



COLORADO PRIME FOODS®

GOURMET DINING AT HOME

Since 1959

Summer 2005 Grilling Guide

1.800.365.2404

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Our Top 30 BBQ Favorites

Our Top 30 BBQ Favorites of All Time!



On Cover:



Top Sirloin Filets

Our Top Sirloin Filets have a robust flavor and are trimmed to be as lean as possible, making them ideal for marinating. Cook them to medium doneness for the juiciest results. A truly scrumptious treat when grilled.

Ref No.	Items	Total Weight
#676	2	12 oz.

Top Sirloin Thick Cut

#659	2	1 lbs.
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There's nothing more appealing than the smoky aroma of the barbecue wafting on a cool breeze; the thought alone is enough to make your mouth water. Because we know how much you love summer grilling, we've compiled a sizzling collection of Colorado Prime Foods' Top 30 Barbecue Favorites of All Time!

Our Top 30 includes something for everyone: from our juicy, jumbo-sized steak burgers to healthy and delicious farm-raised salmon fillets, every Colorado Prime Foods product is easy to prepare and delivered right to your door. In fact, it's so easy to make great grilled meals when you shop from the Colorado Prime Foods catalog that you may find yourself dreaming of an endless summer.

Food Specialists are standing by to help you make
mealtime as simple as it is delicious!

Bill-of-Fare

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Tender first cut **steaks and beef**... what we're famous for.



Delicious **sides** to complement every meal.



Our **seafood** makes any meal a great catch!



"I just wanted to drop you a quick note to let you know how pleased I am to see that you have joined forces with the American Personal Chef Association. I have been a customer of Colorado Prime Foods for 20 years and have firsthand knowledge of your excellent service and products. I wanted you to know that your partnership with the APCA is a huge plus!"

Maria, *Personal Chef*



The Thrill Of The Grill!

Classic Jumbo Chicken Breasts

- 1/4 cup distilled white vinegar
- 1/3 cup vegetable oil
- 1/3 cup soy sauce
- 1 lime, juiced
- 1/2 lemon, juiced
- 1/4 cup sherry
- 2 tablespoons ground mustard
- 2 teaspoons honey
- 4 cloves garlic, crushed
- 1/3 cup brown sugar
- 2 tablespoons lemon pepper
- 1 teaspoon dried oregano
- 1 teaspoon rosemary
- 1 teaspoon salt
- 6 Jumbo Chicken Cutlets

In a large glass bowl, stir together the vinegar, oil, soy sauce, lime juice, lemon juice, sherry, mustard, and honey. Mix in the garlic, brown sugar, lemon pepper, oregano, rosemary, and salt. Place the chicken in the mixture. Cover, and marinate in the refrigerator 8 hours or overnight.

Preheat the grill for high heat. Lightly oil the grill grate. Discard marinade, and place chicken on the grill. Cook 6 to 8 minutes per side, until juices run clear.



Jumbo Chicken Cutlets

Thicker than regular chicken cutlets and 100 percent boneless, these succulent Grade A Delaware chicken breasts cook perfectly on the grill. It's no wonder they are the top selling BBQ item. Great with any grilling recipe, they are also fantastic broiled or sliced up for fajitas, stir-fries, stews or curries. Try cutting them in cubes for the most delicious kabobs ever!

Ref No.	Items	Total Weight
#218	6 pc.	36 oz.
Chicken Cutlets		
Ref No.	Items	Total Weight
#420	8 pc.	32 oz.



Filet Mignon

The Queen of steak is a gourmet's choice because of its tender, melt-in-your-mouth texture. Our closely-trimmed filet mignon is adored by health-conscious beef lovers because it's so lean. Grilled, it makes a delicious meal.

Ref No.	Items	Total Weight
#105	4	1 lb., 8 oz.

Thick Cut Filet Mignon

Ref No.	Items	Total Weight
#658	2	16 oz.



Center-Cut Pork Chops

These one-inch thick center-cut pork chops stay juicy and tender when brushed with your favorite sauce and grilled over medium-high heat. Sauté in a skillet and serve with gravy for a nostalgic treat, the way mom used to make them!

