

**Catelli**<sup>Bros</sup><sup>TM</sup>  
Family of Foods

COOK UP  
SOME  
LOVE 

**FOOD  
SERVICE**  
Veal & Lamb  
Products



*from family to table for over 75 years*

## QUALITY PRODUCTS. SUPERIOR SERVICE.

A second-generation family business, Catelli Brothers Family of Foods is the U.S. Meat Division of Préal AG, a multi-generational family business in Canada. Its Quebec-based Meat Division, Montpak International, and Catelli Brothers are part of the largest veal and lamb company in North America. Préal AG consists of more than 50 agricultural businesses with 1800 employees in the U.S., Canada and South America.

In our leadership role, we are committed to the most advanced animal welfare practices. Veal calves are humanely raised in modern, temperature-controlled group-housed facilities ensuring natural sunlight and excellent air circulation. Untethered, the animals move freely and socialize, ensuring proper natural growth.

They never receive added hormones, and animal experts monitor every aspect of care.

Both our Collingswood, NJ and Sutton, MA facilities have earned SQF Level 3 certification ensuring you and your customers safe, traceable, nutritious and delicious veal and lamb products.

Our generations of experience and superior customer service allows us to deliver a wide selection of customized cutting, processing and packaging to meet your needs and improve your bottom line.

Catelli Brothers has a long history of providing our food service customers with top quality milk-fed and grain-fed veal, as well as domestic and imported lamb. We have also become food service buyers' best source for high-quality specialty beef, pork, chicken and turkey products that help make kitchens more efficient and profitable.

We are proud of our well-earned reputation for knowledgeable, attentive service for a broad spectrum of the food service industry that includes restaurants, caterers and institutions from coast to coast, as well as abroad.





**Catelli**<sup>™</sup>  
Bros  
Family of Foods

VEAL | AMERICAN LAMB | IMPORTED LAMB | BEEF | CHICKEN | PORK | TURKEY



## ALL NATURAL MILK-FED VEAL

Group Raised, Untethered

This extremely tender lean meat boasts a subtle flavor because of the highest quality calf nutrition and advanced farming technologies in the industry. Group housed and untethered, our milk-fed calves produce a product of superior flavor, color, texture and tenderness.

All natural veal is not only delicious but is easy to prepare. Veal can be sautéed, stir-fried, braised, stewed, grilled or broiled—making it an enduring favorite. All our veal is Halal.



**VEAL LOIN CHOP**  
with Asparagus &  
Cherry Tomatoes

# ALL NATURAL MILK-FED VEAL



## VEAL LEG STEAMSHIP

Selected veal leg, trimmed with aitch bone removed and hind shank frenched. Individually vacuum sealed. Packed 1 piece per case.



## VEAL BUTT TENDERLOIN (LEG FILET)

Portion of tenderloin removed from veal leg referred to as butt tender, filet mignon of veal. Approximately 14-16 oz. per piece. Vacuum sealed 2 pieces per pack. 5-6 packs per case. 10 lb. avg. case. Available with silver skin removed. Individually vacuum sealed. 12 pieces per case. 10 lb. average case.



## VEAL TOP ROUND, CAP OFF

Selected veal top round, trimmed and cap removed. One of the most utilized veal cuts. Easy to process into cutlets or medallions. Individually vacuum sealed. Packed 1, 2 or 3 per case.



## VEAL LEG CUTLET

Selected veal leg muscles only, pinned, hand-sliced and pounded into cutlets. Available in 1.5, 2, 3, 4, 5, 6, or 8 oz. portions. Also available not pounded. Vacuum sealed in 1 lb. average pack. 10 lb. average case.



## VEAL LEG HIP SIRLOIN

Top sirloin portion of the leg. Completely trimmed and great for veal cutlets, medallions or rollatini. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.



## VEAL SHORT LOIN, KNIFE-READY

Selected veal short loin cut through the vertebrae. Easy to knife cut, yielding T-bone to porterhouse-style chops. 4-5 lb. average piece. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.



