



A Tradition of Quality Veal & Lamb Products

RETAIL

Veal & Lamb Products



QUALITY PRODUCTS. *Superior Service.*

A second generation family business, Catelli Brothers is the U.S. meat division of another multi-generational family business founded by the Fontaines of Canada. Its Quebec-based meat division, Montpak International, and Catelli Brothers are part of the largest vertically integrated veal and lamb company in North America. Starting with Delimax, the feed and farming division, our company oversees every phase of production—from farm to table.

That management, 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 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 programs to meet your unique needs and improve your bottom line. That's why Catelli Brothers is the retailers' best source for top quality milk-fed and grain-fed veal, as well as both American and imported lamb.



Catelli
BROTHERS

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 require—

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 USDA CHOICE 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 a family favorite.

VEAL PARMIGIANA
with Linguine

ALL NATURAL USDA CHOICE MILK-FED VEAL • VSP-PACKAGED



VEAL LEG CUTLETS
Selected USDA Choice veal legs, boned, trimmed and sliced into cutlets. Packed in 3/4 lb. average tray.



VEAL LEG CUTLETS UPC
Selected USDA Choice veal legs, boned, trimmed and sliced into cutlets. 12-ounce fixed weight tray.



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



VEAL CUBES FOR STEW UPC
Selected USDA Choice deluxe veal stew cut from solid pieces yielding stew 95% lean. Also available regular and extra lean. 12-ounce fixed weight tray.



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



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



VEAL FORE SHANK OSSO BUCO
Selected USDA Choice veal fore shanks cut into 1" thick Oso Buco. Packed 2 pieces per tray.



VEAL SHOULDER CHOPS
Selected USDA Choice veal chuck split. Round bone section is then cut into chops 3/4" - 1" thick. Packed 1 chop per tray.



VEAL CUBE STEAK
USDA Choice veal steaks prepared from boneless portion of veal carcass except heel and shank. Packed 2 steaks per tray.

FOR
VEAL & LAMB
RECIPES

Visit CatelliBrothers.com



GRILLED
VEAL RIB CHOPS
with Vegetables

ALL NATURAL USDA CHOICE MILK-FED VEAL • MAP-PACKAGED



VEAL LEG CUTLETS
Selected USDA Choice veal legs, boned, trimmed and sliced into cutlets. Packed in 3/4 lb. average tray.



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



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



VEAL FORE SHANK OSSO BUCO
Selected USDA Choice veal fore shanks cut into 1" thick Osso Buco. Packed 2 pieces per tray.



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



VEAL LOIN BONE-IN STRIP CHOPS
Selected USDA Choice 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 USDA Choice 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 USDA Choice 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
USDA Choice veal steaks prepared from boneless portion of veal carcass except heel and shank. Packed 2 steaks per tray.

