

PORT TO PASTURE
CARMELA

BRINGING THE CARMELA LEGACY TO THE CENTER OF THE PLATE.

Carmela's Signature Portfolio, Port to Pasture, is dedicated exclusively to premium, traceable proteins, from fresh and frozen seafood to pasture-raised beef, pork, poultry, and game. Rooted in the same trust that built our legacy in cheese, pantry, and charcuterie, Port to Pasture elevates our protein partnerships into a unified program.

LEARN MORE

PORTTOPASTURE.COM

A SIGNATURE PORTFOLIO FROM
CARMELAFOODS.COM
SERVING MICHIGAN, OHIO & INDIANA.

PORT TO PASTURE
CARMELA

FROM RANCH TO RANGE, CURATED WITH PURPOSE.



Port to Pasture is Carmela Foods' commitment to sourcing premium land-based proteins—carefully selected to meet the standards of chefs, buyers, and operators who demand consistency, integrity, and performance.

Our program brings together heritage ranchers, specialty producers, and precision fabricators across beef, pork, poultry, veal, lamb, and alternative proteins. From Prime Wagyu to family-farmed poultry and globally sourced specialties, every product is chosen with intention.

At every step, we rely on trusted partnerships and experienced buyers who understand grading, seasonality, fabrication, and yield—so what you specify is what arrives.

Port to Pasture isn't about a single source. It's about the right source, at the right time, selected with expertise.

TRUSTED SOURCING. INTENTIONAL SELECTION.

CERTIFIED PIEDMONTESE BEEF

beeler's pork

CAMPO GRANDE

DEMKOTA RANCH BEEF

FOSSIL FARMS
WILD. NATURAL. SUSTAINABLE.

黒 KURO AMERICAN WAGYU

Marcho FARMS

GERBER'S AMISH FARM CHICKEN

Market-Driven Selection
Selections based on seasonality, supply, and performance.

Trusted Partnerships
Long-standing relationships with fisheries, ranchers, and processors.

Consistent Quality
What's specified is what arrives—no surprises, no shortcuts.



*SO - Special Order

PREMIUM QUALITY FOODS
AUTHENTICITY PROVISIONS

CRAFTED WITH INTEGRITY. ROOTED IN TRADITION.

Authenticity Provisions delivers premium grass-fed and Wagyu beef programs built on clean sourcing and time-honored craftsmanship. From everyday ground beef to American Kobe deli specialties, their products combine heritage techniques with modern quality standards. The result is bold flavor, transparency, and consistency chefs and retailers can trust.

ELEVATED BEEF, HONESTLY MADE

› **100% Grass-Fed Angus –** Clean flavor, consistent grind, reliable performance.
› **American Kobe Wagyu –** Rich marbling with refined, balanced beef flavor.
› **Craft Deli Tradition –** Old-world curing methods, premium raw materials.
› **Clean Ingredient Integrity –** No shortcuts, no fillers, no unnecessary additives.
› **Versatile Program Fit –** From burger builds to premium deli counters.









GRASS-FED ANGUS PROGRAM

Clean, natural grass-fed beef offerings designed for elevated burgers, sliders, and center-of-the-plate applications.

3306300	6/16 OZ	NATURAL GRASS-FED BEEF GROUND 1#
33055	6/16 OZ	NATURAL GRASS-FED ANGUS BURGER 4 OZ
33082	6/15 OZ	NATURAL GRASS-FED BEEF SLIDER ANGUS
35018	6/16 OZ	AMERICAN KOBE BEEF BURGER 4 OZ *SO
35033	6/16 OZ	AMERICAN KOBE BEEF GROUND 1# *SO
35078	6/15 OZ	AMERICAN KOBE BEEF SLIDERS *SO
3306500	6/16 OZ	NATURAL GRASS-FED MEATBALL SEASONED*SO

AMERICAN KOBE WAGYU DELI SPECIALTIES

Premium Wagyu corned beef and pastrami crafted for high-impact sandwiches, deli programs, and chef-driven menus.

61481	2/6 LB	WAGYU CORNED BEEF AMERICAN KOBE
61480	2/6 LB	WAGYU PASTRAMI AMERICAN KOBE

PERFECT FOR:
Chef-driven burger programs
Elevated sandwich builds and deli concepts
Upscale casual and gastropub menus
Retail meat and specialty deli counters





WE MAKE PIGS FLY (OFF YOUR MENU).

Founded in Iowa and family-owned for six generations, Beeler's raises heritage Duroc-sired pork with uncompromising standards. Known for exceptional marbling, vibrant color, and consistent tenderness, every cut is produced without antibiotics ever and with strong animal welfare practices. Beeler's delivers premium pork that performs across both retail and foodservice programs.

FROM FARM TO FORK – PORK ELEVATED.

› **Heritage Duroc Genetics –** Superior marbling, vibrant color, exceptional tenderness.
› **No Antibiotics Ever –** Raised responsibly without antibiotics or added hormones.
› **Animal Welfare Focused –** No gestation crates, humane, spacious environments.
› **Premium Craftsmanship –** Consistent specs built for chefs and retailers.
› **Full Program Versatility –** Bacon, hams, racks, and specialty pork cuts.









PREMIUM BACON

Naturally raised pork bacon delivering bold smoky flavor, consistent slicing performance, and strong retail and menu appeal.

99195	16/12 OZ	BACON APPLEWOOD SMOKED
99105	16/12 OZ	BACON HICKORY SMOKED
99800	16/12 OZ	BACON SUGAR FREE UNCURED BACON

HAM & PORK RIBS

Whole muscle hams crafted for carving stations, deli programs, and center-of-the-plate applications.

99107	3/7 LB	WHOLE BONELESS HAM
66122	12/2.5LB	BACK RIBS PEELED W/LABEL

BREAKFAST & SPECIALTY SAUSAGES

Premium pork flavor across classic, maple, hot, chorizo, and sugar free varieties crafted for bold breakfast and versatile menu applications.

10193	12/1#	SUGAR FREE BREAKFAST SAUSAGE CHUB
10192	12/1#	MAPLE BREAKFAST SAUSAGE 1# CHUB
101900	12/1#	BREAKFAST SAUSAGE 1# CHUB
10208	12/1#	CHORIZO SAUSAGE 1# CHUB
10191	12/1#	HOT BREAKFAST SAUSAGE 1# CHUB
00523	12/1#	CHORIZO LITTLE BITES NGMO
00507	12/1#	LITTLE BITES NGMO

FOODSERVICE RACK & CENTER-OF-PLATE

Premium heritage pork cuts designed for high-impact presentation and elevated menu execution.

56152	2/7 LB	PORK 9 RIB RACK FRENCHED CHINE OFF
66308	10/22 OZ	PORK SHANK CC VOLCANO 22 OZ AVG
10902	12/16 OZ	PORK RACK CHOP FRENCHED 12OZ
00204	2/5 LB	BULK CHORIZO





FAMILY-FARMED TURKEY, NATURALLY DELICIOUS FOR GENERATIONS.

A trusted name in family-farmed turkey since 1948, Bowman & Landes raises birds naturally, without antibiotics or growth hormones. Their commitment to sustainable farming, exceptional animal care, and small-batch processing results in premium-quality turkey known for superior tenderness, clean flavor, and wholesomeness.

100% FREE RANGE. 100% ANTIBIOTIC FREE.

› **Free-Range Raised –** Birds roam freely for superior texture and flavor.
› **Antibiotic Free –** No antibiotics or growth hormones, guaranteed.
› **Family Farm Since 1948 –** Three generations dedicated to turkey excellence.
› **Small-Batch Processing –** Carefully handled for quality, tenderness, consistency.
› **Bone-In or Boneless Options –** Flexible programs for retail and foodservice.









WHOLE FREE-RANGE TURKEY

Premium free-range ABF whole birds delivering exceptional roasting performance, clean flavor, and strong seasonal retail appeal.

BWL613	1/13–15 LB	FREE RANGE ABF WHOLE FRESH TURKEY
BWL615	1/15-17 LB	FREE RANGE ABF WHOLE FRESH TURKEY

GROUND TURKEY

Lean, versatile turkey designed for high-volume kitchens, prepared foods, and better-for-you menu applications.

200202	3/10 LB	GROUND TURKEY 93% BULK
200201	12/1 LB	GROUND TURKEY 93% BRICK 1 LB

VALUE-ADDED SPECIALTY

Premium turkey bacon crafted for breakfast programs, retail sets, and foodservice applications.

200381	4/4.5 LB	TURKEY BACON FOOD SERVICE VAC PACK

PERFECT FOR:
Holiday and seasonal turkey features
Retail meat counters
Prepared foods and deli departments
Healthcare and better-for-you menus





CAMPO GRANDE

SPAIN'S FINEST IBÉRICO — CURATED FOR YOUR TABLE.

Campo Grande brings authentic Spanish Ibérico pork to modern meat counters and chef-driven kitchens. Sourced from free-roaming, acorn-fed Ibérico pigs raised on independent farms in southern Spain, these cuts deliver unmatched marbling, deep umami richness, and powerful storytelling appeal. This is elevated pork designed to drive discovery, premium positioning, and repeat sales.

SUSTAINABLY SOURCED. MASTERFULLY CRAFTED.

› **Acorn-Fed Ibérico Heritage –** Exceptional marbling comparable to Wagyu beef.
› **Free-Roaming Raised –** Humane, crate-free farming on Spanish dehesa pastures.
› **Rich Umami Depth –** Nutty, complex flavor with remarkable tenderness.
› **Clean & Nutrient Dense –** No hormones or antibiotics, high oleic acid.
› **Premium Retail Storytelling –** Spanish heritage that commands attention and margin.









IBÉRICO STEAKS & CENTER-OF-PLATE

Unmatched depth of flavor, rich marbling, and dramatic plate appeal for elevated menus and premium meat counters.

551	6/12 OZ	IBERICO PORK RIB CHOP BONE IN
0438	6/16 OZ	IBERICO PORK FLANK STEAK

IBÉRICO BACON & SAUSAGE

Bold, smoky, and deeply savory value-added programs that bring Spanish heritage to breakfast, brunch, and specialty applications.

442	8/8 OZ	IBERICO THICK CUT BACON
360	8/8 OZ	IBERICO BREAKFAST LINKS SAUSAGE RAW
458	8/8 OZ	IBERICO HOT DOG FULLY COOKED

IBÉRICO GROUND

Premium ground blend delivering richness, juiciness, and differentiated burger and prepared-food applications.

452	8/10 OZ	IBERICO GROUND PORK/WAGYU BLEND

FOODSERVICE

Premium Campo Grande Ibérico pork cuts delivering rich flavor, tenderness, and elevated center plate appeal.

05	8/10 OZ	IBERICO GROUND PORK/WAGYU BLEND
712	8/36 OZ	IBERICO PORK 4-RIB RACK
188	18/16 OZ	IBERICO PORK FLANK STEAK
2614	14/18 OZ	IBERICO PORK HANGER STEAK 2PC





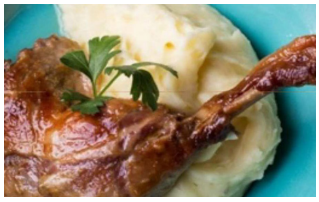
FAMILY RAISED. CHEF TRUSTED. EXCEPTIONAL DUCK.

Culver Duck is a family-owned farm dedicated exclusively to raising premium Pekin ducks with consistency and care. Known for rich flavor, tender texture, and reliable sizing, their duck program is designed specifically for chefs who demand performance and presentation. From raw breast portions to fully cooked confit, Culver delivers versatility with elevated appeal.

