



*A Tradition of Quality Veal & Lamb Products*

**FOOD  
SERVICE**  
*Veal & Lamb  
Products*



# QUALITY PRODUCTS. *Superior Service.*

A family business started in 1946, Catelli Brothers is the U.S. meat division of Préal AG and part of the largest vertically integrated veal and lamb company in North America. We oversee every phase of production—from farm to table.

That oversight, facilitated by state-of-the-art technology, includes 24/7 video monitoring of all livestock handling. In our leadership role, we remain committed to industry-leading animal welfare practices. 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 technicians and veterinarians monitor every aspect of care.

Dedication to the highest food safety standards has earned our facilities level three SQF certification. By controlling and integrating each stage in the production process, we can continually offer our customers safe, nutritious and tasty quality products. We also pride ourselves in meeting our customers' exact specifications—from customized products to portion control.

Catelli Brothers has a long history of providing food service organizations with top quality milk-fed and grain-fed veal and both domestic and imported lamb. And we have earned a reputation for knowledgeable, attentive service for a broad spectrum of customers that include restaurants, caterers and institutions both here and abroad.



*A Tradition of Quality Veal & Lamb Products*



ALL NATURAL  
MILK-FED VEAL

*This lean meat is not only supremely tender, it has subtle flavors thanks to the highest quality calf nutrition and technologies in the industry. Group housed and untethered, our milk-fed calves produce a product of superior flavor, color, texture and tenderness.*

*Veal is not only delicious but it is easy to prepare. Veal can be sautéed, stir-fried, braised, stewed, grilled or broiled—making it a center of the plate favorite.*



VEAL PICCATA  
with Parsley, Capers &  
Lemon Slices

For Featured Products & Recipes go to [CatelliBrothers.com](http://CatelliBrothers.com)

ALL NATURAL USDA CHOICE MILK-FED VEAL



**VEAL LEG STEAMSHIP**

*Selected veal leg, trimmed with aitch bone removed and hind shank frenched. Individually vacuum sealed. Packed 1 piece per case.*



**VEAL BUTT TENDERLOIN (LEG FILET)**

*Portion of tenderloin removed from veal leg referred to as butt tender, filet mignon of veal. Approximately 14-16 oz. per piece. Vacuum sealed 2 pieces per pack. 5-6 packs per case. 10 lb. avg. case. Available with silver screen removed. Individually vacuum sealed. 12 pieces per case. 10 lb. average case.*



**VEAL TOP ROUND, CAP OFF**

*Selected veal top round, trimmed and cap removed. One of the most utilized veal cuts. Easy to process into cutlets or medallions. Individually vacuum sealed. Packed 1, 2 or 3 per case.*



**VEAL LEG CUTLET**

*Selected veal leg muscles only, pinned, hand-sliced and pounded into cutlets. Available in 1.5, 2, 3, 4, 5, 6, or 8 oz. portions. Also available not pounded. Vacuum sealed in 1 lb. average pack. 10 lb. average case.*



**VEAL LEG HIP SIRLOIN**

*Top sirloin portion of the leg. Completely trimmed and great for veal cutlets, medallions or rollatini. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.*



**VEAL SHORT LOIN, KNIFE-READY**

*Selected veal short loin cut through the vertebrae. Easy to knife cut yielding T-bone to porterhouse-style chops. 4-5 lb. average piece. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.*



**VEAL LEG KNUCKLE (SIRLOIN)**

*Selected boneless, trimmed sirloin (knuckle) used for veal cutlets and medallions. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.*



**VEAL LOIN CHOP**

*Selected veal loin chops cut to yield T-bone to porterhouse-style chops. Available in 8, 10, 12, 14, 16, 18, 20, 22, 24, or 26 oz. portions. Individually vacuum sealed. 10 lb. average case.*



**VEAL LEG BOTTOM ROUND (FLAT OR GOOSENECK)**

*Selected boneless, trimmed bottom round. Used for larger veal cutlet portions like Parmigiana or rollatini. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.*



**VEAL CHOP, KANSAS CITY-STYLE**

*Selected veal loin with tenderloin removed, creating a more economical loin chop. Great for specials. Available in 6, 8, 10, 12, 14, 16, 18, or 20 oz. portions. Individually vacuum sealed. 10 lb. average case.*