## VEAL LEG KNUCKLE (SIRLOIN)

Selected boneless, trimmed sirloin (knuckle) used for veal cutlets and medallions. Individually vacuum sealed. 2 pieces per case. 10 lb. average case.



## VEAL LOIN CHOP

Selected veal loin chops cut to yield T-bone to porterhouse-style chops. Available in 8, 10, 12, 14, 16, 18, 20, 22, 24, or 26 oz. portions. Individually vacuum sealed. 10 lb. average case.



## VEAL LEG BOTTOM ROUND (FLAT OR GOOSENECK)

Selected boneless, trimmed bottom round. Used for larger veal cutlet portions like Parmigiana or rollatini. Individually vacuum sealed. 3 pieces per case. 10 lb. average case.



## VEAL CHOP, KANSAS CITY-STYLE

Selected veal loin with tenderloin removed, creating a more economical loin chop. Great for specials. Available in 6, 8, 10, 12, 14, 16, 18, or 20 oz. portions. Individually vacuum sealed. 10 lb. average case.



## VEAL LEG EYE ROUND

Boneless veal leg muscle separated from the bottom round section of the leg. Completely trimmed. Great for veal leg medallions or cutlets. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.



## VEAL LOIN (BONELESS STRIP LOIN)

Selected boneless veal loin eyes, trimmed to 0 x 0 to silver skin or 1 x 1 with fat cap on. Great as a roast or easily portioned for steaks, medallions or cutlets. Vacuum sealed 2 pieces per pack. 2 packs per case. Also available vacuum sealed 1 piece per pack. 10-12 lb. average case.



## VEAL WHOLE TENDERLOIN

Selected boneless, trimmed whole veal tenderloin with side muscle. The filet mignon of veal is ideal for cutlets, medallions or carpaccio. Individually vacuum sealed. 5 pieces per case. 10 lb. average case.



## VEAL LOIN TENDERLOIN (SHORT TENDER)

Portion of the tenderloin removed from loin section (short tender). Trimmed to roast whole, carve or cut into medallions or cutlets. Vacuum sealed in 2-piece packs. 8 packs per case. 8-10 lb. average case.

# ALL NATURAL MILK-FED VEAL

## BARBECUED VEAL SHORT RIBS



### VEAL RACK, OVEN-READY

Selected veal rack with cap, chine and feather bones removed yielding bone-in rib eye. Great for in-house cutting. Available in 4, 5, 6, 7, or 8-rib racks. Rib bones can be cut 2 x 2, 3 x 3 or 4 x 4. Also available frenched. Individually vacuum sealed. 2, 4 or 10 pieces per case.



### VEAL RIB CHOP, CENTER CUT, FRENCHED

Selected veal racks cut into chops. Only first six ribs can be sold as center cut rib chops. Chop has 4" bone, 3" french and 1" lip. Available in 8-10, 10-12, 12-14, or 14-16 oz. portions. Individually vacuum sealed. 10 lb. average case.



### VEAL RIB CHOP, TOMAHAWK-STYLE

Selected veal rack cut into tomahawk chops, frenched. 6" or 8" bone length. 14-16 oz. portion. Individually vacuum sealed. 10 chops per case. 10 lb. average case.



### VEAL RIB CHOP, ECONOMY CUT

Selected veal rib chops cut from the chuck end of the veal rack, ribs 7 and 8. Available frenched or unfrenched. Can be grilled, roasted, stuffed, or pounded for Milanese. Vacuum sealed in 8-12 oz. portion. 10 lb. average case.



### VEAL RIB CHOP, 1ST CUT, FRENCHED

Selected veal racks cut into chops. Only first four ribs can be sold as 1st cut veal rib chops. Chop has 4" bone, 3" french and 1" lip. Great plate presentation. Available in 8, 10, 12, 14, 16, or 18 oz. portions. Individually vacuum sealed. 10 lb. average case.



