



Pat LaFrieda

MEAT PURVEYORS®

Family owned and operated since 1922

Pat LaFrieda

MEAT PURVEYORS



**AMERICA'S MOST CELEBRATED BUTCHER SHARES FOUR GENERATIONS
OF FAMILY TRADITION TO BRING YOU THE HIGHEST QUALITY MEAT**

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MEAT PURVEYORS®

EST. 1922

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Pat LaFrieda III

Chief Executive Officer

What We Do & What We Offer

Pat LaFrieda Meat Purveyors has supplied meat to restaurants and hotels for over a century, and the tradition continues through its fourth generation. We work with small domestic farms from all around the country to seek the highest quality meats from reputable growers. Our processing facility is your custom butcher shop. Custom cutting and portioning to your specifications is our specialty. Our company specializes in every type of meat to include beef, pork, poultry, veal, wild game, and lamb. These are all available in all-natural, organic, pasture-raised, and grass-fed. Our beef program also offers dry-aged product, aged to your preference, from 21 days to 120 days. Our room holds over 12,000 primals and is the biggest in the industry.

Our world-renowned burger-making process chops over 100 different special blends every night to your specifications. We offer our chopped meat in bulk or in patty form, any size from 1 to 10 ounces. Vacuum and modified atmosphere packaging (MAP) options are also available for our chopped meat in bulk and in patty form.

We also offer retail packaging for all our portioned cuts as well, in either vacuum, MAP, or skin packaging.

Our signature lineup of retail offerings includes, but is not limited to, the following:

- ◆ Fresh or aged, portioned, American Angus beef steaks and roasts
- ◆ Our original and custom blends of burgers in any size
- ◆ Sweet or hot Italian sausages made from the famous LaFrieda family recipe
- ◆ Butcher's Reserve™ steak sauce and a beef jerky line in an assortment of flavors
- ◆ The LaFrieda hot dog

Customer Service

We are open and available 24 hours a day, 6 days a week. Our knowledgeable and friendly staff members are always happy to take your orders and answer all questions and requests.

Our fleet of trucks deliver nationally, 6 days a week.





BEEF

◆ *Black Angus Cattle* ◆

◆ *Raised and Grazed in the United States* ◆

We build long-lasting relationships with small family-owned farms throughout the country so that you can enjoy our premium 100% Black Angus beef from cattle raised and grazed in the USA. From their farms to your kitchen, it is through this commitment to our domestic farming partners that we are able to deliver the highest quality product.

Our ranching partners hand select the highest quality cattle throughout our farming networks specifically for us. This allows us to demand the most rigid specifications: purebred genetics, humane handling, and consistent intramuscular fat marbling year round. Our decades-long dedication to our partners provides the necessary long-term stability for our team to continuously deliver the best beef in the country.



**WE CARRY ALL CUTS OF BEEF IN
HIGH CHOICE, PRIME, GRASS-FED,
ORGANIC, AND WAGYU**



From left to right: NY Boneless Strip, Kansas City Bone-In Strip, T-Bone, Porterhouse, Center Cut Filets, Chateaubriand, Hanger

BEEF CUTS & OFFERINGS



RIB CUTS

Bone-In Rib Export
 Boneless Ribeye
 Bone-In Ribeye with
 Frenched Bone
 Short Ribs
 Back Ribs Meaty

LOIN CUTS

Short Loin
 Boneless Strip 1X1
 Boneless Strip 0X1
 Bone-In Strip Loin 179
 Bone-In or Boneless
 Strip Steaks

Porterhouses
 T-Bones
 Whole Filets
 Center Cut Filet
 Mignon
 Chateaubriand

SIRLOIN CUTS

Peeled Knuckles
 Flap Meat or Bavette
 Steaks
 Top Butts
 Coulette
 Sirloin Steaks



From left to right: Tomahawk, Boneless Rib, Flank, Sierra, Chuck Eye, Outside Skirt, Chuck Tender, Boneless Short Rib, Chuck Flap Tail, Flat Iron

BEEF CUTS & OFFERINGS



FOREQUARTER CUTS

Outside Skirts
Brisket
Chuck Eye Steaks
Chuck Roll
Inside Skirts
Sierra Cut

Petite Tenders
Chuck Tenders
Chuck Flap Tails
Flat Irons

OFFAL

Tripe
Liver

Tongue
Heart
Cheeks
Suet

HINDQUARTER CUTS

Flanks

Navels
Triangles
Steamship Rounds
Hind Shank
Flats or Outside Rounds
Inside Rounds, Cap On or Off

Eye Rounds
Oxtail
Femur Marrow Bones
Mixed Bones
Heel
Hangers

DRY-AGED

◆ *Dry-Aged Between 21 to 120 Days* ◆

Our state-of-the-art dry-aging lockers hold up to 12,000 primals of the finest beef in the country. These custom-designed aging rooms have been specially calibrated to perfect our dry-aged beef with a constant temperature, relative humidity, and air flow. This controlled atmosphere draws out the moisture of the meat and creates a concentrated, intense, and unrivaled beef flavor. As the primals age, the collagen and proteins break down naturally, tenderizing the meat on the inside as the outer layer develops a classic dry-age crust.



