



Pritzlaff
WHOLESALE

meats

PURVEYORS OF FINE MEATS

Here at Pritzlaff Meats, we take pride in delivering the finest quality of meats, and we do it consistently, with knowledge and care.

www.pritzlaffmeats.com



QUALITY, CONSISTENCY & SERVICE

Welcome to Pritzlaff Wholesale Meats where we have grown to be known as a premier distributor and manufacturer of quality meats. Over the past 70+ years, we have accrued an impressive group of customers who demand the finest cuts that are consistent and worry-free. A reputation for excellence is associated with the products we sell. As a third-generation, family-operated business, we strive daily to exceed your expectations in delivering exceptional products, continuously improving processes as well as the relationships we maintain with the finest manufacturers we partner with.

Our suppliers encompass the most reputable names in the industry. The products we offer are carefully selected for quality, performance, and value. Ultimately, we feel that this will help improve your bottom line and enhance your product offering as well as foster a partnership with our family for years to come. We appreciate and thank you for taking the time to learn a little more about our family—Pritzlaff Wholesale Meats.

New expanded routes throughout Wisconsin - Now servicing: Madison, Janesville, Waukesha, Lake Geneva, Port Washington, Sheboygan, Green Bay, Appleton, Fond Du Lac, Racine, & Kenosha

OUR PRODUCT OFFERING



03 • BEEF



05 • POULTRY



07 • PORK



09 • THE SMOKEHOUSE



11 • LAMB, VEAL & GOAT

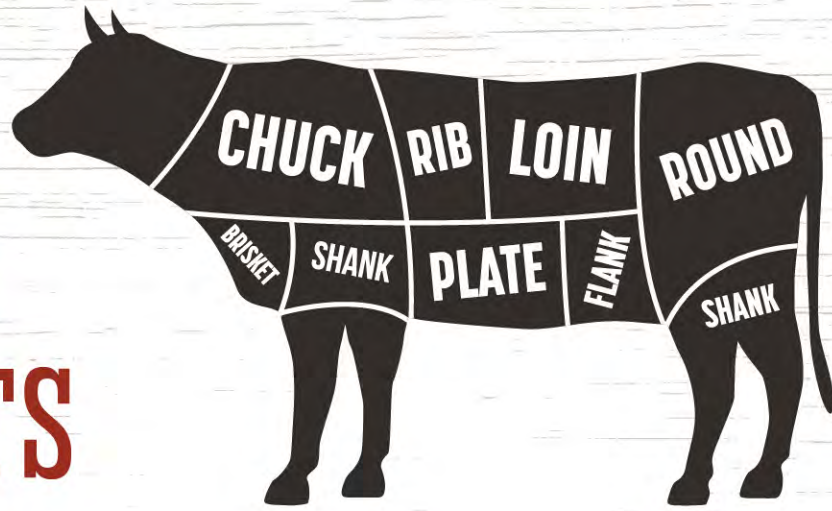




BEEF

At Pritzlaff Meats, we pride ourselves on procuring domestic beef from the Midwest. We carry wet aged beef that compliments the center of the plate at the finest restaurants in Southeastern Wisconsin.





GUIDE TO BEEF CUTS

FRONT QUARTER

- BRISKET** ----- Common uses: Barbeque beef brisket or corned beef
- CHUCK** ----- Common uses: Roasts, grinds, hamburgers / Chuck cuts: Clods, Chuck Roll
- RIB** ----- Rib cuts: Short Ribs, Ribeye Steak

HIND QUARTER

- SHANK** ----- Used primarily for stews and soups
- PLATE** ----- Short ribs cut: Best for pot roasting
- FLANK** ----- Flank Steaks cut: Less tender, best with marinade or moist cooking
- LOIN** ----- Short loin, Tenderloin, Sirloin
- ROUND** ----- Lean and less tender with lower fat marbling, best with marinade