### VEAL RIB EYE

Selected veal racks, boned and trimmed with cap removed to silver. Can be used as a roast or easily portioned for boneless rib eye steaks, cutlets or medallions. Vacuum sealed 2 pieces per pack. 2 packs per case. 10 lb. average case.

# ALL NATURAL MILK-FED VEAL



## VEAL HIND SHANK, VOLCANO-STYLE

Selected veal hind shanks cut volcano-style and frenched. Individually vacuum sealed. 2.5-3.5 lb. average piece. 6 pieces per case. 12 lb. average case.



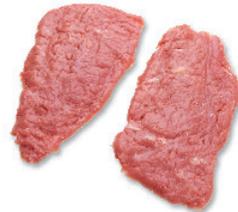
## VEAL FLANK STEAK

Flank steak removed from leg and loin flank section of the hindquarter. Completely trimmed of fat and silver skin. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



## VEAL HIND SHANK OSSO BUCO

Selected veal hind shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.



## VEAL CUBE STEAK

Prepared from any boneless portion of the veal carcass, except heel and shank. Free of bone, cartilage, lymph glands, and heavy connective tissue. Inexpensive product for Parmigiana or other sautéed dishes. 2, 3, 4, 5, or 6 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



## VEAL FORE SHANK OSSO BUCO

Selected veal fore shanks cut into osso buco. 1", 1.5", 2", 2.5", 3", or 4" portions. Vacuum sealed 8 to 10 pieces per case. 10 lb. average case.



## VEAL HANGER STEAK

Veal hanger steak cut from the loin section and trimmed. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.



## VEAL SHORT RIBS

Economical veal cut that's great braised then finished on the grill. Vacuum sealed in 6-9 lb. average pack. 2 packs per case. 12-18 lb. average case. Also available as veal short rib osso buco bone-in. 12-16 oz. portions. Vacuum sealed 5 pieces per pack. 2 packs per case. 10 lb. average case.



## VEAL STEW

Veal stew prepared from veal muscles, available lean and extra-lean. Hand cut into 1" to 1.5" average cubes, shank meat excluded. Commodity-style also available. Vacuum sealed in 2.5 lb. pack. 4 packs per case. 10 lb. case.



## VEAL SPARE RIBS, ST. LOUIS-STYLE

Selected veal breast with breast plate and brisket section removed, yielding center cut St. Louis spare ribs. Each rib has 8 to 11 bones intact, creating a full rack. Individually vacuum sealed. 3-5 lb. average piece. 6 pieces per case. 24 lb. average case.



## GROUND VEAL

Select ground veal averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.



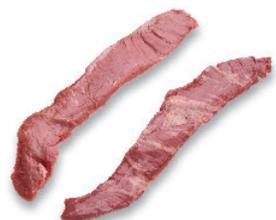
## VEAL ROAST, BONELESS

Available as veal chuck, shoulder clod or leg roast trimmed to 1/4" of fat. Netted and individually vacuum sealed. 8 lb. average piece. 2 pieces per case. 16-20 lb. average case.



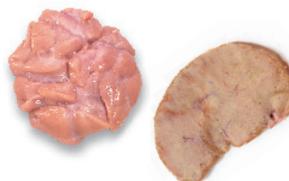
## BUTCHER'S BLEND MEATBALL & MEATLOAF MIX

A custom blend of fresh ground beef, pork and veal. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.



## VEAL SKIRT STEAK

Skirt steak removed from inside of veal breast. Tender and flavorful. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. average case.



## VEAL SWEETBREADS, VEAL LIVER & VEAL OFFAL

Veal thymus gland vacuum sealed in sets. 1 lb. pack. 10 packs per case. 10 lb. case. Liver available whole or portion controlled in 3 or 4 oz. portions. Individually vacuum sealed. 10 lb. case average. Heart, tongue, cheek meat, and kidneys also available.

