



# 2017 Holiday Menu Ideas



Item #	Product	Description	Label	Pack
<b>Meat   Game   Meat Specialties</b>				
3225	Beef Ribeye Bone-In Export Prime	Ten Exacting Standards Ensure Every Cut Of <i>Certified Angus Beef</i> ® Is Unrivaled In Flavor, Juiciness And Tenderness.	Certified Angus Beef® Brand	18# Avg
22768	Bison (Buffalo) Burger 7oz Fresh	High In Nutrients Such As Protein, Zinc, And Vitamin B12. Locally Sourced, Bison Burgers Are Low-Fat And A Bit Sweeter And More Tender Than Beef.	New Frontier	10# Cs
2127	Bison (Buffalo) Ground Fresh	Locally Sourced, With Certified Bison Status, 100% All-Natural With No Hormones Or Steroids Ever Administered.	New Frontier	12/1#
22506	Buffalo Short Ribs Bone- In Any Size	Cross Cut Short Ribs Approx 13-15oz,3in Cross Cut.	Metropolitan	10# Cs
2104	Cornish Hen	Minimally Processed With No Artificial Ingredients.	Tyson	24/24oz
2029	Cornish Hen 24oz Banquet Wing On	Back Bone Out Breast Bone Out Banquet Wing Attached.	Packer	Pc / Cs
2033	Duck Breast 6-7oz Boneless Fresh	Skin-On Breast, Fourteen Day Shelf Life.	Maple Leaf Farms	8/4ct Pkgs
11050	Duck Breast Prosciutto	Locally Produced With Fresh Cracked Black Pepper, Thyme, Garlic, Bay Leaves, And Hand-Crushed Juniper.	Meatcrafters	10 Pc/Cs
2066	Duck Half Roasted Semi-Boneless	Fully Cooked Partially Boned Duck Halves 10-12oz Each.	Maple Leaf Farms	12/ Cs
2072	Duck Leg Bone In	All Natural, Ready To Season And Roast, Bake Or Braise.	Maple Leaf Farms	36/Cs
11765	Duck Pâté	Locally Hand-Crafted Foie gras En Croûte With Dark Cherry.	Stachowski	3.5lbs
10289	Duroc Pork Brisket	Heritage Breed and All Natural. A Great Alternative To Traditional Beef Brisket From The Family Farms Known For Raising The Duroc Breed.	Compart Family Farms	8/4# Avg
10173	Duroc Pork Volcano Shank	Hind Shank Heritage Breed and All Natural. From The Family Farms Known For Raising The Duroc Breed.	Compart Family Farms	18.5# Cs
11912	Elk Ground	Imported From Family Owned Farms In New Zealand. The Elk Are Free Range, Grass-Fed And Adhere To A Strict Animal Welfare Code.	Broadleaf	10/1#
1149	Foie Gras Sliced Frozen	1.75oz Sliced Pieces Case Only	Packer	80/1.75oz Pcs
2065	Guinea Hen	Lean, Dark Meat With A Flavor Between Chicken & Pheasant.	Packer	10pcs/Cs
11996	Lamb Leg B.R.T.	Lamb Leg Boned, Trimmed And Jet Netted	Catelli Brothers	8-10# Avg
11403	Lamb Rack (Frozen) 14-16oz.	From New Zealand. Halal Certified. Each Package Contains 4 Half Racks.	Pilot	6/4 Packs
11736	Mousse Duck Portwine	A Silky Mousse Of Fresh Duck Livers Marinated In Port Wine. Pork Free.	Fabrique Delices	3.5# Avg
11766	Pâté de Campagne	Locally Hand-Crafted Pâté With Pork, Cognac, Prune & Parsley	Stachowski	3.5lbs
2059	Pheasant Breast Boneless Banquet	8 - 10oz Whole Banquet Breast With The Skin-On.	Metropolitan	Pc
11756	Pheasant Terrine with Fig	Coarse Textured Terrine With Figs, Pistachios & Port Wine.	Fabrique Delices	3.5# Avg
1030	Poussins Whole 16oz	Baby Chicken Less Than 28 Days Old.	Packer	24/1#
