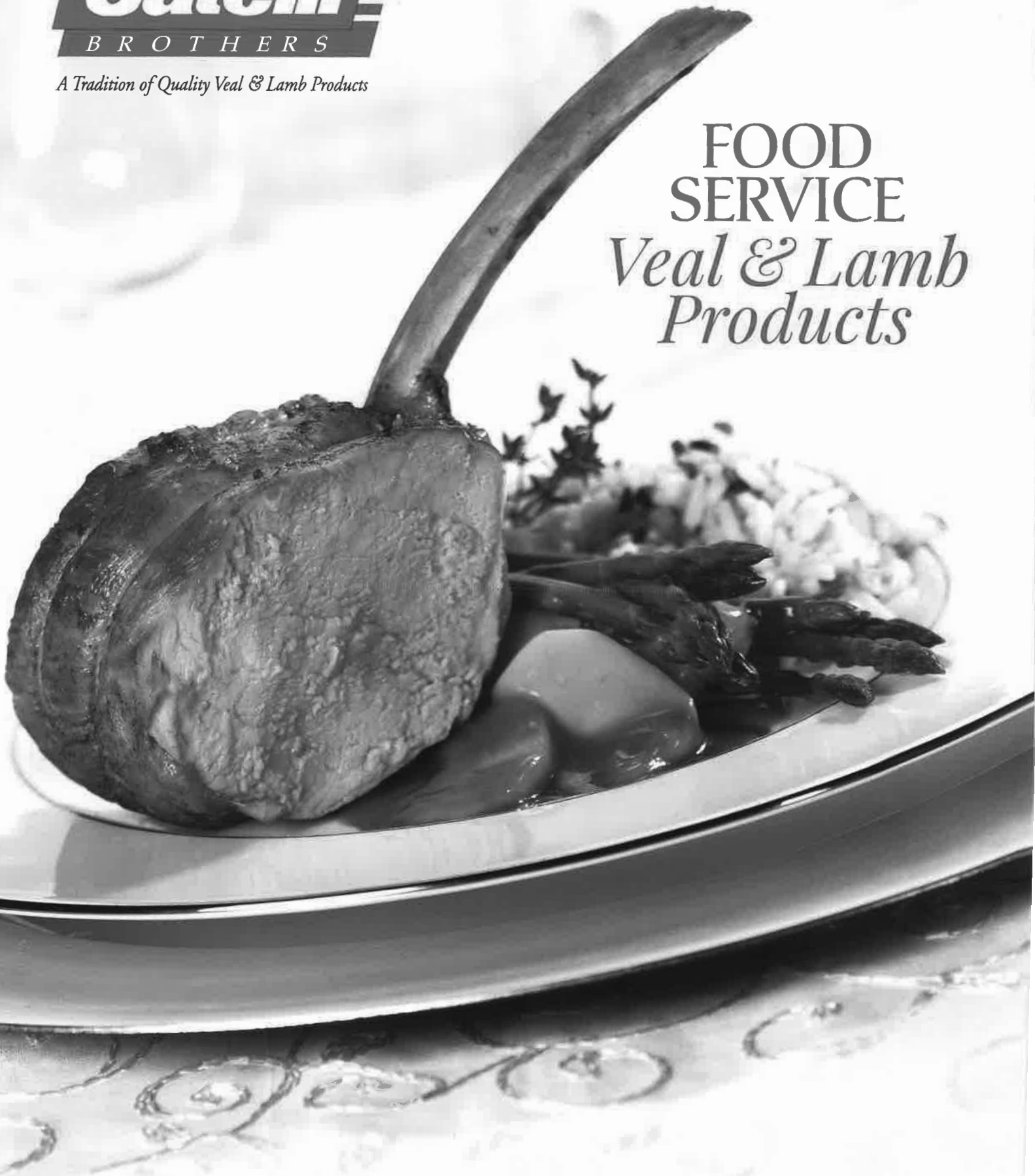


Catelli
BROTHERS

A Tradition of Quality Veal & Lamb Products

FOOD
SERVICE
*Veal & Lamb
Products*





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ALL NATURAL USDA CHOICE MILK-FED VEAL



VEAL LEG STEAMSHIP

Selected veal leg, trimmed with aitch bone removed and hind shank frenched. Individually vacuum sealed. Packed 1 piece per case.



