

Catelli^{Bros}TM
Family of Foods

COOK UP
SOME
LOVE 

RETAIL Veal & Lamb Products



QUALITY PRODUCTS. SUPERIOR SERVICE.

A second-generation family business, Catelli Brothers Family of Foods is the U.S. Meat Division of Prével AG, a multi-generational family business in Canada. Its Quebec-based Meat Division, Montpak International, and Catelli Brothers are part of the largest veal and lamb company in North America. Our company oversees every phase of production—from farm to table. Prével consists of more than 45 agricultural businesses with 1800 employees in the U.S., Canada and South America.

In our leadership role, we are committed to industry-leading animal welfare practices, including state-of-the-art monitoring technology. Calves are humanely raised in modern, temperature-controlled group-housed facilities ensuring natural sunlight and excellent air circulation. Untethered, the animals move freely and socialize, enabling proper natural growth.

They never receive added hormones, and animal experts monitor every aspect of care.

Both our Collingswood, NJ and Sutton, MA facilities have earned SQF Level 3 certification. By controlling and integrating each stage in the production process, we are able to provide you and your customers safe, traceable, nutritious and delicious veal and lamb products.

We offer Catelli Brothers-branded and private label products that meet our customers' exact specifications. Catelli Brothers delivers—nationwide—a wide variety of primal, portion control, tray-ready, case-ready, seasoned and fully-cooked products that are offered in several consumer-preferred packaging options.

Our generations of experience and superior customer service enable us to deliver a wide selection of customized cutting, processing and packaging to meet your needs and improve your bottom line. That's why we are the retailers' best source for not only top quality milk-fed and grain-fed veal, both American and imported lamb, but also for other specialty beef, pork, chicken and turkey products.





Catelli Bros[™]
Family of Foods

For Veal & Lamb Recipes visit CatelliBrothers.com

CUSTOMER-PREFERRED PACKAGING OPTIONS

Catelli Brothers uses attractive transparent packaging that clearly showcases its veal and lamb products and that consumers prefer to see at their favorite store. We offer our retail customers the specific type of convenient food safety packaging their customers desire—Vacuum Skin Packaging (VSP), Modified Atmosphere Packaging (MAP) and Vacuum Packaging. All are designed to make the meat case more appealing while keeping the products fresh and extending shelf life. Our packaging options also enable you to feature profitable specialty cuts that enhance product selection for your customers.

All of these packaging options are also available in private label.





VSP (Vacuum Skin Packaging)

- Tight vacuum seals in freshness like a “second skin”
- Newest fresh meat packaging technology
- Extends shelf life
- Superior oxygen barrier
- Appealing vertical display capability
- Variety of tray sizes for flexibility in packaged portions



MAP (Modified Atmosphere Packaging)

- Flexible, transparent film enhances product appeal
- Removes oxygen and produces stable atmosphere of gases inside
- Provides “fresh cut” look
- Eliminates the need for additives
- Longer freshness cycle



Vacuum Packaging

- Securely packs product under vacuum
- Tight shrink for improved appearance
- Puncture and tear-resistant
- Easy to open for customers
- Freezer-ready



ALL NATURAL MILK-FED VEAL

Group Raised, Untethered

This extremely tender lean meat boasts a subtle flavor as a result of the highest quality calf nutrition and advanced farming technologies in the industry. Group housed and untethered, our milk-fed calves produce a product of superior flavor, color, texture and tenderness.

All natural veal is not only delicious but is easy to prepare. Veal can be sautéed, stir-fried, braised, stewed, grilled or broiled—making it an enduring favorite.

All our veal is Halal.



VEAL PARMIGIANA
with Spaghetti

ALL NATURAL MILK-FED VEAL • VSP-PACKAGED



VEAL LEG CUTLETS

Selected veal legs, boned, trimmed and sliced into cutlets. Packed in 3/4 lb. average tray.



VEAL LEG CUTLETS UPC

Selected veal legs, boned, trimmed and sliced into cutlets. 12-ounce fixed weight tray.