## ALL NATURAL GRAIN-FED VEAL

Catelli Brothers Canadian grain-fed veal is popular because of its buttery flavor. Raised according to USDA, FDA and CFIA standards on a natural diet of corn, whole grains and milk-formula, our calves never receive growth hormones. They produce subtle marbling and tender, juicy cuts. All Catelli Brothers grain-fed veal is Halal.



## VEAL MARSALA



### VEAL TOP ROUND, CAP OFF

Selected veal top round, trimmed and cap removed. Popular cut for veal cutlets, medallions or as a roast. Individually vacuum sealed. 2 pieces per case. 13 lb. average case.



### VEAL LOIN BONELESS

Selected veal boneless loin trimmed 0 x 0 with a slight layer of fat covering the loin eye. The New York strip of veal. Great for steaks, cutlets or medallions. 4-6 lb. average. Individually vacuum sealed. 4 pieces per pack. 16-20 lb. average case.



### VEAL BUTT TENDERLOIN (LEG FILET)

Selected veal butt tenderloin removed from the leg end and completely trimmed to expose silver skin. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.



### VEAL RACK 6-RIB, CHOP-READY

Selected veal rack, cut 6 ribs only. Chine bone, feather bone and cap meat removed, yielding a bone-in rib eye. Cut into individual veal rib chops or roast whole. 4-6 lb. average rack. Individually vacuum sealed. 2 racks per case. 10 lb. average case.



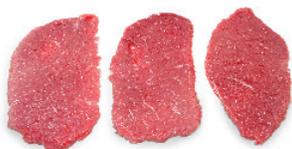
### VEAL LEG EYE ROUND

Boneless veal leg muscle separated from the bottom round section of the leg. Completely trimmed. Great for veal leg medallions or cutlets. Individually vacuum sealed. 5 pieces per case. 10 lb. average case.



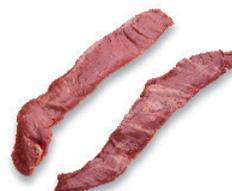
### VEAL RIB CHOP, CENTER CUT, FRENCHED

Selected chop-ready veal rack portioned into 14-16" frenched veal rib chops. Chop has 3" bone with a 1" lip. Great plate presentation. Grill, stuff, sauté, or roast. Individually vacuum sealed. 12 chops per case. 10 lb. average case.



### VEAL LEG CUTLET

Selected veal leg muscles only, pinned, hand-sliced and pounded into cutlets. Available in 2, 4 or 5 oz. portions. Vacuum sealed in 1 lb. average pack. 10 lb. average case.



### VEAL SKIRT STEAK

Skirt steak removed from inside of veal breast. Tender and flavorful. Great for grilling, roasting or sautéing. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.

## SUMMIT RIDGE DAIRY VEAL



### VEAL CUTLET

Top round and leg cutlets pinned, hand-sliced and pounded. Individually vacuum sealed. Available in 2, 3, 4, 5 or 6 oz. portions. Frozen. 10 lb. case.



### VEAL STEW

A hearty favorite. Hand-cut and trimmed into 1" to 1.5" average cubes. Conveniently vacuum sealed in 5 lb. pack. 2 packs per case. Frozen. 10 lb. case.

## VALUE-ADDED PRODUCTS



### FULLY COOKED VEAL MEATBALLS

Made from a traditional recipe using only choice cuts. Perfectly seasoned and cooked to ensure superior flavor. Ready to serve in minutes. Available in 1/2, 1 or 2 oz. portions. Frozen. Bulk packed in a 10 lb. case.



### LAMB BURGERS & SLIDERS

A lean alternative. 100% selected ground lamb. 2 oz. sliders and 6 or 8 oz. burgers available. Packed, papered and frozen. 10 lb. case.



### FULLY COOKED VEAL OSSO BUCO

Portioned veal fore shanks slow cooked up to 6 hours with carrots, onions, celery, and garlic in a rich proprietary veal demi-glace with accents of Marsala wine and Italian spices. Ready to serve in minutes. Individually vacuum sealed in 12-16 oz. portion. Frozen. 12 portions per case. 12 lb. average case.