VEAL BUTT TENDERLOIN (LEG FILET)

Portion of tenderloin removed from veal leg referred to as butt tender, filet mignon of veal. Approximately 14-16 oz. per piece. Vacuum sealed 2 pieces per pack. 5-6 packs per case. 10 lb. avg. case. Available with silver screen removed. Individually vacuum sealed. 12 pieces per case. 10 lb. average case.



VEAL TOP ROUND, CAP OFF

Selected veal top round, trimmed and cap removed. One of the most utilized veal cuts. Easy to process into cutlets or medallions. Individually vacuum sealed. Packed 1, 2 or 3 per case.



VEAL LEG CUTLET

Selected veal leg muscles only, pinned, hand-sliced and pounded into cutlets. Available in 1.5, 2, 3, 4, 5, 6, or 8 oz. portions. Also available not pounded. Vacuum sealed in 1 lb. average pack. 10 lb. average case.



VEAL LEG HIP SIRLOIN

Top sirloin portion of the leg. Completely trimmed and great for veal cutlets, medallions or rollatini. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.



VEAL SHORT LOIN, KNIFE-READY

Selected veal short loin cut through the vertebrae. Easy to knife cut yielding T-bone to porterhouse-style chops. 4-5 lb. average piece. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.



VEAL LEG KNUCKLE (SIRLOIN)

Selected boneless, trimmed sirloin (knuckle) used for veal cutlets and medallions. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.



VEAL LOIN CHOP

Selected veal loin chops cut to yield T-bone to porterhouse-style chops. Available in 8, 10, 12, 14, 16, 18, 20, 22, 24, or 26 oz. portions. Individually vacuum sealed. 10 lb. average case.



VEAL LEG BOTTOM ROUND (FLAT OR GOOSENECK)

Selected boneless, trimmed bottom round. Used for larger veal cutlet portions like Parmigiana or rollatini. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.



VEAL CHOP, KANSAS CITY-STYLE

Selected veal loin with tenderloin removed, creating a more economical loin chop. Great for specials. Available in 6, 8, 10, 12, 14, 16, 18, or 20 oz. portions. Individually vacuum sealed. 10 lb. average case.



VEAL LEG EYE ROUND

Boneless veal leg muscle separated from the bottom round section of the leg. Completely trimmed. Great for veal leg medallions or cutlets. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.



VEAL LOIN (BONELESS STRIP LOIN)

Selected boneless veal loin eyes, trimmed to 0 x 0 to silver skin or 1 x 1 with fat cap on. Great as a roast or easily portioned for steaks, medallions or cutlets. Vacuum sealed 2 pieces per pack. 2 packs per case. Also available vacuum sealed 1 piece per pack. 10-12 lb. average case.



VEAL WHOLE TENDERLOIN

Selected boneless, trimmed whole veal tenderloin with side muscle. The filet mignon of veal is ideal for cutlets, medallions or carpaccio. Individually vacuum sealed. 5 pieces per case. 10 lb. average case.



VEAL LOIN TENDERLOIN (SHORT TENDER)

Portion of the tenderloin removed from loin section (short tender). Trimmed to roast whole, carve or cut into medallions or cutlets. Vacuum sealed in 2-piece packs. 6 packs per case. 8-10 lb. average case.

ALL NATURAL USDA CHOICE MILK-FED VEAL



VEAL HIND SHANK, VOLCANO-STYLE

Selected veal hind shanks cut volcano-style and frenched. Individually vacuum sealed. 2.5-3.5 lb. average piece. 6 pieces per case. 12 lb. average case.



VEAL FLANK STEAK

Flank steak removed from leg and loin flank section of the hindquarter. Completely trimmed of fat and silver skin. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



VEAL HIND SHANK OSSO BUCO

Selected veal hind shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.



VEAL CUBE STEAK

Prepared from any boneless portion of the veal carcass, except heel and shank. Free of bone, cartilage, lymph glands, and heavy connective tissue. Inexpensive product for Parmigiana or other sautéed dishes. 2, 3, 4, 5, or 6 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



VEAL FORE SHANK OSSO BUCO

Selected veal fore shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.



VEAL HANGER STEAK

Veal hanger steak cut from the loin section and trimmed. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



VEAL SHORT RIBS

Economical veal cut that's great braised then finished on the grill. Vacuum sealed in 6-9 lb. average pack. 2 packs per case. 12-18 lb. average case. Also available as veal short rib osso buco bone-in. 12-16 oz. portions. Vacuum sealed 2 pieces per pack. 5 packs per case. 10 lb. average case.