DUCK THE ROUTINE.

› **Family Farm Focused –** Raised with care and controlled production standards.
› **Chef-Centered Program –** Consistent sizing for reliable menu execution.
› **Rich, Balanced Flavor –** Tender texture with classic duck depth.
› **Raw & Ready-to-Use Options –** Flexible solutions for diverse kitchen needs.
› **Center-of-Plate Appeal –** Dramatic presentation with premium positioning.



DUCK BREAST

Premium boneless breast portions delivering exceptional sear, crisp skin, and refined center-of-the-plate performance.

CD304	6/4 PK	DUCK BREAST PORTIONS 8–9 OZ
50091	5/4 PK	DUCK BREAST PORTIONS 9–10 OZ
70111	24/7 OZ	DUCK BREAST BNLS FRZ RAW SINGLE PK
82710	20/7 OZ	Duck Breast, Smoked Bnls F/C

DUCK CONFIT

Traditional duck leg confit prepared for labor savings while maintaining authentic flavor and texture.

83010	12/2 PK	DUCK LEG CONFIT FULLY COOKED 2/PK
CD83001	5/2 LBS	PULLED DUCK CONFIT MEAT

PREMIUM DUCK

Versatile Culver Duck selection featuring whole birds, legs, confit, ground duck, and rendered fat.

56910	6/2 LB	GROUND DUCK BREAST 2 LB
05615	14/14 OZ	DUCK FAT RENDERED 14 OZ RETAIL
07555	6/5.5 LB	WHOLE DUCK ALL NATURAL 5.5 LB FRZN
60111	12/16 OZ	DUCK LEGS FRZN RAW TWIN PACK
67000	3/10 LB	DUCK DRUMETTE

AMERICAN HUMANE CERTIFIED
AmericanHumaneFarm.org

INDIANA GROWN

BRCGS Food Safety CERTIFICATED





JOE JURGIELEWICZ & SON, LTD.

TASTY DUCK. FAMILY RAISED. CHEF READY.

Joe Jurgielewicz & Sons is a third-generation family farm dedicated to raising premium Pekin duck with consistency, care, and integrity. Known for clean flavor, reliable sizing, and exceptional yield, their ducks are raised all-natural with no antibiotics ever. From whole birds to smoked specialties, this is a comprehensive duck program built for performance.

AMERICA'S FAMILY FARMED DUCK

› **All-Natural Raised –** No antibiotics ever, clean ingredient integrity.
› **Family-Owned Legacy –** Multi-generation expertise in premium duck production.
› **Consistent Sizing & Yield –** Reliable specs built for chef execution.
› **Versatile Product Mix –** Whole birds, parts, smoked, and bulk programs.
› **Foodservice Focused –** Designed for high-volume and fine dining kitchens.









WHOLE BIRD

All-natural, A-grade whole ducks delivering rich flavor, crisp skin, and dramatic center-of-the-plate presentation.

295	6/5.5-6 LB	ALL NATURAL A GRADE WHOLE DUCK

DUCK BREAST

Premium breast options offering versatility for seared entrées, slicing applications, and elevated menu features.

118J	6/2 PC	BONELESS DUCK BREAST
122J	6/10 OZ	DUCK BREAST SMOKED SINGLE LOBE 10 OZ

PARTS & BULK

High-quality duck legs, thighs and specialty cuts ideal for confit, small plates, and value-driven menu innovation.

423J	36/8-10 OZ	DUCK LEG QUARTERS BULK
92	1/20 LB	DUCK DRUMETTE
107J	6/8 CT	DUCK LEG OSSO BUCCO 4.5 OZ AVG
5701P	1/1 GAL	RENDERED DUCK FAT TUB
611J	2/6 LB	DUCK THIGH
888J	1/12 CT	DUCK LEG CONFIT FULLY COOKED 12 CT

PERFECT FOR:
Upscale casual and fine dining concepts
Global and Asian-inspired menus
Prepared foods and specialty retail counters
Banquet, catering, and event programs





OLD WORLD CRAFT. UNMATCHED SMOKE.

Dearborn Brand has been crafting premium hams and smoked meats for generations, built on time-honored hardwood smoking traditions. Known for rich flavor, natural juices, and consistent slicing performance, their products deliver authentic smokehouse quality. This is heritage craftsmanship designed for both retail excellence and foodservice reliability.

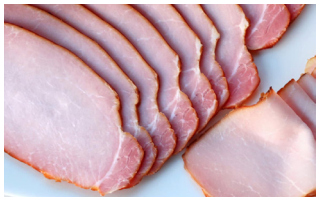
TRADITION YOU CAN TASTE

› **Hardwood Smoked –** Slow-smoked for deep, authentic flavor.
› **Old-World Recipes –** Time-tested methods passed through generations.
› **Premium Whole Muscle Quality –** Consistent texture, clean slicing, strong yield.
› **Retail & Foodservice Ready –** Flexible formats for carving and merchandising.
› **Midwest Heritage Brand –** Trusted name with strong consumer recognition.









SIGNATURE HAM

Classic smoked and carving hams delivering bold smoke flavor, beautiful presentation, and reliable carving performance.

103545	2/15 LB	HAM HICKORY SMOKED BNLS
103560	2/3 LB	OLD FASHION APPLEWOOD CARVING HAM

PREMIUM BACON

Hardwood-smoked bacon offerings designed for retail merchandising and menu applications.

106980	10/24 OZ	HARDWOOD SLCD HONEY BACON RETAIL

FOODSERVICE SPECIALTY

Lean, hardwood-smoked Canadian bacon built for breakfast programs and sandwich execution.

103503	3/3 LB	CANADIAN BACON FOOD SERVICE

PERFECT FOR:
Carving stations and holiday features
Deli counters and premium retail sets
Breakfast and brunch menus
Sandwich programs and prepared foods





DEMKOTA
RANCH BEEF

TASTE THE DEMKOTA DIFFERENCE

DemKota Elite represents premium Upper Midwest beef, sourced from cattle raised with integrity across the Northern Plains. Known for consistent grading, strong marbling, and dependable sizing, DemKota delivers boxed beef programs designed for chef performance and fabrication efficiency. From Prime center-of-the-plate cuts to high-volume master cases, this is a program built for serious beef operations.

BUILT FOR PERFORMANCE

› **Northern Plains Sourced –** Quality cattle raised with responsible stewardship.
› **Prime & Choice Programs –** Reliable marbling and grading consistency.
› **Chef-Ready Options –** Fabrication efficiency for high-performance kitchens.
› **Master Case Availability –** Ideal for volume-driven butcher programs.
› **Consistent Boxed Beef Specs –** Controlled sizing for yield confidence.






PRIME CENTER-OF-PLATE

High-impact Prime cuts delivering strong marbling, bold beef flavor, and premium steakhouse presentation.

31193	1/15 LB	BEEF PRIME RIBEYE DN SMALL BOX
31320	1/2 PC	BEEF PRIME STRIPLOIN SMALL BOX
31705	1/70# AVG	BEEF PRIME FLANK MASTER CASE

CHOICE FABRICATION

Versatile Choice cuts designed for steak programs, custom cutting, and value-driven menu applications.

32373	1/4 PC	BEEF TENDERLOIN PSMO CHOICE SM BX
32202D	2/16 LB	BEEF RIBEYE LIPON CHOICE SMALL BOX
32048	1/65# AVG	BEEF CHUCK TAIL FLAP CHOICE
32035	1/3 PC	BEEF CHUCK ROLL WHL BNLS CHOICE
32607	1/4 PC	BEEF CHOICE BRISKET MASTER CASE

LEGACY & CHEF READY

Specialty and fabrication-focused cuts designed for efficiency, versatility, and elevated menu execution.

35047	1/60# AVG	BEEF SHORTRIB BONLESS LEGACY
32369	4/5 LB	BEEF CHEF READY TENDERLOIN SM BX





SINCE 1883
GROBBEL'S
PREMIUM MEATS

DETROIT'S ORIGINAL DELI STANDARD.

Since 1883, E.W. Grobbel has been crafting premium corned beef and deli meats rooted in old-world tradition and Detroit heritage. Known for consistent spice blends, slow cooking methods, and superior slicing performance, Grobbel products deliver authentic flavor and dependable yield. This is a true delicatessen program built for both foodservice and retail excellence.

TRADITION. CRAFT. CONSISTENCY.

› **Since 1883 Heritage –** One of America's oldest corned beef producers.
› **Authentic Deli Craftsmanship –** Slow-cured, spice-forward, expertly cooked meats.
› **Consistent Slicing Yield –** Built for sandwich execution and volume kitchens.
› **Foodservice & Retail Ready –** Flexible formats for carving and deli counters.
› **Iconic Midwest Recognition –** Strong brand equity and consumer familiarity.









CORNED BEEF

Signature corned beef offerings delivering bold seasoning, tender texture, and reliable sandwich performance.

2906	2/10 LB	COOKED CORNED BEEF CASINO STYLE
1906	2/12 LB	CORNED BEEF BRISKET WHOLE RAW
2904	3/4-6 LB	CORNED BEEF BRISKET COOKED-1ST CUT

PASTRAMI & ROAST BEEF

Premium brisket pastrami and roast beef programs designed for authentic deli builds and carving applications.

2947	2/8 LB	PASTRAMI BEEF BRISKET
2975	1/11-14 LB	SY GINS ROAST BEEF FLT ROUND FC FRZ
2966	1/10-12 LB	ROAST BEEF TOP RND CKD CAP OFF
2945	4/3-6 LB	PASTRAMI GOLD LABEL FIRST CUT

DELI ESSENTIALS

Classic accompaniments that complete authentic deli programs and sandwich builds.

7253	1/5 GAL	TOPOR'S GOLDEN DILL PICKLE SPEARS
45418	4/1 GAL	WOBERS SPICY BROWN MUSTARD (SY'S)
7242	1/5 GAL	TOPOR'S GOLDEN DILL PICKLE CHIPS
7245	1/5 GAL	TOPOR'S CRINKLE CUT PICKLE CHIPS
7402	1/5 GAL	TOPOR'S OLD FASHIONED SAUERKRAUT





*SO - Special Order

STEAKHOUSE QUALITY. PRECISION CUT.

Fairway Packing is a Chicago-based steakhouse specialist known for premium beef programs, precision cutting, and high-end portion control. Supplying top restaurants nationwide, Fairway delivers Prime, High Choice, Angus, and Wagyu programs built for performance and presentation. From center-of-the-plate steaks to elevated burger blends, this is beef designed to command the menu.

BUILT FOR THE STEAKHOUSE

› **Chicago Steakhouse Heritage –** Decades supplying elite restaurants nationwide.
› **Prime & High-Choice Focused –** Superior marbling and consistent grading.
› **Wagyu Expertise –** Premium domestic Wagyu with bold richness.
› **Precision Portion Control –** Consistent weights for food cost confidence.
› **Dry-Aged & Specialty Cuts –** Dramatic presentation for elevated menus.






PRIME & HIGH-CHOICE STEAKS

Premium center-of-the-plate cuts delivering strong marbling, exceptional tenderness, and steakhouse presentation.

11011F	20/8 OZ	FILET STEAK CC CH 8 OZ HI-CHOICE
11012F	26/6 OZ	FILET STEAK CC CH 6 OZ HI-CHOICE
21112FPC	14/12 OZ	STRIP STEAK CC PRIME 12 OZ
32202	10 LBS	RIBEYE PRIME WHISKEY BOURBON WRAP *SO

WAGYU & DRY-AGED SPECIALTY

High-impact Wagyu and specialty cuts designed for premium menus and dramatic table presentation.