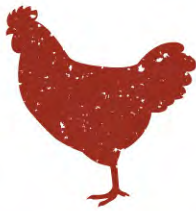
OTHER CUTS

- GRINDS** ----- Grinds: 75%, 80%, 90% and special blend, chuck, angus and brisket blend



CORE VENDOR PARTNERS

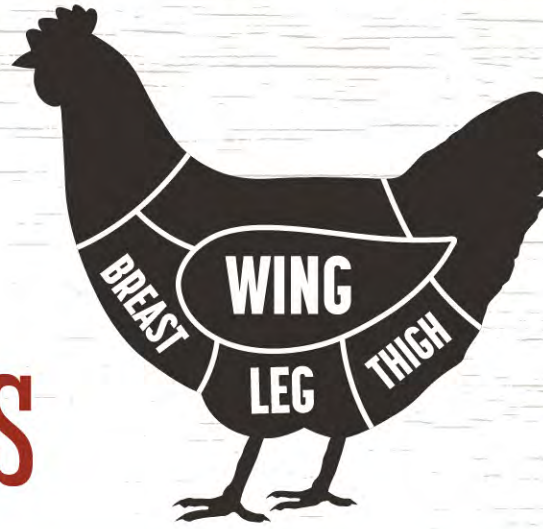




POULTRY

Pritzlaff chicken and our suppliers are carefully selected to bring you and your restaurant the finest, plump, juicy, all natural, and fresh chicken available. All our chicken is processed at a USDA Poultry Processing Plant in New Berlin, WI and are held to strict federal quality and handling guidelines.





GUIDE TO POULTRY CUTS

WHOLE ----- WOG in multiple sizes, fryers, headless duck, geese

BREAST ----- Portioned breast sizes, boneless/ skinless and bone-in chicken breast, chicken tenders, and duck breast

WINGS ----- Jumbo whole wings or Jumbo party wings

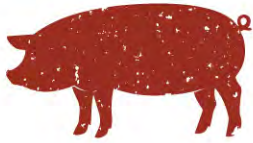
DRUMSTICKS ----- Regular chicken drumsticks, Turkey drumsticks smoked or raw

VARIETY ----- Ground chicken, ground turkey, boneless skinless chicken thighs, bone-in chicken thighs, chicken leg quarters



CORE VENDOR PARTNERS





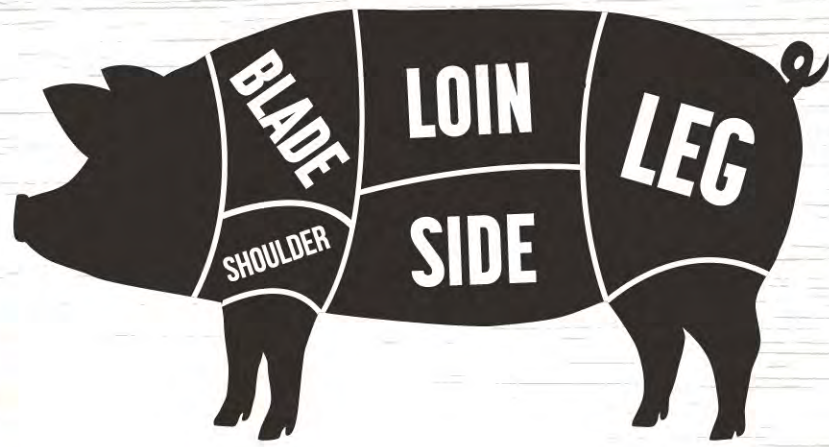
PORK

Our master butchers have years of experience and put that experience to work when making their selections of pork. We guarantee to offer the finest quality of pork, ensuring that each customer's cut is lean and marbled creating a sweet, tender, and juicy cut. Pork, known as the "other white meat", can be prepared in just about any fashion and is sure to enhance any menu and provide a memorable meal.