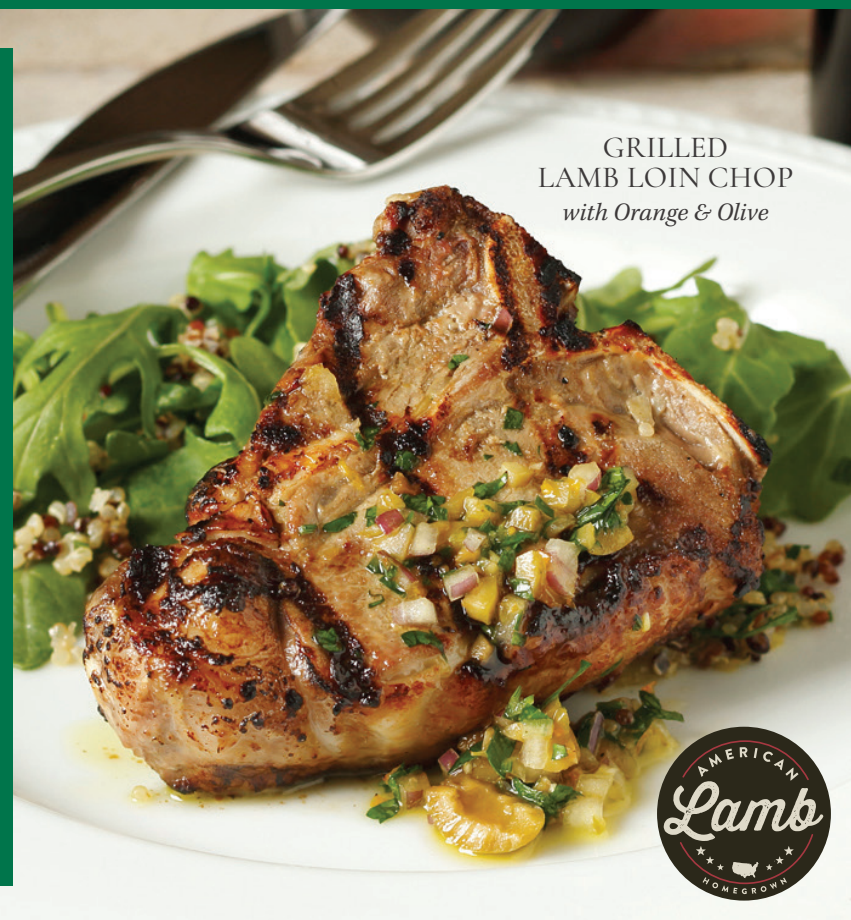


VEAL LIVER
Hand-sliced veal liver.

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.

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 LOIN CHOP
with Orange & Olive



LAMB LOIN
with Cilantro, Ginger
& Tomato Salsa

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 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 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.



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.

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.



LAMB RIB CHOPS
atop Tropical Salsa



LAMB KABOBS
with Grilled Vegetables

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 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 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 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.

FOR
VEAL & LAMB
RECIPES

Visit CatelliBrothers.com

ALL NATURAL USDA CHOICE AMERICAN LAMB & VEAL 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 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 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.



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



GRILLED LEG OF LAMB
with Garlic Roasted Potatoes



VEAL BREAST
Selected USDA Choice veal breast cut into 3-4 bone section. Recipes on bag. Packed 4 or 8 pieces per case.



VEAL CHUCK ROAST BONELESS
Selected USDA Choice veal chuck, boned, trimmed and netted. Recipes on bag. Packed 6 pieces per case.



VEAL TENDERLOIN
with Raspberry Basil Marinade

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.



LAMB RACK SEASONED
Selected lamb rack with cap, chine and feather bone removed. Frenched 1". Marinated with special spices to ensure great flavor. Approximately 1-2 lbs. Packed 6 racks 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.

A COMPLETE LINE 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 Butchers' Blend Meatball & Meatloaf Mix of beef, veal and pork 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.



THREE-BLEND MEATLOAF
with Roasted Potatoes



**BUTCHERS' BLEND
MEATBALL &
MEATLOAF MIX**

A custom Butchers' Blend of fresh ground beef, pork and veal. 8 trays per case.



GROUND VEAL

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



GROUND LAMB

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



GROUND PORK

Selected boneless pork picnics ground to produce a fine ground pork. 8 trays 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.



LAMB BURGERS

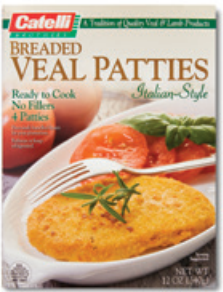
Selected lamb square chuck, boned, trimmed and ground to produce a lean product that is machine-formed into burgers. Packed 4 burgers per tray. 6 trays per case.



MEATLOAF BURGERS

A custom Butchers' 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.

BUILD PROFITS WITH VALUE-ADDED PRODUCTS



**BREADED VEAL
PATTIES**

Made with select veal and breaded with Italian seasonings. Ready to cook with no fillers. Packed in 12 oz. packages.



**ITALIAN BISTRO
VEAL MEATBALLS**

Fully cooked 100% veal meatballs. An Old World recipe with a hint of traditional spices. Restaurant quality with a maximum shelf life of 40 days. Packed in 12 oz. packages.



**ITALIAN BISTRO
BEEF MEATBALLS**

Fully cooked 100% beef meatballs. An Old World recipe with a hint of traditional spices. Restaurant quality with a maximum shelf life of 40 days. Packed in 12 oz. packages.



**PORK SAUSAGE
MEATBALLS**

Fully cooked pork sausage meatballs. Top quality pork blended with Old World Italian sausage and seasonings. Restaurant quality with a maximum shelf life of 40 days. Packed in 12 oz. packages.

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





FAMILY PRIDE IN QUALITY

Quality is 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 and Montpak International 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 product quality.

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



A Full Line of the Highest Quality Veal & Lamb Products



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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CatelliBrothers.com



Laval, Quebec
Terrebonne, Quebec

