



MONTH OF OCTOBER

SPICE UP YOUR CHARCUTERIE BOARDS WITH THESE VARIED MEATS AND ACCOUTREMENTS

ITEM	ITEM#	PACK SIZE	DESCRIPTION
FIG JAM	600021	4/3.5lb	Fig spread is a thick golden paste of figs, sugar and fruit pectin with visible seeds. Use in place of chopped figs. Ideal for baking applications
MIKES HOT HONEY	600002	4/24oz	Mike's signature infusion of New York wildflower honey and Brazilian chili peppers creates a perfect balance of sweet followed by a slow building heat
MARCONA ALMONDS	600022	11 lb	Marcona almonds are fried in sunflower oil and salted with sea salt. They are a crunchy snack, tapas or addition to a Spanish cheese tray
LEONCINI HAM ROASTED WITH HERBS	600050	16 lb	Roasted ham with Mediterranean herbs, fully cooked. Delicate ham taste with mild bouquet. Well balanced. Serve thinly sliced by itself, in an antipasto or on sandwiches
MEAT MORTADELLA	600048	8 lb	An oven baked pork, veal and beef sausage flavored to perfection with aromatic spices; does not contain pistachios
PROSCIUTTO SLICED	600045	6/16 oz	Air dried ham in traditional Italian style. Pre-sliced and ready to serve with hearty breads or wrapped on melon
SMOKED SLICED SALAMI	600068	12/3oz	Brooklyn Cured's Smoked Beef Salami is inspired by the history and culture of New York City delis. It's naturally smoked and seasoned with our favorite deli spice
MILINARI SOPRESSATA	600047	2/4lb	All pork dry cured salami with whole peppercorn & red wine in small diameter natural casing for old fashioned flavor
FINOCCHIONA SALUMI	600046	9/5.3oz	A salami comprised of toasted fennel and fennel pollen with red wine
SLICED GENOA SAMAMI	600049	12/3 oz	This salami is famous for the whole black peppercorns sprinkled throughout the meat. Fine ground, lightly seasoned and slowly dried. Sure to please
TOSCANO DRY SALAMI	600060	12/6 oz	Made with fennel pollen of the Tuscan hills, the Toscano conveys a slight, licorice like, aromatic intensity
BOURBON AND CHERRY PORK CHUB SALAMI	600033	12/5 oz	Brooklyn Cured Pork Salami with Bourbon and Sour Cherries - 5 oz Chub This unique pork salami is inspired a classic Manhattan cocktail with bourbon and a maraschino cherry garnish. Bourbon's sweet smoky flavors are a great compliment to pork, and the cherries add complexitY