4328FD	10 LB	TOMAHAWK CHOP DRY AGE WAGYU 28 OZ
4320FD	10/5 LBS	RIBEYE B/I FRENCHED WAGYU 20 OZ
1418FC	10/18 OZ	RIBEYE STK B/I COWBOY FRENCH CHOICE

PREMIUM BURGER

Elevated burger blends delivering rich flavor, consistent sizing, and steakhouse-level differentiation.

0115F	24/8 OZ	BURGER WAGYU BARATTA 8 OZ 4/CRYO
0118F	24/7 OZ	BURGER WAGYU BARATTA 7 OZ
4043	36/5.33 OZ	BURGER EMB BLEND 5.33 OZ
7552	2/5 LB	BEEF ANGUS GROUND 80/20 BULK
7598F	24/8 OZ	BURGER CHOPHOUSE 8 OZ





FOSSIL FARMS

WILD. NATURAL. SUSTAINABLE.

THE PREMIUM ALTERNATIVE PROTEIN LINE.

Fossil Farms is a mission-driven pioneer in all-natural, sustainable alternative proteins, specializing in pasture-raised wild game and exotic meats since 1997. Partnering with independent farms that follow strict no-antibiotics, no-steroids, no-hormones standards, Fossil Farms delivers bold flavor, clean labels, and responsibly raised proteins for today's conscious buyer.

CRAFTED FOR THE CONSCIOUS CONSUMER

› **All-Natural & Ethical –** No antibiotics, steroids, or growth hormones ever.
› **Pasture-Raised & Sustainable –** Responsible farming with environmental focus.
› **Diverse Game Portfolio –** Elk, bison, venison and specialty wild proteins.
› **Lean & Nutrient Dense –** High protein, iron-rich, naturally lower fat.
› **Retail & Chef Differentiation –** Unique proteins that drive menu discovery.









ELK

Lean, tender, beef-like alternative offering exceptional iron content and clean flavor with premium center-of-the-plate appeal.

EL06LCZF	3/4#	ELK RACK FRENCHED 8 BONE
EL01FLZF	5/2 PC	ELK TENDERLOIN
EL0312ZR	12/12 OZ	ELK MEDALLION 3–4 OZ RETAIL
EL1111ZR	10/1 LB	ELK GROUND MEAT 1 LB BRICK RETAIL

BISON & VENISON

Naturally lean and slightly sweet, pasture-raised bison and mild, grass-fed Red Stag venison, both prized for clean flavor and nutritional density.

BF0216ZR	10/1 LB	BISON GROUND MEAT 1 LB BRICK
BF1603ZF	15/1 LB	BISON 3 BONE SHORT RIBS
VN08R1ZR	10/1 LB	VENISON GROUND 1 LB BRICK RETAIL

WILD GAME SALAMI

Handcrafted bison, elk, and wild boar salamis using traditional curing methods to deliver bold, unique flavors without pork filler.

SA4805FR	12/5 OZ	WILD BOAR, BACON & BOURBON
SA4905FR	12/5 OZ	ELK, CACCIATORINI
SA5005FR	12/5 OZ	WAGYU BEEF, BLACK TRUFFLE
SA5105FR	12/5 OZ	BISON, SAUCISSON
SA5205FR	12/5 OZ	LAMB, ROSEMARY & GARLIC

WILD GAME SAUSAGE

Handcrafted bison, elk, and wild boar salamis using traditional curing methods to deliver bold, unique flavors without pork filler.

SG1110ZR	4/10 OZ	WILD BOAR SAUSAGE, JALAPENO CHEDDAR
SG0710ZR	4/10 OZ	VENISON SAUSAGE, POBLANO QUESO
SG1210ZR	4/10 OZ	WILD BOAR SAUSAGE CHORIZO
SG0410ZR	4/10 OZ	DUCK SAUSAGE BOURBON CHERRY
SG0110ZR	10/3 LB	ALLIGATOR SAUSAGE ANDOUILLE





*SO - Special Order

AMISH FARM RAISED. NATURALLY BETTER CHICKEN.

Gerber Poultry has been raising premium Amish farm chicken in Ohio for generations, known for exceptional care, clean feed, and superior texture. Their birds are raised without antibiotics ever and processed with strict quality standards to ensure consistency and tenderness. Gerber delivers dependable, premium chicken programs for chefs and retailers who prioritize integrity.

RAISED WITH PURPOSE

› **Amish Farm Raised –** Small-farm care and traditional husbandry practices.
› **No Antibiotics Ever –** Clean growing program with responsible stewardship.
› **Vegetarian-Fed Flock –** Balanced nutrition for flavor and texture.
› **Portion-Control Consistency –** Reliable sizing for food cost management.
› **Retail & Foodservice Ready –** Flexible programs across whole birds and parts.

NO ANTIBIOTICS EVER
» 100% Vegetarian Diet
» No Hormones
» No By-Products
» No Gluten
» Family Farms









PORTION-CONTROL BREAST

Consistent, portioned chicken breasts designed for center-of-the-plate execution and high-volume kitchens.

2121	2/10 LB	CHICKEN BREAST 5 OZ PORTION CUT
2122	2/10 LB	CHICKEN BREAST 6 OZ PORTION CUT
2123	2/10 LB	CHICKEN BREAST 7 OZ PORTION CUT
2109G	2/10 LB	CHICKEN BREAST 10 OZ AND UP

BULK & FABRICATION

Flexible breast programs for custom cutting, retail case prep, and value-driven menu applications.

2101G	2/10 LB	CHICKEN BREAST B GRADE
1829	12/1.25#	CHICKEN B/S BREAST 1/2 CASE

WHOLE BIRD & DARK MEAT

Whole birds and boneless thighs offering versatility for roasting, grilling, and prepared foods programs.

2306	4/10 LB	CHICKEN BONELESS SKINLESS THIGHS
3155G	1/12 PC	CHICKEN WHOLE FRYER 3–3.5 WOG
0865	12/1.1#	CHICKEN B/S THIGHS RETAIL *SO

PERFECT FOR: Healthcare and foodservice programs
Prepared foods and retail meat counters
Scratch kitchens and catering operations
Upscale casual and family dining





CERTIFIED PIEDMONTESE BEEF

BOLD FLAVOR. CLEAN FINISH. PURE PIEDMONTESE.

Certified Piedmontese beef comes from a rare heritage breed that's naturally lean, yet exceptionally tender and flavorful, with less fat and fewer calories than conventional beef. Raised regeneratively on grass-fed, grass-finished family ranches across the Midwest, it's Non-GMO, humanely raised, never given added hormones or antibiotics—and delivers the consistent performance chefs demand.

GRASS FED, GRASS FINISHED

› **Naturally Lean & Tender** – Rare muscle structure delivers tenderness with less fat.
› **Regeneratively Raised** – Grass-fed, grass-finished on Midwest family ranches.
› **Verified Clean Program** – Non-GMO, no hormones, no antibiotics.
› **Single Source Integrity** – Ranch-to-fork transparency and controlled production.

NON GMO Project VERIFIED nongmoproject.org

Where Food Comes From VERIFIED NATURAL BEEF

THE PALEO DIET CERTIFIED PALEO FLEX









PREMIUM WHOLE MUSCLE CUTS

Center-of-the-plate steaks and primals offering bold flavor, clean finish, and reliable fabrication performance for steakhouses and elevated menu programs.

41211	4/13.75 LB	BF RIBEYE BNLS WHL GFGF
48002	4/11.75 LB	BF STRIPLOIN BNLS WHL GFGF
48911	78/6.5#	BF TENDERLOIN BNLS WHL GFGF
41611	1/2 PC	BF CHUCK ROLL BNLS WHL GFGF

RETAIL READY CUTS

Butcher-crafted selection of thick-cut steaks, each one handpicked to meet the highest standards of taste and quality.

6800224	9/10 OZ	BF NY STRIP STK BNLS 10 OZ VSP GFGF
6200064	9/16 OZ	BF STEAK TIPS BNLS VSP GFGF
6121154	9/12 OZ	BF RIBEYE STK BNLS 12 OZ VSP GFGF

GROUND & VALUE-ADDED PROGRAM

Premium Piedmontese beef crafted for burgers, features, and upscale casual menus with clean ingredient integrity and superior flavor.

3272394	12/2 CT	PIED GROUND BEEF PATTIE 8 OZ
2282414	12/1 LB	BF GRND 80/20 BRICK 16 OZ GFGF
2292414	12/1 LB	BF GRND 93/7 BRICK 16 OZ GFGF

ALL-BEEF UNCURED HOT DOGS

Grass-fed, clean-label hot dogs delivering classic flavor with elevated sourcing standards and premium positioning.

2282434	10/6 CT	BF HOT DOG UNCURED 6CT LB
2282464	10/4 CT	BF HOT DOG UNCURED 4CT LB

SNACK STICKS

A high-protein, low-fat, and nutrient-dense on-the-go snack made from 100% traceable, sustainably raised tender beef.

2282114	4/24 CT	BEEF SNACK STICK ORIGINAL 1 OZ GFGF
2691134	12/3 OZ	BEEF JERKY HICKORY 3 OZ GFGF
2691144	12/3 OZ	BEEF JERKY BOLD & SPICY 3 OZ GFGF
2006914	12/14 OZ	BEEF TALLOW PIEDMONTESE GFGF
2282124	4/24 CT	BEEF SNACK STICK JALAPENO 1 OZ GFGF



OLD WORLD FLAVOR. FAMILY TRADITION.

Rinaldi Sausage has been crafting authentic Italian sausage using time-honored family recipes and premium ingredients. Known for bold seasoning, balanced fennel notes, and consistent texture, Rinaldi delivers classic flavor that performs across retail and foodservice kitchens. This is heritage sausage built for dependable execution.

AUTHENTIC ITALIAN CRAFT

› **Family Recipe Heritage –** Traditional seasoning rooted in Italian craftsmanship.
› **Balanced Fennel Profile –** Signature flavor without overpowering spice.
› **Consistent Texture & Grind –** Reliable bite and cook performance.
› **Retail & Foodservice Versatility –** Links, bulk, and tray-ready formats.
› **Fresh, High-Quality Ingredients –** Clean, classic sausage formulation.

no nitrates · no gluten · no msg added









ITALIAN SAUSAGE

Classic fennel-forward Italian sausage designed for pasta, pizza, sandwiches, and center-of-the-plate features.

41256	40 Links	SAUSAGE ITALIAN LINK W FENNEL 4-1
41290	40 Links	SAUSAGE ITALIAN LINK HOT W FENNEL
412555	2/5 LB	SAUSAGE BULK ITALIAN W FENNEL
01212	8/5 PC Tray	SAUSAGE ITALIAN FENNEL 20 OZ RETAIL

BREAKFAST SAUSAGE

Traditional breakfast links and bulk sausage delivering balanced seasoning and strong morning menu appeal.

02158	110 Links	SAUSAGE BREAKFAST LINK 1.5 OZ
07122	10 LB	SAUSAGE BULK BREAKFAST
08045	80 Links	SAUSAGE CHICKEN BREAKFAST LINK 2 OZ

PERFECT FOR:
Pizzerias and Italian restaurant concepts
Breakfast and brunch programs
Prepared foods and deli counters
Upscale casual and family dining





PREMIUM POULTRY, PERFECTED FROM FARM TO FORK.