**OUR UNIQUE AGING PROCESS CREATES A
DISTINCT SWEET FLAVOR THAT HAS SET
THE STANDARD AROUND THE WORLD**





CHOPPED MEAT

◆ *The World's Best Burger* ◆

We have worked hard to establish our reputation for making the best burgers in the world. For over 100 years, our chopped beef blends have followed the LaFrieda family recipe, using only specific whole muscle cuts. We chop our meat fresh every night at very cold temperatures to keep it coarse and to prevent it from getting overworked or pasty.

Available in any size, from 1 oz sliders to 10 oz burgers, we form our patties with a low-pressure press equipped with a proprietary noodle textured fill system custom built for us. This process ensures a loosely-packed patty that cooks juicier and more flavorful than even a hand-packed patty. One taste of our burgers and you will see why they are legendary.



**WE CAN WORK WITH YOU TO DESIGN A
BLEND THAT IS THE PERFECT FIT FOR
YOUR ESTABLISHMENT**

PORK

◆ *Hampshire, Berkshire, and Duroc Pork* ◆

We have an extensive pork program that includes a number of all-natural heritage breeds. We are particularly proud of our all-natural Hampshire pork. A Pat LaFrieda exclusive and a heritage breed, Hampshire pork is hormone free, antibiotic free, and fed an all-vegetarian diet of non-GMO corn, soy, and foraged grasses. They mature and develop naturally in a social indoor/outdoor environment and are never crated. The result is tender meat with a rich and complex flavor profile that is sought after by the finest chefs in the country.



**MADE FRESH IN-HOUSE DAILY,
OUR ITALIAN SWEET AND HOT
SAUSAGES ARE MADE FROM THE BUTT
OF WELL-FATTED HOGS**



PORK CUTS & OFFERINGS



SHOULDER

Bone-In Shoulder
Boneless Shoulder
Bone-In Butt Chop

LEG

Leg (Fresh Ham)
Foreshank
Hind Shank
Hock
Feet

LOIN CUTS

Saddle
Bone-In Center Cut
Loin
Boneless Center Cut
Loin Chop
Tenderloin
Rib Rack
Rib Chop
Porterhouse Chop

BELLY

Bone-In Belly
Boneless Belly

SPARERIBS

Light Sparerib
Medium Sparerib
St. Louis Ribs
Baby Back Ribs

OFFAL

Head
Ear
Jowl
Cheeks
Snout
Tail
Skin
Fatback
Caul Fat
Blood
Kidneys



Crown Roast of Pork



Boneless Pork Loin



LAMB

- ◆ *Fresh Colorado Lamb* ◆
- ◆ *Fresh Australian Lamb* ◆
- ◆ *Frozen New Zealand Lamb* ◆

Fresh domestic Colorado lamb is our passion and our specialty. Colorado lamb enjoy abundant sunshine and are free to roam outdoors. They live in family herds and receive gentle handling by caring shepherds and ranchers from birth so they grow large naturally. Grazing patterns are adapted to the seasonal availability of natural forage, supplemented with a nutrient-rich all-natural diet of grains and legumes.

Our lamb is rich in marbling and sweet in flavor while retaining the tender texture that makes Colorado lamb the best in the world.



**LAMB IS ONE OF AMERICA'S
MOST PRIZED MEATS BECAUSE OF
ITS MILD FLAVOR, TENDER TEXTURE,
AND SWEET PROFILE**



Leg of Lamb



Crown Roast of Lamb

LAMB CUTS & OFFERINGS



NECK/SHOULDER

Neck
Shoulder

RACK

8-Rib Rack
Denver Ribs

BREAST

Bone-In Breast
Boneless Belly

LOIN

Dropped Loin
Boneless Loin
Tenderloin
Bone-In Loin Chops

LEG/SHANK

Foreshank
Hind Shank
Leg

Center Cut Leg
Chops

OFFAL

Head
Cheeks
Tongue
Sweetbreads
Kidneys
Heart
Liver

VEAL

◆ *Milk Fed* ◆

◆ *Raised Humanely in the United States* ◆

We offer local veal from calves raised humanely on small, family-owned, Amish and Mennonite farms in Pennsylvania and Ohio. As a fundamental responsibility of Pat LaFrieda Meat Purveyors and our livestock partners, the compassionate, humane care and treatment of our veal calves is our top priority. Our veal calves are raised in the most modern group-housed facilities designed and shaped by the principles of Dr. Temple Grandin. Animal technicians, in collaboration with veterinarians, monitor every aspect of care from birth to harvest. Our fresh veal has a classic pale pink color and delicate flavor.