VEAL CUBES FOR STEW

Selected deluxe veal stew cut from solid pieces yielding 95% lean stew. Also available regular and extra lean. Packed in 1 lb. average tray.



VEAL CUBES FOR STEW UPC

Selected deluxe veal stew cut from solid pieces yielding 95% lean stew. Also available regular and extra lean. 12-ounce fixed weight tray.



VEAL RIB CHOPS

Selected 6-bone veal rack cut into chops 3/4" - 1" thick. Packed 2 chops per tray.



VEAL LOIN CHOPS

Selected 0 x 0 veal loins cut into chops 3/4" - 1" thick. Packed 2 chops per tray.



VEAL FORE SHANK OSSO BUCO

Selected veal fore shanks cut into 1" thick Osso Buco. Packed 2 pieces per tray.



VEAL SHOULDER CHOPS

Selected veal shoulder cut into round or blade bone chops, 3/4" - 1" thick. Only available as part of Veal Shoulder Chop Combo. Packed one chop per tray.



VEAL CUBE STEAK

Veal steaks prepared from boneless portion of veal carcass except heel and shank. Packed 3 steaks per tray.



VEAL SHORT RIBS

Selected veal rack rib section trimmed and cut into pieces containing at least one rib each. Packed 4-6 pieces per tray.

VEAL LOIN CHOP
Marinated in Spicy Lemon



ALL NATURAL MILK-FED VEAL • MAP-PACKAGED



VEAL LEG CUTLETS

Selected veal legs, boned, trimmed and sliced into cutlets. Packed in 3/4 lb. average tray.



VEAL CUBES FOR STEW

Selected deluxe veal stew cut from solid pieces yielding 95% lean stew. Also available regular and extra lean. Packed in 1 lb. average tray.



VEAL RIB CHOPS

Selected 6-bone veal rack cut into chops 3/4" - 1" thick. Packed 2 chops per tray.



VEAL FORE SHANK OSSO BUCO

Selected veal fore shanks cut into 1" thick Osso Buco. Packed 2 pieces per tray.



VEAL LOIN CHOPS

Selected 0 x 0 veal loins cut into chops 3/4" - 1" thick. Packed 2 chops per tray.



VEAL LOIN BONE-IN STRIP CHOPS

Selected veal loin with tenderloin removed, creating a more economical strip chop. Chops cut 3/4" - 1" thick. Packed 2 chops per tray.



VEAL BLADE BONE CHOPS

Selected veal shoulder (blade bone portion) cut into blade bone chops, 3/4" - 1" thick. Only available as part of Veal Shoulder Chop Combo. Packed one chop per tray.



VEAL ROUND BONE CHOPS

Selected veal shoulder (round bone portion) cut into round bone chops, 3/4" - 1" thick. Only available as part of Veal Shoulder Chop Combo. Packed one chop per tray.



VEAL CUBE STEAK

Veal steaks prepared from boneless portion of veal carcass except heel and shank. Packed 2 steaks per tray.



VEAL SHORT RIBS

Selected veal rack rib section trimmed and cut into pieces containing at least one rib each. Packed 4-6 pieces per tray.



VEAL LIVER

Hand-sliced veal liver.

FOR VEAL & LAMB RECIPES

Visit CatelliBrothers.com

ALL NATURAL USDA CHOICE AMERICAN LAMB

Colorado-fed lambs are recognized as the source of the best tasting, nutritious lamb products. Raised on local ranches and free to roam while grazing on natural forage, all natural American lamb production never includes artificial growth hormones. All our lamb is Halal.

The result is lamb that is richly marbled, juicy and consistently tender. That's why this wholesome and delicious meat is favored by so many households.



GRILLED LAMB CHOPS
with Potato Medley



ALL NATURAL USDA CHOICE AMERICAN LAMB • VSP-PACKAGED



LAMB LOIN CHOPS

Selected USDA Choice lamb loins with tail removed and cut into chops, 3/4" - 1" thick. Packed 4 chops per tray.



LAMB RIB CHOPS

Selected USDA Choice lamb racks cut into chops, 3/4" - 1" thick. Packed 4 chops per tray.