Bell & Evans is a pioneer in premium, humanely raised chicken, known for setting the standard in organic and antibiotic-free poultry. With a strong focus on animal welfare, air chilling, and clean feed, their program delivers superior texture, flavor, and consistency. This is chef-trusted chicken built for performance and integrity.

THE STANDARD FOR PREMIUM POULTRY

› **100% Air Chilled –** Better texture, cleaner flavor, no added water.
› **Organic & Antibiotic Free –** Raised responsibly without compromise.
› **Humane Animal Care –** Industry-leading welfare and controlled environments.
› **Consistent Portion Control –** Reliable sizing for food cost precision.
› **Retail & Foodservice Authority –** Recognized premium poultry brand.






ORGANIC PROGRAM

Certified organic chicken delivering clean-label integrity and strong retail and menu positioning.

22011	12/1.5 LB	ORGANIC CHICKEN BREAST BNLS SKNLS
22012	12/1.5 LB	ORGANIC CHICKEN THIGHS BS
22010	6/3.5 LB	ORGANIC CHICKEN WHOLE BIRD 6 CT

BREAST & THIGHS

Premium boneless, skinless breast options designed for center-of-the-plate performance and high-volume kitchens.

20074	4/10 LB	CHICKEN BREAST BNLS SKNLS
22003	12/1.5 LB	CHICKEN RWA BREAST BNLS SKNLS
22142	4/5 LB	CHICKEN BREAST THIN SLICE BNLS SKLS
22143F	4/5 LB	CHICKEN AIRLINE BREAST 8–10 OZ RWA
22005	12/1.5 LB	CHICKEN RWA THIGHS BNLS SKNLS

FROZEN CHICKEN RETAIL

Fully cooked breaded tenders, nuggets, burgers, and meatballs. Includes gluten free and organic options crafted with clean ingredients and consistent quality.

22198	12/12 OZ	Chicken Tender Breaded Gf
22202	12/12 OZ	Chicken Brst Tender Coconut Breaded
22230	12/12 OZ	Chicken Breast Nugget Breaded
22307	9/16 OZ	Chicken Burgers Plain Gf
22199	12/12 OZ	Chicken Breast Tender Breaded
22229	12/12 OZ	Chicken Nugget Breaded Gf
22271	12/12 OZ	Chicken Meatballs
22308	12/12 OZ	Organic Chicken Tender Breaded Gf
22310	12/12 OZ	Organic Chicken Nugget Breaded Gf





Marcho FARMS

THE VEAL & LAMB SPECIALISTS.

Marcho Farms is a trusted leader in premium veal and lamb, delivering chef-driven proteins with consistent sizing, exceptional tenderness, and responsible sourcing. Known for high-quality USA-raised programs and refined fabrication, Marcho supports both retail and foodservice with dependable, center-of-the-plate excellence. This is specialty protein built for serious kitchens.

PREMIUM PROTEIN. PURPOSEFULLY RAISED.

› **USA-Raised Veal Program –** Consistent tenderness with clean, mild flavor.
› **Expert Fabrication –** Precision-cut racks, chops, and specialty portions.
› **Chef-Focused Sizing –** Reliable specs for food cost control.
› **Retail & MAP Ready Options –** Flexible formats for merchandising.
› **Ground & Value-Added Programs –** Versatility across menus and applications.









VEAL

Consistent, portioned veal designed for center-of-the-plate execution and high-volume kitchens.

600006	15 LB	VEAL BUTT TENDER BNLS USA
600010	10 PC	VEAL LOIN RIB CHOP TOMAHAWK 10 IN
6010003	6/0.75 LB	VEAL LEG CUTLETS BNLS MAP USA
600028	2/12 PC	VEAL SHANK ENDS BONE IN OSSO
600005	50 LB	VEAL KNUCKLE BONES

LAMB

High-quality lamb offerings crafted for upscale dining and global menu inspiration.

600008	3/3.33 LB	LAMB RACK CAP OFF FRENCHED 9 BONE
600001	2/5 LB	LAMB GROUND BULK FROZEN USA
600004	4/2.5 LB	LAMB RACK CHOPS 2 OZ NZ COCKTAIL

GROUND & RETAIL READY

Versatile ground blends and MAP formats built for prepared foods and retail sets.

600000	2/5 LB	GROUND MEATLOAF MIX BULK
600009	2/5 LB	VEAL GROUND BULK USA
6010016	8/1 LB	GROUND MEATLOAF MAP 16 OZ
6010014	6/1 LB	VEAL GROUND MAP 16 OZ USA

PERFECT FOR: Fine-dining and white tablecloth concepts
Mediterranean and global cuisine programs
Retail specialty meat counters
Prepared foods and meal kit applications





KURO AMERICAN WAGYU

PUREBRED FLAVOR. UNRIVALED EXPERIENCE.

Kuro Wagyu delivers an elevated American Wagyu experience rooted in precision, consistency, and full-blood genetics. By controlling every stage from breeding to extended feeding protocols, Kuro produces beef that consistently grades Prime and above using the Japanese BMS scale. With no growth promotants and exceptional marbling, this is beef designed to impress.

WHERE HERITAGE MEETS HEAT.

› **Full-Blood Wagyu Genetics –** Controlled breeding ensures superior marbling consistency.
› **Extended Feeding Protocols –** Fed 2–3x longer for depth and richness.
› **Prime & Above, Always –** Graded using Japanese BMS marbling scale.
› **No Growth Promotants Ever –** Clean program built on integrity.
› **Two-Tiered Offering –** White Label Prime and Blue Label Prime+.









WHITE LABEL – PRIME (BMS 6–7)

Consistent Prime-grade marbling delivering rich flavor and refined tenderness for premium menus without excessive food cost stretch.

27189	4/6-7 LB	TENDERLOIN PSMO BNLS WHL
47084	8/3 LB	COULOTTE BNLS WHOLE CAP ON
473201	3 PC	BRISKET BNLS WHL
47192	8/2-3 LB	BEEF FLANK BNLS WHL
27085	16 PC	CHUCK TAIL FLAP BNLS WHL

BLUE LABEL – PRIME+ (BMS 8+)

Exceptional marbling delivering luxurious texture, visual impact, and melt-in-your-mouth richness for high-end steakhouse applications.

17212	2 PC	LIPON RIBEYE BNLS WHL
17180	2 PC	STRIPLOIN BNLS WHL
17085	16 PC	BF CHUCK TAIL FLAP BNLS WHL

PERFECT FOR: Chef tasting menus and premium features
High-end butcher and specialty counters
Private clubs and white-tablecloth concepts
Menus Prime+ Wagyu differentiation





MICHIGAN TURKEY

MIDWEST RAISED. DELI READY.

Michigan Turkey delivers premium turkey breast programs crafted for consistent slicing, clean flavor, and dependable foodservice performance. With a strong Midwest presence and a focus on quality processing, their products are built for deli counters, carving stations, and prepared foods programs. This reliable turkey is designed to work across high-volume and specialty applications.

BUILT FOR THE DELI CASE

› **Midwest Raised & Processed –** Regional sourcing with consistent quality standards.
› **Oven Browned & Smoked Options –** Flavor-forward profiles for merchandising impact.
› **Foodservice Ready Formats –** Netted and cooked options for slicing efficiency.
› **Consistent 9-LB Breast Program –** Uniform sizing for yield confidence.
› **Retail & Carving Versatility –** Ideal for deli counters and prepared foods.

SMOKED & FLAVOR-FORWARD

Premium smoked turkey options delivering bold flavor and strong deli appeal.

47848	2/9 LB	TURKEY BREAST HONEY MESQUITE SMOKED
46156	2/9 LB	TURKEY BRST OVEN BROWNED NAE
46820	4/4.5 LB	OVEN RSTED SKIN-ON PETITE TKY BRST

CLASSIC DELI

Traditional browned turkey breast built for consistent slicing and sandwich performance.

46612	2/9 LB	TURKEY BRST GOLDEN BROWNED BLUE

RAW & NETTED

Skin-on netted turkey breast designed for custom roasting, carving stations, and scratch kitchen applications.

40069	2/9 LB	TURKEY BREAST SKIN ON NETTED RAW

PERFECT FOR:
Retail deli counters and sandwich shops
Carving stations and catering programs
Prepared foods departments
Healthcare and institutional kitchens

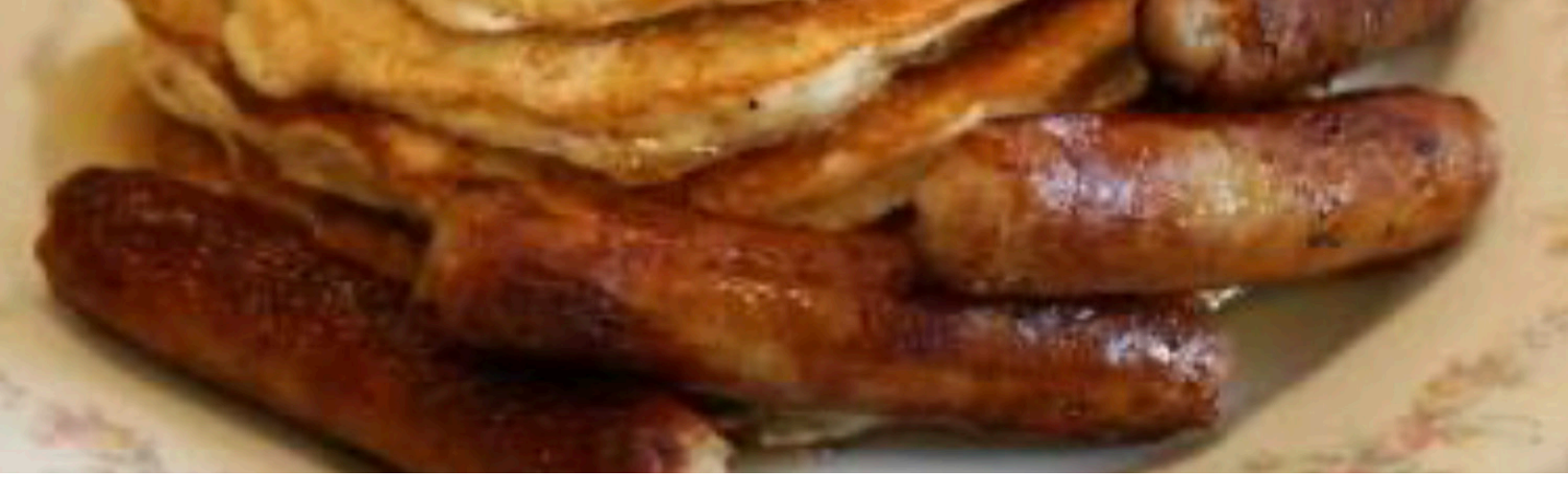












DETROIT SAUSAGE COMPANY, INC. SINCE 1928

DETROIT MADE. BREAKFAST READY.

Detroit Sausage Company delivers dependable, high-quality bacon and sausage programs built for foodservice operators who demand consistency and value. With strong regional roots and modern processing capabilities, their products are designed for high-volume kitchens, breakfast programs, and retail applications. This is Midwest-crafted protein made to perform.

BUILT FOR VOLUME. BUILT FOR FLAVOR.

› **Regional Production Expertise –** Michigan-based operations with reliable supply.
› **Foodservice-Focused Formats –** EZ sheet and bulk packaging for efficiency.
› **Consistent Slice Counts –** Predictable yields for food cost control.
› **Hardwood & Applewood Smoke –** Classic smoke profiles customers expect.
› **Breakfast Program Strength –** Complete bacon and sausage portfolio.









