



## Happy Holiday Favorites for 2017!

### **HOLIDAY FEATURE – Boneless Top Loin Roast**

**“The Cavallari Family favorite Holiday Main Course”**

**The beef top loin is another name for our most popular steak: the NY Strip. This is the same mouth-watering cut but prepared as a Holiday roast! As always, at Cavallari we feature premium grade “steakhouse quality” beef from only the finest producers! Trimmed, tied, and ready for the oven.**

**Fully seasoned at no extra charge. Allow at least ½ pound per person.**

**\$12.99 pound Holiday Special Price**

### **Boneless Rolled Rib Roast**

One of our most popular choices every year! This is a boneless standing rib roast – trimmed, tied, and ready for the oven. Pound-for-pound you get much more delicious beef than with a bone-in rib roast! As always, at Cavallari we feature premium grade “steakhouse quality” beef from only the finest producers! Fully seasoned at no extra charge. Allow at least ½ pound per person.

**\$16.99 pound**

### **Standing Rib Roast Bone-in**

A Holiday Classic – but not as popular as our boneless version. We will happily prepare your roast “Easy Carve” style! As always, at Cavallari we feature premium grade “steakhouse quality” beef from only the finest producers. Order as below:

- Up to 3 guests – 2 bone rib roast
- 4-5 guests – 3 bone rib roast
- 6-7 guests – 4 bone rib roast
- 8-9 guests – 5 bone rib roast
- 10-11 guests – 6 bone rib roast
- 12 or more guests – 7 bone WHOLE rib roast

**\$14.99 pound**

### **Tender Boneless Pork Loin Roast**

Tender, juicy, and deliciously simple. Of course, we sell only premium-quality fresh pork - raised and harvested exclusively in the Midwest. We start with old-fashioned whole pork loins and break them down in-house. Trimmed, tied, and ready for the oven.

Fully seasoned at no extra charge. Allow at least ½ pound per person **\$4.99 pound** boneless center-cut

### **Happy Holidays Breakfast Sausage**

A delicious tradition for so many Cavallari Customers! Hand-made sweet & savory breakfast sausage with brown sugar, cinnamon, blueberries, and cranberries. Of course, we sell only premium-quality fresh pork - raised and harvested exclusively in the Midwest. Available *ONLY* this time of year!

**\$7.99 pound**

### **Boneless Leg of Lamb**

We feature tender and delicious New Zealand and Australian spring lamb. Trimmed, tied, and ready for the oven. About 5 lbs. average. Fully seasoned at no extra charge. Allow at least ½ pound per person.

**\$6.99/\$12.99 pound**

**whole vs. cut-to-order**

### **Traditional Crown Roast of Lamb**

There are few cuts of meat that offer the dramatic table presentation of a Crown Roast! Allow at least 4 “chops” per person. You may need to order more than one roast! Paper chop holders included. Trimmed, tied, and ready for the oven. Fully seasoned at no extra charge. 14, 21, and 28 bone roasts available.

**\$16.99 pound**

### **Traditional Crown Roast of Pork**

There are few cuts of meat that offer the dramatic table presentation of a Crown Roast! Allow at least 1 “chop” per person. Of course, we sell only premium-quality fresh pork - raised and harvested exclusively in the Midwest. Minimum size is 12 chops. Paper chop holders included. Trimmed, tied, and ready for the oven. Fully seasoned at no extra charge. Allow at

least ½ pound per person. **\$7.99 pound**

### **Spiral Sliced Holiday Hams**

A popular choice every Holiday! We feature half-hams that are spiral sliced and ready to be served cold or reheated at home. *Quantities are limited!* We feature *Amish Country* hams in "Classic Honey Glaze"  
8 – 10 lbs. Average weight.