**THE BEAUTY OF VEAL IS THAT
ITS FLAVOR IS NEARLY NEUTRAL,
ALLOWING CHEFS TO DOMINATE
THE DISH**



Top: 6-Rib Rack

Middle, left to right: Rib Chop, Veal End Chop, Kansas City Chop, Porterhouse Chop

Bottom, left to right: Boneless Loin, Boneless Loin Chop

VEAL CUTS & OFFERINGS



SHOULDER

Shoulder
Boneless Shoulder
Neck

RACK

Rib Rack
(8 rib, 6 rib, 4 rib)
Rib Chop

SHANK

Foreshank
Hind Shank
Osso Buco

LOIN

Tenderloin
Dropped Loin
Boneless Loin
Boneless Loin Chop
Kansas City Chop
Porterhouse Chop

LEG

Leg
Heel
Bottom Round
Top Round
Knuckle
Hip
Eye Round

BREAST

Bone-In Breast
Short Ribs
Brisket

OFFAL

Head
Cheeks
Tongue
Sweetbreads
Kidneys
Heart
Liver



Veal Chops



POULTRY

- ◆ *Chicken, Duck, Turkey, Quail* ◆
- ◆ *Cornish Hen, Capon, Pheasant, Poussin* ◆
- ◆ *Other Game Birds* ◆

Chicken

We are proud to offer the country's first and only 100% air-chilled poultry program, which ensures no retained or added water and results in tender, flavorful birds. They are raised humanely in low-stress environments on an all-vegetarian diet with no antibiotics or hormones.

Duck

Long Island has a reputation for producing the world's finest duck, which is why we have a deep respect for our longtime farming friends at Crescent Duck Farm. Crescent Duck was started more than 100 years ago in Aquebogue, Long Island, on land that has been in the family since the 1600s. Their genetic programs, nutritional practices, and state-of-the-art processing techniques give us a product that is desired by customers and chefs seeking a higher meat yield, crisp skin, and the unparalleled flavor that defines Long Island duck.



**OUR POULTRY IS
RAISED HUMANELY WITHOUT
HORMONES AND ANTIBIOTICS**



Chicken Breast

POULTRY CUTS



Gizzard	Bones	Drumsticks
Heart	Necks	Drumettes
Liver	Eggs	Wingettes
Whole Legs	Raw Fat	Tenders
Thighs	Bone-In Breast	Breaded Boneless Breast
Wings	Boneless Breast	Breaded Tenders

SMOKED & CURED

SAUSAGES

We offer a wide variety of smoked and cured items. We make our own fresh Italian sausages in-house and follow our own proprietary recipes for our cured products. We distribute the finest domestic and imported meats, including prosciutto, pancetta, capicola, mortadella, and bresaola.

Bacon & Hams

Slab Bacon
Sliced Bacon
Rind on Slab Bacon
Applewood Bacon
Cherrywood Sliced Bacon
Canadian Bacon
Double Smoked Bacon
Turkey Bacon
Boneless Smoked Ham
Bone-In Smoked Ham
Honey Glazed Sliced Ham
Smoked Hocks
Jambon de Paris

Sausages & Casings

Homemade Sweet and Hot Italian Sausage
Irish Bangers
Knockwurst
Chicken Bratwurst
Bratwurst
Landjaeger
Bockwurst
Cheddar Brats
Kielbasa
Hot Dogs
Sheep Casing
Hog Casing

Smoked & Cured

Homemade Corned Beef
Smoked Chicken
Smoked Pork Loin
Smoked Duck Breast
Smoked Turkey Breast
Sweet Sopressata
Prosciutto di Parma
Domestic Prosciutto
Mortadella
Bresaola
Guanciale
Salami
Sweet Capicola
Hot Capicola

Our Story

Pat LaFrieda Meat Purveyors was established in 1922 in Manhattan's Meatpacking District and has been an institution in the New York restaurant scene for four generations.

We operate two state-of-the-art facilities right outside NYC, in North Bergen, NJ. We service and supply America's finest restaurants, hotels and retail outlets with a full line of beef, veal, pork, lamb, poultry, and wild game, as well as a burger program universally regarded as the best anywhere.

Being family owned and operated gives us the advantage to control and maintain consistency that keeps our customers successful. We are Federally Inspected by the USDA as well as third-party food safety auditors. For food and safety, this means that USDA agents have an office in our building and are hands-on in ensuring that all the products we ship meet the most stringent and most updated safety and quality guidelines. No purveyor in the industry works to a higher standard of hygiene, cleanliness, and safety. Our facility is a model of modern operational sophistication, open to all of our customers to visit every night.



Ranber and Lisa LaFrieda, daughter of Pat LaFrieda I



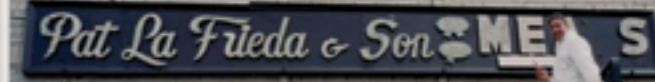
Left to right: Patrick Ralph LaFrieda (Pat I, the founder), Fishmonger, and Frank LaFrieda, brother of Pat LaFrieda I



Frank LaFrieda



Pat LaFrieda III, son of Pat II



Ranber and Pat LaFrieda II, son of Pat LaFrieda I



Joseph LaFrieda, son of Pat LaFrieda II



Pat LaFrieda I





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