BACON

Applewood and hardwood smoked bacon programs engineered for consistent slice counts, strong smoke flavor, and operational efficiency.

S00467	1/15 LB	BACON APPLEWOOD SMK 10/12 EZ SHEET
2147	1/15 LB	BACON APPLEWOOD 14/17 EZ SHEET
1050	1/15 LB	BACON APPLEWOOD SMK 7/9 PLATTER
2266	1/25 LB	BACON HARDWOOD SMK 18/22 BULK
01030	1/15 LB	BACON HRDWD SMK 18/22 EZ SHEET
00320	1/10 LB	BACON ENDS AND PIECES

BREAKFAST SAUSAGE

Reliable sausage formats designed for breakfast menus, high-volume kitchens, and prepared foods programs.

64078	1/10 LB	SAUSAGE BREAKFAST RAW BULK
64040F	1/10 LB	SAUSAGE BRKFST LINK HOG CASING 2 OZ
002021	1/15 LB	SAUSAGE PORK PATTY 2 OZ

PERFECT FOR:
Healthcare breakfast programs
Hotel and hospitality operations
Diners and high-volume breakfast concepts
Prepared foods and catering kitchens





BACON, AS IT SHOULD BE.

Tender Belly is committed to crafting exceptional pork products using humanely raised, vegetarian-fed pork with no antibiotics, ever. Known for meticulous curing, hardwood smoking, and balanced seasoning, Tender Belly bacon delivers clean flavor, consistent slices, and standout presentation. This is chef-driven bacon built for elevated menus and premium retail sets.

CRAFTED WITH INTENTION

› **Humanely Raised Pork –** No antibiotics ever, responsibly sourced.
› **Hardwood Smoked Tradition –** Deep, natural smoke without artificial shortcuts.
› **Signature Dry Rub Program –** Bold seasoning with clean ingredient integrity.
› **Chef-Cut Consistency –** Reliable slice counts for portion precision.
› **Retail & Foodservice Ready –** Slab and sliced formats for versatility.

CHEF'S CUT HARDWOOD SMOKED

Premium sliced and slab bacon designed for breakfast programs, burgers, and elevated menu applications.

70205F	4/2.5 LB	BACON HARDWOOD SMK CHEF'S 10/12 CT
70265F	4/2.5 LB	BACON HARDWOOD SMK CHEF'S 8/10 CT
70252F	2/6 LB	SLAB APPLEWOOD SMK CHEF'S BACON

SIGNATURE DRY RUB RETAIL

Uncured bacon programs delivering bold flavor and clean-label appeal for specialty retail counters.

70705	14/10 OZ	BACON SIGNATURE DRY RUB UNCURED
70710	14/10 OZ	BACON NO SUGAR DRY RUB UNCURED

PERFECT FOR:
Upscale brunch and breakfast menus
Chef-driven burger programs
Retail specialty meat counters
Prepared foods and meal kits









WICHITA PACKING COMPANY
PREMIUM BBQ MEATS

BUILT FOR THE PIT. READY FOR THE PLATE.

Wichita Packing is a trusted supplier of premium pork cuts engineered for consistency, trim precision, and yield performance. Known for clean fabrication and dependable sizing, Wichita supports BBQ operators, retail meat counters, and high-volume foodservice kitchens. This is pork designed to perform from smoker to service.

CUT WITH PURPOSE

› **Precision Fabrication –** Consistent trim and portion control standards.
› **BBQ-Focused Program –** Ribs and butts built for pit performance.
› **Duroc Quality Options –** Richer marbling and deeper pork flavor.
› **Retail-Ready Formats –** Sleeved and IVP packaging for merchandising ease.
› **High-Volume Capability –** Reliable master case sizing and supply.

PREMIUM RIB

Cleanly trimmed ribs delivering consistent sizing and dependable cook performance for BBQ and center-of-the-plate menus.

558070	1/12 Racks	ST. LOUIE SPARE RIB 2.5–3# PEELED
516076	1/14 Racks	BACK RIBS 2.25 DN PEELED SLEEVED
518069	1/12 Racks	BACK RIBS 2.5 UP PEELED IND SLEEVED
513083	1/18 Racks	BACK RIBS IVP CC RETAIL READY

PORK BUTT & BELLY

High-quality primals built for smoking, braising, and value-driven menu applications.

385034	65#	BONELESS PORK BUTT 2PC
385145	4/10#	PORK BELLIES SKINLESS DUROC
385030	1/65#	BONE IN PORK BUTT 2PC

VALUE-ADD MISCUTS AND BONE-IN PORK

100% Duroc-sired, Midwest-raised bone-in pork butt, focusing on high-quality minimizing miscuts and ensuring maximum, consistent value.

578035	1/30#	ST. LOUIE SPARERIBS MISCUTS
579010	1/30#	BACK RIBS MISCUTS 12-14 RACKS

PERFECT FOR:
BBQ restaurants and smokehouse programs
Retail meat counters and butcher shops
Catering and high-volume kitchens
Farm-to-table pork features









*SO - Special Order

WHITTINGHAM MEATS
EST. 1947

PREMIUM CUTS SINCE 1947.

A fourth-generation, family-owned processor in Alsip, Illinois, Whittingham Meats is trusted by top steakhouses for quality, consistency, and precision cutting. With strategic sourcing from premium partners and decades of butchering expertise, Whittingham delivers dependable flavor, tenderness, and exact specifications chefs rely on.

PRECISION. PERFORMANCE. PROVEN.

› **Chicago Steakhouse Trusted –** Supplier to elite Midwest dining institutions.
› **Multi-Tier Sourcing Model –** Butcher's Cut, Reserve, Signature, and Wagyu.
› **Precision Portion Control –** Consistent sizing for food cost accuracy.
› **Wet & Dry Aging Programs –** Flavor development tailored to concept needs.
› **Custom Chicken Fabrication –** Cut-to-spec poultry for kitchen






FILET & STEAK

Portion-controlled center-of-the-plate steaks delivering consistent trim, beautiful marbling, and reliable performance.

700001	26/6 OZ	FILET STEAK CC CH 6 OZ CHOICE
700003	20/8 OZ	FILET STEAK CC CH 8 OZ CHOICE
700005	20/8 OZ	FILET STEAK CC CH 8 OZ HI-CHOICE
700061	24/7 OZ	SIRLOIN STK BBALL CUT CHOICE 7 OZ
700007	54/3 OZ	FILET MEDALLIONS 3 OZ CHOICE
700066	20/8 OZ	SHORT RIBS BNLS SQ CUT 8 OZ CH

CHEF-READY POULTRY

Hand-trimmed chicken cuts prepared to specification for refined entrées and high-volume prep.

703004	24/7 OZ	CHICKEN BREAST 7 OZ SKON TENDER OFF
703001	16/10 OZ	CHICKEN BREAST AIRLINE 10 OZ SKON *SO

PERFECT FOR:
Steakhouses and white-tablecloth dining
Private clubs and country clubs
Upscale casual concepts
Hotels and fine catering programs



PORT TO PASTURE
CARMELA

FROM BOAT TO BOARD, CURATED WITH PROMISE.

Port to Pasture is Carmela Foods' commitment to sourcing the highest-quality seafood—carefully selected to meet the expectations of chefs, buyers, and operators who demand consistency and integrity. Our program brings together a broad portfolio of SKUs, many supported by multiple trusted suppliers, allowing our buyers to make informed decisions based on seasonality, availability, region, and quality standards.

At every step, we rely on long-standing partnerships and experienced buyers who understand the market and the product—so the quality you expect is always the quality you receive. Port to Pasture isn't about a single source; it's about the right source, at the right time, chosen with intention.



TRUSTED SOURCING. INTENTIONAL SELECTION.

John Nagle Co.
MARKFOODS
the TownDock
Pangea Shellfish Company — The Oyster is Our World
Bristol
True North Seafood Company
Greenhead Lobster
KEYPORT
Cape Cod Shellfish & Seafood Co., Inc.
Westmorland Fisheries Ltd.
Rappahannock Oyster Co.

Market-Driven Selection
Selections based on seasonality, supply, and performance.

Trusted Partnerships
Long-standing relationships with fisheries, ranchers, and processors.

Consistent Quality
What's specified is what arrives—no surprises, no shortcuts.



THE GOLD STANDARD IN SMOKED FISH

Acme is North America's premier smoked-fish purveyor, blending four generations of family craftsmanship with top-tier, wild-caught and responsibly farmed seafood. Smoked in small batches at state-of-the-art, kosher-certified facilities, their hand-filleted products are all about flavor, freshness, and consistency. Family-owned and Brooklyn-rooted since 1906, Acme's legacy is community, taste, and tradition done right.

BROOKLYN BORN, GLOBALLY LOVED

› **Generations of Expertise:** Family-owned since 1906, blending tradition with innovation in smoked fish.
› **Premium, Responsible Sourcing:** Wild-caught and farm-raised fish with full traceability and sustainability.
› **Creative Flavor Selection:** From classic nova to bold pepper and gravlax, variety sets them apart.

FARMED RESPONSIBLY asc CERTIFIED ASC-AQUA.ORG

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

SCAN TO SHOP

CLASSIC SMOKED SALMON

Traditional, silky smoked salmon cuts that showcase clean, balanced flavor—perfect for bagels, boards, and everyday menu applications.

0110	12/3 OZ	3OZ SMOKED NOVA SALMON
F0120	12/3 OZ	3OZ SMOKED WILD SOCKEYE SALMON

FLAVORED SMOKED SALMON

Signature smoked salmon with bold, on-trend flavors like hot honey and everything bagel seasoning to elevate appetizers and brunch.

03307	12/3 OZ	3OZ SMOKED SALMON W/ MIKE'S HONEY
0419	12/3 OZ	3OZ EVERYTHING BAGEL SMOKED SALMON

HOT SMOKED SALMON

Fully cooked, richly seasoned salmon portions with a flaky texture—ideal for center-of-the-plate, salads, and premium prepared entrees.

12213	12/4 OZ	4OZ HONEY MAPLE HOT SMOKED SALMON
12220	12/4 OZ	4OZ KANSAS CITY BBQ HOT SMKD SALMON

SPECIALTY SEAFOOD

Unique, value-added items like sesame-crusted tuna and salmon candy that bring chef-driven creativity and high-impact flavor to your seafood program.

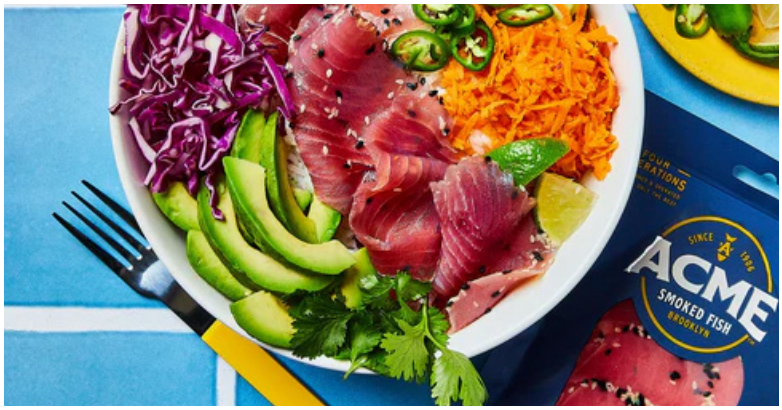
1115	8/3 OZ	3OZ SESAME CRUSTED SMKD TUNA
F1230	8/3 OZ	3OZ SMOKED ATL. SALMON CANDY













BAKKAFROST

ESTABLISHED 1968

RAISED WHERE THE OCEAN IS CLEANEST

Bakkafrost is a world-class salmon producer based in the Faroe Islands, a remote North Atlantic archipelago known for cold, fast-moving waters and pristine conditions. From roe to harvest, Bakkafrost controls the entire process—delivering exceptional quality, traceability, and consistency trusted by chefs and premium retailers around the globe.