LAMB LEG STEAK

Selected USDA Choice lamb leg sliced to maximize appearance of center cut leg steak, 3/4" thick. Packed 1 steak per tray.



LAMB CUBES FOR STEW BONELESS

Selected USDA Choice lamb, boned, trimmed and cut into cubes. Packed in 1 lb. average tray.



LAMB BLADE BONE CHOPS

Selected USDA Choice lamb shoulder (blade bone portion) cut into chops, 3/4" - 1" thick. Only available as part of Lamb Shoulder Chop Combo. Packed 1 or 2 chops per tray.



LAMB ROUND BONE CHOPS

Selected USDA Choice lamb shoulder (round bone portion) cut into round bone chops, 3/4" - 1" thick. Only available as part of Lamb Shoulder Chop Combo. Packed 2 chops per tray.



GRILLED
LAMB RACK
with Rosemary
Roasted Potatoes

ALL NATURAL USDA CHOICE AMERICAN LAMB • MAP-PACKAGED



LAMB LOIN CHOPS
Selected USDA Choice lamb loins with tail removed and cut into chops, 3/4" - 1" thick. Packed 4 chops per tray.



LAMB RIB CHOPS
Selected USDA Choice lamb racks cut into chops, 3/4" - 1" thick. Packed 4 chops per tray.



LAMB CUBES FOR STEW BONELESS
Selected USDA Choice lamb, boned, trimmed and cut into cubes. Packed in 1 lb. average tray.



LAMB FOR STEW BONE-IN
Selected USDA Choice lamb necks, trimmed and cut into chunks. Packed in 1 lb. average tray.



LAMB LEG STEAK
Selected USDA Choice lamb leg sliced to maximize appearance of center cut leg steak, 3/4" thick. Packed 1 steak per tray.



LAMB RIBLETS
Selected USDA Choice lamb breast, trimmed and cut into 3" strips.



LAMB BLADE BONE CHOPS
Selected USDA Choice lamb shoulder (blade bone portion) cut into chops, 3/4" - 1" thick. Only available as part of Lamb Shoulder Chop Combo. Packed 1 or 2 chops per tray.



LAMB ROUND BONE CHOPS
Selected USDA Choice lamb shoulder (round bone portion) cut into round bone chops, 3/4" - 1" thick. Only available as part of Lamb Shoulder Chop Combo. Packed 2 chops per tray.



**Australian
Lamb**

ALL NATURAL AUSTRALIAN LAMB

Raised naturally and free-ranged in an unspoiled environment of wide-open pasture, Australian lamb is increasingly popular with consumers as a lower cost alternative to American lamb. With a mild taste, lamb from “Down Under” is both naturally lean and tender. All our Australian lamb is Halal.



ROASTED
LAMB RACK
with Brussel Sprouts

ALL NATURAL AUSTRALIAN LAMB • VSP-PACKAGED



LAMB LOIN CHOPS

Selected lamb loin with tail removed and cut into 3/4" - 1" thick chops. Packed 4 chops per tray.



LAMB RIB CHOPS

Selected lamb racks cut into 3/4" - 1" thick chops. Packed 4 chops per tray.



LAMB LEG STEAK

Selected lamb leg sliced to maximize appearance of center cut leg steak, 3/4" thick. Packed 1 steak per tray.



LAMB CUBES FOR STEW

Selected lamb, boned, trimmed and cut into cubes. Packed in 1 lb. average tray.



LAMB BLADE BONE CHOPS

Prepared from bone-in, square-cut portion of the lamb shoulder. Chops are 3/4" - 1" thick. Only available as part of Australian Lamb Shoulder Chop Combo. Packed 1-2 chops per tray.



LAMB ROUND BONE CHOPS

Prepared from bone-in, round bone portion of the lamb shoulder. Chops are 3/4" - 1" thick. Only available as part of Australian Lamb Shoulder Chop Combo. Packed 1-2 chops per tray.



LAMB KABOBS
with Onions & Tomatoes

ALL NATURAL AUSTRALIAN LAMB • MAP-PACKAGED



LAMB LOIN CHOPS

Selected lamb loin with tail removed and cut into 3/4" - 1" thick chops. Packed 4 chops per tray.



