



BUCKHEAD
Meat & Seafood | a Sysco company

CHARCUTERIE PRODUCT CATALOG



Cured Meats

BH#	SYSCO #	DESCRIPTION	BRAND	PACK
11883	1118092	ANDOUILLE SAUSAGE LINK 3.75 OZ	STACHOWSKI	10#
11776	7052468	BLOOD SAUSAGE LINK 4 OZ	STACHOWSKI	10#
3033	6294318	BRESAOLA (BEEF)	CITTERIO	3#
11463	7030921	CALABRESE SALAMI	OLLI SALUMERIA	2/5.7#
11083	1357870	CAPICOLA HAM SWEET	CITTERIO	2/6#
11120	607731	CHORIZO LARGE ROUND DRY CURED	CITTERIO	4/3.5#
11340	1100914	COPPA HOT	OLLI SALUMERIA	2/2.5#
1149	605539	FOIE GRAS 2OZ SLICES FROZEN	HUDSON VALLEY	16/2OZ
11018	6293856	HAM PROSCIUTTO SILVER BONELESS	CITTERIO	11#
11277	4702692	MORTADELLA PLAIN	CITTERIO	4/6#
11766	5195500	PATE DE CAMPAGNE	STACHOWSKI	3.5#
16556	5629520	SMOKED SALMON PASTRAMI SLICED	DUCKTRAP RIVER	2.5#
11464	5107952	SOPRESSATA SALAMI	OLLI SALUMERIA	2/5.7#
11470	7030922	TOSCANO SALAMI	OLLI SALUMERIA	2/5.7#





Local Artisan Cheeses



BH #6126 | SYSCO #4183432

Cabra La Mancha Semi-Soft Goat Cheese

3.5-5lb Wheel | Firefly Farms, MD
A Spanish-inspired wash rind tomme. A higher moisture cheese with a firm but not hard texture and earthy, flavorful orange rind. Perfect for slicing on a cheeseboard. When melted, it releases a wonderful aroma that perfectly its texture and taste. Sold at three months old, Cabra La Mancha continues to ripen positively for nearly a year.



BH #6218 | SYSCO #4575738

Grayson Semi-Soft Cheese

4.5 lb Sq. | Meadow Creek Dairy, VA
A soft, very rich milk cheese with a reddish-orange washed rind, reminiscent of Italian taleggio. Grayson is made from unpasteurized milk from Helen and Rick Feete's small herd of Jersey cows. Seasonally Available. Awarded Best In Show: American Cheese Society Awards



BH #6302 | SYSCO #4181428

Cowtipper Semi-Soft Cheese

5lb Wheel | Calkins Creamery, VA
A supple straw color paste and a white mold rind with a glimpse of pink showing through. Pliant and creamy with lovely lemony acid, a light floral overtone, and hints of fresh hazelnut and almond. Seasonally Available. Awarded 3rd Place: American Cheese Society Awards



BH #6204 | SYSCO #4575728

Appalachian Soft-Ripened Cheese

9lb Sq. | Meadow Creek Dairy, VA
Appalachian is a lush, vibrant cheese evocative of cream and butter with a mushroom earthiness that recalls the intensity of the cellars. Its lemon notes shade to toasted as the cheese ages. The texture is velvety, melting on the tongue.



BH #6203 | SYSCO #5097039

Chapel Bay Blue Cheese

4lb Wheel | Chapel's Country Creamery, MD
A buttery stilton type blue with a smooth clean finish and slight mushroom undertones. From Maryland's Eastern Shore, Bay Blue has a natural rind and is beautifully veined.



BH #6175 | SYSCO #4084776

Black & Blue Blue Cheese

4-6lb Wheel | Firefly Farms, MD
Aged for 3-4 months, Black & Blue is rich, dense, and buttery. Starkly white with deep blue throughout its interior, Black & Blue is sealed in black foil to protect the surface and allow the blue mold to develop its complex flavors fully. Awarded 3rd place: the American Cheese Awards

Mediterranean Specialty



BH #20822 | SYSCO #7027468

Castelvetro Olives, Pitted

Sweet, mild and crowd-pleasing, these olives are harvested near the coast of Sicily and cured without fermentation, allowing for remarkably fresh flavor.

4/2 lb



BH #20728 | SYSCO #5149423

Roasted Red Tomatoes, Wedges (Seasoned)

Divina's USA-grown tomatoes are roasted "low and slow" to ensure they stay juicy, robust and summery sweet. Marinated in garlic and herbs, these tomatoes are a star ingredient from breakfast (frittata, quiche) to lunch (sandwich, salad) to dinner (roast chicken, salmon).

2/4 lb



BH #20337 | SYSCO #4082725

Fig Spread

Fig is our jam! Enjoy this classic Mediterranean spread paired with your favorite cheese or baked atop Brie. Rich, full notes of caramel, honey and molasses are the perfect balance to savory meats, baked goods, veggies and more.

