

A LARGE SELECTION OF PROTEINS

- » Beef
- » Seafood
- » Pork
- » Poultry
- » Lamb/Veal & Game Meat
- » Grinds – Specialty Blends
- » Ready to Eat Entrée & Side
- » Appetizers, Soups & Sauces
- » Bacon & Charcuterie
- » Exotic Meats
- » Custom Products

Products offered vary based on location

Backed by rigorous quality and safety specifications our Buckhead Pride and Newport Pride brands are 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
- » Award Winning Dry Aging process available upon request
- » Certified SQF Level 3 of MSC and SQF Products recognized by the Global Food Safety Initiative
- » Good Manufacturing Program
- » Humanely Raised & Sustainable



BUCKHEAD
Pride



NEWPORT
Pride

OUR MEAT BRANDS

Trinity Pride is for our customers who value products that are carefully selected and produced with integrity, care and mastery of workmanship.

- » An extensive variety of fresh fish & shellfish available daily through working directly with local, domestic and global fisheries
- » A full line of frozen products also offered year-round



TRINITY
Pride

OUR SEAFOOD BRAND

DID YOU KNOW?

We offer various processing services

PORTION CONTROL

- » Custom Hand-Cut
- » Grinding & Patties
- » Auto Slicing
- » Filleting
- » Dicing
- » Butterflying
- » Cubing

VALUE-ADDED

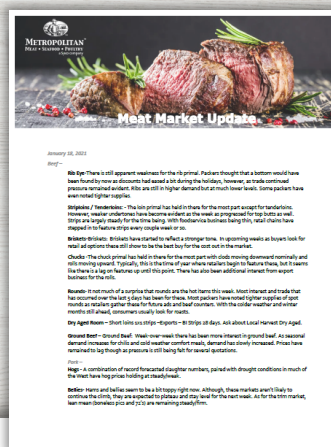
- » Tenderizing
- » Injected
- » Flattening
- » Sausage Blending
- » Sizing & Sorting
- » Skinning (fish)
- » Dry-Aging
- » De-Scaling
- » Tumble Marination

Processing services vary by location.

YOUR MARKET INFORMATION RESOURCE

- » Product Guides
- » Weekly Market Reports
- » Chef Resources

...and much more!



BUCKHEAD
Meat & Seafood | a Sysco company

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Be sure to contact your local operating company to learn about the services and selection available in your area. Contact information at www.buckheadmeat.com