

HAND-MADE WITH PRECISION
Quality Meats

OLYMPIA PROVISIONS

Since 2009



HANDCRAFTED IN THE USA
Quality Meats
OLYMPIA PROVISIONS
Since 2009
PORTLAND, OREGON 97208

WHOLESALE CATALOG



WE ARE DEDICATED TO BETTERING THE WORLD BY REDEFINING AMERICAN CHARCUTERIE

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Dear Friend,

Time flies when you're living the meat-making dream, and it's crazy to think that we've been in business for over a decade! What a decade it has been! Everything we do is made possible by our incredible retail partners and loyal customers. As always, we are beyond grateful for your business, support, and encouragement!

From our one-man Meat Shop to a 150-person charcuterie company, we are proud to say we still hold true to the values on which Olympia Provisions was founded. While we've seen so many other charcuterie companies grow to this size and sacrifice their values for profit or ease, we're incredibly proud to say that we are still operating with the same focus and commitment to quality we had back in 2009.

Whether we're hunting down the best pork for our salami or selecting the best natural wines for our restaurants, we put a great deal of effort into always doing the right thing for our employees and our planet.

Looking ahead to the next 10 years, we're excited to make major strides in increasing the supply of sustainable pork and furthering our commitment to our employees, community and the environment. We know that with your continued support and commitment to these values we can change the world, one stick of salami at a time.

And now, we'll let you get to the really good part of this catalog—the meat!

Elias & Michelle Cairo, Founding Partners and Siblings

SALAMI

Inspired by Old World techniques and flavors from regions in France, Italy, Spain, and Greece, we produce our signature salami using very simple principles: we insist on the best ingredients, let nothing go to waste, and take our time. Starting with the highest quality pork leg available, we meticulously trim it of all sinew and fat, add premium fatback to cultivate a creamy texture and mouthfeel, and mix in freshly chopped aromatics and freshly ground spices for strong, pure flavors. We carefully stuff and tie each natural hog casing by hand, then slowly ferment and patiently dry cure the salami in our custom built dry rooms. This allows the spices to fully develop, enhances the flavor of the pork, and encourages the growth of our house flora—wild yeast and molds that both protect the salami while drying and impart complex, unique flavor. The house flora creates a unique terroir that sets our salami apart. Truly wild, our flora changes constantly with the temperature and humidity, and as this happens, the color and appearance of the salami mold changes too, ranging from snowy white, blue, green, and grey- sometimes with specks of yellow and darker grey. These molds are natural, delicious, and completely safe to eat, but can easily be peeled back if desired.



SAUCISSON AUX NOISETTES

Classic French salami with Oregon-sourced hazelnuts.

NOIS15 15/4.2oz

SAUCISSON SEC

Traditional French salami with garlic and black pepper.

SSEC15 15/4.2oz

SAUCISSON D'ARLES

Arles inspired salami with no added spices, just beautiful pork and sea salt.

ARLE15 15/4.2oz

SAUCISSON D'ALSACE

Alsatian inspired salami with cinnamon, clove, and nutmeg.

ALSA15 15/4.2oz

ROSETTE D'OREGON

Made with GAP4, pasture raised Pork from Oregon family farms, Pinot Noir from the Willamette Valley, juniper, rosemary, and Jacobsen Sea Salt.

ROSE15 15/4.2oz

SALAMI D'ALBA

Limited Edition seasonal salami made with sea salt and perfumed with Oregon White Truffles. Typically available March–April

TRUF15 15/4.2oz

SPANISH SALCHICHON

Traditional Spanish celebration salami with cinnamon, clove, nutmeg, black pepper, garlic and paprika.

SALC15 15/4.2oz

CHORIZO ANDALUCIA

Andalucia inspired salami, seasoned with paprika, garlic and clove.

ANDA15 15/4.2oz

CHORIZO RIOJA

Classic Spanish style chorizo, seasoned with sweet and smoked paprika, garlic and oregano.

RIOJ15 15/4.2oz

CHORIZO NAVARRE

Navarre inspired spicy salami with sweet paprika, garlic and cayenne.

NAVA15 15/4.2oz

LOUKANIKA

Salunist Elias' family recipe includes equal parts garlic & cumin, and a touch of orange zest.