2082	Quail Semi-Boneless 4oz	European Style - All Bones Removed Except The Wings And Drummette. Body Cavity Remains Intact Making It The Perfect Premium Center Of The Plate Knife And Fork Item For Stuffing.	Manchester Farms	24/4oz
2086	Rabbit	2.5-3lb whole skinned rabbit. 8-12 Weeks old.	Durham Ranch	3lb Avg
2092	Rabbit Hind Leg, Bone-In	Raised On Small Family Farms In The Midwest Without The Use Of Antibiotic Growth Promotants, Hormones Or Animal Bi-Products. Durham Ranch Rabbits Are Fed Grains, Plant Protein And Alfalfa.	Durham Ranch	2.5# Pkg
2083	Smoked Duck Breast	Smoked Over Glowing Embers Of Slow Burning Applewood, A Perfect Entrée For Your Special Dinner Or Buffet.	Nueske	6/13oz Pkg





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2046	Squab 16-18oz Dressed	Head & Feet On.	Packer	12/Cs
2146	Squab Whole	Young, Domestic Pigeon, Typically Under 4 Weeks old. Taste Is Similar To Dark Chicken Meat.	Packer	Any Size
11992	Venison 8-Rib Rack	Imported From The Fresh, Clean Natural Farmlands of New Zealand. 2lb per half rack.	Cervena	4# Pkg
11999	Venison Leg Denver Style	Imported From The Fresh, Clean Natural Farmlands of New Zealand.	Cervena	10#
11417	Venison Saddle Bone-In	Imported From The Fresh, Clean Natural Farmlands of New Zealand.	Cervena	16#
11965	Venison Stew Meat (Diced)	Imported From The Fresh, Clean Natural Farmlands of New Zealand.	Cervena	4/5#
11993	Venison Striploin	Imported From Natural Farmlands of New Zealand. 1.75# Pieces.	Cervena	14#Cs
11966	Venison Tenderloin	Imported From The Fresh, Clean Natural Farmlands of New Zealand. .75lb/pc	Cervena	13# Cs
3332	Wagyu Boneless Ribeye Cap	Far Exceeding The USDA Standards, Snake River Farms Wagyu Has A Marbling Score of 6-8. This High Amount Of Marbling Yields A Buttery Texture And Complex Flavors.	Snake River Farms	4#
3371	Wagyu Boneless Striploin 0x1	Intense Marbling And High Percentage Of Unsaturated Fat, Make This An Irresistably Tender and Juicy Cut Of Meat.	Snake River Farms	15#
3370	Wagyu Eye of Ribeye	Black Rated American Wagyu Makes For An Amazingly Flavorful Beef Experience. Boneless.	Snake River Farms	9.5# Avg
22511	Wild Boar Rack Frenched	Sweet, Juicy And Succulent. Roast Whole or Cut Into Chops.	Metropolitan	2.5#

<b>Glace   Demi Glace   Sous Vide</b>				
11311	Boneless Beef Short Ribs Banquet Pack <b>Gluten-Free</b>	Fresh USDA Graded Beef, Hand-Seasoned And Oven-Seared, Infused With Classic Veal Demi Glace And Slow-Braised.	Bonewerks	10/5.5-6.5oz
11283	Braised Boneless Beef Short Ribs <b>Gluten-Free</b>	Fresh USDA Graded Beef, Hand-Seasoned And Oven-Seared, Infused With Classic Veal Demi Glace And Slow-Braised For Hours.	Bonewerks	20/10-12oz
11270	Braised Classic Pork Shank <b>Gluten-Free</b>	Natural Pork Hind Shank Hand Seasoned With An Artisan Spice Rub, Oven-Seared And Infused With Demi Glace De Porc Classic. Slow-Braised. Served As Is Or Accented With Mustard, Apples, Pineapple, Spatzel, Or You Own Signature Ingredient.	Bonewerks	12/19-21oz