Ref No.	Items	Total Weight
#221	4	24 oz.



Jumbo Steak Burgers

There's nothing better than the smell of these large, premium beef patties sizzling on a grill! Individually portioned so that you can enjoy a juicy burger whenever the urge strikes.

Ref No.	Items	Total Weight
#631	2	12 oz.

Hamburger Patties

Ref No.	Items	Total Weight
#101	4	16 oz.



Chicken Legs

Coat these moist drumsticks with our Finger Lickin' BBQ Sauce recipe (shown on pg. 6) or simply season them with salt and pepper. Then place them on the grill for a perfect addition to any BBQ!

Ref No.	Items	Total Weight
#214	4	16 oz.

Chicken Legs & Thighs

Ref No.	Items	Total Weight
#269	4	16 oz.



Sizzlin' Favorites for the BEST BBQ

#6



Flank Steak

Flank steak, like London broil, is a lean, well-muscled steak that should be marinated before cooking. When served medium or medium-rare and thinly sliced against the grain, it is a juicy and robust-flavored steak that's enjoyable served over salad greens. A wise choice for the BBQ, this steak grills perfectly.

Ref No.	Items	Total Weight
#379	1	1 lb., 8 oz.

#7



BBQ Ribs Fully Cooked

Fully cooked and basted in our own tantalizing "St. Louis Style" BBQ sauce, these "finger licking" ribs can be conveniently prepared on a BBQ in 15-20 minutes. A memorable treat that is a must at every BBQ!

Ref No.	Items	Total Weight
#393	2	4 lbs.

#8



Hamburger Patties 90% Lean

The same premium quality ground beef that's available in bulk portions, conveniently vacuum sealed in 4 oz. patties, all ready for the grill or frying pan, and the convenient quarter pound portions make measuring for recipes a snap!

Ref No.	Items	Total Weight
#1157	4	16 oz.

#9



Skirt Steak

The Skirt Steak is a terrific choice for the grill. To enhance the tenderness of our lean skirt steaks, marinate and cook them either very quickly over high heat or braise them slowly. To serve slice thinly against the grain. Incredibly delicious every time!

Ref No.	Items	Total Weight
#536	2	1 lb.

#10



New York Strip Steak

Selected from the larger half of our Porterhouse and T-Bone Steaks, these are gourmet trimmed to perfection. Tender and flavorful. Great on the grill.

Ref No.	Items	Total Weight
#168	8	4 lbs.

Ref No.	Items	Total Weight
#423	2	16 oz.

Lemon & Pepper Summer Marinade for Steak

- 1/4 cup fresh lemon juice
- 1/2 teaspoon hot pepper flakes
- 1/2 teaspoon cracked black pepper
- 1/2 teaspoon salt to taste
- 4 strips of lemon zest
- 3 cloves garlic, crushed with the side of a cleaver or minced
- 1/4 cup coarsely chopped fresh parsley
- 1/4 cup coarsely chopped fresh basil, cilantro, dill, oregano, or a mix of all four
- 1/2 cup extra virgin olive oil

Combine the lemon juice, hot pepper flakes, cracked pepper, and salt in a bowl and stir until the salt crystals are dissolved. Add the lemon zest, garlic, parsley and basil. Stir in the olive oil. Use it within 1 to 2 hours of making.

Shake well before using.



Great Gourmet Grilling



Pork Chops, Boneless, Center Cut

Cut from our famous Sterling Silver Pork Roast, our Boneless Center Cut Pork Chops are individual servings of our top selling roast. A wonderful choice for grilling, these chops cook up perfect every time. If you enjoy pork on the grill, you'll absolutely love these!

Ref No.	Item	Total Weight
#410	4	1 lb., 8 oz.