LOUK15 15/4.2oz

SOPRESSATA

Classic Italian salami seasoned with clove, oregano, garlic & chili flake.

SOPR15 15/4.2oz

CACCIATORE

Classic Italian hunter's salami with caraway, coriander, dried red chili and black pepper.

CACC15 15/4.2oz

FINOCCHIONA

Traditional Italian salami with garlic, black pepper & fennel.

FINO15 15/4.2oz

SALAMI NOLA

Italian inspired salami with black pepper, chili flake & allspice.

NOLA15 15/4.2oz

EUROPEAN SALAMI SAMPLER

Contains a mix of our top four most popular salamis from each region: Saucisson Sec, Finocchiona, Loukanika, Chorizo Rioja,

EURO15 15/4.2oz

LARGE FORMAT SALAMI**SALAMI CAPRI**

Large format spicy Italian-style salami with garlic, black pepper, fennel, red wine, chili flake, and cayenne.

CAPR02 2/2-2.5lb

RIGANI LOUKANIKO

Large format Greek-style salami with oregano, garlic and orange zest.

RIGA02 2/2-2.5lb

CHORIZO EL REY

Large format spicy Spanish-style salami with sweet and smoked paprika, clove, allspice, cayenne, and chili flake.

ELRE02 2/2-2.5lb

SALAMI ETNA

Large format Sicilian-style salami with pistachios, lemon zest and sea salt.

ETNA02 2/2-2.5lb

“Making fermented, dry-cured salami is like meat alchemy...a lot of techniques and practices together add up to the best possible product.”

-ELIAS CAIRO,

THE OLYMPIA PROVISIONS COOKBOOK

SAUSAGE

Top grilled foot-long frankfurters with mustard, ketchup, and sweet relish; smother spicy Italian sausages with grilled onions and peppers; and pile smoked chorizos with fried potatoes and smoked paprika aioli.

-ELIAS CAIRO'S FAVORITE GRILLING TIP

At its heart, making fresh sausage is a relatively uncomplicated task—just grind, mix and stuff. But this makes each step all the more important, and how each one is approached means the difference between a dry, crumbly, tasteless sausage, and our light, snappy, and deeply flavorful versions. We start with the best pork and freshest ingredients, stuff each sausage in real casings, and smoke them over real wood. This fastidious process yields sausages that will please even the most discerning eater. From classic German-style bratwurst and snappy frankfurters, to hard-to-find Austrian-inspired käsekrainer studded with Emmentaler cheese, and our classic American breakfast sausage bursting with fresh sage and sweet maple syrup—we guarantee our best wurst every time.*

BRATWURST

Traditional German pork sausage with white pepper, ginger and nutmeg.

BRAT06 6/12oz

BRAT10 2/5lb

KASEKRAINER

Austrian-inspired pork sausages studded with Emmentaler cheese and smoked over applewood

KASE06 6/12oz

KASE10 2/5lb

SMOKED CHORIZO

Basque-inspired, spiced with pimentón and fresh garlic, and applewood smoked.

SMCH06 6/12oz

SMCH10 2/5lb



KIELBASA

Polish style pork sausage, seasoned with mustard seed, garlic and spices, And smoked over applewood for hours.

KIEL06 6/12oz

KIEL10 2/5lb

LOUKANIKO

Greek inspired sausage with fresh garlic, oregano, coriander, lemon and orange zest

NIKO06 6/12oz

NIKO10 2/5lb

PORK FRANKFURTER

German style foot-long frankfurter with a natural lamb casing, and smoked with hickory and apple wood.

FRAN06 6/12oz

FRAN10 2/5lb



ITALIAN SAUSAGE

Classic Italian pork sausage with garlic, fennel, and chili flake.

ITAL06 6/12oz

BREAKFAST SAUSAGE

Seasoned with fresh sage and real Grade B (which is best) maple syrup.

BRKF06 6/12oz

BRKF10 2/5lb

ANDOUILLE

Coarsley ground, deeply smoked Cajun style sausage with paprika, oregano, and cayenne.