11269	Braised Lamb Shanks <b>Gluten-Free</b>	Serve As Is Or With A Lingonberry Compound Butter, Roasted Root Vegetables, Or Your Choice Of Added Ingredients.	Bonewerks	12/18-20oz
11745	Braised Angus Pot Roast <b>Gluten-Free</b>	Fresh USDA Angus Graded Beef Oven Seared; Infused With Veal Demi-Glace And Slow Braised With Salt, Pepper, Rosemary, And Garlic.	Bonewerks	3/6lb Pcs
11740	Glace de Veau (Veal) <b>Gluten-Free</b>	Fresh Roasted Veal Bones, Onions, Carrots, Celery, Tomatoes, Fresh Parsley & Bay Leaves.	Bonewerks	5/1#
11738	Glace de Homard (Lobster) <b>Gluten-Free</b>	Cold Water, Leg Attached Lobster Bodies, Fresh Mire Poix, White Only Leeks, With a Hint Of White Wine.	Bonewerks	4/5#
11267	Demi Glace de Poulet (Chicken) <b>Gluten-Free</b>	Fresh Roasted Chicken Bones with Mire Poix And Herbs.	Bonewerks	16#
11266	Demi Glace de Veau (Veal) <b>Gluten-Free</b>	Fresh Roasted Veal Bones, Mire Poix & Herbs. Simmered, Reduced, And Seasoned.	Bonewerks	16#
11268	Demi Glace de Veau Elite (Veal) <b>Gluten-Free</b>	Fresh Roasted Veal Bones, Onions, Carrots, Celery, Tomatoes, Mushrooms, Parsley Stems, Kosher Salt, Bay Leaves & Peppercorn.	Bonewerks	4/5#

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Item #	Product	Description	Label	Pack
<b>Poultry</b>				
Code By Size	"ABF" Turkeys	Turkeys Raised In Virginia. "Never-Ever" Antibiotic Free. Sizes 8/10 To 28/30 pounds.	Koch's Turkey	Sizes Vary
Code By Size	All Natural Turkeys	All Natural Fresh Turkeys. No Antibiotics. Sizes 8/10 To 28/30 Pounds. From Pennsylvania.	Bell & Evans	Sizes Vary
Code By Size	Organic Turkeys	Turkeys Raised In Virginia. Certified Organic. Sizes 8/10 To 26/28 pounds.	Koch's Turkey	Sizes Vary
<b>Smoked Seafood</b>				
16574	Herring In Wine Sauce	Packed In Sweet Wine Sauce With Fresh Onions And Spices.	Ducktrap	1 Gallon Tub
16233	Mackerel Smoked Peppered 8oz	A Rich Tasting Fish With A Delicious Zest Of Pepper.	Ducktrap	6/8oz Pkgs
16042	Mussels Smoked 75ct Fresh	Plump And Succulent Mussels Blanched In Their Shell To Lock In Their Tangy Flavor And Then Hand-Shucked And Hot-Smoked.	Ducktrap	1# Tub
16556	Salmon Pastrami Smoked Sliced	Mustard And Pastrami Spice Coating Sweet & Spicy Flavor.	Ducktrap	10/2.5# Avg
16201	Salmon Smoked Balmoral Sliced	Hand Trimmed Atlantic Salmon <b>ASC Certified</b>	Cambridge House	15/3# Avg
16219	Salmon Smoked Roasted Kipperd	Hot Smoked (baked) Not Sliced Natural Flavor Buttery Texture.	Ducktrap	10/2.25# Avg
16012	Scallops Bay Smoked	Delicate Bay Scallops Quickly Blanched For Firmness And Then Lightly Smoked With Maine Fruitwoods And Hardwoods.	Ducktrap	1# Tub
16003	Shrimp Smoked 75-100ct	Sweet And Savory Cold-Water Shrimp, Cooked Immediately After Harvesting. Lightly Smoked Over Maine Fruitwoods And Hardwoods.	Ducktrap	1# Tub
16234	Trout Fillet Smoked Plain	2/4oz Fillets Per 8oz Package Rainbow Trout, Mild Taste.	Ducktrap	6/8oz Pkgs
