks _____	_____
___	Turkey Rolls (All White or Mixed) _____	_____
___	Turkey Sausage (Hot) _____	_____
___	Turkey Sausage (Sweet) _____	_____
___	Turkey Sausage Country _____	_____
___	Turkey Sausage w/Peppers & Onions _____	_____
___	Turkey Thighs _____	_____
___	Turkey Whole (8-30 lb.) _____	_____
___	Turkey Wings _____	_____

FISH

Qty.	Product/Special Instructions	Cost
___	Boston Scrod _____	_____
___	Brook Trout _____	_____
___	Chilean Sea Bass Fillet _____	_____
___	Cobia Fillet _____	_____
___	Cod Steaks _____	_____
___	Corvina Fillet _____	_____
___	Dover Sole _____	_____
___	Flounder Fillet _____	_____
___	Grey Sole Fillet _____	_____
___	Grouper Fillet _____	_____
___	Haddock Fillet _____	_____
___	Kingfish Steaks _____	_____
___	Lemon Sole Fillet _____	_____
___	Mackerel Fillet _____	_____
___	Mahi-Mahi Fillet _____	_____
___	Monkfish _____	_____
___	Mullet-West Coast _____	_____
___	Northern Whiting-Whole _____	_____
___	Orange Roughy Fillet _____	_____
___	Pompano _____	_____
___	Salmon Fillet _____	_____
___	Salmon Steaks _____	_____
___	Salted Cod (Baccala) _____	_____
___	Sardines _____	_____
___	Sea Trout _____	_____
___	Shad _____	_____
___	Shad Roe _____	_____
___	Smelts _____	_____
___	Snapper Mutton _____	_____
___	Snapper-Hog Whole _____	_____
___	Snapper-Mangrove _____	_____
___	Snapper-Red _____	_____
___	Snapper-Yellowtail _____	_____
___	Striped Bass Fillet _____	_____
___	Swordfish Steaks _____	_____
___	Tilapi Fillet _____	_____
___	Tilefish Fillet _____	_____
___	Tuna (Saku Sushi) _____	_____
___	Tuna Steaks _____	_____
___	Turbo Fillet _____	_____
___	Wahoo Fillet _____	_____
___	Whitefish _____	_____
___	Winter & Chicken Carp _____	_____
___	Yellow Pike _____	_____

SHELLFISH

Qty.	Product/Special Instructions	Cost
___	Alaskan King Crab Legs	_____
___	Alaskan Snow Crabs	_____
___	Blue Crabs-Live	_____
___	Blue Crabs-Cleaned	_____
___	Blue Crabs-Spiced	_____
___	Clams-Casino	_____
___	Clams-Cherrystone	_____
___	Clams-Little Neck	_____
___	Clams-Steamers	_____
___	Clams-Stuffed	_____
___	Clams-Top Neck	_____
___	Conch Steaks	_____
___	Crab Meat-Claw Pound	_____
___	Crab Meat-Back Fin Lump	_____
___	Crab Meat-Cocktail Claw	_____
___	Crab Meat-Jumbo Lump	_____
___	Crab Meat-Special	_____
___	Crawfish-Cooked	_____
___	Crawfish-Meat	_____
___	Dungeness Crab-Cooked	_____
___	Golden Crabs-Live	_____
___	Golden Crabs-Cooked	_____
___	Langostino	_____
___	Lobster-Whole Raw-Florida	_____
___	Lobster-Meat	_____
___	Lobster-Tails-Florida	_____
___	Lobster-Tails-South African	_____
___	Lobster-Florida Whole Cooked	_____
___	Maine-Lobster 1 1/2-2 lb.	_____
___	Maine Lobster-Over 2 lbs.	_____
___	Maine-Lobster-Steamed	_____
___	Maine Lobster 1 to 1 1/2 lb.	_____
___	Mussels-(Maine)	_____
___	Mussels-(New Zealand Greenlip)	_____
___	Octopus	_____
___	Oysters-Select Pint	_____
___	Oysters-Shell	_____
___	Oysters-Standard Pint	_____
___	Prawn	_____
___	Scallops-Jumbo Sea	_____
___	Scallops-Bay	_____
___	Scampi-Whole	_____
___	Scungilli	_____
___	Shrimp Cooked & Cleaned-Medium	_____
___	Shrimp Cooked & Cleaned-Jumbo	_____
___	Shrimp Medium (41-50 ct)	_____
___	Shrimp Large (31-35 ct)	_____
___	Shrimp Jumbo (16-20 ct)	_____
___	Shrimp Colossal (10-12 ct)	_____
___	Soft Shell Crabs	_____
___	Squid-Cleaned	_____
___	Squid-Jumbo Clipper Steaks	_____
___	Stone Crabs-Colossal	_____

Qty.	Product/Special Instructions	Cost
___	Stone Crabs-Jumbo	_____
___	Stone Crabs-Large	_____
___	Stone Crabs-Medium	_____

GOURMET SEAFOOD

RUSIAN CAVIAR

___	Caspian Royal Beluga Caviar	_____
___	Caspian Imperial Osstra Caviar	_____
___	Caspian Osstra Caviar	_____
___	Caspian Sevruga Caviar	_____

