

Chiappetti Lamb

Lamb Whole 50#
Lamb Leg BRT Bnls
Lamb Insides Cap Off
Lamb Loins BNLS 2x2 1/4in Trim
Lamb Loins 1x1 Split
Lamb Loin Chops Portioned
Lamb Strips
Lamb Hotel 8 Rib CFO 2.5ave
Lamb Hotel 8 Rib French Cap Off
Lamb Hotel 8 Rib French Cap On
Lamb Hotel 9 Rib French Cap Off
Lamb Chuck BNLS
Lamb Shank Fore
Lamb Hind Shank
Lamb Stew Meat
Lamb Breast Bone In
Lamb Breast BNLS
Lamb Denver Ribs
Lamb Ground
Lamb Necks
Lamb Femur Bones
Lamb Tongues
Lamb Sweetbreads
Lamb Chuck Bone IN

Elysian Fields Lamb

Legs Whole Trimmed
Breast
Neck
Shoulder Cross Cut 3rd Rib Forward
Shoulder Square Trimmed
Loin Saddle Halved
Loin Saddle Whole
Racks Hotel Split Chined
Legs Swinging
Ground Lamb

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Chiappetti Veal

Insides/Top Round Drop
Insides/Top Round Cap Off 2pc
Rumps/Hips
Butt Tenders
Flank Steaks
Eye Rounds
Loin B/R 1x1 Bone IN
Loin Strips Bnls 1x1
Loin Strips Bnls 0x0
Loin Tender Bnls
Hotel Rack Chine/Feather CFO
6 Rib Chop Ready 4x4 Bone In
6 Rib Chop Ready 4x2 Frenched
7 Rib Chop Ready 4x4 Bone In
Rib Eyes
Rib Chops 12/14/16oz
Rib Chop Frenched 4x2 12/14/16oz
Loin Chops Porterhouse 10/12/14/16oz
Loin Chops Club End 10/12/14/16oz
Bnls Breast
St. Louis Ribs
Leg Cuttlets Portioned 2-6oz
Hind Shank Osso Bucco 2" 2nd Cut
Fore Shank Osso Bucco 2" 2nd Cut
Braised Osso Bucco Heat and Serve
Hanging Tenders
Stew Meat Fresh 1# Packs
Short Ribs 3 Rib
Ground Veal
Veal Chorizo
Femur Bones
Offal

Le Quebecois Veal

6 Bone Veal Rack Chop Ready
Cap Off Veal Top Round
Veal Strip Loin
Veal Tenderloin
Veal P&P 4oz Leg Sliced FRZ
Veal Bones FRZ
Veal Osso Bucco FRZ
Boneless Veal Breast FRZ
Veal Tongue FRZ