



PRIME  
CUTTING  
ROOM

ORDER GUIDE



# 10 THINGS THAT SET OUR PRODUCTS APART

---



1

**QUALITY.** We source the freshest, best-quality items to cut and we maintain continuous oversight to make sure everything that leaves our facility is consistent and to our customers' specifications.

2

**AFFORDABLE.** With Prime Cutting Room products, you receive competitive pricing on premium quality, portion-controlled cuts of beef, pork and chicken.

3

**CRAFTED.** All our Prime Cutting Room products are produced on site by hand by skilled butchers/cutters.

4

**MODERN.** Our state-of-the-art processing facility uses the latest technology in packaging and storage practices to extend shelf life and enhance presentation.

5

**SAFETY.** We take food safety very seriously, with USDA inspection, an in-house QA team, metal detection, HACCP system, in-depth sanitation program and more.

6

**FLEXIBILITY.** We invite our customers to visit our facility and work out exactly what they would like to buy. We do our best to tailor our finished products to our customers' expectations.

7

**KNOWLEDGE.** We are a resource for our customers. We offer a chef-driven portion control program, and have a deep understanding of restaurant application processes for our finished goods.

8

**SERVICE.** We take care of our customers and make sure that any issues are promptly corrected.

9

**LOCAL.** We are based in the heart of New England in southern New Hampshire. Our customers can feel good about supporting a local business.

10

**INVESTED.** As a business, we are invested in the success of our customers and look at these relationships as partnerships that we build on trust, fairness, respect, honesty and teamwork. We seek to enhance these partnerships through innovation, communication and an ongoing commitment to offering the highest level of service.





# Chicken



## **1332** **6oz Split Skinless** **Chicken Breast Portion**

High-quality, tender grade A medium boneless breast is expertly trimmed down to a 6oz split skinless breast. The applications are endless for this item: pastas, salads, sandwiches, even as an entrée.

Packed in 2/10lb bulk roll stock bags to increase shelf life.



## **13026** **8oz Statler Chicken Breast**

Expertly handcrafted from all natural Mt. Aire whole chickens, these Statler (airline) breasts are trimmed to 8oz portion and ready to use as a high-end entrée. This cut commands a higher price point and creates a more gourmet look than a standard chicken breast. This case size is a manageable even for smaller operators.

Packed in 2/6lb bags.





**13078**

### **Clipped Split Chicken Tender**

Hand-clipped and split into two pieces, our split jumbo chicken tenders will keep your staff cooking—not trimming. Nothing is more satisfying than a tender with a perfectly crisp coating and a juicy, flavorful bite. These are perfect for any fried chicken tender recipe.

Packed in 4/10lb bulk roll stock packs.



**13065**

### **3lb Split Chicken**

These chickens are hand-split from the highest quality Mt. Aire birds that we get 1–2 days after slaughter. This ensures your customers are always getting the freshest possible poultry. Two birds are packed in each cyrovac bag so you don't need to open a whole case if you only need a limited amount for the night's service.

Packed in a 16-head case  
(32 portions)



# Beef



**30303**  
**8oz C/C Choice**  
**Tenderloin Steak**

There is no steak cut that says luxury like filet mignon. We offer a cost-competitive price on high-quality choice tenderloin, trimmed to perfection by our skilled team. Your cooks can simply open a package, season and prepare it without having to ever take out a knife. You won't get any ends or tails with Prime Cutting Room –and you don't have to commit to buying an overwhelming amount.

Packed in a cryovac'd 10pc average case.



**37883**  
**12oz C/C Choice Angus**  
**NY Strip Steak**

A steak that is synonymous with a special night on the town, our NY strip is cut from premium upper 2/3 choice certified 1855 Black Angus beef. Our steaks are well-marbled, juicy and offer a 1/4" trim fat cap that is perfect for presentation. They are easy to feature as a special or a nightly menu item.

Packed in 10pc average case.



**21484**  
**14oz Choice Ribeye Steak**

The beef lovers cut for customers who prefer a full-flavored steak with some added fat. Our ribeyes are cut from USDA choice domestic beef with good marbling and tender bite. You won't be disappointed with our high quality-portions. A great item to try out for a special.

Packed in 15pc average case.



**72737**  
**1/2" Diced Sirloin Beef**

Looking for a new way to do a cheesesteak? With more bite and flavor than shaved steak, our diced sirloin will keep your customers coming back for more. We use a reasonably-priced, USDA select tri-tip that can be thawed and portioned for use as needed. You can now give your customers a deal that will make you the go-to place for steak subs.

Packed in a 1/10lb bulk cryo.





# Pork

## **49230** **16oz C/C Pork Chop Frenched**

Looking to put a high-end spin on a cost effective item? Our juicy and tender Canadian pork is cut to an attractive 16oz portion with a frenched single bone. This can stand up to a high-end steak at a fraction of the cost, allowing you to maximize profits on your menu—and you don't have to commit to a large case.

Packed in a 10pc average case.



## Small Case Packs

For your convenience we offer a selection of small cases. You don't need to commit to a full case with our smaller case pack offerings.

### 1PC CASES

- 37493** Choice Ribeye  
13–17lb
- 3920** Select Ribeye  
13–16lb
- 3929** Choice 0x1 Strip  
10–14lb
- 3927** Select 0x1 Strip  
10–13lb
- 3923** C/C Pork Loin  
8–11lb
- 3909** Select Export Rib  
18–24lb
- 3904** Select Brisket  
12–18lb
- 3934** Choice Peeled Flap  
10–15lb
- 3913** Select Flap Meat  
10–15lb

### 2PC CASES

- 3910** Choice Eye Round  
7–11lb
- 3912** Choice Flank Steak  
10–15lb
- 3943** Select Rough Flank  
12–15lb

TO PLACE AN ORDER,  
CONTACT A SALES REP AT

**800-334-2449**

OR VISIT

**PRIMESOURCEFOODS.BIZ**