**VEAL LEG EYE ROUND**

*Boneless veal leg muscle separated from the bottom round section of the leg. Completely trimmed. Great for veal leg medallions or cutlets. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.*



**VEAL LOIN (BONELESS STRIP LOIN)**

*Selected boneless veal loin eyes, trimmed to 0 x 0 to silver skin or 1 x 1 with fat cap on. Great as a roast or easily portioned for steaks, medallions or cutlets. Vacuum sealed 2 pieces per pack. 2 packs per case. Also available vacuum sealed 1 piece per pack. 10-12 lb. average case.*



**VEAL WHOLE TENDERLOIN**

*Selected boneless, trimmed whole veal tenderloin with side muscle. The filet mignon of veal is ideal for cutlets, medallions or carpaccio. Individually vacuum sealed. 5 pieces per case. 10 lb. average case.*



**VEAL LOIN TENDERLOIN (SHORT TENDER)**

*Portion of the tenderloin removed from loin section (short tender). Trimmed to roast whole, carve or cut into medallions or cutlets. Vacuum sealed in 2-piece packs. 6 packs per case. 8-10 lb. average case.*

ALL NATURAL USDA CHOICE MILK-FED VEAL




BARBECUED  
VEAL SHORT RIBS  
& Fingerling Potatoes



**VEAL RACK, OVEN-READY**

Selected veal rack with cap, chine and feather bones removed yielding bone-in rib eye. Great for in-house cutting. Available in 4, 5, 6, 7, or 8-rib racks. Rib bones can be cut 2 x 2, 3 x 3 or 4 x 4. Also available frenched. Individually vacuum sealed. 2, 4 or 10 pieces per case.



**VEAL RIB CHOP, CENTER CUT, FRENCHED**

Selected veal racks cut into chops. Only first six ribs can be sold as center cut rib chops. Chop has 4" bone, 3" french and 1" lip. Available in 8-10, 10-12., 12-14, or 14-16 oz. portions. Individually vacuum sealed. 10 lb. average case.




**VEAL RIB CHOP, TOMAHAWK-STYLE**

Selected veal rack cut into tomahawk chops, frenched. 6" or 8" bone length. 14-16 oz. portion. Individually vacuum sealed. 10 chops per case. 10 lb. average case.




**VEAL RIB CHOP, ECONOMY CUT**

Selected veal rib chops cut from the chuck end of the veal rack, ribs 7 and 8. Available frenched or unfrenched. Can be grilled, roasted, stuffed, or pounded for Milanese. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.



**VEAL RIB CHOP, 1ST CUT, FRENCHED**


Selected veal racks cut into chops. Only first four ribs can be sold as 1st cut veal rib chops. Chop has 4" bone, 3" french and 1" lip. Great plate presentation. Available in 8, 10, 12, 14, 16, or 18 oz. portions. Individually vacuum sealed. 10 lb. average case.



**VEAL RIB EYE**

Selected veal racks, boned and trimmed with cap removed to silver. Can be used as a roast or easily portioned for boneless rib eye steaks, cutlets or medallions. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.

ALL NATURAL USDA CHOICE MILK-FED VEAL




**VEAL HIND SHANK, VOLCANO-STYLE**

Selected veal hind shanks cut volcano-style and frenched. Individually vacuum sealed. 2.5-3.5 lb. average piece. 6 pieces per case. 12 lb. average case.




**VEAL FLANK STEAK**

Flank steak removed from leg and loin flank section of the hindquarter. Completely trimmed of fat and silver skin. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.




**VEAL HIND SHANK OSSO BUCO**

Selected veal hind shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.



**VEAL CUBE STEAK**

Prepared from any boneless portion of the veal carcass, except heel and shank. Free of bone, cartilage, lymph glands, and heavy connective tissue. Inexpensive product for Parmigiana or other sautéed dishes. 2, 3, 4, 5, or 6 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.




**VEAL FORE SHANK OSSO BUCO**

Selected veal fore shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.




**VEAL HANGER STEAK**

Veal hanger steak cut from the loin section and trimmed. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



**VEAL SHORT RIBS**

Economical veal cut that's great braised then finished on the grill. Vacuum sealed in 6-9 lb. average pack. 2 packs per case. 12-18 lb. average case. Also available as veal short rib osso buco bone-in. 12-16 oz. portions. Vacuum sealed 2 pieces per pack. 5 packs per case. 10 lb. average case.



