

# GRAND WESTERN BEEF

## GRAND WESTERN COMBOS



*Grand Western is proud to offer customer's combination packages...  
There is one for every taste.*

Like our other products, combos are also individually wrapped and vacuum sealed.

- **GRILLER'S PACKAGE 10010100**  
(9) 6 oz Sterling Silver Premium Steak Burgers  
(4) 8 oz Duroc Bone-In Pork Chops  
(6) 8 oz Natural Chicken Breast  
(2) Hatfield Pork Baby Back Ribs  
(4) 4 oz Gourmet Sausages
- **SUMMER FEST PACKAGE 10010101**  
(2) 24 oz Grand Western Reserve Porterhouse  
(4) 8 oz Duroc Bone-In Pork Chops  
(4) 4 oz Gourmet Sausages  
(6) 8 oz Sterling Silver Premium Steak Burgers
- **GRILL MASTER PACKAGE 10010102**  
(2) 22 oz Grand Western Reserve Bone-In Rib Steak  
(4) 8 oz Duroc Bone-In Pork Chops  
(4) 4 oz Gourmet Sausages  
(6) 8 oz Sterling Silver Premium Steak Burgers
- **GRAND WESTERN RESERVE SAMPLER 10010003**  
(2) 6 oz Filet Mignon  
(2) 6 oz Top Sirloin  
(2) 10 oz Boneless Ribeye Steak  
(2) 10 oz NY Strip Steak
- **GRAND WESTERN ANGUS RESERVE SAMPLER 10010004**  
(2) 6 oz Filet Mignon  
(2) 6 oz Top Sirloin  
(2) 10 oz Boneless Ribeye Steak  
(2) 10 oz NY Strip Steak
- **STERLING SILVER PREMIUM SAMPLER 10010005**  
(2) 6 oz Filet Mignon  
(2) 6 oz Top Sirloin  
(2) 10 oz Boneless Ribeye Steak  
(2) 10 oz NY Strip Steak
- **USDA PRIME SAMPLER 10010106**  
(2) 6 oz Filet Mignon  
(2) 6 oz Top Sirloin  
(2) 10 oz Boneless Ribeye Steak  
(2) 10 oz NY Strip Steak
- **FINE DINING PACKAGE 10010007**  
(2) 6 oz USDA Prime Filet Mignon  
(2) 16 oz Bags Jumbo Shrimp  
(1) 14" Juniors Cheesecake
- **ULTIMATE SAMPLER 10010008**  
(2) 6 oz USDA Prime Filet Mignon  
(2) 6 oz Grand Western Reserve Top Sirloin  
(2) 10 oz Grand Western Reserve Boneless Ribeye Steak  
(2) 10 oz Sterling Silver Premium NY Strip Steak  
(4) 8 oz Duroc Boneless Pork Chops
- **SURF & TURF DELUXE 10010009**  
(2) 6 oz Grand Western Reserve Filet Mignon  
(2) 6 oz Grand Western Reserve Top Sirloin  
(2) 10 oz Grand Western Reserve Boneless Ribeye Steak  
(6) 8 oz Lobster Tails
- **PERFECT GIFT COMBO 10010010**  
(2) 6 oz Grand Western Reserve Filet Mignon  
(4) 12 oz Duroc Pork Tenderloin  
(6) 8 oz Lobster Tails
- **SURF & TURF WITH CRAB CAKES 10010011**  
(2) 6 oz Grand Western Reserve Filet Mignon  
(2) 6 oz Grand Western Reserve Top Sirloin  
(2) 10 oz Grand Western Reserve Boneless Ribeye Steak  
(6) 8 oz Lobster Tails  
(12) 3 oz Crab Cakes
- **USDA PRIME EXECUTIVE COMBO 10010012**  
(8) 6 oz Filet Mignon  
(4) 14 oz NY Strip Steak  
(4) 14 oz Boneless Ribeye Steak
- **GRAND WESTERN RESERVE EXECUTIVE COMBO 10010013**  
(8) 6 oz Filet Mignon  
(4) 14 oz NY Strip Steak  
(4) 14 oz Boneless Ribeye Steak
- **STERLING SILVER PREMIUM EXECUTIVE COMBO 10010014**  
(8) 6 oz Filet Mignon  
(4) 14 oz NY Strip Steak  
(4) 14 oz Boneless Ribeye Steak