This is salmon raised slowly, naturally, and responsibly—with flavor that speaks for itself.

FROM THE WORLD'S CLEANEST WATERS

› **100% Vertically Integrated:** Control in every step from feed and farming to harvesting and processing, for unmatched consistency
› **Raised with Fish Welfare First:** Low-stocking densities, strong biosecurity practices, and a focus on natural growth
› **Faroe Islands Origin:** Caught in the cold, fast-flowing North Atlantic waters for firm-texture salmon with clean, mild flavor

FARMED RESPONSIBLY asc CERTIFIED ASC-AQUA.ORG TM

SCAN TO SHOP









SALMON FILLET

Sustainably raised in the Faroe Islands, these premium salmon fillets offer a firm texture, rich color, and clean flavor chefs trust. Carefully handled from harvest to processing, they're ideal for center-of-the-plate applications, raw preparations, and value-added programs.

5510BF	10LB AVG	SALMON, FILLET FAROE ISLANDS 10#
5530BF	30LB AVG	SALMON, FILLET FAROE ISLANDS 30#
92060	10 LBS	SALMON, 6 OZ. FRZN PORTION IVP
92080	10 LBS	SALMON, 8 OZ. FRZN PORTION IVP
92045	10/3.53 OZ	SMKD SALMON, SLICED RETAIL 100g

PERFECT FOR:
Premium seafood counters
Sushi and raw bar programs
Center-of-the-plate entrées
Chef-driven prepared foods





Bristol

A MISSION TO MAKE SEAFOOD THE FAVORITE PROTEIN

Bristol Seafood is a trusted leader in premium seafood sourcing and processing, known for delivering scallops of exceptional quality, purity, and performance. With meticulous handling, strict grading standards, and a focus on natural flavor, Bristol scallops are chosen by chefs and seafood buyers who demand clean taste, reliable yield, and flawless presentation.

These are scallops selected for center-of-the-plate confidence.

PREMIUM SEAFOOD, HANDLED WITH PRECISION

› **Dry, Chemical-Free –** Clean flavor and perfect sear
› **Premium Origins –** North Atlantic and Hokkaido
› **Chef-Trusted Sizing –** Consistency on every plate
› **Center-of-the-Plate Ready –** High yield and presentation









SEA SCALLOPS

Wild-caught dry scallops—Atlantic (USA/CA) and Hokkaido (Japan) sourced—for a clean flavor, firm texture, sweet bite and superior caramelization.

6710	1 GAL	SCALLOPS, U10 DRY N. ATLANTIC
6714	1 GAL	SCALLOPS, U10 DRY, HOKKAIDO
6715	1 GAL	SCALLOPS, U12 DRY, HOKKAIDO
6716	1 GAL	SCALLOPS, U15 DRY, HOKKAIDO
6726	1 GAL	SCALLOPS, DRY - LARGE CHUNKS

PERFECT FOR:
Pan-seared and butter-basted entrées
Tasting menus and chef features
Upscale casual and fine dining
Seafood counters and retail programs





GREENHEAD LOBSTER

AUTHENTIC MAINE LOBSTER, SIMPLY HANDLED

Greenhead Lobster Co. specializes in premium Maine lobster, harvested from cold North Atlantic waters and handled with care to preserve natural sweetness and firm texture. Known for clean processing and chef-ready formats, Greenhead delivers lobster products that perform beautifully across menus—from classic rolls to center-of-the-plate entrées.

This is lobster chosen for quality, transparency, and kitchen confidence.

AUTHENTIC LOBSTER FOR PROFESSIONAL KITCHENS

› **Maine-Sourced –** Cold-water sweetness and texture
› **Raw, Chef-Driven Formats –** Maximum versatility
› **Consistent Sizing –** Portion control made easy
› **Premium Presentation –** Ideal for featured dishes

RAW LOBSTER MEAT

Raw claw and knuckle lobster meat with naturally sweet flavor and firm texture, ideal for lobster rolls, salads, sauces, and scratch-made preparations.

7023	6/2 LBS	LOBSTER MEAT, CLAW and KNUCKLE - RAW

LOBSTER TAILS

Cold-water Maine lobster tails offering clean flavor and consistent sizing for premium entrée applications.

70250	1/10 LBS	LOBSTER TAILS, 5-6OZ. GREENHEAD
70255	1/10 LBS	LOBSTER TAILS, 6-7OZ. GREENHEAD

PERFECT FOR:
Classic lobster rolls and seafood salads
Grilled, broiled, or butter-poached tails
Pasta, risotto, and composed plates
Chef features and seasonal specials













John Nagle Co

GOOD PEOPLE, GREAT SEAFOOD SINCE 1887

For generations, John Nagle has been a respected name in premium fresh seafood, supplying chefs and buyers with responsibly sourced fish handled with care, precision, and transparency. Known for quality fillets, clean loins, and consistent sizing, John Nagle products are selected to perform on the plate—whether grilled, roasted, or served raw.

This is seafood chosen for craft, yield, and confidence in professional kitchens.

TRUSTED BY CHEFS. BUILT ON RELATIONSHIPS.

› **Premium Fresh Fish –** Carefully selected, chef-approved
› **Consistent Cuts –** Reliable sizing and yield
› **Versatile Species Mix –** Center-of-the-plate favorites
› **Buyer Trusted –** Built on relationships and reliability

PREMIUM TUNA AND LOINS

High-quality tuna and swordfish loins with firm texture and clean flavor, ideal for grilling, searing, and raw applications.

5566	1/10 LBS	TUNA, YELLOWFIN #1 SK/OFF BLO C/C
5580	1/10 LBS	SWORDFISH LOIN A+, SK/ON BLO C/C

PREMIUM FLATFISH AND WHITEFISH

Mild, flaky whitefish fillets prized for clean flavor, elegant presentation, and broad menu versatility.

5578	1/10 LBS	HALIBUT FILET, SKIN-ON
5597	1/10 LBS	COD, LOIN ICELANDIC, FRESH

GROUPER SELECTON

Firm, sweet grouper fillets that hold up beautifully to grilling, roasting, and bold culinary preparations.

5576	1/10 LBS	GROUPER, BLACK FILLET SK/ON
5588	1/10 LBS	GROUPER, RED FILLET SK/ON

SPECIALTY FILLETS

Lean, flavorful fillets that adapt easily across cuisines, cooking methods, and menu styles.

5579	1/10 LBS	MAHI, FILLET SKIN/ON













KEYPORT™

KEY LARGO FISHERIES
MARKET.CAFE.MARINA

LEGENDARY CRAB, HANDLED WITH CARE

Keyport King Crab and Key Largo Stone Crab represent the pinnacle of premium crab sourcing—bringing together cold-water king crab and iconic Florida stone crab through companies known for expertise, integrity, and careful handling. From harvesting and processing to packing and distribution, both partners focus on preserving natural sweetness, firm texture, and consistent quality, delivering crab products that meet the expectations of chefs, retailers, and seafood buyers alike.

FROM LEGENDARY WATERS TO THE PLATE

› **Category Specialists –** Deep focus on king crab and stone crab, not commodity seafood
› **Expert Handling –** Processing and packing designed to preserve texture, sweetness, and integrity
› **Trusted Supply Chains –** Long-standing relationships supporting consistency and reliability









STONE CRAB

Based in Florida, Key Largo Fisheries is synonymous with authentic stone crab claws—harvested seasonally and handled with precision to protect quality while supporting responsible fishery practices.

20020	5 LBS	CRAB, STONE FLORIDA MEDIUM
20022	5 LBS	CRAB, STONE FLORIDA LARGE
20024	5 LBS	CRAB, STONE FLORIDA JUMBO
20026	5 LBS	CRAB, STONE FLORIDA COLOSSAL

KING CRAB

A leading supplier of premium king crab, Keyport specializes in carefully selected, expertly processed crab known for rich flavor, impressive size, and reliable performance across foodservice and retail applications.

20065	20 LBS	CRAB, KING GOLD LEG and CLAW 16/22 USA
20069	20 LBS	CRAB, KING RED LEG and CLAW 6/9 USA
200912	20 LBS	CRAB, KING RED LEG and CLAW 9/12 USA
201285	1/10 LB	CRAB, KING MERUS LG 4/6oz.

PERFECT FOR:
Raw bars and chilled seafood towers
Signature entrées and shared plates
Seafood pastas, risottos, and bowls
Retail displays and deli cases





MARKFOODS™

GLOBAL SEAFOOD, SELECTED FOR THE LINE

Mark Foods Seafood supplies globally sourced, kitchen-ready seafood designed for performance, consistency, and versatility. From sashimi-grade tuna and premium cephalopods to portion-controlled finfish and shrimp, this line supports high-volume foodservice, chef-driven menus, and retail seafood programs alike.

Each product is selected for yield, reliability, and real-world execution—so kitchens can focus on flavor and presentation.

CHEF-READY SEAFOOD SOLUTIONS

› **Portion-Controlled Formats –** IQF and IVP options
› **Chef-Preferred Cuts –** Saku, loins, steaks and legs
› **Menu Versatility –** Raw, grilled, fried and prepared
› **Buyer Trusted –** Consistent supply and yield

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org ™









FINFISH

Sashimi-grade tuna and portion-controlled finfish with clean flavor and firm texture, designed for raw preparations, searing, and consistent, reliable plate presentation.

18040	1/10 LBS	TUNA, SAKU “AAA” 8-10 OZ.
20010	1/10 LBS	COD LOIN 3OZ. IQF
2007	1/10 LBS	BASS, CHILEAN PORTION 8OZ. - IVP

OCTOPUS

Premium Spanish octopus offering tender texture and rich flavor, perfect for grilling, tapas, and Mediterranean-inspired menus.

19079	10/1 LBS	OCTOPUS, LEGS COOKED SPANISH 1LB
19086	1/33 LBS	OCTOPUS, 6-8 SPANISH T/P

SHRIMP

Pink shrimp in block format offering consistent sizing and value-driven performance for frying, sautéing, and prepared foods.

7006	10/5 LBS	SHRIMP, PINK 70/90 P and D BLOCK

PERFECT FOR:
Raw preparations and cold bars
Grilled and charred octopus dishes
Seared entrées and composed plates
Retail seafood cases and prepared foods





Massey FISH COMPANY
WILD CAUGHT ON THE GREAT LAKES

GREAT LAKES CRAFT. OLD-WORLD FLAVOR.

Massey Fish Company is a Midwest smoked fish specialist rooted in Great Lakes tradition, known for producing authentic smoked whitefish, lake trout, and premium seafood spreads. Using time-honored smoking techniques and quality raw materials, Massey delivers bold, clean flavor with consistent results—trusted by delis, seafood counters, and professional kitchens alike.

Heritage-smoked fillets and pâtés, crafted for modern menus.