LAMB RIB CHOPS

Selected lamb racks cut into 3/4" - 1" thick chops. Packed 4 chops per tray.



LAMB LEG STEAK

Selected lamb leg sliced to maximize appearance of center cut leg steak, 3/4" thick. Packed 1 steak per tray.



LAMB CUBES FOR STEW

Selected lamb, boned, trimmed and cut into cubes. Packed in 1 lb. average tray.



LAMB BLADE BONE CHOPS

Prepared from bone-in, square-cut portion of the lamb shoulder. Chops are 3/4" - 1" thick. Only available as part of Australian Lamb Shoulder Chop Combo. Packed 1-2 chops per tray.



LAMB RIBS COUNTRY-STYLE

Selected lamb chucks cut from the blade chops at the eye.



LAMB ROUND BONE CHOPS

Prepared from bone-in, round bone portion of the lamb shoulder. Chops are 3/4" - 1" thick. Only available as part of Australian Lamb Shoulder Chop Combo. Packed 1-2 chops per tray.

LEARN MORE
ABOUT
CATELLI BROTHERS

Visit CatelliBrothers.com



**ROASTED
LEG OF LAMB**
with Rosemary

ALL NATURAL USDA CHOICE AMERICAN LAMB VACUUM-PACKAGED



LAMB FORE SHANK

Selected USDA Choice lamb fore shank with trotter bone removed. Approximately 1.25 lbs. Individually wrapped. Packed 7 pieces per case.



LAMB RACK FRENCHED

Selected USDA Choice lamb rack with cap, chine and feather bone removed. Frenched 1". Recipes on bag. 4-rib rack packed 8 per case. 8-rib rack packed 6 per case.



LAMB LEG BONELESS

Selected USDA Choice lamb leg, shank removed, boned, rolled and netted. Recipes on bag. 2-4 lb. roast packed 6 per case. 4-6 lb. roast packed 4 per case.



LAMB LEG BONELESS BUTTERFLIED

Selected USDA Choice lamb leg, trimmed, boned and butterflied. Recipes on bag. 2.25 lb. average. Packed 6 pieces per case.



LAMB LEG SEMI-BONELESS

Selected USDA Choice lamb leg, trimmed with shank and aitchbone removed. Recipes on bag. Available as half leg 3-4 lb. roast or whole leg 7-8 lb. roast in combo boxes.

FOR
VEAL & LAMB
RECIPES

Visit CatelliBrothers.com



GLAZED LAMB ROAST
with Yukon Gold Potatoes

ALL NATURAL AUSTRALIAN LAMB VACUUM-PACKAGED



LAMB LEG BONELESS
Selected lamb leg, shank removed, boned, rolled and netted. Approximately 4-6 lbs. Packed 4 pieces per case.



LAMB LEG SEMI-BONELESS
Selected lamb leg, aitchbone removed. Approximately 4-6 lbs. Packed 4 pieces per case.



LAMB RACK
Selected lamb rack with cap, chine and feather bone removed. Approximately 1-2 lbs. Packed 6 racks per case.



LAMB LEG BONELESS BUTTERFLIED
Selected lamb leg, trimmed, boned and butterflied. Recipes on bag. 2.25 lb. average. Packed 6 pieces per case.

SEASONED VEAL & LAMB VACUUM-PACKAGED



LAMB LEG ROAST BONELESS SEASONED
Selected USDA Choice lamb leg, trimmed, boned and rolled. BRT lamb leg, shank removed. Netted with pop-up timer. Marinated with special spices to ensure great flavor. Approximately 2-3 lbs. Packed 4 pieces per case.



LAMB LEG BONELESS BUTTERFLIED SEASONED
Selected USDA Choice lamb leg, trimmed, boned and butterflied. Marinated with special spices to ensure great flavor. Approximately 2 lbs. Packed 6 pieces per case.



VEAL SHOULDER ROAST BONELESS SEASONED
Selected veal chuck, boned and trimmed. Marinated with special spices to ensure great flavor. Netted with pop-up timer. Packed 4 pieces per case.