Finger Lickin' BBQ Sauce

You Will Need:
 2 tablespoons chopped garlic
 2 tablespoons ground ginger (fresh or bottled)
 2 medium red onions, finely chopped
 2 cups chopped and drained whole canned tomatoes
 1/4 cup rice wine vinegar
 1/4 cup soy sauce
 1/4 cup brown sugar
 Canola oil to cook
 Salt and black pepper to taste
 Tabasco Hot Sauce to taste

Lightly coat a skillet with oil, saute the garlic, ginger, and red onions until brown, about 8 minutes. Add the tomatoes and stir. Deglaze with rice wine vinegar and add the soy sauce. Simmer on very low heat for 15 minutes. Season and taste. Using a hand blender or a food processor, blend thoroughly and re-check for seasoning.

Chill before using.



Split Chicken Breast

Our chicken breasts are whole, tender, and as always, from USDA Grade A Delaware birds. Grilled, the bone-in and crispy skin provide extra flavor to the delicate, white breast meat that makes any meal special.

Ref No.	Items	Total Weight
#290	4	24 oz.



Boneless Rib Eye Steaks

There's nothing like the robust flavor of this delicious steak. Enjoy the "eye" of the prime rib, heavily marbled, with a tender texture and rich flavor that never varies. A fabulous choice for the BBQ every time.

Ref No.	Items	Total Weight
#508	2	1 lb.



Filet Mignon Tips

Expertly cut from the tip of the tenderloin and trimmed of all exterior fat, these tender cuts of filet are as versatile as they are delicious. They are cut large enough to make the best homemade kabobs you've ever had!

Ref No.	Items	Total Weight
#664	1	1 lb.



Kansas City Delmonico Rib Steak

Our Kansas City beef comes from cattle who have been fed a premium diet of mid-western corn. It is a delectably marbled and richly flavored steak. Grill these steaks on medium-high and brush with a zesty BBQ sauce for a memorable meal.

Ref No.	Items	Total Weight
#154	8	64 oz.



It's Easy with Colorado Prime

#16



Sirloin Teriyaki Filets

Genuine teriyaki flavor makes these well-trimmed steaks sweet, savory and tender. They are ready for the grill in an instant and make delicious leftovers. Try slicing one up for a next day salad.

Ref. No.	Items	Total Weight
#116	2	1 lb.

Sirloin Teriyaki Steak

Ref. No.	Items	Total Weight
#479	1	24 oz.

#17



T-Bone Steak Thick Cut

The ideal combination of a tender filet mignon and our popular New York Strip Steak nestled on either side of the famous "T" shaped bone. A smaller version of our famous Porterhouse Steak, cut from the short loin.

Ref. No.	Items	Total Weight
#668	1	1 lb., 4 oz.

#18



Porterhouse Steak Thick Cut

Like our T-Bone, our Thick Cut Porterhouse is cut from the short loin with a tender Filet Mignon and a juicy NY Strip all in one spectacular steak. Extra thick means it stays juicy and flavorful.

Ref. No.	Items	Total Weight
#515	1	1 lb., 7 oz.

Porterhouse Steak

Ref. No.	Items	Total Weight
#133	1	14 oz.

#19



Baby Back Pork Spare Ribs

A favorite in fine restaurants and backyard BBQs alike, Baby Back ribs are lean and flavorful. You will swear our ribs were the reason BBQ sauce was invented in the first place!

Ref. No.	Items	Total Weight
#454	1 lb.	4 oz.

#20



Top Sirloin Filets

Our Top Sirloin Filets have a robust flavor and are trimmed to be as lean as possible, making them ideal for marinating. Cook them to medium doneness for the juiciest results. A truly scrumptious treat when grilled.

Ref. No.	Items	Total Weight
#676	2	12 oz.

Top Sirloin Thick Cut

Ref. No.	Items	Total Weight
#659	2	1 lb.

"I served your Top Sirloin Filets at my son's graduation BBQ last Spring and they were a sensation. A few guests told me that they placed an order the very next day! Thank you Colorado Prime, you make gourmet cooking so easy."