CLASSIC SMOKED FISH FOR TODAY'S KITCHENS

› **Great Lakes Heritage –** A regional smoked fish authority
› **Traditional Smoking Methods –** Rich flavor without shortcuts
› **Retail and Foodservice Friendly –** Fillets, spreads, and bulk formats
› **Menu Versatility –** Ideal for delis, boards, dips and prepared foods

SMOKED FISH – FILLETS

Traditionally smoked whitefish and lake trout fillets with rich flavor and firm texture, ideal for seafood counters, boards, and deli programs.

550	1/10 LBS	SMOKED WHITEFISH FILLETS F/S
552	1/10 LBS	SMOKED LAKE TROUT PBO FROZEN

SMOKED FISH PÂTÉS AND SPREADS

Smooth, ready-to-serve smoked fish pâtés crafted for deli cases, appetizers, bagel programs, and prepared food offerings.

600	12/8 OZ	PATE, SMOKED WHITEFISH 8OZ.
800	1/5 LBS	PATE, SMOKED WHITEFISH 5#
801	1/5 LBS	PATE, SMOKED SALMON 5#
802	1/5 LBS	PATE, SMOKED LAKE TROUT 5#

PERFECT FOR:
Seafood and deli counters
Bagel programs and boards
Prepared dips and spreads
Appetizers, brunch, and catering













PACIFIC TREASURE™

RELIABLE SHRIMP. BUILT FOR THE LINE.

Pacific Treasure delivers dependable, high-quality shrimp programs designed for real-world kitchen and retail performance. With carefully graded sizing, consistent packs, and versatile formats—from cooked to raw—this line supports fast-paced foodservice operations and seafood buyers who demand reliability, yield, and clean presentation.

CONSISTENCY YOU CAN COOK WITH

› **Cooked and Raw Programs –** Ready for multiple applications
› **Defined Counts –** Portion control and cost consistency
› **Foodservice-Friendly Packs –** Efficient handling and storage
› **Menu Versatility –** Hot, cold, and prepared uses

SCAN TO SHOP









COOKED SHRIMP

Fully cooked, peeled-and-deveined shrimp offering consistent texture and clean flavor—ideal for fast service, cold applications, and prepared foods.

20080	5/2 LBS	SHRIMP, COOKED 13/15 P and D T/ON
20081	5/2 LBS	SHRIMP, COOKED 16/20 P and D T/ON
20083	5/2 LBS	SHRIMP, COOKED 26/30 P and D T/ON

BLACK TIGER SHRIMP

Large-format Black Tiger shrimp prized for its bold appearance and firm bite, making them ideal for premium presentations and center-of-the-plate dishes.

20086	5/2 LBS	SHRIMP, BLACK TIGER 8/12 P and D T/ON

RAW SHRIMP

Raw, peeled-and-deveined shrimp with reliable sizing and excellent yield—perfect for grilling, sautéing, frying, and chef-driven preparations.

20094	5/2 LBS	SHRIMP, RAW 31/40 P and D T/OFF
20101	5/2 LBS	SHRIMP, RAW 13/15 P and D T/ON

PERFECT FOR: Shrimp cocktail and cold bars
Pastas, tacos, and bowls
Grilled or sautéed entrées
Prepared foods and deli cases





PanaPesca®

FROM THE SEA TO THE PAN— SIMPLY BETTER SEAFOOD

A curated portfolio of premium Mediterranean seafood designed for today's professional kitchens. From tender cooked mussel and clam meats to Argentine red shrimp, scallops, calamari, and octopus—each item is carefully prepared for consistency, flavor, and ease of use. Value-added seafood mixes and skewers streamline prep while maintaining authentic taste and texture across paella, pasta, rice, and center-of-plate applications.

MEDITERRANEAN SEAFOOD, MADE KITCHEN-READY

› **Mediterranean Sourcing Expertise –** Authentic seafood selections rooted in traditional coastal cuisines
› **Chef-Ready Formats –** Cleaned, cooked, portioned, and mix-ready for faster prep and reduced labor
› **Menu Versatility –** Ideal for paella, pasta, tapas, skewers, and composed plates
› **Consistent Quality & Yield –** Reliable sizing, texture, and performance across every pack

SHELLFISH, MOLLUSKS AND SCALLOPS

Premium mussels, clams, and scallops selected for consistent sizing, clean flavor, and reliable performance across pasta, rice, and center-of-plate applications.

2402	12/8 OZ	COOKED MUSSEL MEAT
2419	12/10.6 OZ	CLAM MEATS 140/230 CT.
2418	12/10.6 OZ	SCALLOPS 40/60 CT
2415	12/10.6 OZ	ARGENTINE RED SHRIMP 31/40 CT
2423	12/10.6 OZ	SHRIMP & SCALLOP SKEWERS

OCTOPUS AND CALAMARI

Tender, expertly cleaned octopus and calamari prepared for optimal texture and versatility in grilling, braising, frying, and Mediterranean-inspired dishes.

2408	8/17.6 OZ	WHL CLEANED OCTOPUS
2425	10/10.6 OZ	OCTOPUS TENTACLES CKD
2441	12/10.6 OZ	CALAMARI TUBES AND TENTS
2447	12/10.6 OZ	CALAMARI RINGS AND TENTS

SEAFOOD MIXES

Ready-to-use seafood blends designed to streamline prep while delivering balanced flavor and dependable results in paella, pasta, rice, and composed seafood dishes.

2406	12/10.6 OZ	SEAFOOD MIX
2409	12/10.6 OZ	SEAFOOD MIX FOR RICE & SPAGHETTI
2404	12/10.6 OZ	MEDITERRANEAN









Presteve

FRESHWATER EXPERTISE YOU CAN TRUST

Presteve Foods is a leading seafood processor specializing in Great Lakes and North American freshwater species, known for its expertise in handling perch, walleye, whitefish, and pickerel. With a strong focus on freshness, responsible sourcing, and precise processing, Presteve delivers dependable quality for both seasonal fresh programs and year-round frozen offerings.

GREAT LAKES SEAFOOD, HANDLED WITH PRECISION

› **Great Lakes Expertise –** Deep specialization in freshwater species from trusted regional fisheries
› **Fresh and Frozen Programs –** Seasonal fresh fillets supported by always-stocked IQF options
› **Processing Precision –** Carefully handled, portioned, and packed for consistent performance

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YELLOW PERCH – FRESH FILLETS

118896	1/10 LBS	PERCH, YELLOW FILLET OHIO LARGE
118897	1/10 LBS	PERCH, YELLOW FILLET MI MEDIUM

WALLEYE / PICKEREL / WHITEFISH – FRESH

118898	1/10 LBS	WALLEYE/PICKEREL FILLET 10-12OZ.
118899	1/10 LBS	WHITEFISH, FILLET FRESH 12-14OZ.
118900	1/10 LBS	WHITEFISH FILLET, 8–10 OZ | 10 LB

YELLOW PERCH – FROZEN

219770	1/11 LBS	PERCH YELLOW FILLET IQF MED. MICH.
219790	1/11 LBS	PERCH YELLOW FILLET IQF LRG. OHIO

WALLEYE / WHITEFISH – FROZEN

118820	2/5 LB	WALLEYE, HOMESTYLE BEER BATTER IQF
118881	1/11 LBS	WALLEYE FILLET IQF 8X10OZ.
118887	1/11 LBS	WALLEYE FILLET IQF 10X12OZ.
118888	1/11 LBS	WALLEYE FILLET IQF 12X14OZ.
118882	1/11 LBS	WHITEFISH, IVP FILLET 8X10OZ.

PERFECT FOR: Pan-seared and lightly breaded entrées
Fish fries, sandwiches, and baskets
Great Lakes–inspired plates and specials
Retail seafood cases and prepared foods





SEA TALES

BETTER SEAFOOD STARTS WITH BETTER SOURCING

Sea Tales is a mission-driven seafood brand focused on responsible sourcing, full traceability, and clean, honest ingredients. Working directly with fishing communities and certified fisheries, Sea Tales delivers MSC-certified, pole-and-line caught seafood preserved with care to highlight natural flavor—never masking it.

This is shelf-stable seafood designed for modern menus, clean labels, and conscious buying decisions.

FROM POLE TO PLATE— NO COMPROMISE

› **100% Sustainably Sourced –** Low-impact fishing method
› **Clean Label –** Simple, honest ingredients
› **Shelf-Stable Versatility –** Pantry-ready and menu-ready
› **Mission Storytelling –** Partner with small-scale fishing communities

CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org

Certified B Corporation

FAIR TRADE CERTIFIED

SCAN TO SHOP









TUNA

Responsibly sourced yellowfin and pole-and-line caught, MSC-certified albacore tuna deliver clean flavor and flaky texture in can and pouch formats built for high-volume kitchens and chef-driven menus.

30252	12/5 OZ	MSC P and L ALBACORE TUNA OLIVE OIL 5OZ
31662	12/5 OZ	MSC P and L ALBACORE TUNA NO SALT 5OZ
53265	6/43 OZ	TUNA, YELLOWFIN POUCH POLE/LINE

SARDINES

MSC-certified sardines packed in extra virgin olive oil, delivering rich flavor and firm texture ideal for tapas, boards, and small plates.

30382	12/4.2 OZ	MSC SARDINES EXTRA VIRGIN OLIVE OIL

ANCHOVIES

MSC-certified anchovy fillets in extra virgin olive oil, prized for umami depth and balance in sauces, dressings, and chef-driven preparations.

30412	12/1.6 OZ	MSC ANCHOVY FILLETS IN EVOO

PERFECT FOR: Salads, sandwiches, and bowls
Tapas, boards, and small plates
Sauces, dressings, and pantry staples
Clean-label retail and foodservice menus





Supreme LOBSTER AND SEAFOOD COMPANY

SEAFOOD EXPERTISE, BUILT FOR PROFESSIONALS

Supreme Lobster is a premier, full-service seafood company with hundreds of SKUs across fresh, frozen, and specialty categories. From pristine finfish to one of the industry's most robust oyster and caviar programs, Supreme Lobster is a trusted partner for kitchens that demand precision, variety, and reliability.

GREAT DEPTHS FOR GREAT SEAFOOD

› **Full-Service Seafood Partner –** A single source for everyday staples and specialty seafood programs
› **Daily Fresh Fish Cutting –** In-house expertise ensures quality, consistency, and custom solutions
› **Depth of Assortment –** One of the industry's most comprehensive seafood portfolios
› **Program-Driven Approach –** Built to support chefs, buyers, and operators across multiple channels









OISHII SHRIMP

High-quality shrimp selections sourced and processed for consistency, clean flavor, and dependable performance across foodservice and retail programs.

231171S	10/2 LB	SHRIMP, OISHII 8/12 EZ-PEEL
231172S	10/2 LB	SHRIMP, OISHII 13/15 EZ-PEEL
231173S	10/2 LB	SHRIMP, OISHII 16/20 EZ-PEEL
231174S	10/2 LB	SHRIMP, OISHII 21/25 EZ-PEEL

PETROSSIAN CAVIAR

World-renowned caviar house celebrated for expertly curated sturgeon caviars defined by elegance, refinement, and timeless craftsmanship.

527122S	30 GRM	CAVIAR, ROYAL KALUGA HUSO 30G
527191S	30 GRM	CAVIAR, OSETRA TZAR IMPERIAL 30G
527201S	30 GRM	CAVIAR, ROYAL OSETRA 30G
527271S	30 GRM	CAVIAR, TSAR IMPERIAL DAURENKI 30G

BEMKA CAVIAR

Carefully selected caviars with a focus on approachability, consistency, and versatility for both retail and foodservice applications.