### VEAL PATTY

Prepared from ground veal and trimmings formed into 4 oz. oval or natural-shaped patties with panko breading and Italian seasoning. Packed, papered and frozen. 40 patties per 10 lb. case.

To learn more about Catelli Brothers visit [CatelliBrothers.com](http://CatelliBrothers.com)

## ALL NATURAL USDA CHOICE AMERICAN LAMB

Colorado-fed lambs are recognized as the source of the best tasting, nutritious lamb products. Raised on local ranches and free to roam while grazing on natural forage, all natural American lamb production never includes artificial growth hormones. All our lamb is Halal.

The result is lamb that is richly marbled, juicy and consistently tender. That's why this wholesome and delicious meat is favored in so many establishments.



SICHUAN  
HONEY GLAZED  
LAMB RIBS



For Featured Products & Recipes go to [CatelliBrothers.com](http://CatelliBrothers.com)

# ALL NATURAL USDA CHOICE AMERICAN LAMB



## LAMB LEG STEAMSHIP ROUND

Trimmed lamb leg with aitch bone removed and shank frenched. Netted for roasting. Individually vacuum sealed. 2 pieces per case.



## LAMB LOIN CHOP

Lamb loin trimmed with a 1" average tail and cut to yield T-bone or porterhouse-style chops. Available in 4, 5, 6, 8, or 10 oz. portions. Vacuum sealed in 2-piece pack. 10 lb. average case.



## LAMB LEG BRT

Lamb leg boned, trimmed and jet-netted. Also available seasoned. Individually vacuum sealed. 2, 4 or 6 pieces per case.



## LAMB RACK, FRENCHED

8, 9 or 10-rib lamb racks available cap on or cap off with 4" bone, 3" french and 1" lip. Vacuum sealed with 2 half racks per pack. 3, 6 or 10 packs per case. Also available individually vacuum sealed.



## LAMB TOP ROUND

Separated from lamb leg to make lamb top round, cap on or cap removed. Individually vacuum sealed. 6 pieces per case. 10 lb. average case.



## LAMB SHOULDER CHOP

Lamb chuck cut into 3/4" or 1" round bone and blade bone chops. Individually vacuum sealed in 6-8 oz. portions. 6 round bone and 12 blade bone chops per case. 12-15 lb. average case.



## LAMB LEG STEAK, CENTER CUT

Lamb leg steak, cut from the center of a bone-in lamb leg. Available in 11-14 oz. portions. Individually vacuum sealed. 10 lb. average case.



## LAMB BONELESS CHUCK

Derived from boneless square cut chuck including neck and shoulder trimmed to 1/4"-1/2" exterior fat. Also available as roast. Individually vacuum sealed. 5-7 lb. average piece. 2 pieces per case. 10-14 lb. average case.



## SLICED LAMB LEG STEAK, PHILLY-STYLE

Boneless lamb leg thinly sliced for cheesesteaks, sandwiches, salads and carpaccio. Vacuum sealed in 8 oz. pack. 20 packs per case. 10 lb. case.



## LAMB DENVER RIBS, ST. LOUIS-STYLE

Trimmed lamb breast yielding high quality St. Louis-style Denver ribs (spare ribs). Vacuum sealed in 4-piece pack. 3 packs per case. 10 lb. average case.



## LAMB FORE SHANK/HIND SHANK

Cut from the lower portion of the arm (front leg) or rear leg. Vacuum sealed in 4-piece pack. 2 packs per case. 10 lb. average case. Also available as frenched hind shank. Individually vacuum sealed. 8 pieces per case. 10 lb. average case.



## LAMB STEW

Lamb chuck boned and hand cut into 1" to 1.5" average cubes. May include shank meat. Vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.



## LAMB HIND SHANK OSSO BUCO

Lamb hind shank with the side muscle removed and cut into 2" osso buco. 4-6 oz. portions vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. average case.



