

MEATBALLS, PASTA, EGGPLANT, ITALIAN BEEF, AUTHENTIC SAUSAGE, VEAL & TOMATOES



## Sliced Italian Beef (NC)

#10051717 - (2) 5# Bags of Sliced Italian Beef  
(2) 1/2 Gallons Bags of Gravy

## Hot Giardiniera

#10061054 - (4) 1 GAL (Gallon can be sold separately)

## Mild Giardiniera (NC)

#10052224 - (4) 1 GAL (Gallon can be sold separately)



## Our History

### *The Beginnings of our Legendary Chicago Italian Beef Sandwiches*

During the turn of the 20th Century, in the heart of burgeoning Chicago, many Italian immigrants prepared a dish known as "Italian beef". It's said that these sandwiches were started by Italian immigrants who worked for the old Union Stock Yards. They would often bring home some of the toughest cuts of beef, so to make the beef more appealing, they slow-roasted it to make it tender then simmered it in spices to add flavor. The meat was then thinly sliced and put into fresh Italian bread. Since Italian beef was an easy way to prepare meals for the guests, it became very popular at weddings and events.

### *Chicago's Signature Sandwich*

Like deep dish pizza, Italian beef is native to Chicago. In fact, Italian beef is widely considered to be Chicago's signature sandwich along with the "combo" which is an Italian beef and sausage combined. For decades now, our family has slow roasted beef using our very own special recipe which we've perfected over the years. We've been serving it at home, family gatherings and even weddings. Some things haven't changed from Italian beef's humble beginnings!

### *Today*

Bari Beef still slow roasts its beef and simmers it in authentic Italian spices, but we use only the finest and choicest cuts of meat. We're proud of our 40-year history of being a trusted supplier of quality products -- Italian beef, Italian sausage and giardiniera to the restaurant industry. When you choose the best, choose Bari Beef!

COAST TO COAST FOOD BROKERS