503631S	30 GRM	CAVIAR, CROWN OSSETRA 1OZ
503651S	30 GRM	CAVIAR, DIAMOND OSSETRA 1OZ
503671S	30 GRM	CAVIAR, PREMIUM KALUGA 1OZ
503691S	30 GRM	CAVIAR, ROYAL SIBERIAN OSSETRA 1OZ





EAST COAST SEAFOOD EXPERTISE SINCE 1980

Town Dock is a Rhode Island–based seafood specialist known for expertly handled squid products that deliver consistency, clean flavor, and dependable performance. With decades of processing expertise, Town Dock transforms responsibly sourced squid into versatile formats built for chefs and operators.

CRAFTED FOR THE PAN. BUILT FOR THE PLATE.

› **Expert Squid Processing –** Precision-cut tubes, rings, steaks, and portions for reliable results
› **Clean, Simple Handling –** No unnecessary additives; focused on natural texture and flavor
› **Menu-Ready Formats –** Designed for frying, grilling, stuffing, and center-of-plate applications
› **Trusted East Coast Expertise –** Decades of seafood knowledge rooted in Rhode Island

SQUID AND CALAMARI

Versatile squid formats offering consistent sizing and tender texture for frying, grilling, sautéing, and Mediterranean-style dishes.

19050	10/2.5 LB	SQUID, TUBE and TENT RHODE ISLAND 4-6OZ
19052	10/2.5 LB	SQUID, RING and TENT RHODE ISLAND
19058	6/5 LB	SQUID, STEAKS TOWN DOCK 4-6OZ.
19060	4/2.5 LB	SQUID, TUBE ONLY TOWN D CLASSIC 5-8OZ
19064	2/5 LB	SQUID, RING and TENT - 8OZ PORTIONS

PERFECT FOR:
Calamari, tapas, and small plates
Pasta, paella, and Mediterranean entrées
Stuffed, grilled, and sautéed preparations
Restaurant and banquet menu programs









COLD-WATER SEAFOOD, CHOSEN FOR THE PLATE

True North Seafood sources premium cold-water seafood from some of the world's most respected fisheries and farming regions. With a focus on clean flavor, responsible sourcing, and consistent sizing, True North products are selected to perform in professional kitchens and premium seafood programs.

Atlantic salmon fillets and Argentine Red shrimp with reliability, versatility, and quality.

FROM COLD WATERS TO CONFIDENT KITCHENS

› **Cold-Water Species –** Firm texture, clean taste
› **Reliable Sizing –** Portion control and consistency
› **Chef and Buyer Trusted –** Built for real kitchens
› **Versatile Formats –** Raw, grilled, seared, or prepared









ATLANTIC SALMON – FILLETS

Cold-water Atlantic salmon fillets with rich color, firm texture, and clean flavor—ideal for center-of-the-plate entrées and prepared foods.

5696TN	1/10 LBS	SALMON, ATL. FILLET 4-5LB SK/ON
5697TN	1/10 LBS	SALMON, ATL. FILLET 3-4LB SK/ON
5698TN	1/30 LBS	SALMON, ATL. FILLET 2-3LB SK/OFF

ARGENTINE RED SHRIMP

Wild-caught Argentine Red shrimp prized for their naturally sweet flavor and lobster-like texture, perfect for premium menu applications.

20075	5/2 LBS	SHRIMP, ARG. REDS 21/25 P and D T/OFF
20077	5/2 LBS	SHRIMP, ARG. REDS 13/15 P and D T/ON

SEA SCALLOPS

MSC-certified Patagonian scallops from True North, crafted into convenient, value-added formats for consistent quality and ease of preparation.

20061	24/8 OZ	SCALLOP, BACON WRAPPED MED. RETAIL

PERFECT FOR:
Grilled, roasted, and pan-seared entrées
Pasta, bowls, and composed plates
Seafood features and chef specials
Premium prepared foods and retail cases





WESTMORLAND FISHERIES LTD.

COLD-WATER QUALITY FROM THE NORTH ATLANTIC

Westmorland Fisheries is a trusted Canadian seafood supplier specializing in premium lobster harvested from the cold, clean waters of the North Atlantic. Known for careful handling and consistent processing, Westmorland delivers lobster products that offer sweet flavor, firm texture, and dependable performance for chefs and seafood buyers alike.

From portion-ready tails to cooked claw and knuckle meat, this is lobster selected for quality, yield, and presentation.

CANADIAN LOBSTER WITH PROVEN PERFORMANCE

› **Canadian Origin –** Cold-water sweetness and texture
› **Consistent Sizing –** Portion control made easy
› **Chef-Ready Formats –** Tails and cooked meat
› **Premium Presentation –** Center-of-the-plate appeal

COOKED LOBSTER MEAT

High-quality tuna and swordfish loins with firm texture and clean flavor, ideal for grilling, searing, and raw applications.

10000W	6/2 LBS	LOBSTER MEAT CLAW and KNUCKLE-COOKED

LOBSTER TAILS

Mild, flaky whitefish fillets prized for clean flavor, elegant presentation, and broad menu versatility.

10002W	1/10 LBS	LOBSTER TAILS 8-10 OZ
10007W	1/10 LBS	LOBSTER TAILS 4 OZ
10008W	1/10 LBS	LOBSTER TAILS 6-7 OZ

PERFECT FOR:
Lobster rolls and seafood salads
Grilled, broiled, or butter-poached entrées
Pasta, risotto, and composed plates
Premium prepared foods and seafood cases











AQUACHILE

VERLASSO™
HARMONIOUSLY RAISED FISH



AQUACHILE CHILEAN ATLANTIC SALMON

AquaChile is one of the world's leading salmon producers, delivering premium Chilean Atlantic salmon backed by a fully integrated farming, processing, and export network. Raised in the cold, clean waters of southern Chile, the AquaChile program offers reliable quality, strong yields, and price competitiveness designed to support high-volume.

VERLASSO BY AQUACHILE

Verlasso is AquaChile's branded premium salmon program, raised in the pristine waters of Patagonia near Antarctica. Known for its refined flavor, superior appearance, and carbon neutral production, it is positioned as a premium offering for programs.

PREMIUM SALMON WITH PROVEN STEWARDSHIP.

› **Patagonia Raised –** Farmed in cold, pristine southern waters
› **End-to-End Quality Control –** Managed from farm to export with recorded standards
› **Carbon Neutral Production –** Sustainability built into operations





CHILEAN SALMON

Premium 3–4 lb Chilean Atlantic salmon fillets, available in both AquaChile and Verlasso programs, packed in 10-lb and 35-lb cases for consistent, center-of-plate performance.

57998	10 LBS	SALMON, FILLET 3-4 CHILEAN 10 LB
58000	35 LBS	SALMON, FILLET 3-4 CHILEAN 35 LB
58010	10 LBS	SALMON, FILLET 3-4 VERLASSO 10 LB
58012	35 LBS	SALMON, FILLET 3-4 VERLASSO 35 LB

PANGEA SHELLFISH COMPANY
THE OYSTER IS OUR WORLD

SHELLFISH WITH A GLOBAL PERSPECTIVE

Pangea Shellfish is a purpose-driven shellfish company specializing in oysters, mussels, and clams sourced from carefully selected coastal partners around the world. With a strong focus on responsible aquaculture and transparent sourcing, Pangea works closely with growers to deliver shellfish that meet both environmental and culinary standards.

RESPONSIBLY SOURCED. NATURALLY EXCEPTIONAL.

› **Responsibly Sourced Shellfish –** Farmed and harvested using low-impact aquaculture and fishery practices
› **Global Coastal Partnerships –** Works directly with growers and fisheries committed to long-term ocean health
› **Purpose-Driven Portfolio –** Shellfish selected for quality, traceability, and environmental stewardship





Rappahannock
OYSTER CO.

VIRGINIAN OYSTERS. SERVED WITH CONFIDENCE.

Rappahannock Oyster Co. is a Virginia-based shellfish farm dedicated to raising premium oysters that express the waters they come from. With a hands-on approach to aquaculture and harvesting, Rappahannock delivers oysters prized for balance, consistency, and true sense of place.

RESPONSIBLY SOURCED. NATURALLY EXCEPTIONAL.

› **Merroir-Driven Flavor –** Distinct taste profiles shaped by tidal flow, salinity, and location
› **Responsible Aquaculture –** Practices that support clean waterways and healthy ecosystems
› **Chef-Trusted Consistency –** Uniform sizing and reliable quality for raw bars and menus

CAPE COD
shellfish & seafood co., inc.

FROM NEW ENGLAND WATERS TO YOUR PLATE

Cape Cod Shellfish is rooted in New England tradition for over 35 years, supplying oysters, clams, and mussels that reflect the heritage and craftsmanship of the region. Known for dependable quality and classic East Coast profiles, the brand represents generations of shellfish expertise paired with modern handling and distribution standards.

Many of their products are sourced from local waters, demanding all of the harvesters, both local and beyond, stick to strict sustainable practices and harvesting methods to preserve and ensure ecological longevity for years to come.

TRADITION YOU CAN TASTE

› **Classic New England Harvesting –** Time-tested shellfish sourcing from trusted East Coast waters
› **Clean Handling Standards –** Carefully harvested and processed to preserve freshness and integrity
› **Heritage Meets Reliability –** Consistent supply backed by generations of shellfish expertise





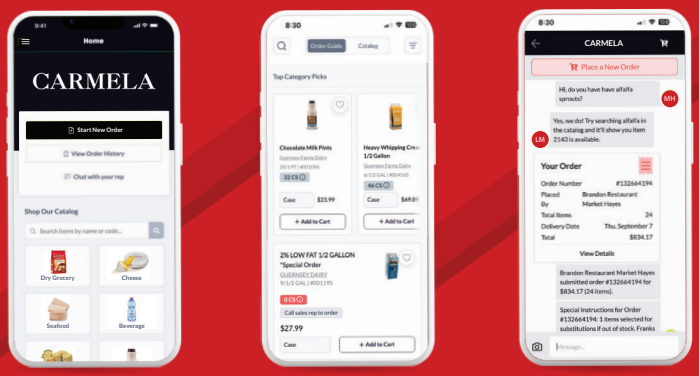

LOOKING TO SET UP A CUSTOM CARMELA SEAFOOD PROGRAM?

Connect with your Carmela representative to explore tailored sourcing, trusted partners, and solutions built for your menu.

CARMELA

Online Ordering with One Click!

SAME SERVICE **AND DELIVERY NOW ONLINE!**



Why Order Online?

50% REDUCTION IN ORDER TIME

3 HOURS SAVED EVERY WEEK

- ☑ Order anytime, 24/7
- ☑ Full product details
- ☑ Collaborate with team
- ☑ View past orders
- ☑ Seasonal promotions
- ☑ Chat with your rep

Download on the Google Play
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Shop. Order. Track. Anytime.

Contact your Carmela rep to request access today.

PORT TO PASTURE

CARMELA



Port — Traceable Seafood Programs

SHRIMP, LOBSTER, CRAB, SALMON, SCALLOPS, AND COD—WILD AND FARMED, GLOBALLY SOURCED.



Pasture — Premium Meat & Game

BEEF, PORK, LAMB VEAL, DUCK, WILD GAME FRESH AMISH CHICKEN SMOKED & VALUE-ADDED CUTS

Bringing Our Best to the Midwest.

CarmelaFoods.com
18350 15 Mile Road
Fraser, MI 48026
(586) 294-3437

CARMELA

SCAN HERE