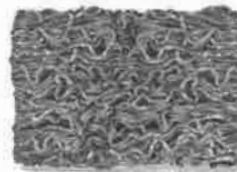
VEAL STEW DELUXE

Veal stew prepared from veal muscles, virtually 100% lean. Hand cut into 1" to 1.5" average cubes, shank meat excluded. Commodity-style also available. Vacuum sealed in 2.5 lb. pack. 4 packs per case. 10 lb. case.



VEAL SPARE RIBS, ST. LOUIS-STYLE

Selected veal breast with breast plate and brisket section removed yielding center cut St. Louis spare rib. Each rib has 8-11 bones intact, creating a full rack. Individually vacuum sealed. 3-5 lb. average piece. 6 pieces per case. 24 lb. average case.



GROUND VEAL

Select ground veal averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 4, 6 or 8 oz. burgers available.



VEAL ROAST, BONELESS

Available as veal chuck, shoulder clod or leg roast trimmed to 1/4" of fat. Netted and individually vacuum sealed. 8 lb. average piece. 2 pieces per case. 16-20 lb. average case.



BUTCHER'S BLEND MEATBALL & MEATLOAF MIX

A custom blend of fresh ground beef, pork and veal. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. Butcher's Blend 2 oz. sliders available.



VEAL SKIRT STEAK

Skirt steak removed from inside of veal breast. Tender and flavorful. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



VEAL SWEETBREADS, VEAL LIVER & VEAL OFFAL

Veal thymus gland vacuum sealed in sets. 1 lb. pack. 10 packs per case. 10 lb. average case. Liver available whole or portion controlled in 3, 4, 6, or 8 oz. portions. Individually vacuum sealed. 10 lb. average case. Heart, tongue, cheek meat, and kidneys also available.

SUMMIT RIDGE DAIRY VEAL



PETITE VEAL RACK

Petite 7-rib veal rack with 4" bone, 2-3" french and 1-2" lip. Ideal for appetizers or carving stations. 16-18 oz. vacuum-sealed rack. 10 racks per case. 10-12 lb. average case.



VEAL CUTLET

Top round and leg cutlets pinned, hand-sliced and pounded. Individually vacuum sealed. Available in 2 oz. to 6 oz. portions. 10 lb. case.

4 oz. breaded cutlet available. 5 lb. case. 4 oz. marinated cutlet available. 10 lb. case.

PETITE VEAL OSSO BUCO

Portioned 2" from a center cut hind shank. Perfect for appetizers or buffets. 4-6 oz. average portion is vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. average case.



VEAL STEW

A hearty favorite. Hand-cut and trimmed into 1" to 1.5" average cubes. Conveniently vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.

VALUE-ADDED PRODUCTS

FULLY COOKED VEAL MEATBALLS

Made from a traditional recipe using only choice cuts. Perfectly seasoned and cooked to ensure superior flavor. Ready to serve in minutes. Available in 1/2, 1 or 2 oz. portions. Bulk packed in a 10 lb. case.



VEAL & LAMB BURGERS

A lean alternative. 100% selected ground veal or lamb. 4, 6 or 8 oz. burgers available. Packed and papered. 10 lb. case.

FULLY COOKED VEAL OSSO BUCO

Portioned veal shanks slow cooked up to 6 hours in carrots, onions, celery, and garlic in a rich proprietary veal demi-glace with accents of Marsala wine and Italian spices. Ready to serve in minutes. Individually vacuum sealed in 12-16 oz. portion. 12 portions per case. 12 lb. average case.



VEAL, LAMB & BUTCHER'S BLEND SLIDERS

A lean alternative. 100% selected ground veal or lamb. 2 oz. sliders. Packed and papered. 10 lb. case.

Butcher's Blend, a blend of beef, pork and veal available.

VEAL SAUSAGE

Seasoned ground or chopped veal with a moderately coarse texture.

A lean, versatile menu item. Available in a variety of flavors. 10 lb. rope or 4 vacuum-sealed 4 oz. links. 10 lb. case.



VEAL PATTY

Prepared from ground veal and trimmings formed into 4 oz. oval or natural-shaped patties. Panko breading, Italian seasoning and frozen. Packed and papered. 40 patties per 10 lb. case.

