





Coast to Coast Food Brokers Quality Products Outstanding Service

From fresh mountain streams to deep ocean waters, we provide the finest seafood in season and at the right price. Industry leaders in fresh and frozen seafood partner with us to bring you succulent delicacies from around the world. Our Seafood Specialists get on the boats and deal direct with processing houses and farm fisheries to help establish the highest standards for quality and freshness.



10047262 0047643	COD FILLET 8-10 OZ B/S PACIFIC IQF COD LOIN 7 OZ B/S PACIFIC IQF	CCI CCI	1X10 1X10
250406 10016346	SHRIMP SHELL ON WHITE 16/20 TARAX SHRIMP SHELL ON WHITE 31/35 TARAX	CCI CCI	6X4 6X4
10009443	TUNA STEAK 8 OZ AHI SUSHI GRADE CO	CCI	1X10
10056035 10033092 10033078 246532 10019038	SHRIMP BUTTERFLY 21/25 RAW P&D T/ON SHRIMP BUTTERFLY 26/30 RAW P&D T/ON SHRIMP BUTTERFLY 31/40 RAW P&D T/ON SHRIMP BUTTERFLY 41/50 RAW P&D T/ON SHRIMP BUTTERFLY 51/60 RAW P&D T/ON	CCI CCI CCI CCI CCI	5X2 5X2 5X2 5X2 5X2 5X2
10035920	CLAMS WHOLE COOKED VP 17/22 CT	CCI	1X10

Contact your Cheney Sales Representative for your special pricing on these products and anything else you may need.



Planning an Easter Buffet? Our delicious French Macarons will add a colorful splash to your presentation!! Serve plain or add your own special signature· In stock and ready to ship! 10090510 Sublime Assorted Macarons 8/20 ct



Roland Products has discontinued the following products:

DISCONTINUED

CBI # 062021 Roland Cooking Wine - Marsala CBI # 062009 Roland Cooking Wine – Sauterne **REPLACEMENT**

CBI # 062006 Fronte Cooking Wine - Sauterne Marsala Cooking Wine TBA



10076677 Digia Ravioli Pear and Gorgonzola 1/6# Serve with a Walnut Balsamic Sauce

- 3/4 cup balsamic vinegar (CBI # 062078 Roland)
- 4 tablespoons honey
- 6 tablespoons unsalted butter
- 1/4 teaspoon salt
- 1/8 teaspoon ground black pepper (CBI # 136158 CBI)
- 1/2 cup walnut halves and piece. (CBI # 10015947 Simply Nuts)

Combine the balsamic and honey in a saucepan and bring to a boil over medium-high. Continue to boil until the mixture coats the back of a spoon like a syrup, about 8 minutes. Remove from the heat and swirl in the butter until melted. Season with the salt and pepper; keep warm. While the vinegar reduces toast the walnuts in a small skillet over medium heat; cook, shaking the pan occasionally, until the walnuts are fragrant and lightly browned, 4-5 minutes. Stir into the reduced balsamic mixture; keep warm over low heat. (Or it may be re-warmed just before serving.)

10063686 Digia Ravioli Butternut Squash 1/6#

Serve with sage infused butter, a sprinkle of toasted pine nuts (CBI # 10015942 Simply Nuts 1/5#), and a generous amount of grated Parmesan cheese (CBI # 174027 Fronte 2/5#).

Did you know......

- A fish does not add new scales as it grows, but the scales it has increase in size. In this way, growth rings are formed and the rings reveal the age of a fish.
- Fish that have thin fins with a split tail indicate that they move very quickly or may need them to cover great distances. On the other hand, fish that live among rocks and reefs near the ocean floor have broad lateral fin and large tails.
- The earliest known mention of ravioli appears in the personal letters of Francesco di Marco Datini, a merchant of Prato in the 14th century.
- The Guinness World Records' record for the longest ravioli measures 96 ft 1 in and was achieved by Amway Russia in St Petersburg, Russia, in August of 2013.
- A study in the Journal of Consumer Research found that when diners were given smaller forks with which to eat their meals, they ended up eating less. According to the researchers, this is because the smaller forkfuls of food lead diners to "feel they are not making much of a dent in consuming their food, and, hence, satisfying their hunger."
- People wore fake moles (or "beauty patches") made of velvet, silk, or mouse skin in the 18th century as a fashion statement.

For more information or samples, please contact your local Coast to Coast representative or call 561-635-3506. We look forward to speaking with you!

What's **NEW** from Coast to Coast?





PRODUCT IMPROVEMENTS!!!



Tribeca Oven is transitioning their Seprata/Pull Aparts (15 segments/piece) to the Petite Pull Apart format (10 segments/piece). This will alleviate breakage and offer a better presentation to your guests. There is no change in the pricing per piece. Please adjust your order guides.

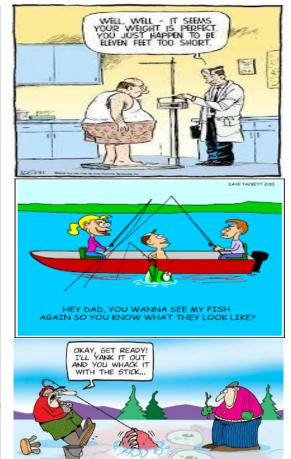
 10094532
 New Petite Garlic Seprata 38/8.2 oz (old # 10037713)

 10081057
 New Petite French Seprata 38/8.41 oz (old # 10037712)

 TBA
 New Petite Rustic Olive Seprata 38/ (old # 10037711)



CBI # 10070821 ROSINA ELBOW MACARONI 3/4# Our elbow macaroni are an enriched pasta item with a creamy color and a firm texture. Our product is fully cooked perfectly al dente and IQF frozen. As a classic Italian center of the plate offering, they are ready for quick and easy preparation. We guarantee to deliver a quality and truly authentic Italian style product that our customers expect. Great for center of the plate, soups, salads..... *Ocala*





Great Range Bison brings you the finest ground bison directly from the premier bison ranches in North America. Our bison are raised without the use of antibiotics or growth hormones. All our bison are born and raised on pasture, and finished on a vegetarian diet of grasses and grains. For the past 30 years, we have worked closely with our rancher/producers to ensure their bison are raised sustainably. Through this partnership we can bring you, the consumer, the best fresh bison cuts on the market today.

We are proud of the fact that we offer all our customers bison direct from North America's premier bison ranches. From the source – the rancher who raised the animal – to us and then on to you, our customer, you can be assured of the integrity of our product. In today's marketplace many products change hands multiple times before they reach the consumer, but not with our bison. The short distance between the herd and the consumer helps to guarantee the authenticity and honesty of Great Range Brand Bison products.

In addition we take great pride in the process controls we have in place to ensure premium quality bison every time. All bison sold under our Great Range Brand is processed start to finish in our own facilities. We do not purchase bison meat from any secondary suppliers, only from the source, the rancher. When you purchase our products you can be sure we know the source, we know the quality, we processed it, we packaged it and we are proud to offer this premium protein to you, our customer.

CBI #	Mfg	Size	Shape	Port/Cs	Lean/Fat	Net Wt	Location		
Bison Burger									
10070803	RM195721	8 oz	Thick	24	85/15	12.00			