16561	Whitefish Smoked Whole	Hot Smoked With A Traditional Hardwood Smoke.	Packer	6/1.5#
<b>Charcuterie   Provisions</b>				
11463	Calabrese Salami <b>Gluten-Free</b>	Spicy All-Natural, Artisan Salami Seasoned With Cayenne & Paprika.	Olli	3/6#
11377	Genoa Salami <b>Gluten-Free</b>	A Mild All-Natural, Artisan Salami Seasoned With Salt & White Pepper.	Olli	3/6#
11235	Ham Bone-In Spiral Sliced Whole	Hardwood Smoked Trimmed Ham With Shank Removed. With Honey Glaze Packet.	Hormel	19#
11029	Ham Pit Old Thyme Smokehouse	This Full Muscle Smoked Ham Is Boneless And Tender. Perfect For Carving. Comes With Glaze.	Hormel	30#
11476	Prosciutto	Air-Cured Ham From The Hind Leg Of A Berkshire Certified Organic Pig Cured With Bone-In And Skin-On And Aged For 16 Months.	Olli	14-20#
11464	Sopressata <b>Gluten-Free</b>	Artisan All-Natural Salami With Whole Black Peppercorn & Garlic.	Olli	3/6#
11470	Tosceno <b>Gluten-Free</b>	Artisan All-Natural Salami With Fennel Pollen.	Olli	3/6#
<b>Bacon &amp; Locally Produced Sausages</b>				
3094	Cherrywood Smoked Bacon	Naturally Cured And Smoked For 24 Hours Over Glowing Embers Of Fresh-Cut Cherrywood Logs, It Delivers A Flavor That's Smoky, Yet Uniquely Sweet And Subtle.	Nueske's	2/5# Cs
11133	Chicken Apple & Cranberry Sausage - Raw	Locally Made Chicken Sausages With Cider Soaked Apples & Sage.	Stachowski	2/5#
11134	Duck Sausage- 4oz Raw	All Duck Breast & Leg Sausage Spiced With Port Wine & Juniper.	Stachowski	2/5#
10846	Duck Bacon	Naturally Applewood Smoked Duck Bacon Made Exclusively With Boneless Duck Breast Meat; Cured, Shaped And Thick Cut.	Maple Leaf Farms	5/16oz.
11140	Duroc 1/2" Bacon	All Natural Cured And Applewood Smoked From The Family Farms Known For Raising The Duroc Breed.	Compart Family Farms	40 slices per 5#

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<b>Bacon &amp; Locally Produced Sausages (cont.)</b>				
11151	Duroc Applewood Bacon 14-18	All Natural Cured And Applwood Smoked From The Family Farms Known For Raising The Duroc Breed.	Compart Family Farms	15# Cs
11142	Duroc Slab Bacon	All Natural Applewood Smoked, De Rind Slab From The Family Farms Known For Raising The Duroc Breed.	Compart Family Farms	2/10# Cs
11741	Half Smoke - Cooked	Lightly Spiced Beef Frankfurter.	Stachowski	2/5#
11135	Lamb Merguez - 1.6oz Raw	Flavorful Lamb Sausage Cilantro, Green Onions And African Spices.	Stachowski	2/5#
11137	Pork Toulouse Style - 3oz Raw	French Style Pork Sausage With Garlic And Tarragon.	Stachowski	2/5#
11748	Sage Morning Sausage - 1.6oz Raw	Pork Breakfast Sausage With Maple, White & Black Pepper & Sage.	Stachowski	2/5#
11171	"Schmacon" Beef Bacon	<i>Certified Angus Beef</i> ® Halal Bacon. A Great Alternative to Pork.	Schmacon	4/2.5# Cs
<b>Artisan Cheese</b>				
6193	Amber Sixteen Cheddar <b>LOCAL</b>	.Artisan Cheddar Handwashed In Small Batches Of Amber 16 Ale, Bringing Out The Earthy, Nutty Flavors Of The Cheese.	Chapel's Creamery	2.5# Avg