3/3.5 lb

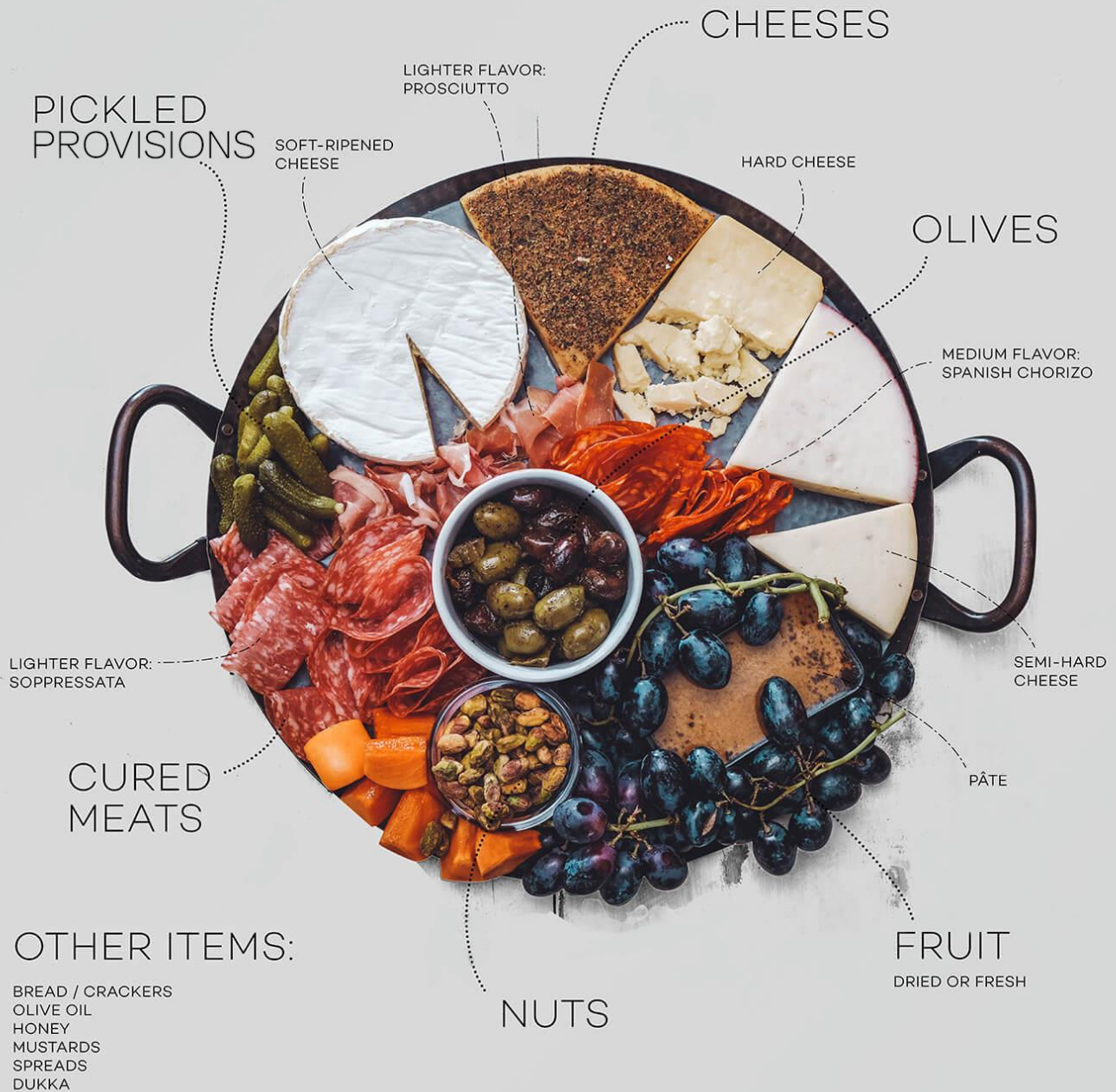
Items Available From FOODMatch

For over 25 years, FOODMatch's expertise in sourcing and developing best-in-class olives, antipasti, spreads, condiments and ingredients from the Mediterranean has distinguished them as the premier partner for quality, consistency and innovation.

From Grove to Table™, FOODMatch adheres to a core set of values that informs how each product is sourced and developed:

- Support crops that sustain small, local economies and communities
- Support sustainable farming practices
- Products use minimal processing and preserving
- Develop products with exceptional quality and taste
- Ingredients are sourced from areas in which they natively grow

The FOODMatch promise is simple: to elevate your plate with iconic and innovative ingredients that are crafted with care and tradition.



1920 Stanford Ct. Landover, MD
301.772.0060 | 800.522.0060