IRANIAN CAVIAR

___	Iranian Royal Beluga Caviar	_____
___	Iranian Imperial Osstra Caviar	_____
___	Iranian Osstra Caviar	_____
___	Iranian Sevruga Caviar	_____

AMERICAN CAVIAR

___	American Black Caviar	_____
___	Salmon Roe - Keta	_____

TOBIKKO SUPREME-WASABI ROE

___	Tobikko Supreme - Red	_____
___	Tobikko Supreme - Black	_____
___	Tobikko Supreme - Wasabi	_____
___	Premium Atlantic Smoked Salmon	_____

GOURMET MEATS

CERTIFIED ANGUS BEEF

___	Whole Nude Tenderloin	_____
___	Nude C/C Barrel Filet	_____
___	Nude E/E Filet	_____
___	E/E CONSO Filet	_____
___	C/C Barrel CONSO Filet	_____
___	Close Trim Filet	_____
___	Metro Filet	_____
___	Nude Chateau Briand	_____
___	Nude Tender Medallion	_____
___	Tender Tips/Tails	_____
___	C/C Striploin Steak	_____
___	E/E Striploin Steak	_____
___	Vein End Striploin Steak	_____
___	Porterhouse Steak	_____
___	T-Bone Steak	_____
___	Bl KC Strip Steak	_____
___	Bl Filet Steak	_____
___	C/C Top Sirloin Steak	_____
___	Nude Sirloin Steak	_____
___	Kabob Cube	_____
___	Pure Ribeye Steak	_____
___	Delmonico Steak	_____
___	Bl Cowboy Steak	_____
___	Standing Rib Roast	_____
___	Prime Rib Netted	_____

Qty.	Product/Special Instructions	Cost
___	Pot Roast _____	_____
___	Stew _____	_____
___	Rump Roast _____	_____
___	Top Round Split/Tied _____	_____
___	Baron of Beef _____	_____
___	Cube Steak _____	_____
___	Flap Steak Skirt Steak _____	_____
___	Stroganoff _____	_____
___	Fajita Strips _____	_____

UDSA PRIME

___	Ribeye Steak Pure _____	_____
___	Ribeye Steak Delmonico _____	_____
___	Bl Cowboy Steak _____	_____
___	T-Bone Steak _____	_____
___	Porterhouse _____	_____
___	Bl KC Strip Steak Center Cut _____	_____
___	Strip Steak Center Cut _____	_____
___	Strip Steak End to End _____	_____
___	Top Butt Steak Center Cut _____	_____
___	Center Cut Nude Barrel Filet _____	_____
___	End to End Nude Barrel Filet _____	_____
___	Medallion _____	_____

UDSA CHOICE & USDA SELECT

___	Whole Nude Tenderloin _____	_____
___	Nude C/C Barrel Filet _____	_____
___	Nude E/E Filet _____	_____
___	E/E CONSO Filet _____	_____
___	C/C Barrel CONSO Filet _____	_____
___	Close Trim Filet _____	_____
___	Metro Filet _____	_____
___	Nude Chateau Briand _____	_____
___	Nude Tender Medallion _____	_____
___	Tender Tips/Tails _____	_____
___	C/C Striploin Steak _____	_____
___	E/E Striploin Steak _____	_____
___	Vein End Striploin Steak _____	_____
___	Porterhouse Steak _____	_____
___	T-Bone Steak _____	_____
___	Bl KC Strip Steak _____	_____
___	Bl Filet Steak _____	_____
___	C/C Top Sirloin Steak _____	_____
___	Nude Sirloin Steak _____	_____
___	Kabob Cube _____	_____
___	Pure Ribeye Steak _____	_____
___	Delmonico Steak _____	_____
___	Bl Cowboy Steak _____	_____
___	Standing Rib Roast _____	_____
___	Prime Rib Netted _____	_____
___	Pot Roast _____	_____
___	Stew _____	_____
___	Rump Roast _____	_____
___	Top Round Split/Tied _____	_____
___	Baron of Beef _____	_____
___	Cube Steak _____	_____
___	Flap Steak Skirt Steak _____	_____
___	Stroganoff _____	_____
___	Fajita Strips _____	_____

Qty.	Product/Special Instructions	Cost
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VEAL

___	Rib Chop Unfrenched • Medallion _____	_____
___	Whole Frenched Rack • Medallion (Loin) _____	_____
___	Frenched Veal Rib Chop _____	_____
___	Leg TBS _____	_____
___	Osso Bucco, Hind Shank Center Cut _____	_____
___	Loin Chop • Bones _____	_____
___	Loin Chop Porterhouse • Stew _____	_____
___	Loin Chop BI KC Steak • Cutlets (all sizes) _____	_____
___	Loin Chop Bnls _____	_____