**VEAL STEW DELUXE**

Veal stew prepared from veal muscles, virtually 100% lean. Hand cut into 1" to 1.5" average cubes, shank meat excluded. Commodity-style also available. Vacuum sealed in 2.5 lb. pack. 4 packs per case. 10 lb. case.



**VEAL SPARE RIBS, ST. LOUIS-STYLE**

Selected veal breast with breast plate and brisket section removed yielding center cut St. Louis spare rib. Each rib has 8-11 bones intact, creating a full rack. Individually vacuum sealed. 3-5 lb. average piece. 6 pieces per case. 24 lb. average case.



**GROUND VEAL**

Select ground veal averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 4, 6 or 8 oz. burgers available.



**VEAL ROAST, BONELESS**

Available as veal chuck, shoulder clod or leg roast trimmed to 1/4" of fat. Netted and individually vacuum sealed. 8 lb. average piece. 2 pieces per case. 16-20 lb. average case.



**BUTCHER'S BLEND MEATBALL & MEATLOAF MIX**

A custom blend of fresh ground beef, pork and veal. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. Butcher's Blend 2 oz. sliders available.



**VEAL SKIRT STEAK**

Skirt steak removed from inside of veal breast. Tender and flavorful. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



**VEAL SWEETBREADS, VEAL LIVER & VEAL OFFAL**

Veal thymus gland vacuum sealed in sets. 1 lb. pack. 10 packs per case. 10 lb. average case. Liver available whole or portion controlled in 3, 4, 6, or 8 oz. portions. Individually vacuum sealed. 10 lb. average case. Heart, tongue, cheek meat, and kidneys also available.

## ALL NATURAL GRAIN-FED VEAL

Catelli Brothers Canadian farm-raised, grain-fed veal is popular because of its buttery flavor. Raised according to USDA, FDA and CFIA standards on a natural diet of corn, whole grains and milk-formula, our calves never receive growth hormones. They produce subtle marbling and tender, juicy cuts.



### VEAL TOP ROUND, CAP OFF

Selected veal top round, trimmed and cap removed. Popular cut for veal cutlets, medallions or roast. Individually vacuum sealed. 2 pieces per case. 13 lb. average case.



### VEAL BUTT TENDERLOIN (LEG FILET)

Selected veal butt tenderloin removed from the leg end and completely trimmed to expose silver skin. Individually vacuum sealed. 10 pieces per case. 10 lb. average case.



### VEAL LEG HIP SIRLOIN

Top sirloin portion of the leg. Completely trimmed and great for veal cutlets, medallions or rollatini. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.



### VEAL LEG EYE ROUND

Boneless veal leg muscle separated from the bottom round section of the leg. Completely trimmed. Great for veal leg medallions or cutlets. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.



### VEAL LEG CUTLET

Selected veal leg muscles only, pinned, hand-sliced and pounded into cutlets. Available in 2, 4 or 6 oz. portions. Vacuum sealed in 1 lb. average pack. 10 lb. average case.



### VEAL LOIN BONELESS

Selected veal boneless loin trimmed 0 x 0 with a slight layer of fat covering the loin eye. The New York strip of veal. Great for steaks, cutlets or medallions. 4-6 lb. average. Individually vacuum sealed. 4 pieces per pack. 16-20 lb. average case.

### VEAL SKIRT STEAK *with Red Wine Marinade*



### VEAL NEW YORK STRIP LOIN, BONELESS

Cut from 0 x 0 boneless loin yielding 10 oz. New York strip steak. Individually vacuum sealed. 16 pieces per case. 10 lb. average case.



### VEAL RACK 6-RIB, CHOP-READY

Selected veal rack, cut 6 ribs only. Chine bone, feather bone and cap meat removed yielding a bone-in rib eye. Cut into individual veal rib chops or to roast whole. 4-6 lb. average rack. Individually vacuum sealed. 2 racks per case. 10 lb. average case.



### VEAL RIB CHOP, 1ST CUT, FRENCHED

Selected veal racks cut into chops. Only first four ribs can be sold as 1st cut veal rib chops. Chop has 4" bone, 3" french and 1" lip. Great plate presentation. Available in 8, 10, 12, 14, 16, or 18 oz. portions. Individually vacuum sealed. 10 lb. average case.