- Jaimee Plant
Dix Hills, NY

16 Top “SideKicks” For The Top 30



#1382 White and Wild Rice



#1385 Pureed Cauliflower



#1231 Broccoli with Cheese Sauce



#1224 Asparagus Spears



#1263 Creamy Mashed Potatoes



#1070 Roasted Red Potato Wedges



#1267 Creamed Pearl Onions



#1219 Grilled Eggplant



#1383 Coconut Rice



#446 Green Beans Almandine



#1380 Red Skin Mashed Potatoes



#237 Baked Cinnamon Apples



#1118 Twice Cooked Potatoes



#1220 Grilled Zucchini



#1222 Extra Fine Baby Carrots



#366 Peas and Pearl Onions



Chef Tips

How To Get Those Beautiful Grill Marks Every Time!

Gourmet dining at home is a pleasure to be enjoyed by all the senses. Seeing and smelling a beautifully plated, grilled piece of meat only leads to the anticipation and satisfaction of its great texture and flavor. Follow these easy grilling tips, and you'll consistently serve meals like the finest chefs in the world:

The Right Tools To Do The Job

Start with a Clean Grill! Be it charcoal or gas, proper grill cleanliness will ensure your meat doesn't pick up burnt flavor from past grillings. Clean or line the bottom of your grill with aluminum foil every couple of weeks.

Buy Cast Iron! Stainless steel grills are good for messy BBQ Ribs and Chicken. If you invest \$20 in cast iron grilling racks and keep them seasoned, you'll be rewarded over and over again.

Install a Thermometer at Grill Level. For about \$7 you can easily install a thermometer that measures the temperature at grill level. The "oven" temperature isn't important when you are grilling.

Season Your Grill! Cast iron needs to be coated and baked with canola or vegetable oil to make it non-stick. Keep a small bottle of canola oil and an old dish towel, rolled and tied with butcher's twine, right near your grill to put a fresh coating of oil on your grill just before cooking.

Okay, Let's Start Grilling!

Step 1. Grill Side Up. Cast iron grills have two sides, one for searing and one for grilling. Like a triangle, the searing side is the thicker side and the grilling side is the pointy side. Thin grill marks won't dry out your meats.

Step 2. Preheat Your Grill! Preheat your grill for about 15 minutes, until the temperature on grill reaches 550 degrees. This gives the cast iron plenty of time to heat up, a benefit you won't get with stainless steel.

Step 3. Season the Grill. Pour about 1/4 cup of canola oil on your rolled dish towel and wipe down the hot grill. Close the cover and wait for a few minutes before you put your meats on the grill. This will ensure your dinner doesn't stick to the grill.

Step 4. Don't Overturn! Assuming a 4 minute cook time on each side, rotate the steaks 45 degrees every 2 minutes and cover between turns. Covering the grill between turns maintains a hot grill and cooks the meat internally with indirect heat.

Step 5. Take Them Off the Grill! The juices in the meat will continue to cook after it comes off the grill, so if you find yourself thinking, "just another minute or two," you're wrong! The meat should be a little soft to touch. There you have it! Perfect grill marks every time!



More Gourmet Grilling Greats



Italian Hot Sausage

Grilled Sausage and Peppers anyone? Although these are excellent in sauces, our Italian Sausages are best grilled with peppers and onions. Perfect BBQ item that compliments any fare.

Ref No.	Items	Total Weight
#241	5	16 oz.

Italian Sweet Sausage

Ref No.	Items	Total Weight
#243	5	16 oz.

Italian Sausage with Onions & Peppers

- 3 lb. Colorado Prime Italian Hot Sausage
- 1/4 cup olive oil
- 2 medium onions, sliced
- 3 green peppers, cut into 1/4" strips
- 1 tablespoon oregano
- 1 teaspoon basil
- 2 cloves garlic, chopped
- 2 cups crushed & peeled Italian tomatoes
- 1/2 cup dry sherry

Step 1: Grill sausage on medium heat.

Step 2: Place cooked grilled sausage in large skillet with 1/2 inch water in bottom. Cook over medium heat until water evaporates. Add olive oil and saute.