ANDQ10 2/5lb

HOLIDAY KIELBASA

This Seasonal sausage is a special version of our kielbasa studded with our sweetheart ham and fresh marjoram. Made with family in mind, it's 16 oz to be shared. Available October–December

XMAS06 6/16oz

COTECHINO

Holiday Seasonal Sausage known for slightly sticky texture and big flavors of cinnamon, clove and cayenne. Served traditionally for New Years, this sausage is available October–January

COTE10 10/12oz

*Inquire with our team about our rotating quarterly sausage program for delicious, exclusive and limited edition sausages.



PÂTÉ

Rich in both history and flavor, pâté was originally created to make use of a butchered animal's excess offal, trim and fat. Here at OP, we use the finest ingredients, refined techniques, and a delicate cooking process to craft authentic pâtés with decadent textures and flavors that make you want to savor each bite. Our country style pork pistachio pâté is laced with fresh herbs and whole pistachios, then capped with rendered pig fat—just slice and serve with whole grain mustard and

cornichons. Our rustic pork rillettes, a blend of pork shoulder slow cooked in pork fat with ground spices, ginger and fresh thyme, is an indispensable addition to any first-rate charcuterie board. And our pork liver mousse takes liver to the next level—ground to a soft, creamy consistency and spiked with port, it's ready to be topped with a drizzle of olive oil and crunchy sea salt, and devoured with crusty bread.

Pure Luxury For Any Occasion



PORK PISTACHIO PÂTÉ

Country style pâté with fresh herbs and pistachios, capped with rendered pig fat.

PATE06 6/8oz

PATE02 2/4lb

PORK RILLETTES

Tender hand chopped pork shoulder slow cooked in pork fat with warm baking spices, ginger and thyme.

RILL06 6/8oz

RILL02 2/4lb

PORK LIVER MOUSSE

Rich and creamy mousse of pork liver, slightly sweetened with port wine and capped with rendered pig fat.

LIVM06 6/8oz

GREEN PEPPERCORN PÂTÉ

A rustic pork spread flecked with piquant green peppercorns and red wine.

GREE06 6/8oz

GREE02 2/4lb

PORK AND HAZELNUT PÂTÉ

Made with the finest local hazelnuts, raw Oregon honey, and a splash of Cognac, studded with our house-cured bacon.

HONE06 6/8oz

HONE02 2/4lb

DELI MEAT

Here in America, deli meats don't have the best reputation, and we have worked hard on our deli line in an effort to change that perception. We want to bring back the art of traditional, high quality, flavor-packed deli meats sans the fillers, preservatives and mystery meat. And while our classic mortadella, spicy capicola, and smoked Sweetheart ham are the ideal sandwich stackers (combine all three with iceberg lettuce, red onion, pepperoncini, and a generous layer of garlicky aioli, and you've got the finest Italian grinder ever made), they're equally enjoyable when sliced and piled next to a delicate pâté on a beautiful charcuterie board.

CAPICOLA

Cured for ten days, then coated in black pepper, fennel seed, coriander and anise, and slow-roasted to produce a tender shoulder ham.

CAP104 4/2-2.5lb

SALAMI COTTO

Large format cooked salami inspired by the Piedmont deli staple. Seasoned with fresh rosemary, chili flake, fennel seed and garlic.

COTT02 2/4lb

MORTADELLA AI PISTACCHI

Classic Italian cold cut flecked with California pistachios, black peppercorns, and hand-cut fatback, with the warm flavors of baking spices

MORT02 2/4lb

MORTADELLA CLASSICA

Classic Italian cold cut blended with black peppercorns, warm baking spices, and hand-cut fatback.

MORX02 2/4lb

BACON

Classic cured pork belly, rubbed with salt and brown sugar and then smoked over apple wood, allowing for minimal cooking loss and a big beautiful smoked flavor.

BACO04 4/3.5lb

SWEETHEART HAM

Brined with juniper berries, fresh herbs, fresh garlic, and fresh onions for 10 days, then smoked over apple wood for 10 hours.

HAMS04 4/2-2.5lb

LANDRAUCHSCHINKEN

Pork loin cured for 18 days, rubbed with burnt sugar, fresh rosemary, and juniper berries, and smoked over apple and hickory wood.

