



MONTHLY PROTEINS
SUBSCRIPTION
by Premier Meat Company

PREMIER
MEAT COMPANY



MONTHLY PROTEINS SUBSCRIPTION

Premier Meat Company provides fresh and delicious cuts of meat for restaurant-quality family dinners. Time is a commodity in this busy day and age—our online protein delivery service brings fresh meats and seafood to your home seamlessly.

How Our Subscription Service Works

Each week, our specialist teams assemble a versatile combination of proteins, sent to your home on the day you specify. We aim for variety and quality with each assortment, ensuring you have a new experience with each delivery. Our packages can include any meat from our website as well as cuts from our facility's expansive selections that are not available through our online catalog! The possibilities with each week's shipment are virtually limitless.

The proteins we offer include:

- High-quality cuts of beef
- A variety of fresh, high-quality seafood
- A variety of high-quality, free-range poultry
- High-quality, gourmet lamb
- High-quality cuts of pork

To help you maximize time and expand your home dinner repertoire, every week our skilled team posts a selection of tried-and-tested recipes on our site that we think your family will love.

A LOOK AT OUR QUALITY PROTEINS

Your weekly proteins package will include a selection of items from the beef, seafood, poultry, pork, and lamb categories listed below. Note: Each weekly package will include a premium beef product, which cannot be changed. However, if you'd prefer to leave items from any of the other categories (seafood, poultry, pork, lamb) off the menu, no problem—we'll gladly make substitutions. Simply indicate which categories you'd like to omit on your subscription form.

BEEF

We offer an expansive selection of high-quality, sustainable beef cuts in various grades of quality, produced with absolutely no antibiotics or hormones. Our cuts are minimally processed, carefully inspected, and cut by skilled artisans—not machines. All products are available in various quantities. Our selection includes:

- American Wagyu, Rib Eye Shabu Shabu Beef
 - American Wagyu, Top Sirloin Cap Steak
 - Beef Cheek Meat, Extra-Clean, Large Signature
 - Beef Tenderloin for Carpaccio
 - Bone Marrow
 - Choice Filet Mignon
 - Chuck Beef Patties, California Grass Fed
 - Chuck Steak Meat, 1"x1" Cubes, California Grass Fed
 - Filet Chateaubriand
 - Flat Iron Steak, California Grass Fed
 - Hanger Tender Steak, Choice
 - Hanger Tender Steak, Prime
 - Outside Skirt, Defatted, California Grass Fed
 - Outside Skirt, Defatted, Prime
 - Porterhouse Dry Age Signature
 - Rib Chop, Bone-In
 - Rib Chop, Bone-In, Dry Age Signature
 - Rib Eye Boneless Steak
 - Rib Eye Steak
 - Rib-Eye Steak, California Grass Fed
 - Short Rib 2-Bone, Extra Meaty, Choice
 - Short Rib 3-Bone, Korean Style, Signature
 - Short Rib Chuck, Osso Bucco Cut, Signature
 - Strip Loin Bone-In, Delmonico Cut, Choice
 - Strip Loin Steak, California Grass Fed
 - Strip Loin Steak, Center Cut, Prime
 - Strip Loin, Bone-In Steak, Dry Age Signature
 - Top Sirloin Baseball Cut Steak, Prime
 - Top Sirloin Cap Steak, Prime
 - Top Sirloin Coulotte Steak
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SEAFOOD

Fresh from the sea, our quality seafood products are sustainably harvested and include:

- Chilean Seabass
 - Cod
 - Halibut
 - Loup De Mer Filet (European Seabass)
 - Mahi Mahi (Dorado)
 - Salmon
 - Trout
 - Tuna
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POULTRY

Chicken: Our all-natural chickens are sourced from local farms and are individually air-chilled for enhanced safety and flavor. Choose from a selection of cuts, including:

- Breasts with bones and skin removed
- Breast with drummette
- Chicken tenders (large strips)
- Free-range whole chicken

Quail: All-natural, semi-boneless

Turkey: All-natural cuts

Pork

Our all-natural, sustainably-produced pork is raised with zero antibiotics or hormones. Choose from a selection of cuts, including:

- Pork Chop, Center Cut, Frenched
 - Pork Loin, Porter
 - Pork Loin, Shoulder Chop
 - Pork Tenderloin
 - Rack of Ribs, 8-Bone, Frenched
 - Pork Stew Meat, Diced 1"x1"
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LAMB

Our lamb is raised sustainably on rotated fields in a stress-free environment. The animals are raised on 100% vegetarian feed with no byproducts or hormones—ever. The result: consistent, superior taste, and unparalleled quality. Our lamb products include:

- Ground Lamb
 - Lamb Stew Meat, Cubed
 - Lamb Loin Porterhouse
 - Lamb Rack, Lollipop Chop
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GETTING YOUR SUBSCRIPTION SET UP

Here's the basic information we'll need to get you set up in our fresh protein subscription program:

1

Number of people to be fed

Our options for family size are 2-4 people (which would provide 6-8 pounds of meat per shipment), and 5-8 people (which would provide 10-12 pounds per shipment).

