



EUCLID'S COP CUT MEAT PROGRAM

Our portion controlled meats come from a USDA inspected and HACCP approved facility. Skilled butchers hand cut product daily based on your specifications..

**All beef is jaccarded and wet aged for a min of 30-55 days to assure the most flavorful and tender results.

** All beef is custom packed- either individually cryovac sealed or bulk packed to meet your needs.

Build a Custom Cut Program Today!

Looking for something specific? We are able to take special orders within a given lead time. All portion controlled options are available in a variety of grades, cuts, sizes and more! For more information, please ask your local sales rep today!

LEAD TIME:
2 Day—Order by 11:30 am
Monday for Wednesday
Tuesday for Thursday
Wednesday for Friday

COP PORTION CONTROLLED PREMIUM BRANDS



Chairman's Reserve:
A Cut Above the Rest
Chairman's Reserve beef is the top tier of USDA Choice grade with the upper 2-3 marbling scores within the grade, and can include USDA Prime Grade Beef. Exception flavor, tenderness and juiciness that only premium beef provides.



Creekstone Farms Premium Black Angus: Creekstone Farms Premium Black Angus Program is one of the few branded programs certified by the USDA. This certification ensures superior products through more stringent guidelines and ongoing inspections. (Humane Animal Treatment, High Quality Corn Based Feed, State of the Art Processing Facility)

Portion Controlled Beef Options

Short Loin
Strip Loin
Tenderloin
Sirloin
Ribeye
Ribeye Cowboy

Porterhouse
Rancher
Hanger
Balltip Strip
T-Bone
Ragu Strips



PREMIUM RESERVE PORK



Premium Reserve Pork is the gold standard of tender and juicy pork products. Highly marbled in order to be consistently juicy and tender, Premium Reserve Pork provides steakhouse quality cuts of meat for all customers.

Bone In and Boneless Pork Chops and Loins Available.

- Highly marbled, consistently delicious
- Perfectly textured with a steak like bite
- Offers a broad variety of cuts for creative menu
 - Precision portion controlled cuts
 - Uniform weights and appearance
- Portion controlled single servings
- Easy and forgiving to prepare
 - Less shrink
 - Increase hold time
- Reduced labor costs, less waste, higher yield



Call us at:

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