## LAMB LEG KABOBS

Lamb leg, boned and cleaned. Hand cut into 1.5" to 2" average cubes, shank and heel meat excluded. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.



## LAMB LOIN BONELESS

Lamb loin eye boned and trimmed. Available 0 x 0 or 1 x 1 with fat cap on. Also available trimmed to the silver skin or completely cleaned to the eye. Individually vacuum sealed. 8 pieces per case. 12-15 lb. average case.

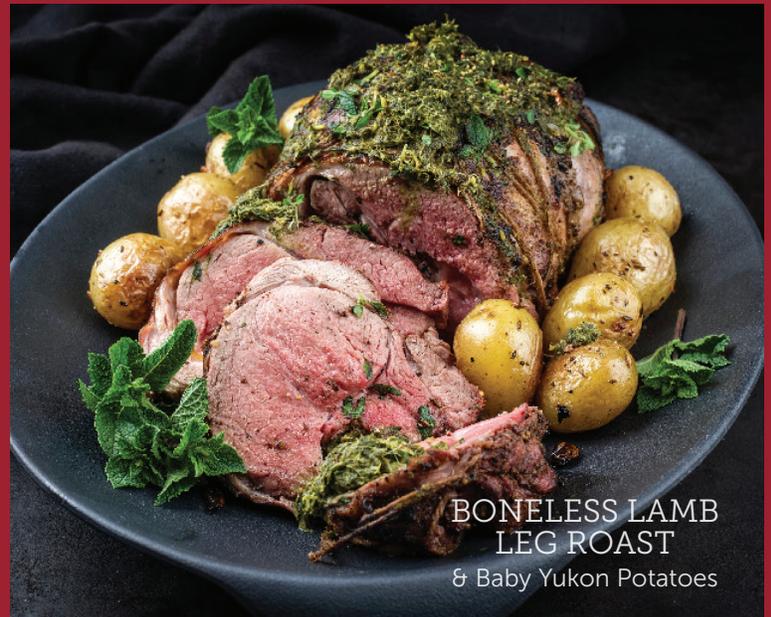


## GROUND LAMB

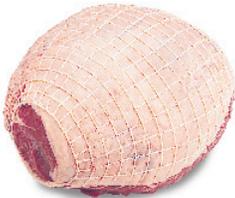
Select ground lamb averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case. 2 oz. sliders and 6 or 8 oz. burgers available.

## ALL NATURAL AUSTRALIAN LAMB

Raised naturally and free ranged in an unspoiled environment of wide-open pasture, Australian lamb is popular with chefs as a lower cost alternative to American lamb. With a mild taste, lamb from "Down Under" is both naturally lean and tender. All our Australian lamb is Halal.



**BONELESS LAMB LEG ROAST**  
 & Baby Yukon Potatoes



### LAMB LEG BRN

Lamb leg boned, rolled and netted. Shank removed for roasting or carving presentation. Average 4-6 lb. boneless leg individually vacuum sealed. 6 to 8 pieces per case. 24-32 lb. case.



### LAMB RIB CHOP, FRENCHED

Lamb rack with chine and feather bones removed, cut into chops. Chop has 4" bone, 3" french and 1" lip. Available in 3 or 4 oz. portions. Vacuum sealed in 1 lb. pack. 10 packs per case. 10 lb. average case.



### LAMB TOP ROUND

Separated from lamb leg to make lamb top round, cap on or cap removed. Individually vacuum sealed. 8 pieces per case. 10 lb. average case. Also available hand cut into 1" to 1.5" lamb leg kabobs. 10 lb. average case.



### LAMB FORE SHANK/HIND SHANK

Lamb fore shank, bone-in, separated from the chuck end. Average 10-16 oz. shank. Vacuum sealed or layer packed. 40 pieces per case. 48 lb. average case. Lamb hind shank. Average 16-20 oz. Vacuum sealed in 4-piece pack. 7 packs per case. 33 lb. average case.