*Delivered  
direct to you.*



[www.grandwesternsteaks.com](http://www.grandwesternsteaks.com)



# GRAND WESTERN BEEF



Harris Ranch Premium Natural Beef is a family owned company founded in 1937. The Harris Ranch brand is well known for producing superior cattle, with highly marbled consistent flavor. The key to Harris Ranch success, is being a fully vertically integrated beef company, controlling all aspects of beef production. From sourcing high quality cattle, controlling all feeding at one facility, and harvesting the cattle at one processing facility. The end result is "Farm to Table" sourced premium beef, knowing where your beef comes from. Harris Ranch Natural beef is available in USDA Choice as well as the upper 2/3rds choice grades.



HARRIS RANCH



Chairman's Reserve Premium Meats brand and its Chairman's Reserve Certified Premium Beef products are backed by the knowledge and experience of Tyson Fresh Meats, Inc., one of the world's largest meat processors. Our meats offer a white tablecloth restaurant quality eating experience - every time. Cuts that set the standard for taste and trust with exceptional flavor, tenderness and juiciness. Our beef is the top tier of the USDA Choice grade (With the upper 2 of 3 marbling scores within that grade), and can include USDA Prime grade beef.



CHAIRMAN'S RESERVE

SEMINOLE PRIDE  
— BEEF —



Seminole Pride Beef...Natural and Conventional Beef Products. As the "Original Cowboys", the Seminole Tribe of Florida has been raising cattle in Florida since the 1500's! Seminole cattle are Angus-bred and sourced from Seminole Tribal Reservations in Florida, as well as other stringently-controlled cow and calf operations in Florida. Our tender beef is certified non-hormone treated cattle (NHTC) by IMI Global, a third-party auditor, and are antibiotic-free (ABF), grass and corn-fed.



SEMINOLE BEEF



Our USDA Prime is from one source, the south fork of the Platte River. We hand-select each cut for its superior marbling, hearty flavor, luscious color and buttery tenderness. Masterfully cut, our distinctive dry-aged beef is a time-honored tradition—a super-controlled environment of low humidity, constant, ideal temperature and your order can be custom-aged to your specifications.



USDA PRIME BEEF



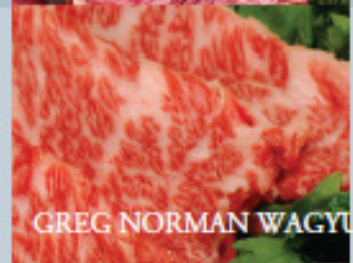
Creekstone Farms Natural Beef Program protocols are very strict. Beef cattle in this program are never administered any antibiotics or growth promotants, such as artificial hormones. The cattle are fed a 100% vegetarian diet and always handled humanely. These exacting requirements ensure the exceptional reputation of Creekstone Farms on delivering a quality product time and time again.



CREEKSTONE FARMS



Greg Norman Signature Wagyu Beef is finished for a minimum of 300 days on a special Japanese formulation of grains to produce an incredibly marbled, high quality product. This finishing method along with superior Wagyu genetics leads to butter knife tenderness. GNSW provides a "farm-to-plate" program that ensures you can count on a consistent, high marbled and flavored product every time. GNSW will impress even your most discerning guests.



GREG NORMAN WAGYU



What happens to beef when it's dry-aged that creates such a buzz? The scientific word is proteolysis, or breakdown of muscle protein. This process occurs under very controlled conditions—temperature of 35-38 degrees F and humidity of 50-60%, with a specific air flow produced over the meat. All Grand Western Artisan Dry-Aged products spend a minimum of 21 days in the dry-age cooler for the most tender, flavorful cut of meat available on the market.



ARTISAN DRY AGED