### VEAL RIB CHOP, CENTER CUT, FRENCHED

Selected chop-ready veal rack portioned into 14-16" frenched veal rib chops. Chop has 3" bone with a 1" lip. Great plate presentation. Grill, stuff, sauté, or roast. Individually vacuum sealed. 12 chops per case. 10 lb. average case.



### VEAL FORE SHANK/ HIND SHANK OSSO BUCO

Selected center cut veal fore shank or hind shank cut into 2", 2.5" or 3" thick osso buco portions. Vacuum sealed 5 pieces per pack. 2 packs per case. 10 lb. average case.



### VEAL SKIRT STEAK

Skirt steak removed from inside of veal breast. Tender and flavorful. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.

## SUMMIT RIDGE DAIRY VEAL



### VEAL CUTLET

Top round and leg cutlets pinned, hand-sliced and pounded. Individually vacuum sealed. Available in 2 oz. to 6 oz. portions. 10 lb. case.

4 oz. breaded cutlet available.  
5 lb. case. 4 oz. marinated cutlet available. 10 lb. case.



### PETITE VEAL RACK

Petite 7-rib veal rack with 4" bone, 2-3" french and 1-2" lip. Ideal for appetizers or carving stations. 16-18 oz. vacuum-sealed rack. 10 racks per case. 10-12 lb. average case.



### PETITE VEAL OSSO BUCO

Portioned 2" from a center cut hind shank. Perfect for appetizers or buffets. 4-6 oz. average portion is vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. average case.



### VEAL STEW

A hearty favorite. Hand-cut and trimmed into 1" to 1.5" average cubes. Conveniently vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.

## VALUE-ADDED PRODUCTS



### FULLY COOKED VEAL MEATBALLS

Made from a traditional recipe using only choice cuts. Perfectly seasoned and cooked to ensure superior flavor. Ready to serve in minutes. Available in 1/2, 1 or 2 oz. portions. Bulk packed in a 10 lb. case.



### VEAL & LAMB BURGERS

A lean alternative. 100% selected ground veal or lamb. 4, 6 or 8 oz. burgers available. Packed and papered. 10 lb. case.



### FULLY COOKED VEAL OSSO BUCO

Portioned veal shanks slow cooked up to 6 hours in carrots, onions, celery, and garlic in a rich proprietary veal demi-glace with accents of Marsala wine and Italian spices. Ready to serve in minutes. Individually vacuum sealed in 12-16 oz. portion. 12 portions per case. 12 lb. average case.



### VEAL, LAMB & BUTCHER'S BLEND SLIDERS

A lean alternative. 100% selected ground veal or lamb. 2 oz. sliders. Packed and papered. 10 lb. case.

Butcher's Blend, a blend of beef, pork and veal available.



### VEAL SAUSAGE

Seasoned ground or chopped veal with a moderately coarse texture. A lean, versatile menu item. Available in a variety of flavors. 10 lb. rope or 4 vacuum-sealed 4 oz. links. 10 lb. case.



### VEAL PATTY

Prepared from ground veal and trimmings formed into 4 oz. oval or natural-shaped patties. Panko breading, Italian seasoning and frozen. Packed and papered. 40 patties per 10 lb. case.

## ALL NATURAL AMERICAN LAMB

Colorado-fed lambs have long been recognized as the source of the world's best tasting, most nutritious lamb products. Raised on local ranches, they are free to roam the countryside while grazing on quality natural forage. An assured all natural product, American lamb production never includes artificial growth hormones.

The result is lamb that is richly marbled, juicy and consistently tender. That's why this wholesome and delicious meat is often the star attraction on the menus of many of the world's great restaurants.



GRILLED LAMB CHOPS  
with Sautéed Vegetables



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## ALL NATURAL USDA CHOICE AMERICAN LAMB



### LAMB LEG STEAMSHIP ROUND

Trimmed lamb leg with aitch bone removed and shank frenched. Netted for roasting. Individually vacuum sealed. 2, 4 or 6 pieces per case.



### LAMB LEG BRT

Lamb leg boned, trimmed and jet-netted. Also available seasoned. Individually vacuum sealed. 2, 4 or 6 pieces per case.



### LAMB TOP ROUND

Separated from lamb leg to make lamb top round, cap on or cap removed. Individually vacuum sealed. 6 pieces per case. 10 lb. average case. Also available hand cut into 1" to 1.5" lamb leg kabobs. 10 lb. average case.