Step 3: Remove sausage and add onions and green peppers. Season with oregano and basil. Saute until onions are golden brown. Add garlic and cook 1 minute longer. Add tomatoes. Simmer 5 minutes.

Step 4: Add sherry and cook over high heat until sherry is absorbed. Add sausages to sauce during last 2 minutes.



London Broil Top Round

A juicy, tender and succulent cut, taken solely from the sirloin, which guarantees superb flavor.

Ref No.	Items	Total Weight
#136	1	1 lb., 14 oz.

London Broil - Teriyaki Marinade

Ref No.	Items	Total Weight
#1155	1	2 lb.

London Broil - Garlic Butter Marinade

Ref No.	Items	Total Weight
#1156	1	1 lb., 8 oz.



Lamb Chops Thick Cut

If you like T-Bone steaks, you'll love our thick cut lamb chops. Our lamb chops are cut from the loin. We gourmet trim all the excess fat and remove the fatty tail. These chops can be broiled or pan fried, and even rubbed with garlic and seared on the grill.

Ref No.	Items	Total Weight
#132	4	24 oz.



All Beef Premium Franks

Plump and juicy, our All Beef Premium Franks are a must have for the BBQ season. Every bite is a tasty treat of this all-time summer favorite. Stock up now so you never run out!

Ref No.	Items	Total Weight
#346	8	16 oz.

Hebrew National Franks

Ref No.	Items	Total Weight
#334	7	12 oz.



Teriyaki Chicken Cutlets Marinade

We start with our USDA Grade A Delaware chicken cutlets and slowly marinate them in our prized Teriyaki marinade. Fantastic on the grill every time!

Ref No.	Items	Total Weight
#187	6 pc.	2 lbs.

Honey Mustard Chicken Cutlets

Ref No.	Items	Total Weight
#190	6 pc.	2 lbs.



The Countdown Continues...

#26



Swordfish Steaks

Our vacuum-packed Swordfish Steaks are superb when grilled. Their firm meat and distinctive flavor will delight any fish lover. They are also an excellent source of protein. Also a favorite when broiled or sautéed.

Ref No.	Items	Total Weight
#363	8	48 oz.

#27



Chicken Kabobs

We took our USDA Grade A chicken cutlets, gourmet trimmed them to perfection, and prepared them as chicken kabobs with green peppers, onions and tomatoes. Ready for the grill right out of the package, these delicious BBQ favorites are ready in minutes.

Ref No.	Items	Total Weight
#140	3	1 lb., 2 oz.

#28



Ready-To-Cook Shrimp

Healthy and versatile, who couldn't find hundreds of uses for our Peeled and Deveined Shrimp? Makes the most fabulous summer shrimp salad.

Ref No.	Items	Total Weight
#669	51/60 ct.	1 lbs., 8 oz.

Cooked Shrimp

Ref No.	Items	Total Weight
#564	31/40 ct.	2 lbs., 8 oz.

#29



Filet Mignon - Bacon Wrapped

This steak house classic will impress your guests but is still fast and easy for you to prepare. Try rolling the sides in chopped fresh herbs or coarsely ground mixed peppercorns for a twist that is all your own.

Ref No.	Items	Total Weight
#144	8	3 lbs.

#30



Salmon Fillets

Our firm-textured Fillets of Salmon are farm raised in the cold waters of the Atlantic. No bones about it, these "steak cut" fillets are pure, pink perfection. They are a terrific main attraction on the grill, and are always a hit at gatherings. Our Salmon Fillets can be broiled, baked or poached. They are simple to prepare and delicious to eat.

Ref No.	Items	Total Weight
#328	4 pc.	1 lb., 8 oz.



Bearnaise Sauce

This classic French sauce is made with butter, egg yolk and lemon juice and a hint of tarragon. Great on beef or fish.

Ref No.	Items	Total Weight
#1388	4 pks.	10 oz.



Preferred Rotisserie Choices



Premium Rib Roast 2 Ribs

Our Rib Roasts are cut "Newport Style," meaning we have removed the wasteful long tails of bone and fat that are commonly found in other rib roasts. These roasts are the pride of Colorado Prime and have been one of our most popular sellers for years.