6119	Brie Vermont Farmstead 2oz	Slow Pasteurized Whole Cow Milk Brie. Creamy, Mild. Great For Hotel Amenities.	Blythedale Farm	9/2oz
6178	Cassleman Extra Sharp Cheddar <b>LOCAL</b>	Aged 24 Months From A Maryland Creamery. Semi Firm And Extra Creamy. Mildly Sharp With Slightly Fruity Notes.	High Country Creamery	5-6# Avg
6054	Jeff's Select Aged Gouda	Crafted in Wisconsin And Cave Aged In Minnesota. Full bodied With A Classic European Nuttiness And Caramel Notes With A Hint Of Salt.	Faribault Dairy	10#
6207	Humboldt Fog	An Elegant Soft Ripened Goat Cheese. Creamy With Floral Notes, Herval Overtones And A Clean Citrus Finish.	Cypress Grove	5#
6171	Midnight Moon Cheese	A Goat's Milk Artisan Gouda Aged 6 Months To A Year. Ivory Colored, Nutty And Brown Buttery Up Front With A Long Caramel Finish.	Cypress Grove	10#
6055	Monocacy Ash <b>LOCAL</b>	A Soft Ripened Cylindrical Shaped Goat Cheese With An Edible Rind. This Goat Cheese Consists Of Two Layers With An Ash Coating & Ash Line Through The Center.	Cherry Glen Goat Farms	5oz
6048	Pleasant Ridge	A Semi-Hard, Washed Rind Cheese Similar To Beaufort. Rich, Deep And Smooth With Pleasing Hints Of Caramel And Salt.	Uplands Cheese	10#
6202	Rainey's Dream <b>LOCAL</b>	Soft, Camembert-Style Cheese Handcrafted And Aged In A Maryland Creamery. <i>Now Available Year Round.</i>	Chapel's Creamery	8oz Wheels
6179	The "Rev" Cheddar-Style <b>LOCAL</b>	Locally Produced, Coffee Infused Cheddar-Style. 2017 American Cheese Society Award Winner.	High Country Creamery	5-6# Avg
6173	Shepherd's Hope Milk Cheese	Fresh Sheep Milk Cheese. Mild & Creamy With A Fresh Citrus Note.	Shepherd's Way	3.5-4# Avg
6208	Smokey Blue - <b>Gluten Free</b>	Cold Smoked 16 Hours Over Oregon Hazelnut Shells. A Sweet, Creamy, Smoky Flavor With Nutty Tones, Balanced With Sharpness Of The Blue.	Rogue Creamery	4/5#
6290	Smoked White Cheddar	Hearty And Nutty, This Naturally Smoked Cheddar Is Smoked With Local Seasoned Applewood & Cherrywood.	Fiscalini Farms	5#





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<b>Accoutrements</b>				
20852	Curried Pickled Cauliflower	Crunchy Florettes Of Pickled Cauliflower With Crisp Pepper Strips And Black Peppercorn.	Divina	20/8.8oz
20360	Date Almond Cake	Hand Pressed Dates And Marcona Almonds From Spain.	Forever Cheese	20/8.8oz
20650	Fig Almond Cake	Marcona Almonds And Hand-Destemmed Pajarero Figs.	Forever Cheese	20/8.8oz
20337	Fig Spread	Crafted from Aegean Figs, Divina Spread Is Deeply Fruity And Complex With Notes Of Caramel & Honey.	Divina	3.5#
20263	Marcona Almonds	These Prized Imported Possessions of Spain Are Soft And Sweet.	Forever Cheese	10#
20141	Quince Membrillo	Imported From Spain. Serve With Cheese.	Forever Cheese	12/10oz
19087	Raisins On The Vine	Red Flame Seedless Grapes Vine-Ripened In Southern California.	Mojave Gold	10#
20728	Roasted Tomatoes In Oil	Picked At The Peak Of Ripeness, These Imported Tomatoes Are Slow-Roasted And Packed In A Delicate Marinade.	Divina	4#