ALL NATURAL USDA CHOICE AMERICAN LAMB



LAMB LEG STEAMSHIP ROUND

Trimmed lamb leg with aitch bone removed and shank frenched. Netted for roasting. Individually vacuum sealed. 2, 4 or 6 pieces per case.



LAMB LOIN CHOP

Lamb loin trimmed with a 1" average tail and cut to yield T-bone or porterhouse-style chops. Available in 3, 4, 5, 6, 8, or 10 oz. portions. Vacuum sealed in 2-piece pack. 10 lb. average case.



LAMB LEG BRT

Lamb leg boned, trimmed and jet-netted. Also available seasoned. Individually vacuum sealed. 2, 4 or 6 pieces per case.



LAMB RACK, FRENCHED

8, 9 or 10-rib lamb racks available cap on or cap off with 4" bone, 3" french and 1" lip. Vacuum sealed with 2 half racks per pack. 3, 6 or 10 packs per case. Also available individually vacuum sealed.



LAMB TOP ROUND

Separated from lamb leg to make lamb top round, cap on or cap removed. Individually vacuum sealed. 6 pieces per case. 10 lb. average case. Also available hand cut into 1" to 1.5" lamb leg kabobs. 10 lb. average case.



LAMB RIB CHOP, FRENCHED

Lamb rack with chine and feather bones removed. Chop has 4" bone, 3" french and 1" lip. Available in 2, 3 or 4 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



LAMB LEG STEAK, CENTER CUT

Lamb leg steak, cut from the center of a bone-in lamb leg. Available in 11-14 oz. or 17-19 oz. portions. Individually vacuum sealed. 10 lb. average case.



LAMB SHOULDER CHOP

Lamb chuck cut into 3/4" or 1" round bone and blade bone chops. Individually vacuum sealed in 6-8 oz. portion. 6 round bone and 12 blade bone chops per case. 12-15 lb. average case.



SLICED LAMB LEG STEAK, PHILLY-STYLE

Boneless lamb leg thinly sliced for cheesesteaks, sandwiches, salads and carpaccio. Vacuum sealed in 8 oz. pack. 20 packs per case. 10 lb. average case.



LAMB BONELESS CHUCK

Derived from boneless square cut chuck including neck and shoulder trimmed to 1/4"-1/2" exterior fat. Also available as roast. Individually vacuum sealed. 5-7 lb. average piece. 2 pieces per case. 10-14 lb. average case.



LAMB FORE SHANK/HIND SHANK

Cut from the lower portion of the arm (front leg) or rear leg. Vacuum sealed in 4-piece pack. 2 packs per case. 10 lb. average case. Also available as frenched hind shank. Individually vacuum sealed. 9 pieces per case. 10 lb. average case.



LAMB DENVER RIBS, ST. LOUIS-STYLE

Trimmed lamb breast yielding high quality St. Louis-style Denver Ribs (spare ribs). Vacuum sealed in 4-piece pack. 3 packs per case. 10 lb. average case.



LAMB HIND SHANK OSSO BUCO

Lamb hind shank with the side muscle removed and cut into 1" or 2" osso buco. 4-6 oz. portions vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. average case.



LAMB STEW

Lamb chuck boned and hand cut into 1" to 1.5" average cubes. May include shank meat. Vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.