**\$3.99 pound**

### **Authentic Italian Braciolo**

Hand-made traditional braciolo – beef or pork stuffed with Italian breadcrumbs, fresh garlic, parsley, parmesan cheese, salt & pepper. Rolled, tied, and ready for the sauce pot. Braciolo are typically 4-5 pieces per pound. We can customize ingredients but pricing might vary.

**\$14.99 pound**

### **Veal Cutlets**

We get these veal cutlets from an Italian Restaurant Supplier: fully trimmed and tenderized cutlets that are ready to season and prepare. Perfect for breaded cutlets or veal Marsala. 4 oz. each individually packaged.

**\$4.49 each**

### **Veal Shank "Osso Bucco"**

Veal fore shanks pre-cut into pieces – ready for braising! Perfect for the traditional dish Veal Osso Bucco. Plan on cooking one to two pieces per serving. Each piece is about ½ pound. Order by the piece.

**\$16.99 pound**

### **Traditional Beef Tenderloin Roast**

A Cavallari Holiday Specialty. All prices by-the-pound. Available three ways:

- Whole roast trimmed & tied **\$17.99**  
3 ½ – 4 ½ pound average
- Center-Cut "Chateaubriand" **\$21.99**  
2 ½ – 3 pound average
- Hand Selected "Prime" **\$23.99**  
*\*Subject to availability*

Trimmed, tied, and ready for the oven. Fully seasoned at no extra charge. Allow at least ½ pound per person.

### **Our Most Popular Seasoning Blends:**

#### **Classic Steakhouse-style:**

Course ground salt, black pepper, garlic.

#### **Traditional Holiday:**

Rosemary, thyme, salt, pepper, garlic, and other spices.

#### **Cavallari "House Special":**

A delicious all-purpose spice blend that is best described as a "mild & sweet Cajun rub."

### **Turducken**

Celebrate this Holiday Cajun style! A boneless duck stuffed inside a boneless chicken stuffed inside a boneless turkey! The whole lot is seasoned and filled with andouille and cornbread stuffing. *Please note that turduckens are kept frozen. Please be sure to pick yours up by December 22<sup>nd</sup> to be ready to roast on Christmas!*

Whole Turduckens 14 lbs avg.  
20-25 "servings" **\$94.99**

Turducken Breast 4 ½ lbs. Avg.  
7-9 "servings" **\$57.99**

### **Maine Lobster Tails:**

*\*previously frozen*

- "small" 4-5 oz. Tails **\$9.99 each**
- "large" 7-8 oz. Tails **\$15.99 each**

### **Split Tails with Herb Butter:**

*Ready for the Broiler*

- "small" 4-5 oz. Tails **\$12.99 each**
- "large" 7-8 oz. Tails **\$18.99 each**

### **Domestic Sea Scallops**

*\*previously frozen*

Premium dry-pack IQF scallops. All natural.  
**\$21.99 pound**

### **Freshly Prepared Shrimp Cocktail**

Freshly cooked to order and seasoned with Cavallari's special blend of spices – ready for dipping in our homemade cocktail sauce! Size "large" 31-40 count shrimp.

**\$14.99 pound**

Homemade cocktail sauce: **\$3.99 8 oz.**

Raw shrimp to cook at home: **\$9.99 pound**

*\*Don't forget we make beautiful cocktail shrimp party platters too!*

### **Cavallari's Homemade Crab Cakes**

Authentic, delicious crab cakes made by-hand from genuine blue crab meat and an old Cavallari Family recipe. Deep fried and ready to re-heat in the oven or in a skillet at home.

**\$4.99 each – a "heavy 1/3 pound"**

### **Crab-stuffed Mushrooms**

Mushroom caps stuffed with a *homemade* savory crab meat stuffing. Come fully prepared and ready to bake in the oven at home. Available by the half-dozen only.

**\$5.99 - half- dozen (6 pieces)**

### **Premium Crab Meat**

Jumbo Lump **\$34.99 16oz. each**

Backfin (lump) **\$19.99 16oz. each**

Claw **\$14.99 16oz. each**