20352	Sour Cherry Spread	A Bold Spread That Captures The Sweetness And Tartness Of A Perfectly Ripe Cherry.	Divina	3.5#
20860	Spicy Pickled Brussels Sprouts	Crisp And Zesty Pickled Brussels Sprouts.	Divina	3.3#
20851	Stuffed Grape Leaves	Rice, Sweet Onions, Dill And Mint With A Burst Of Lemon Wrapped By Hand In Early Harvest Sultana Grape Leaves.	Divina	4.4#
<b>Hors d'oeuvres</b>				
18706	Beef Wellington Mini	A Piece Of Petite Tender With Rich Mushroom Duxelle Encased In A Flaky Puff Pastry Dough.	Metropolitan	100/.75oz
18835	Candied Apple Pork Belly	Applewood Smoked Pork Belly And Fire-Roasted Fuji Apples In A Rich Brown Sugar Glaze.	Metropolitan	200/.50oz
18881	Cauliflower Mini Cup	Pre-Baked And Ready To Fill. Top Is 1.0" Diameter, Bottom Is 1.5".	Metropolitan	100/.25oz
	<b>Vegan &amp; Gluten Free</b>			
18733	Chicken Wellington Mini	Chicken Breast Medallion And Mushroom Duxelle Wrapped In A Flaky Pastry Dough.	Metropolitan	100/.75oz
18833	Coconut Lobster Skewer	Sweet Lobster Tail Meat Encrusted In Semi-Sweet Coconut Flakes.	Metropolitan	200/.75oz
18767	Cranberry Gorgonzola Tart	Creamy Blend Of Cranberries And Gorgonzola Cheese With A Touch Of Walnuts In A Flaky Pastry Cup Topped With A Dollop Of Goat Cheese And A Dried Cranberry.	Metropolitan	100/1oz
18768	Fig And Caramelized Onion Tart	Figs, Caramelized Onions, Cream Cheese And Goat Cheese Blended Together With A Hint Of Sherry In A Flaky Pastry Cup Topped With A Dollop Of Goat Cheese And A Fig.	Metropolitan	100/1oz
18890	Pear & Brie Fillo Triangles	Double Cream Brie And Poached Pears W/Almonds In Triangular Dough.	Metropolitan	100/.60oz
10657	Potsticker Duck (Peking)	.5 oz average, Contains No MSG and No Trans Fat.	Chef One	4/50ct
10663	Potsticker Kale & Vegetable Vegan	A Garden Medley Of Kale, Spinach, Cabbage, Corn, Carrots, And Tofu In A Dumpling Wrapper.	Chef One	150/.8oz
18884	Quinoa Cup for Hors d'oeuvres	Prebaked Ready To Fill. A Great Compliment To Mediterranean Fare.	Metropolitan	100/.25oz
	<b>Vegan &amp; Gluten Free</b>			
18836	Shortrib Fig & Blue Cheese Fillo Cup	Beef Short Rib Combined With Fig, Onion & Creamy Blue Cheese Mousse In A Fillo Cup.	Metropolitan	200/1.0oz
18714	Wild Mushroom Tart	Blend Of Wild Mushrooms With A Touch Of Sherry And Cream In A Flaky Pastry Tart Shell.	Metropolitan	100/.70oz

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<b>Pasta (Locally Produced &amp; All Natural)</b>				
11969	Gnocchi Sweet Potato	All-Natural Dumpling Made With Fresh Ingredients. 60ct Per Pound.	Metropolitan	10#cs
11581	Ravioli Artichoke & Spinach <b>VEGAN</b>	Artichoke, Spinach and Vegan Cream Cheese Meet Together to Create a Very Satisfying Vegan Taste Experience. Large Egg-Free Dough.	Metropolitan	6# Cs
11542	Ravioli Braised Short Rib & Vegetable	Boneless Beef Short Ribs Mixed With Mire poix And A Wine Reduction. Blended With Fresh Herbs. Large Square Egg Dough.	Metropolitan	6# Cs
