

Sysco Valentine's Features



T-Bone & Porterhouse

- Upper 2/3rd Choice USDA Steaks
- Individually vacuum packaged

4	12/2
	2/3
	Choice
DI	CKHEAD
_	
	Reserve

10.10	7218802	Reserve Steak T-Bone ¼" Tail	14 oz	12 pcs
MAKE.	7218796	Reserve Steak T-Bone ¼" Tail	16 oz	12 pcs
	7218774	Reserve Steak Porterhouse ¼" Tail	18 oz	8 pcs
100	7218773	Reserve Steak Porterhouse ¼" Tail	20 oz	8 pcs
Age of	7218762	Reserve Steak Porterhouse ¼" Tail	22 oz	8 pcs



Aquanor Farm Raised Icelandic Arctic Charr

- Unique strain of saltwater charr sustainably farm raised in Iceland
- Delicate Sweet Buttery Flavor, Firm Texture
- Rated "Eco-Best" by Environmental Defense Fund, "Excellent Choice" New England Aquarium and "Best Choice" by Monterey Bay Aquarium



1052820	Charr Arctic Filet Skin On – 12-24 oz each	12-24 oz ea	10# box avg
1052839	Charr Arctic Whole Scaled Head On	4-6# ea	10# box avg

Raw Skewered Shrimp

- Offer as entrée or add On for a Surf& Turf option
- 5289653 Raw Skewered Shrimp 5 shrimp/skewer, 12/pk, 60 skewers/cs (10 lb), Frozen

5289653 Raw Shrimp Skewers 60/cs 10#









Ask Your Sysco Sales Consultant For Details



Icelandic Arctic Charp



Aquanor Farm-Raised Icelandic Arctic Charr

Available Fresh Whole and Filleted

In 1990, Aquanor Marketing, Inc., together with the leading producers of arctic charr in Iceland, introduced Icelandic arctic charr to the U.S. market under the Aquanor brand. Today, Aquanor is the largest global importer of arctic charr and Aquanor Arctic Charr is widely recognized as a "Best Choice" seafood option for the health and taste conscious consumer.*

Aquanor Icelandic Artic Charr are sustainably farm-raised in closed system above ground tanks. Using a blend of pure Icelandic spring water, seawater, and geothermal water, these fish are grown in superb conditions mirroring that of their natural environment. Carefully monitored throughout all stages of growth and production, Aquanor Icelandic Arctic Charr is superior in taste, coloring, texture, and overall quality to all other charr on the market.



- Sustainably farm-raised
- "Eco Best", "Best Choice" and "Excellent Choice" seafood option.*
- Full of heart healthy Omega-3's
- Firm texture; easy to prepare
- Delicate, sweet buttery flavor
- Available fresh from harvest all year-round
 *Rated "Eco-Best" by Environmental Defense Fund, "Excellent Choice"
 New England Aquarium, and "Best Choice" by Monterey Bay Aquarium