### LAMB LEG STEAK, CENTER CUT

Lamb leg steak, cut from the center of a bone-in lamb leg. Available in 11-14 oz. or 17-19 oz. portions. Individually vacuum sealed. 10 lb. average case.



### SLICED LAMB LEG STEAK, PHILLY-STYLE

Boneless lamb leg thinly sliced for cheesesteaks, sandwiches, salads and carpaccio. Vacuum sealed in 8 oz. pack. 20 packs per case. 10 lb. average case.



### LAMB FORE SHANK/HIND SHANK

Cut from the lower portion of the arm (front leg) or rear leg. Vacuum sealed in 4-piece pack. 2 packs per case. 10 lb. average case. Also available as frenched hind shank. Individually vacuum sealed. 9 pieces per case. 10 lb. average case.



### LAMB HIND SHANK OSSO BUCO

Lamb hind shank with the side muscle removed and cut into 1" or 2" osso buco. 4-6 oz. portions vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. average case.



### LAMB LOIN BONELESS

Lamb loin eye boned and trimmed. Available 0 x 0 or 1 x 1 with fat cap on. Also available trimmed to the silver skin or completely cleaned to the eye. Individually vacuum sealed. 8 pieces per case. 12-15 lb. average case.



### LAMB LOIN CHOP

Lamb loin trimmed with a 1" average tail and cut to yield T-bone or porterhouse-style chops. Available in 3, 4, 5, 6, 8, or 10 oz. portions. Vacuum sealed in 2-piece pack. 10 lb. average case.



### LAMB RACK, FRENCHED

8, 9 or 10-rib lamb racks available cap on or cap off with 4" bone, 3" french and 1" lip. Vacuum sealed with 2 half racks per pack. 3, 6 or 10 packs per case. Also available individually vacuum sealed.



### LAMB RIB CHOP, FRENCHED

Lamb rack with chine and feather bones removed. Chop has 4" bone, 3" french and 1" lip. Available in 2, 3 or 4 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



### LAMB SHOULDER CHOP

Lamb chuck cut into 3/4" or 1" round bone and blade bone chops. Individually vacuum sealed in 6-8 oz. portion. 6 round bone and 12 blade bone chops per case. 12-15 lb. average case.



### LAMB BONELESS CHUCK

Derived from boneless square cut chuck including neck and shoulder trimmed to 1/4"-1/2" exterior fat. Also available as roast. Individually vacuum sealed. 5-7 lb. average piece. 2 pieces per case. 10-14 lb. average case.



### LAMB DENVER RIBS, ST. LOUIS-STYLE

Trimmed lamb breast yielding high quality St. Louis-style Denver Ribs (spare ribs). Vacuum sealed in 4-piece pack. 3 packs per case. 10 lb. average case.



### LAMB STEW

Lamb chuck boned and hand cut into 1" to 1.5" average cubes. May include shank meat. Vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.



### GROUND LAMB

Select ground lamb averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 4, 6 or 8 oz. burgers available.

## ALL NATURAL AUSTRALIAN LAMB

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



GRILLED  
LAMB CHOPS  
atop Mango Salsa



### LAMB LEG BRN

Lamb leg boned, rolled and netted. Shank removed for roasting or carving presentation. Average 4-6 lb. boneless leg individually vacuum sealed. 6 to 8 pieces per case. 24-32 lb. case.



### LAMB RACK, FRENCHED

8-rib lamb racks with cap removed, 4" bone, 2-3" french and 1-2" lip. Available in 20-22, 22-24, 24-26, 26-28, or 28 oz. and up racks. 2 vacuum-sealed half racks per case. 20-40 lb. case.



### LAMB TOP ROUND

Separated from lamb leg to make lamb top round, cap on or cap removed. Individually vacuum sealed. 6 pieces per case. 10 lb. average case. Also available hand cut into 1" to 1.5" lamb leg kabobs. 10 lb. average case.



### LAMB RIB CHOP, FRENCHED

Lamb rack with chine and feather bones removed. Chop has 4" bone, 3" french and 1" lip. Available in 3 or 4 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



### LAMB LEG, BONELESS, TRIMMED

Lamb bottom round hip and sirloin muscles trimmed and vacuum sealed. Perfect for kabobs, cubes and cutlets. 3 pieces per pack. 5 packs per case. 10 lb. average case. Larger case quantities available.



