





Buckhead is one of the industry's largest and most reputable meat and seafood providers in Canada, supplying the highest standards and support to our customers daily.

- ✓ Custom-cut Fresh Protein programs
- ✓ Dependable Quality, wide selection, consistent excellence, traceability
- ✓ Food Safety is our First Priority
- Custom, Local, Ground Beef and patty operations
- ✓ Diverse brand and product assortment



WHERE ARE WE



OUR STANDARD

Backed by rigorous quality and safety specifications THE BUCKHEAD STANDARD is sourced, aged, hand-trimmed and delivered daily.

- ✓ Finest available products, carefully crafted to our customers' expectations by a team of experienced & highly-skilled artisan meat cutters
- ✓ All cuts are wet-aged for 21-35 days to enhance tenderness and flavor
- Certified SQF Level 3 of MSC and SQF Products recognized by the Global Food Safety Initiative
- Humanely Raised & Sustainably sourced



THE BUCKHEAD STANDARD

