



Euro USA

Bringing You *Premium Fresh Meats* from

Pat

La Frieda



Pat LaFrieda

*“Wholesalers like Pat LaFrieda have practically become **rock stars** for the custom burger blends...”*

– New York Magazine

Euro USA is proud to announce its partnership with the Pat LaFrieda Wholesale Meat Company as the **exclusive** distributor of the finest quality meat program in the country. Located in the heart of Manhattan, Pat LaFrieda has served as the preeminent butcher to the highest profile steakhouses in New York for over 90 years.

Pat LaFrieda III was 22 years old when he took over the family meat business, Pat LaFrieda Wholesale Meats. But instead of running the business the same way his father and grandfather did before him, the third-generation owner has become a **key player** in the gourmet hamburger movement – supplying custom meat blends to some of New York’s best-known restaurants and working with such big name chefs as Mario Batali, Danny Meyer and Laurent Tourondel.

Operations at their **state-of-the-art** federally inspected facility are managed nightly by none other than Pat LaFrieda himself. Through diligence and innovation, Pat LaFrieda has risen to celebrity status as “the magician of meat” with his line of custom burger blends helping to fuel the haute burger craze.

“If carnivores really want to get respect, they need to name-drop cult butchers like Pat LaFrieda”

– New York Post

PRODUCTS

Beef Striploin (*block ready, center cut*)

Cut from a 1"x1" striploin, this product is cut to have a 1" tail, uniform in length from chuck end to round end. The fat cap is trimmed to a uniform thickness of approx ¼", the chuck end is faced, and the round end has the vein completely removed. This produces 7-9 lb average weight with a rectangular appearance that will yield all center cut steaks



280242 – Choice Striploin (6/8lb)

280243 – Prime Striploin (6/8lb)

Beef Tenderloin (*block ready*)

Cut from a 5&up PSMO tenderloin, this product has the side muscle (chain), silver skin, wedge and back fat removed. Weighing on average 4lb, it is tubular in appearance (head and tail are not faced). This tenderloin is perfect for roasting whole or for cutting into filet mignon steaks.



280248 – Choice Tenderloin (12/4lb)

280249 – Prime Tenderloin (12/4lb)

Beef Ribeye (*2" lipon*)

This product is also known as a 112A or boneless lipon ribeye. Weighing on average 13-15 lb, it is a standard ribeye – not further processed. It is perfect for whole roasting, for prime rib, or for cutting into ribeye or Delmonico steaks.



280244 – Choice Ribeye (6/13lb)

280245 – Prime Ribeye (6/13lb)

The Pat LaFrieda Burger Patty

Chopped beef instead of ground gives this burger a coarser "steak bite" as compared to traditional ground beef. The Original LaFrieda blend, composed of 2 parts chuck, 1 part brisket and 1 part boneless short rib, is all whole muscle – not trimmings or mechanically deboned meat. 100% USDA certified Black Angus Beef and 100% All Natural, this product is packed in Modified Atmosphere Packaging (MAP) and is guaranteed up to 21 days from the date of production.



The "Original"

(50% chuck, 25% brisket, 25% boneless shortrib)

280215 – 7oz Beef Patty (36/7oz)

280214 – 6oz Beef Patty (36/6oz)

280252 – 2oz Slider Patty (144/2oz)

Premium Blend

(50% boneless shortrib, 50% dry aged striploin)

280253 – 7oz Beef Patty (36/7oz)

ORDERING

Euro USA demonstrates its commitment to service daily by delivering premium fresh meats on our own trucks – the cleanest, best-organized delivery fleet in the business. Contact your Euro USA Sales Representative for LaFrieda pricing information or to place an order.

Order deadlines

Products listed above are stocked and can be ordered for next day shipping. Additional products must be pre-ordered as follows:

- Monday at noon for Friday shipping
- Thursday at noon for Wednesday shipping

Product questions? Contact our Meat Specialist:

- John Cameron 317-503-2888



Quality

is the foundation upon which the Euro USA and Pat LaFrieda Wholesale Meat companies were founded. Unlike the vast majority of processors who source product from any number of mass produced operations, LaFrieda Meats sources their product from singular sources whose criteria for selection are rigidly defined. This ensures an end product that delivers a consistently superior eating experience. Euro USA is proud to produce grade and age verification on every beef product that passes through your door. Though not required, this additional step provides the end user the assurance that all products are the result of a 21 day minimum verified dedicated aging program and that all grade representations are fully represented.

LaFrieda Meats has been chosen by Creekstone Farms as the Master Distributor of their products for New York City. In return, Creekstone Farms selects only specific cuts which meet the stringent criteria for selection established by LaFrieda Meats. They begin with animals raised by privately owned rancher partners from corn belt states. All animals sourced for selection are 100% genetically verified Black Angus cattle – recognized in the industry as the best marbling breed available. Upon arriving at Creekstone, cattle graze in lush pastures and benefit from a humane treatment program that mandates all animals be handled compassionately and humanely.



*Importers and Distributors of Specialty Foods,
Fine Wines and Fresh Seafood*

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