### LAMB LOIN BONELESS

Lamb loin boned and trimmed 0 x 0 with silver skin removed. 4 boneless loin eyes per vacuum-sealed pack. Average 10 packs per case. 25 lb. average case.



### LAMB STEW

Lamb chuck boned and hand cut into 1" to 1.5" average cubes. May include shank meat. Vacuum sealed in 5 lb. pack. 2 packs per case. 10 lb. case.



### LAMB LOIN CHOP

T-bone to porterhouse-style chops. 3-4 oz. portion. 3 vacuum-sealed chops per pack. 10 lb. average case. Additional portion sizes available upon request.



### GROUND LAMB

Select ground lamb averaging 80/20 lean content. Vacuum sealed in 2 lb. pack. 5 packs per case. 10 lb. case.



### LAMB RACK, FRENCHED

8-rib lamb racks with cap removed, 4" bone, 2-3" french and 1-2" lip. Available in 20-22, 22-24, 24-26, 26-28, or 28 oz. and up racks. 2 vacuum-sealed half racks per case. 20-40 lb. case.

FOR  
 VEAL & LAMB  
 RECIPES

Visit [CatelliBrothers.com](http://CatelliBrothers.com)

## ALL NATURAL NEW ZEALAND LAMB

Grass-fed New Zealand lamb is naturally leaner with a more pronounced flavor and characteristic texture. Whether served from the skillet, roasting pan or grill, New Zealand lamb is famously versatile and adapts to virtually any type of cuisine you may choose. All our New Zealand lamb is Halal.



**FRENCHED RACK  
OF LAMB**  
with Roasted Tomatoes



### LAMB LEG BRN

Lamb leg boned, rolled and netted. Shank removed for roasting or carving presentation. Average 3-4 lb. boneless leg individually vacuum sealed and frozen. 6 pieces per case. 24 lb. average case.



### LAMB RIB CHOP, COCKTAIL-STYLE

Lamb rib chops with cap removed and frenched cocktail-style. 1.5-2.5 oz. portion. Vacuum sealed and frozen. 10 lb. average case.



### LAMB RACK, FRENCHED

8-rib lamb racks with cap removed, 4" bone, 2-3" french and 1-2" lip. Available in 10-12, 12-14, 14-16, 16-18, or 18-20 oz. racks. 2 vacuum-sealed and frozen half racks per case. 20 lb. average case.



### LAMB FORE SHANK

Lamb fore shank, bone-in, separated from the chuck end. Average 10-14 oz. shank. Vacuum sealed or layer packed and frozen. 40 shanks per case. 29 lb. average case.

## FAMILY PRIDE IN QUALITY

Quality products are a source of pride in the second generation Catelli family and the cornerstone of the multi-generational Fontaine family in Canada. That is why the Catelli Brothers Family of Foods and the Fontaine Family brands are rooted in a long-standing commitment to excellence. As leading veal and lamb wholesalers, Catelli Brothers and Montpak, our Quebec-based sister company, demand the highest product quality.

We also recognize that quality products are the result of recruiting and retaining dedicated employees at all levels of our meat operation. From producer-farmers to meat cutters, packers, drivers and sales reps—it is our “family” of employees who enable us to deliver superior products to leading food service distributors throughout North America and beyond.

### CLASSIC ITALIAN-STYLE MEATBALLS & Spaghetti



For Featured Products & Recipes go to [CatelliBrothers.com](http://CatelliBrothers.com)

# Catelli Bros<sup>TM</sup>

## Family of Foods

IS COMMITTED TO...

ENSURING QUALITY & SAFETY STANDARDS...



SUPPORTING THE VEAL & LAMB INDUSTRY...



& ENCOURAGING CULINARY ARTS EDUCATION.



Culinary Institute  
of America



# Catelli Bros<sup>TM</sup> Family of Foods

*from family to table for over 75 years*

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71 Blackstone Street, Sutton, MA 01590

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**CatelliBrothers.com**



Laval, Quebec  
Terrebonne, Quebec