### LAMB FORE SHANK/HIND SHANK

Lamb fore shank, bone-in, separated from the chuck end. Average 10-16 oz. shank. Vacuum sealed or layer packed. 40 pieces per case. 48 lb. average case. Lamb hind shank. Average 16-20 oz. Vacuum sealed in 4-piece pack. 7 packs per case. 33 lb. average case.



### LAMB LOIN BONELESS

Lamb loin boned and trimmed 0 x 0 with silver skin removed. 4 boneless loin eyes per vacuum-sealed pack. Average 16 packs per case. 25 lb. average case.



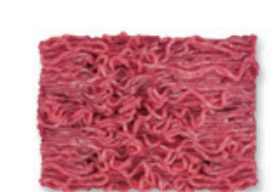
### LAMB STEW

Lamb chuck boned and hand cut into 1" to 1.5" average cubes. May include shank meat. Vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.



### LAMB LOIN CHOP

T-bone to porterhouse-style chops. Available 3-4 oz. portion. 3 vacuum-sealed chops per pack. 10 lb. average case. Additional portion sizes available upon request.



### GROUND LAMB

Select ground lamb averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 4, 6 or 8 oz. burgers available.



FRENCHED  
RACK OF LAMB  
with Roasted Tomatoes

## ALL NATURAL NEW ZEALAND LAMB

*Grass-fed New Zealand lamb is naturally leaner with a more pronounced flavor and characteristic texture. Whether served from the skillet, roasting pan or grill, New Zealand lamb is famously versatile and adapts to virtually any type of cuisine you may choose.*



### LAMB LEG BRN

Lamb leg boned, rolled and netted. Shank removed for roasting or carving presentation. Average 3-4 lb. boneless leg individually vacuum sealed and frozen. 6 pieces per case. 24 lb. average case.



### LAMB RACK, FRENCHED

8-rib lamb racks with cap removed, 4" bone, 2-3" french and 1-2" lip. Available in 10-12, 12-14, 14-16, 16-18, or 18-20 oz. racks. 2 vacuum-sealed and frozen half racks per case. 20 lb. average case.



### LAMB LOIN CHOP

T-bone to porterhouse-style chops. Available in 3 or 4 oz. portions. 2 chops per vacuum-sealed and frozen pack. 10 lb. average case. Additional portion sizes available upon request.



### LAMB RIB CHOP, COCKTAIL-STYLE

Lamb rib chops with cap removed and frenched cocktail-style. 1.5-2.5 oz. portion. Vacuum sealed and frozen. 10 lb. average case.



### LAMB LOIN BONELESS

Lamb loin boned and trimmed 0 x 0 with silver skin removed. 4 boneless loin eyes per vacuum-sealed and frozen pack. Average 20-24 packs per case. 22 lb. average case.



### LAMB FORE SHANK

Lamb fore shank, bone-in, separated from the chuck end. Average 10-14 oz. shank. Vacuum sealed or layer packed and frozen. 40 shanks per case. 29 lb. average case.



### LAMB TENDERLOIN (LOIN TENDERS)

Boneless tenderloin from loin section with silver skin on. Vacuum sealed in 8-piece pack. 5 packs per case. 10 lb. average case.



### LAMB, WHOLE

All natural baby lamb averaging 25-30 lbs. Paper wrapped, netted and frozen.

FAMILY PRIDE IN QUALITY

It is a long-standing source of family pride that the Catelli Brothers brand is rooted in a commitment to quality in all aspects of our business. As a leading veal and lamb wholesaler, we demand quality in our products and we recognize that quality products are the result of recruiting and retaining dedicated employees at all levels of our company. It is because of our people—from producer-farmers to meat cutters to packers to drivers to sales reps—that we are able to deliver superior products to our customers.

VEAL TENDERLOIN  
with Raspberry Basil Marinade

For Featured Products & Recipes go to [CatelliBrothers.com](http://CatelliBrothers.com)



A Tradition of Quality Veal & Lamb Products

IS COMMITTED TO...

ENSURING QUALITY AND SAFETY STANDARDS...



SUPPORTING THE VEAL AND LAMB INDUSTRY...



AND ENCOURAGING CULINARY ARTS EDUCATION.





*A Tradition of Quality Veal & Lamb Products*

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Terrebonne, Quebec