LAND02 2/3.5lb

Fully Cooked and Ready to Roll





SNACK STIX



Satisfying as it is to savor a leisurely choucroute garnie or ham roast, as busy working folk ourselves, we appreciate the value of a quick, meaty pick-me-up. So, we developed these no-refrigeration-required, portable, protein-packed snacks that are the perfect combination of convenience and taste. Our pepperettes, pocket-sized packs of smoked pork sticks that come in three fun flavors—Flaco Paco, Kleine Schweine, and Petite Pierre—are designed to slip into your pocket, purse, backpack, carry-on, or office snack drawer. And if you're catering to a crowd, stock up on our classic American summer sausage—just peel back the red wax coating and casing, slice, and serve with cheddar cheese, crackers, and cold beer. Like all of our other products, we have crafted these with a patient approach, using high quality pork, freshly ground spices, hand-chopped aromatics, and real wood smoke.

Shelf Stable & Ready To Go

PETITE PIERRE

French inspired smoked pork sticks flavored with juniper and sea salt. Natural sheep casing.

PET130 30/1.7oz

KLEINE SCHWEINE

German inspired smoked pork stick flavored with caraway and coriander. Natural sheep casing.

KLE130 30/1.7oz

FLACO PACO

Spanish inspired smoked pork stick flavored with paprika and garlic. Natural sheep casing.

FLAC30 30/1.7oz

PEPPERETTES SAMPLER

Includes 10 each of our French, German and Spanish smoked pepperettes.

PEPP30 30/1.7oz

SUMMER SAUSAGE

A classic American favorite with fresh garlic, whole mustard seeds and chiliblakes. Shelf stable, dipped in red wax.

SUMM10 10/12oz

SWEETHEART HAM

Brined with juniper berries, fresh herbs, fresh garlic, and fresh onions for 10 days, then smoked over apple wood for 10 hours.

HAMS04 4/2-2.5lb



Pure Pork Sausage Links

DOG TREAT

Introducing Olympia Provisions Dog Treats! These protein-packed meaty sausages are made of 100% pure pork. As the most awarded charcuterie company in America we are always trying to get better at what we do. Doing better goes beyond a high-quality product, though. It means thinking about our environment and industry, so we can ensure a better food system for all. We spent two years perfecting this dog treat. It allows us to take responsibility for the entire animal by using neglected parts that typically go unused. It feels good to watch our dogs enjoy these treats. But, it feels even better to know that we are doing the right thing. Not only will they fuel your dog for its next adventure, but they help us minimize waste in the meat industry.



DOG TREAT

These protein packed meat sticks are made of 100% pure pork
PETT10 10/6oz

PICKLES

A Refreshing Addition to Any Charcuterie Board

Over the years, we have been making delicious pickled vegetables to accompany the sandwiches, salads, cheese and charcuterie served in our four Portland restaurants. By working directly with the best Pacific Northwest farms to preserve local produce, and perfecting recipes with fresh herbs, whole spices, complimentary aromatics and quality vinegars, we are able to provide the perfect pairing to our award-winning charcuterie. Our hand-packed pickles can now be enjoyed anytime, anywhere. Our unique pickled vegetables can be purchased in a shelf stable jar, or in resealable food service bags.

BEETS

Rustically sliced beets pickled with warm baking spices, ginger, red onion, garlic and a kick of chili flake.

BEET12 12/9oz

BEET02 6.5lb

SLICED ONIONS

Pickled with white wine vinegar, water, champagne vinegar, sugar, honey, peppercorns, and spices.

ONIO12 12/9oz

CAULIFLOWER

Vibrant cauliflower spiced with turmeric, ginger, cumin and coriander.

CAUL12 12/9oz

BREAD AND BUTTER ZUCCHINI

Sliced zucchini with a nice balance of sweet and savory and a touch of mustard and chili.

ZUCC12 12/9oz

ZUCC02 6.5lb

PICKLED EGGS

Delicious whole local, cage-free eggs pickled in dijon, white wine vinegar onions, and fresh thyme

EGGS02 6lb

SAUERKRAUT

Finely shredded green cabbage lacto-fermented with fresh dill, juniper berries, and caraway seeds.