11792	Ravioli Butternut Squash Jumbo	Roasted Butternut Squash Blended With Romano & Ricotta Cheeses, Brown Sugar And Fresh Sweet Herbs In A Jumbo Round Egg Dough.	Metropolitan	6# Cs
11560	Ravioli Butternut Squash, Apple & Goat Cheese	Roasted Butternut Squash, Apple & Goat Cheese. Large Square Egg Dough.	Metropolitan	6# Cs
11582	Ravioli Chicken & Smoked Bacon	Fully Cooked Chicken Blended With Caramelized Onions, Garlic, Fresh Herbs, And Crisp Smoked Bacon In A Round Egg Dough.	Metropolitan	6# Cs
11619	Ravioli Eggplant & Tomato	A Mediterranean Blend Of Eggplant, Chickpeas, Tomato and Feta Lightly Flavored with Fresh Parsley, Cumin and Coriander. Large Square Egg Dough.	Metropolitan	6# Cs
11592	Ravioli Fresh Mozzarella, Roasted Tomato & Corn	Fresh Mozzarella is Blended With Roasted Tomato and Fresh Corn to Create an Instant Classic. Large Square Egg Dough.	Metropolitan	6# Cs
11559	Ravioli Fresh Pumpkin	<b>Fresh</b> Local Pumpkins In a Large Square Egg Dough w/ Pumpkin Stripe.	Metropolitan	6# Cs
11531	Ravioli Pumpkin & Cheese	Roasted Pumpkin Blended With Ricotta & Romano Cheese, Nutmeg, And Sage In Medium Square Pumpkin Dough With A Sage Stripe.	Metropolitan	10# Cs
11547	Ravioli Sausage with Swiss Chard	Italian Sausage And Swiss Chard Blended With Parmesan & Romano Cheeses In A Large Square Red Pepper Flake Dough.	Metropolitan	6# Cs
11583	Ravioli Spicy Eggplant & Shitake Mushroom <b>VEGAN</b>	Shitake Mushroom, Eggplant, Tomato and Onions Mix With Red Pepper Flakes For a Wonderful, Spicy Pasta Treat. Large Egg-Free Dough.	Metropolitan	6# Cs
11769	Ravioli Truffle, Mushroom & Kale	Mixed Roasted Mushrooms With Truffle, Kale & A Blend Of Cheeses. In A Large Square Egg Dough With Porcini Stripe.	Metropolitan	6# Cs
11904	Spaghetti Alla Chitarra	Tradional to Abruzzo, Italy, This Pasta Has a Rough Texture and Rich Egg Taste.	Metropolitan	4/2.5# Pkg.

## Bread & Muffin Batter

11481	Bread Cranberry Raisin Focaccia	Rich Focaccia Filled With Cranberries And Raisins. The Crisp Golden Crust Is Dusted With Turbinado Sugar. Par-Baked.	Ace Bakery	12/11.3oz
11654	Banana Chocolate Chunk Muffin Batter	Naturally sweetened with bananas, each bite is full of creamy chunks of chocolate. <b>Locally Produced.</b>	Sweet Indulgence	2/10# Tubs
11634	Cranberry Apple Muffin Batter	Smooth and Rich Buttermilk & Sour Cream Batter Overflowing With Fuji Apple Chunks And Wisconsin Cranberries. <b>Locally Produced.</b>	Sweet Indulgence	2/10#
11629	Cranberry Orange Muffin Batter	Whole Cranberries And Orange Pieces In A Rich Buttermilk and Sour Cream Muffin Batter. <b>Locally Produced.</b>	Sweet Indulgence	2/10#





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Item #	Product	Description	Label	Pack
<b>Desserts   Purées</b>				
20998	Carrot Cake Not So Classic	Homestyle Carrot Cake Packed With Hand Shredded Carrots, Pineapple, Applesauce, Raisins And Nuts. Layered With Cream Cheese Icing And Topped With Orange Chocolate Curls.	Sweet Indulgence	24/ct