LAMB LOIN BONELESS

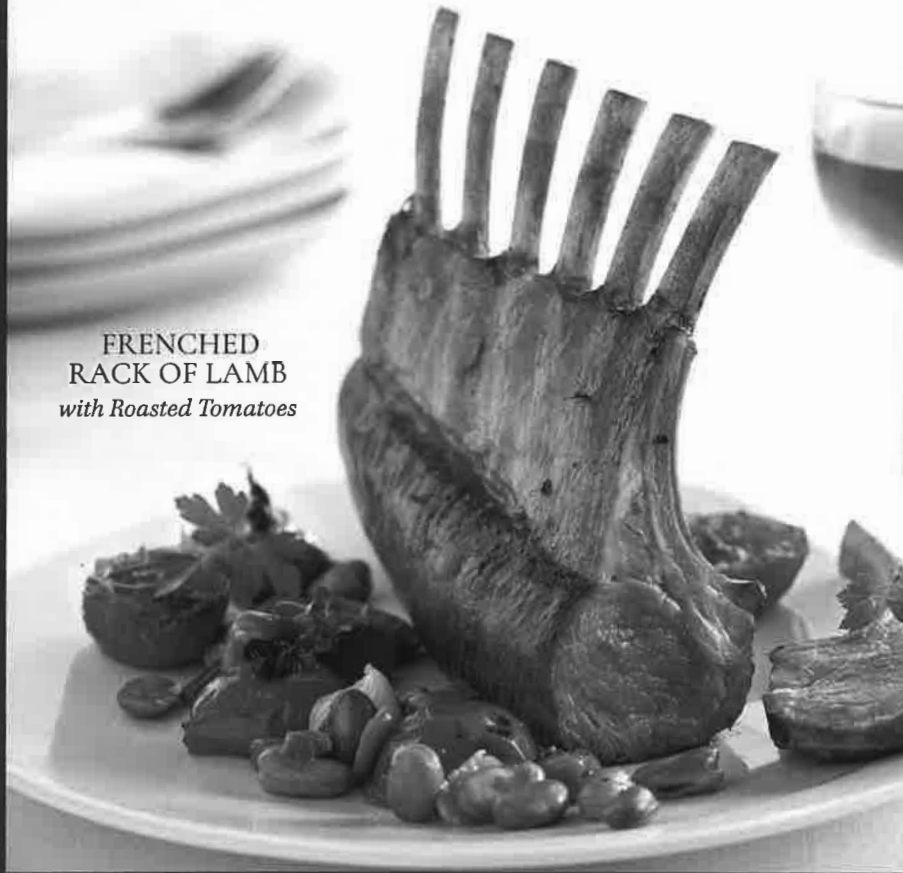
Lamb loin eye boned and trimmed. Available 0 x 0 or 1 x 1 with fat cap on. Also available trimmed to the silver skin or completely cleaned to the eye. Individually vacuum sealed. 8 pieces per case. 12-15 lb. average case.



GROUND LAMB

Select ground lamb averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 4, 6 or 8 oz. burgers available.

**FRENCHED
RACK OF LAMB**
with Roasted Tomatoes



**ALL NATURAL
NEW ZEALAND LAMB**

Grass-fed New Zealand lamb is naturally leaner with a more pronounced flavor and characteristic texture. Whether served from the skillet, roasting pan or grill, New Zealand lamb is famously versatile and adapts to virtually any type of cuisine you may choose.



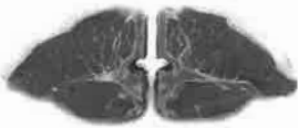
LAMB LEG BRN

Lamb leg boned, rolled and netted. Shank removed for roasting or carving presentation. Average 3-4 lb. boneless leg individually vacuum sealed and frozen. 6 pieces per case. 24 lb. average case.



LAMB RACK, FRENCHED

8-rib lamb racks with cap removed, 4" bone, 2-3" french and 1-2" lip. Available in 10-12, 12-14, 14-16, 16-18, or 18-20 oz. racks. 2 vacuum-sealed and frozen half racks per case. 20 lb. average case.



LAMB LOIN CHOP

T-bone to porterhouse-style chops. Available in 3 or 4 oz. portions. 2 chops per vacuum-sealed and frozen pack. 10 lb. average case. Additional portion sizes available upon request.



**LAMB RIB CHOP,
COCKTAIL-STYLE**

Lamb rib chops with cap removed and frenched cocktail-style. 1.5-2.5 oz. portion. Vacuum sealed and frozen. 10 lb. average case.



LAMB LOIN BONELESS

Lamb loin boned and trimmed 0 x 0 with silver skin removed. 4 boneless loin eyes per vacuum-sealed and frozen pack. Average 20-24 packs per case. 22 lb. average case.



LAMB FORE SHANK

Lamb fore shank, bone-in, separated from the chuck end. Average 10-14 oz. shank. Vacuum sealed or layer packed and frozen. 40 shanks per case. 29 lb. average case.



**LAMB TENDERLOIN
(LOIN TENDERS)**

Boneless tenderloin from loin section with silver skin on. Vacuum sealed in 8-piece pack. 5 packs per case. 10 lb. average case.



LAMB, WHOLE

All natural baby lamb averaging 25-30 lbs. Paper wrapped, netted and frozen.



A Tradition of Quality Veal & Lamb Products

IS COMMITTED TO...

ENSURING QUALITY AND SAFETY STANDARDS...



SUPPORTING THE VEAL AND LAMB INDUSTRY...



AND ENCOURAGING CULINARY ARTS EDUCATION.