KRAU12 12/16oz

KRAU02 6lb

FULL SOUR DILL PICKLES

Crunchy full sour fermented pickling cucumbers with fresh dill, garlic, onions, and house-blended whole spices.

FSDP02 6lb

BREAD AND BUTTER ZUCCHINI RELISH

Traditional relish, but with zucchini! Sweet with a bit of a kick. Absolutely delicious atop our frankfurters.

REL12 12/9oz

RELIO2 6.5lb

SLICED ANAHEIM PEPPERS

Sliced anaheim peppers, pickled with apple cider vinegar, fresh oregano, red onions, and garlic

ANAH02 6.5lb





WHY YOU SHOULD CARRY

OLYMPIA PROVISIONS

OREGON'S 1ST
USDA SALUMISTS



- FAMILY-OWNED
- LEADERS IN GFA AWARDS



WE ARE FOUNDER-LED
DRIVEN BY STEWARDSHIP TO
LAND, ANIMALS, AND PEOPLE

- LONG-TERM COMMITMENT WITH FARMERS PROVIDES A STABLE, DIRECT WORKING RELATIONSHIP
- COMMITMENT TO HONORING THE ENTIRE ANIMAL AND LOWERING WASTE IN OUR INDUSTRY
- DIRECT RELATIONSHIPS WITH FARMERS ENSURES THEY CAN INVEST BACK INTO THEIR LAND + BUSINESS THROUGH REGENERATIVE FARMING PRACTICES, MAKING OUR WORLD MORE SUSTAINABLE

WE ARE
GIVING
QUALITY
OVER
PROFIT

COMMITMENT
TO
COMMUNITY



BE

E MAKERS
DED BY
LITY
VER
T + EASE

- WHOLE HERBS + SPICES
- REAL MOLD
- NATURAL CASINGS
- NATURAL/NO ARTIFICIAL PRESERVATIVES OR ADDITIVES



NSISTENT
VERAGE
FROM

- NYT
- BON APPETIT
- O-MAGAZINE
- FORBES

WE OFFER A

DIVERSE PRODUCT LINE
WITH
NO CO-PACKING



WE CHOOSE
TRADITION
OVER
TREND

- REAL SMOKE
- PATIENTLY FERMENTED, CURED OR COOKED
- OLD-WORLD RECIPES AND METHODS



In 2009, we became Oregon's first USDA-certified salumeria, a traditional charcuterie and meats company based in Portland, Oregon. After over a decade of quality meat making, we are launching a Northwest network of farmers who focus on holistic land management and pasture-raised hogs. Rather than participating in a very broken meat industry that continually focuses on quantity over quality, Eli and Michelle (bro and sis co-founding team) have pioneered a business model focused on local, GAP certified farming that benefits everyone in the supply chain.

The pigs from our Farmer Network come from small, Pacific Northwest family farms. They use regenerative methods to raise happy hogs and help curb climate change. Each pig is antibiotic and hormone-free and spends the majority of their lives outside in open pastures and are never modified. Farmers in this network share information on how to manage and grow their farms to benefit our environment.

We think this is the first step to decentralize pork production and build local partnerships that enhance our communities and ecosystems. This Farmer Network is the first step to be able to consistently source regenerative, humanely-raised pork in the NW. A small, sustainable and humane approach to farming, with a focus on leaving the world a better place, will always produce the best quality pigs.



<https://www.olympiaprovisions.com/pages/farmers-network>



A top-down view of a marble charcuterie board. The board is filled with an assortment of meats, including sliced salami, chorizo, and prosciutto. There are also several types of cheese, including wedges of cheddar and slices of brie. Crackers of various shapes and textures are scattered around. Condiments like mustard and honey are also present. A knife with a dark handle is visible in the bottom right corner.

The Olympia Provisions

BRAND PROMISE

We never compromise quality for profit or ease

We certify that any product with the Olympia Provisions name is made exclusively by us

*We always strive to support the local economy,
animal welfare, and the environment*

*We uphold a high level of integrity and transparency with our products, employees,
community, customers and vendors*

We 100% guarantee that you will enjoy our charcuterie!

For more information on products, pricing and availability contact us at:

wholesale@olympiaprovisions.com

503-894-8275

www.olympiaprovisions.com