GAME PRODUCTS

BUFFALO/BISON

___	Brisket • Steamship _____	_____
___	Chuck Roll • Top Round _____	_____
___	Ground Buffalo • Eye Round _____	_____
___	Buffalo Burgers • Osso Bucco _____	_____
___	Short Rib _____	_____
___	Export Rib _____	_____
___	Back Rib _____	_____
___	109 Rib _____	_____
___	Ribeye _____	_____
___	Top Butt _____	_____
___	Top Butt 2pc _____	_____
___	Shortloin _____	_____
___	Striploin 1x1 Fresh _____	_____
___	Striploin Steak _____	_____
___	Tenderloin PSMO _____	_____

NATURAL TENDER VENISON

___	Denver Leg • Bones _____	_____
___	Leg BI • Striploin _____	_____
___	Shoulder Stew • Ground Venison _____	_____
___	Meat • Leg Smkd _____	_____
___	Osso Bucco 2" • Shoulder Smkd _____	_____
___	Tenderloin • Flank _____	_____
___	Shortloin Bnls _____	_____
___	Saddle _____	_____
___	Frenched Rack _____	_____

CARIBOU

___	Saddle _____	_____
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ELK

___	Denver Leg _____	_____
___	Rib Back _____	_____
___	Rack _____	_____
___	Tenderloin _____	_____

ANTELOPE

___	Saddle _____	_____
___	Shoulder _____	_____
___	Loin _____	_____

ALLIGATOR

___	Ribs _____	_____
___	Tenderloin _____	_____
___	Tail Meat _____	_____

Qty. Product/Special Instructions Cost

WILD BOAR

___ Leg _____
___ Bacon _____
___ Shoulder _____
___ French Rack _____

RABBIT

___ Rabbit Cut-up _____
___ Rabbit Whole _____

PORK PRODUCTS

___ Rack, Whole Frenched • Country Style Rib _____
___ Rack, Center Cut Chined _____
___ Rack, Frenched Smoked Center Cut _____
___ Fresh Ham BRT • Stew _____
___ Chop, Porterhouse • Diced _____
___ Chop, Frenched Rack Chop • Sirloin Cutlet _____
___ Chop, Center Cut BI _____
___ Chop, Bnls _____
___ Chop, Center Cut with Pocket _____
___ Chop, End Cut _____
___ Pork Tenderloins _____
___ Center Cut Pork Loin _____
___ Nueske's Bacon _____

LAMB PRODUCTS

DOMESTIC

___ Frenched Racks Cap On • Loin Chop Close Trim _____
Frenched Racks, California Cleaned _____
___ Loin Chop E/E 1" Tail _____
French Rib Chop, California Cleaned _____
___ Leg Frenched Semi-Bnls _____
___ Frenched Rip Chop • Leg Steak _____
___ Loin BRT Special Trim • Stew Meat _____
___ Loin Chop Ready 1x1 _____

NEW ZEALAND LAMB

FRESH

___ Frenched Rack • 17/up _____
___ Bnls Loin Eye • 6/8oz _____
___ Mini Frenched Rack • 8/11oz _____

FROZEN

Frenched Rack • 12/14oz _____
___ Rack S/CH _____
___ Shanks _____
___ Leg BRT _____
___ Leg BI _____
___ Loin Chop • 4 oz _____

AUSTRILAN LAMB

FRESH

___ Frenched Rack • 24/up _____
Bnls Loin Eyes • 8/10oz _____
Bnls Sirloin • 8oz _____
Frenched Hindshank • 14/16oz _____
___ Lamb Tenderloin _____

FROZEN

___ Frenched Rack • 22-24oz _____

GOURMET & SPECIALTY ITEMS

Qty. Product/Special Instructions Cost

___ Clams Oreganato _____
___ Conch Chowder (Homemade) _____
___ Conch Fritters _____
___ Crab Cakes (Maryland Style) _____
___ Crab Stuffed Shells _____
___ Escargot _____
___ Finnan Haddie _____
___ Frog Legs _____
___ Lobster Bisque (Homemade) _____
___ Seafood Stuffing _____
___ Wakefield Crab Stuffing _____

FOIE GRAS

___ Block of Goose Foie Gras _____
___ French Duck Foie Gras - uncooked _____
___ Musse of Goose Liver - fully cooked _____
___ Block of Goose Foie Gras _____
___ Pate Maison - fully cooked _____
___ Perigord Oven Baked Pate _____
___ Whole Foie Gras with Truffels 6% / Duck _____
___ Whole Foie Gras with Truffels 6% / Goose _____

MUSHROOMS

___ Dried Golden Chanterelles _____
___ Dried Morel (extra quality) _____
___ Dried - Porcini/Cepes (extra quality) _____
___ Saffron - First Quality Spain/Iran _____

SMOKED SEAFOOD

___ Gravlox _____
___ Smoked Chubs _____
___ Smoked Salmon _____
___ Smoked Kingfish _____
___ Smoked Marlin _____
___ Smoked Whitefish _____

SPECIALTY POULTRY

___ Goose _____
___ Guinea Hens _____
___ Ostrich _____
___ Pheasants _____
___ Poussin Chicken _____
___ Quail-Manchester Farms _____

TRUFFLES

___ Summer Black Truffles _____
___ Winter Black Truffles _____
___ Truffle Oil _____