Ref No.	Items	Total Weight
#171	1	4 lbs., 8 oz.

Premium Rib Roast - 3 Ribs

Ref No.	Items	Total Weight
#649	1	6 lbs.



Beef Tenderloin

The flavor and tenderness of a tenderloin roast simply can't be surpassed when cooking this on the rotisserie. Try serving with a rich port or Madeira enhanced gravy for a meal to remember.

Ref No.	Items	Total Weight
#483	1	3 lbs.



Beef Bottom Round Roast 2 lbs.

Now you can enjoy a smaller version of our popular bottom round roast. This roast is excellent on the rotisserie or cooked in the oven and served in 25 minutes or less.

Ref No.	Items	Total Weight
#1323	1	2 lbs.



Pork Tenderloin

Cut from the top section of the tenderloin, our Sterling Silver Pork Tenderloin is a delicious smaller cut of our famous Sterling Silver Roast.

Ref No.	Items	Total Weight
#1433	3/4	5 lbs.



Center Cut Boneless Pork Roast

Ideal for Sunday suppers, pot lucks and family get-togethers, our juicy roast comes boneless for easy carving. A fabulous treat on the rotisserie.

Ref No.	Items	Total Weight
#210	1	2 lbs., 8 oz.



Cornish Game Hen

Entertaining just got easier! Our succulent Cornish Game Hens are ideal for the rotisserie. Season and cook until a golden brown. It really is that simple to have a great gourmet entree at your next BBQ.

Ref No.	Items	Total Weight
#205	1	18 oz.



Introducing Your New Favorites



Manhattan Cut New York Strip

Hearty and juicy, cut from the center of the sirloin, this delicious premium steak will surely delight you. Every bite of this tender eight-ounce beauty is a succulent treat for your taste buds. When grilling is in mind, no doubt this strip will be your first choice! Cooks up perfect every time. Seasoned to taste, this steak is a mouth-watering treat at every BBQ.

Ref No.	Items	Total Weight
#1335	4 pc.	32 oz.



Flat Iron Steak

Flat Iron Steaks have become very trendy in recent times, and rightly so! This cut provides you with a bold "cowboy steak" flavor. Melts in your mouth with every bite! Always great as a main course, they are also exceptional on steak sandwiches with grilled onions and peppers.

Ref No.	Items	Total Weight
#1288	6	2 lbs., 4 oz.



Teres Major Filet Pepper Rub

A great BBQ treat! Our exclusive cuts of tender filets are delicately rubbed with cracked whole peppercorns. Each bite of this mouthwatering steak is exploding with an exciting burst of flavor. Excellent for BBQ, these filets are a must for this grilling season!

Ref No.	Items	Total Weight
#1333	4	32 oz.



Boneless Sirloin Steaks

A juicy, tender and succulent cut, taken solely from the sirloin, which guarantees superb flavor. When grilled these steaks are simply outrageous! They are the perfect choice for a quick and delicious steak every time.

Ref No.	Items	Total Weight
#1330	3	1 lb., 8 oz.



Teres Major Teriyaki Filet

These steaks are fully trimmed and slow marinated in our chef's finest teriyaki sauce. Cooked on the grill they are superb, and a tasty treat for one and all.

Ref No.	Items	Total Weight
#1332	4	32 oz.



A Taste of Some Of Our Latest

Our renowned chefs have searched the world over to find the with our fabulous choice of variety we now invite you to



Herbed Free-Range Chicken Breast in Sherry Pan Sauce

Pan-seared chicken breast, herb roasted carrots and smashed yukons with a hint of blue cheese make this complete meal a fantastic melody of taste. A perfect dinner any night of the week!

Ref.No.	Items	Total Weight
#1425	2	39 oz.



Pork Piccata with Israeli Couscous and Green Beans

Classic Italian flavors of parsley, lemon and salty capers dress beautiful all natural Oregon pork loin chops. Pearl couscous is slightly chewy and, oh, so colorful, tossed with roast tomatoes and served with a side of green beans.