GUIDE TO PORK CUTS



- BLADE** ----- Pork shoulder or Pork Butt
- SHOULDER** ----- Boston style, butt, hocks, cushion meat and more
- LOIN** ----- Tenderloin, back ribs, rib roast, country style ribs
- SIDE** ----- Spareribs, bacon, belly, St. Louis-style ribs
- LEG** ----- Bone-in and boneless hams, smoked hams, ham shanks
- VARIETY** ----- Pork trimmings, skin, feet, bones, neck bones, sausage, casings
- SPECIAL ORDER** ---- Whole Pigs



CORE VENDOR PARTNERS





THE SMOKE HOUSE

Riverside manufactures and crafts procured and smoked meats, sausages, and ready to eat products. Our custom blend of seasonings and recipes perfect each sausage that you will be sure to enjoy! Each of our deli meats can be sliced fresh per order to maximize your needs.

Riverside
meats®





GUIDE TO THE SMOKEHOUSE



FRESH SAUSAGE	-----	Italian, Bratwurst, Hungarian, Kielbasa, Polish, Jalapeno Cheddar Bratwurst, Beer Bratwurst
SMOKED SAUSAGE	-----	Andouille, Polish, Hungarian, Ring Bologna
PRE-COOKED SAUSAGE	----	Italian, Bratwurst, Oktoberfest Brats
OTHER	-----	Corned beef primals, beef sticks, and a variety of chorizos
DELI	-----	Turkey Breast, Roast Beef, Ham, and a fine line of Citterio products





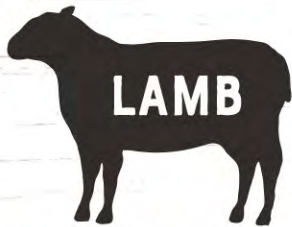
LAMB, VEAL & GOAT

Our Domestic Lamb boasts a mild distinctive flavor and aroma that complements its juiciness and tenderness. Our master butchers hand cut each piece of meat to ensure the color and texture meets our exacting standards. Domestic Lamb is more limited in supply than imported products but our master butchers are confident that you will taste the difference and appreciate the distinctive taste that our premium domestic lamb can add to your meal.





LAMB, VEAL & GOAT PRODUCTS



----- Shoulder, leg, breast, shank, stew, rack, bones



----- Ground, cutlets, loin or rib chops



----- Bone-in or Boneless legs, 6-way cut, and cubes



CONSISTENCY, QUALITY, & SERVICE SINCE 1942

Nothing is more important to your customers, and to us at Pritzlaff Meats, than the safety and quality of our food products. That's why we maintain strict handling protocols and temperature monitoring in our cold storage facilities.

