



MEAT



USDA INSPECTED BUTCHERY

Our 3 USDA inspected butcheries operate two shifts daily to provide greater access to custom cut items with a later cut-off time.



EXPERIENCE

We are built on a foundation of family owned meat companies with decades of experience.



CUSTOM CUTS

Custom cuts are our specialty! Order any amount of stocked and lead-time special cuts with no minimum, or speak with a meat guru for your own custom cut.



CUTTING EDGE TECHNOLOGY

We've invested in the latest technology including a laser cutter, best-in-class patty machine, packaging equipment & more. We continuously explore new technology to enhance efficiency, ensuring our meat cutters expertise is amplified while preserving product integrity.



EXPANSIVE SELECTION

We offer quality cuts for every chef in beef, pork, poultry, veal, lamb, exotic and game. Local and regional, Farm-to-Fork options available, as well as imports from all over the world.



AGED TO PERFECTION

Our tailored aging program guarantees that every cut we offer is meticulously aged to achieve optimal quality, tenderness, and flavor, precisely suited to the specific cut of meat and customer preferences.