2

Number of times per month you want to receive our packages

3

Day of the week you wish to receive your package

4

What you never want to receive in your package

Your preferences come first. You decide what kind of meat—whether it's pork, seafood, poultry, or lamb—you would like to exclude from any package, and we'll substitute it for something else.

SUBSCRIPTION COST

Our pricing structure is designed to maximize your savings the more weeks of the month you subscribe, as shown below.

	1-2 People	Valued At	2-4 People	Valued At	5-8 People	Valued At	Savings
ONE WEEK	\$75	\$80	\$140	\$150	\$200	\$215	7%
TWO WEEKS	\$145	\$160	\$273	\$300	\$391	\$430	9%
FOUR WEEKS	\$285	\$320	\$534	\$600	\$765	\$860	11%



Here are is an example of the shipments you may receive as a monthly subscriber:

WEEK 1

8.75 lbs.
\$168 value

- 6 6oz. Filet Mignon
- 6 8oz. Grass Fed Chuck Burgers
- 1 3.5 lbs. Whole Organic Free-Range Chicken

WEEK 2

8.25 lbs.
\$155 value

- 2 lbs. Beef Tenderloin Tips
- 2 lbs. Free Range Chicken Tenderloins
- 4 7oz. Chilean Seabass Portions
- 4 10oz. Pork Chops, Frenched

WEEK 3

8.50 lbs.
\$150 value

- 4 8oz. Prime Skirt Steaks
- 4 10oz. Pork Tenderloins
- 2 lbs. Free Range Chicken Thighs
- 2 lbs. Grass Fed Ground Beef

WEEK 4

6 lbs.
\$152 value

- 4 8oz. American Wagyu Top Sirloin Steaks
- 4 8oz. Prime Hanger Steaks
- 4 8oz. Loup De Mer Filets

WE HANDLE THE REST

Make dinnertime planning a breeze—enroll in our monthly proteins subscription. You will only be charged at the beginning of every month, and your subscription membership can be put on hold or edited at any time. Should you decide to modify your subscription, changes must be made by the 25th of the month in order to take effect the following month.

SUSTAINABILITY: A PRIORITY AT PREMIER

The proteins we sell are produced using farming techniques that protect ecosystems, the environment, animal welfare, human communities, and public health. We work with local family farms to ensure the best practices for animals and the environment.

The conditions in which animals are raised affect not only the animals themselves and the environment, but also the quality of the protein. When animals are stressed, it causes a breakdown of muscle glycogen, which makes meat more acidic, less healthy, and less flavorful. This is why Premier is committed to sourcing proteins from farmers committed to sustainable practices and high animal welfare standards.

The Premier Meat Company Difference: OUR FOUR-POINT SUSTAINABILITY PROMISE

- 1** | Natural Diet: The cattle we source are grass fed, never corn fed; the animals spend their days grazing at pasture. The chickens we source are fed with all-natural, non-GMO, and gluten-free vegetarian feed; that means no GMO corn or soybean meal—only natural feed packed with vitamins and nutrients.
- 2** | No Antibiotics: We choose products from animals raised without antibiotics, so you don't have to worry about these drugs making their way into our products.
- 3** | No Growth Hormones: We source products from animals that have been raised without hormones to speed growth—this includes both natural steroids and synthetic hormones.
- 4** | Room to Roam: The chickens we source are never confined to cages, hogs are never confined to gestation crates, and cows are never confined to pens. The animals are free to move about, sleep in beds of straw, and always have access to fresh water and wholesome feed.

Look for our sustainability badges for quality assurance.





ABOUT PREMIER MEAT COMPANY

Premier Meat Company has been family owned and operated for over 50 years. We are dedicated to providing our customers with healthy, high-quality, sustainable ingredients. Integrity is at the heart of our business—it's why we work with local family farms, craftspeople, and protein experts who are committed to providing wholesome and healthful products. Our natural meats are never frozen and are sourced from sustainable farms that espouse environmentally-friendly practices—because we know that what is good for the environment is good for your family's health.

We offer an exceptional selection of fresh beef, pork, poultry, lamb, and seafood to our monthly subscribers. We make it easy to eat "green proteins" that benefit your health, your environment, and your community. Every cut of meat or seafood is handled by an artisan and individually inspected to ensure premium quality, then shipped to you directly at the peak of freshness.

We pack only the freshest fish and meats at our facility, and we carefully manage refrigeration at optimal levels to ensure maximum freshness and flavor—from the farm to our processing facilities to your table.

OUR GUARANTEE

"Customer service is the cornerstone of our company. This is of paramount importance to us. Personal interaction enables us to learn the ever changing needs of the customer."

Your health is in your hands—and on your plate. Join our family of like-minded farmers and artisans, and enjoy the finest, freshest natural meats available.

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