CONTACT YOUR CATELLI BROTHERS REPRESENTATIVE FOR MORE INFORMATION

Visit CatelliBrothers.com

A COMPLETE SELECTION OF GROUND MEAT & BURGERS

Ground meat is always popular among consumers because it can be prepared in so many ways—from flavorful sauces like Bolognese to tasty dishes like chili and tacos. Burgers, of course, are an American favorite, as are meatballs in sandwiches and with pasta.

Our Meatball, Meatloaf & Burger Blend of beef, pork and veal is in high demand among both traditional and adventurous cooks because of its unique flavor and adaptability. All our grinds are certified for food safety.



MEATBALL, MEATLOAF & BURGER BLEND

1/3 each of fresh ground beef, pork and veal. 8 MAP trays per case. 12 bricks per case.



GROUND VEAL

Selected veal chuck, boned, trimmed and ground to create lean ground veal. 8 MAP trays per case. 12 bricks per case.



VEAL BURGERS

Selected veal chuck, boned, trimmed and ground to produce a lean product that is machine-formed into burgers. Packed 4 burgers per tray. 6 trays per case.



GROUND LAMB

Selected lamb square chuck, boned, trimmed and ground to create lean ground lamb. 8 MAP trays per case. 12 bricks per case.



LAMB BURGERS

Selected lamb square chuck, boned, trimmed and ground to produce a lean product that is machine-formed into burgers. Packed 4 burgers per tray. 6 trays per case.



GROUND PORK

Selected boneless pork picnics ground to produce a fine ground pork. 8 MAP trays per case. 12 bricks per case.



MEATBALL & MEATLOAF BURGERS

A blend of fresh beef, pork and veal, boned, trimmed and ground to produce machine-formed burgers. Packed 4 burgers per tray. 6 trays per case.



HOMEMADE
MEATLOAF
with Mashed Potatoes



BUILD PROFITS WITH VALUE-ADDED PRODUCTS



**READY TO COOK
BREADED VEAL
PATTIES**
Made with select
veal and breaded with
Italian seasonings.
No fillers. Packed in
12 oz. tray. 16 trays
per case.



**FULLY COOKED
VEAL MEATBALLS**
100% veal meatballs using
an Old World recipe with
a hint of traditional spices.
Restaurant quality with
a maximum shelf life of 40
days. Packed in 12 oz. tray.
6 trays per case.

These value-added
products are
popular with today's
busy shoppers
and enhance your
bottom line.



**FULLY COOKED
BEEF MEATBALLS**
100% beef meatballs using
an Old World recipe with
a hint of traditional spices.
Restaurant quality with
a maximum shelf life of 40
days. Packed in 12 oz. tray.
6 trays per case.





FAMILY PRIDE IN QUALITY

Quality products are a source of pride in the second generation Catelli family and the cornerstone of the multi-generational Fontaine family in Canada. That is why the Catelli Brothers Family of Foods and the Fontaine Family brands are rooted in a long-standing commitment to excellence. As leading veal and lamb wholesalers, Catelli Brothers and Montpak, our Quebec-based sister company, demand the highest product quality.

We also recognize that quality products are the result of recruiting and retaining dedicated employees at all levels of our vertically integrated veal and lamb operation. From producer-farmers to meat cutters, packers, drivers and sales reps—it is our “family” of employees who enable us to deliver superior products to retailers throughout North America and beyond.



We offer a full line of the highest quality All Natural Veal & Lamb Products, plus Beef, Grinds and Specialty Pork, Turkey & Chicken Products.

Easy, quick customer favorites include Marinated, Seasoned, Oven Ready & Cook-in-Bag options.

Catelli BrosTM

Family of Foods

IS COMMITTED TO...

ENSURING QUALITY & SAFETY STANDARDS...



SUPPORTING THE VEAL & LAMB INDUSTRY...



& ENCOURAGING CULINARY ARTS EDUCATION.



Culinary Institute
of America



Catelli Bros™ Family of Foods

from family to table for over 75 years

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MONTPAK
INTERNATIONAL

Laval, Quebec
Terrebonne, Quebec