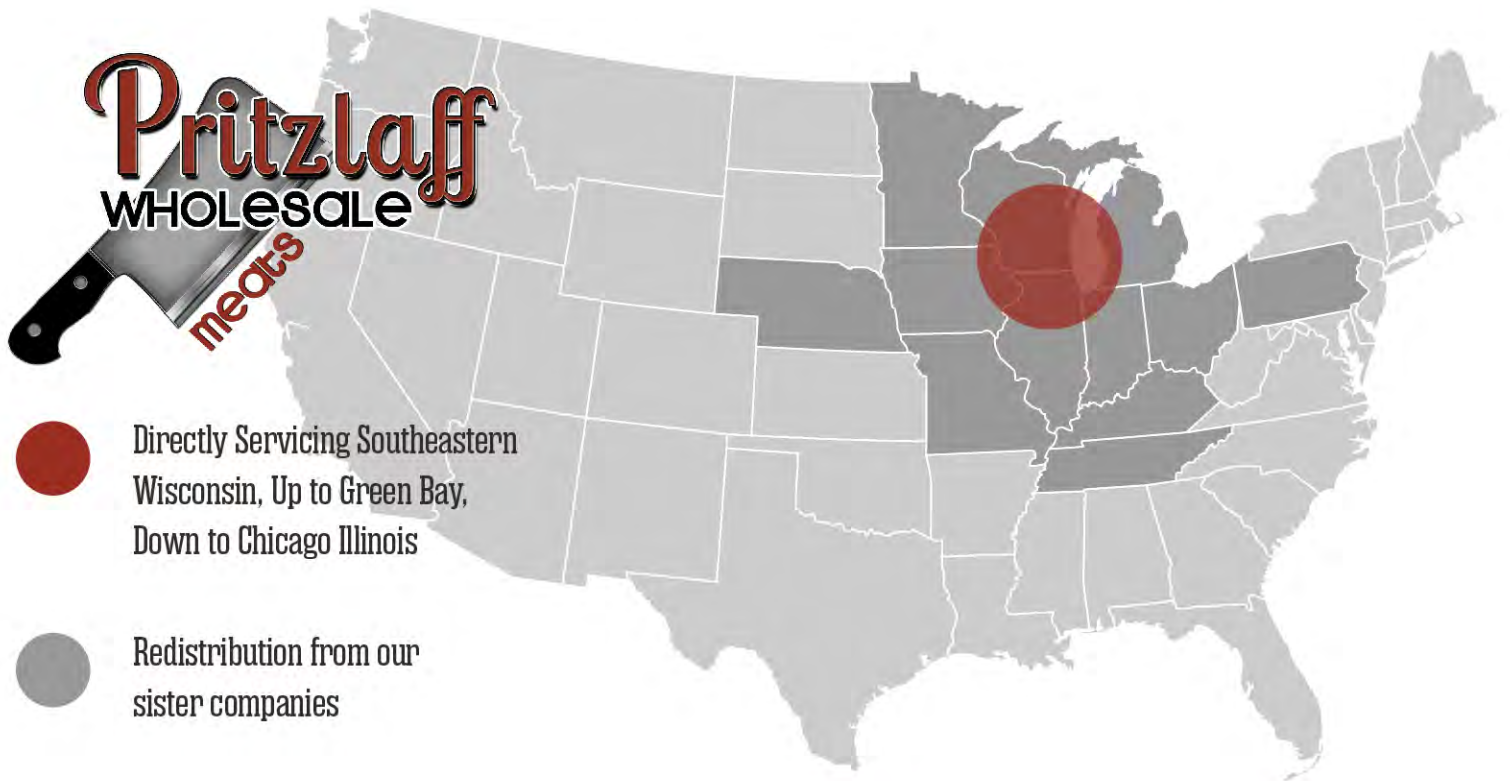
Pritzlaff is dedicated to staying ahead of the industry trends and keeping our country club and hotel customers on the cutting edge of the specialty food industry. We achieve this by focusing on great customer service, while delivering quality products. If you're looking to partner with a country club or hotel "Center of the Plate" specialist, we guarantee competitive prices and delivery in a timely fashion.

Our processing facility is USDA certified with adherence to HACCP (Hazard Analysis and Critical Control Point) guidelines. This means you can rely on Pritzlaff Meats to provide high quality products every time — whether we are processing our own Pritzlaff brand, or offering products from one of our supplier partners.



WE DELIVER TO YOU!

Pritzlaff Wholesale Meats has moved beyond the supply of just meats to help provide retail and wholesale customer solutions and options unrivaled in value, quality and reliability. Call one of our sales representatives today for a complete list of products we provide. We welcome new business and work hard to customize each order to your specific needs.



CONTACT US
(262) 786-1151

Se habla español

www.pritzlaffmeats.com

HOURS

Monday-Friday: 8am-4:30pm
Saturday/Sunday: Closed

LOCATION

17025 W. Glendale Drive
New Berlin, WI 53151



A
WHETSTONE
DISTRIBUTION
COMPANY

At Whetstone Distribution, we bring together historic family-owned businesses, industry know-how, and an unwavering commitment to delight our customers. Based in Chicago, we're a dynamic team, forging a path of success in protein processing and distribution.