20970	Cheesecake Pecan Caramel	Rich Creamy Cheesecake On A Graham Cracker Crust With A Chocolate Fudge Center. Topped With Chopped Pecans And Smooth Caramel. A Southern favorite.	Sweet Indulgence	24/ct
20994	Tiramisu Bar Cake	Classic Style Tiramisu Cake. Ladyfingers Soaked In Espresso With A Touch Of Brandy, Layered With Mascarpone.	Sweet Indulgence	2-8x12" Trays
20936	Cookie Snickerdoodle 2oz	All Natural, No Preservatives, No Artificial Colors, No Trans Fats, Preformed Cookie Dough.	Michael's Cookies	168/2oz
11802	Macaroon Coconut 1oz <b>Gluten Free</b>	Pre-portioned Gluten & Wheat Free.	Michael's Cookies	245/1oz
11326	Blondie Bar	Moist Chewy Chocolate Chip Cookie Bar Made With Semi-Sweet Chocolate Chips. 24 Slices Per Tray. Locally Produced.	Sweet Indulgence	2/half Sheet
11618	Brownie Ultimate Pre Cut	Dense Rich Moist Brownies Topped With Chocolate Chips. <b>Made Locally.</b>	Sweet Indulgence	2/24ct
9103	Cappuccino Crunch Ice Cream	Coffee Ice Cream With Chocolate Covered Almonds. <b>Made Locally.</b>	Sweet Indulgence	2/4 Liter
9105	Dark Chocolate 70% Cocoa Ice Cream	Handmade Chocolate Ganache & Premium 70% Cocoa Capturing The Bitter And Smooth Tones Of The Chocolate. <b>Made Locally.</b>	Sweet Indulgence	2/4 Liter
20978	French Macaroons, Assorted	Almond Meringue Cookies Filled With A Smooth Natural Flavored Cream. 6 Flavors: Chocolate, Coffee, Pistachio, Raspberry, Lemon & Vanilla. All Ingredients Are All Natural...No Added Food Coloring.	Mignardise	2/36 ct
20966	Pastries Assorted Petite Four	An Assortment Of Five Delicious Petit Four Cakes: Double Chocolate, Mokaccino, Orange, Raspberry, & Vanilla	Mignardise	90/ct
20982	Pastries Premium Mini Assorted	Raspberry Ivory Cup, Opera, Nut & Cranberry Tart, Paris Brest, Fruit Tart, Bourdaloue, Caramel Cream Cup, Pistachio Praline, & Fresh Lemon Cup.	Mignardise	74/ct
9403	Pomegranate Purée	Made From 100% Fresh Pomegranate. A Powerful, True Fruit Flavor Especially Popular In Desserts, Bar Drinks And Savory Sauces.	Perfect Puree	6/30oz Tubs
9418	Scarlet Blood Orange Purée	Made From 100% Blood Oranges, A Rich Deep Orange-Red Color And Citrus Flavor Base Perfect For Cocktails, Vinaigrettes, And Desserts.	Perfect Puree	6/30oz Tubs

## Miscellaneous

20031	Beetroot Chutney	Sweet And Tangy; Punctuated With Crisp Tender Onion.	Roland	4/38.8oz Jars
20024	Cracked Freekeh	Toasted Young Wheat. Traditional In Both Middle Eastern And Northeastern African Cuisine. It Has A Subtle Smoky Flavor.	Roland	2/5# Cs
9043	Egg Nog	Classic Holiday Beverage. Locally-Made.	Lehigh Valley	16 Qts/cs
20023	Pearled Farro	A Firm Chewy Texture. Cleaned And Pearl Shaped. Great For Salads And Breakfasts.	Roland	4/3# Cs
11712	Traditional Bread Stuffing	Herb Seasoned Croutons With Chicken Broth, Celery And Onions.	Country Chef	2/5# Trays
20088	Wheat Berries	Can Be Cooked As A Cereal, Or Cooked For Use In A Cold Salad.	Vanns	5# Ctn

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