Ref.No.	Items	Total Weight
#1423	2	30 oz.

Vegetarian Delights



Charred Cilantro Quesadillas with Smoky Black Bean Soup

Organic whole wheat tortillas are filled with Monterey Jack cheese and fresh cilantro pesto; served with smoky black bean soup topped with crunchy tortilla strips.

Ref.No.	Items	Total Weight
#1427	2	33 oz.



Wild Mushroom Risotto Cakes with Carrot-leek Sauce, and Asparagus Spears

Hearty barley and Arborio rice combined with tons of wild mushrooms, served with bright carrot-leek sauce and asparagus spears.

Ref.No.	Items	Total Weight
#1426	2	26 oz.



Galette Rustic Vegetable Tart

This free-form tart is filled with spinach, creamy goat cheese and layers of roasted yellow squash and zucchini! This versatile tart makes a great first course for two, or a satisfying entree for two. Comes with ruby grapefruit vinaigrette & toasted Hazelnuts for salad fixings (you supply the greens). Makes a delicious meal for two.

Ref.No.	Items	Total Weight
#1428	1	14.3 oz.



Gourmet Treasures

most delicious gourmet foods for our customers. Keeping up enjoy *a sample of our newest specialties.*



Mekong Beef Stir-Fry

with Asian Stir-fry Vegetables and Buckwheat Soba Noodles

All natural New York strip steak is dressed with a fresh ginger, sesame and lime marinade, then quickly stir-fried with a medley of vegetables and served alongside nourishing soba noodles in shiitake mushroom vinaigrette.

Ref No.	Items	Total Weight
#1424	2	26.5 oz.



Sea Scallops

with grilled vegetables and herbed basmati rice

You sear large, lovely sea scallops and serve atop a bright mélange of grilled eggplant, red peppers, zucchini, onions and herbed basmati rice.

Ref No.	Items	Total Weight
#1421	1	32 oz.



Brazilian Seafood Stew

A great creamy-spicy seafood blend; richly flavored with coconut milk, peppers, chili and lime juice. Served with crusty warm ciabatta rolls.

Ref No.	Items	Total Weight
#1420	1	30 oz.



Wild Salmon Cakes

with tarragon mustard sauce and snap peas

Wild and nearly naked, these cakes are simply scrumptious with red bell pepper, scallions and topped with tarragon mustard sauce and served with tender snap peas. Put two salmon cakes on each plate. Dollop with mustard sauce, and plate snap peas alongside.

Ref No.	Items	Total Weight
#1422	2	26 oz.

New Summer Desserts



Five Spice Chocolate Cakes with Raspberry Purée

Try this warm, molten cake with a dollop of whipped cream, or served with a tiny scoop of ice cream.

Ref No.	Items	Total Weight
#1429	4	18 oz.



Pineapple Pepper Upside-Down Cake

Delicious butter cake is lightly scented with aromatic flavors over beautiful pineapple with black pepper, ginger and a touch of caramel.

Ref No.	Items	Total Weight
#1430	1	24 oz.

Get in a NY Steak of Mind!

Buy **4** NY Strip Steaks, **4** Manhattan-Cut NY Strip Steaks and **2** Bone-In Strip Steaks...

And get one of the following steak packages **FREE!**



FREE!

Package One

2 Skirt Steaks 8 oz. each
4 Teres Filet Steaks Teriyaki 8 oz. each



FREE!

Package Two

2 Skirt Steaks, 8 oz. each
4 Teres Major Filet Pepper Rub Steaks, 8 oz. each



You will always be assured that the quality of our food equals or surpasses all relevant USDA requirements and will be received undamaged or we will provide an equal value or replacement.

SPEAK TO ONE OF OUR FOOD SPECIALISTS
1.800.365.2404

VISIT US ON THE WEB AT
WWW.REORDERMENU.COM



COLORADO PRIME FOODS
IS A PROUD MEMBER OF

Call your Colorado Prime Food Specialists
for Details on the Best Deal of the Coming Season!



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CATALOG CODE

