



FOREST CITY MEATS

Euclid's Center-of-the-Plate Cut Meat Program

Euclid's Portion Controlled Meats come from a USDA inspected and HACCP approved facility. Skilled butchers hand cut product daily based on your specifications.



FRESH POULTRY



FRESH PORK



FRESH BEEF



GOURMET GAME

CHOOSE FROM OUR
PORTION-CONTROLLED PREMIUM BRANDS



LEARN
MORE





FRESH POULTRY



- Premium Domestic Raised poultry
- Foie Gras Lobes, Slices
- Duck Breasts, Whole Duck, Confit specs in stock
- American Humane Certified and ABF options
- Fresh Sized and trimmed breasts, Tenders, WOGs & wings
- Seasonal whole Turkey, Carving Station Breasts
- Value Added Chicken tenders, breasts

FRESH PORK



- Domestic primal shoulders, racks bone in and boneless
- Prime Reserve Bone in & bone out portion controlled chops
- Berkshire breed available for loins
- Local Sausage program for bulk, rope, breakfast sausages

FRESH BEEF



- Portion packed steaks for any menu need and budget
- All USDA grades available for boxed beef
- Creekstone, Peidmontese, Wagyu available with lead time
- Ability to develop custom cut programs to maximize yield

GOURMET GAME



- New Zealand Elk, Venison and Lamb racks and shanks
- American Bison grind, loin
- Texas Wild Boar medallion, Loin, Osso Bucco
- Wagyu Loins, Burgers available
- Alligator Sirloin, Frog Legs