

Premier Meat Company

A family-owned business for over 50 years, Premier Meat has made great strides within the industry and soared to the top of the culinary industry.

We've worked with relentless passion and integrity to raise the bar as we continue provide you, our clients, with the freshest, sustainable, low-density farm raised, top-of-the-line, hand cut product that you've come to love over the years.

In doing so, we've become the leading high-end providers of steaks, poultry, seafood, and wild game to luxurious hotels, country clubs, and the hottest restaurant groups in the greater Los Angeles, San Diego, Santa Barbara, and Las Vegas areas.

We welcome you to parter with Premier Meat and become part of our ever-growing family of those committed to making a difference in fine dining.

What We Offer

We've expanded our product line and now offer exclusive grass-fed beef, line-caught seafood, natural pork, colorado lamb, formula-fed veal, free-range poultry, hand selected beef, and a wide array of provisions.

Remember, we aren't just any meat company selling you our products; we're committed to giving you the complete Premier Meat Company experience from beginning to end. That means from the moment you call us to place an order until we deliver to your location, we'll be with you every step of the way. We call it, "Quality you can taste."

Handled by Experts. Hand Cut by Artisans.

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Dry Age Room

Premier Meat is a state-of-the-art facility designed to receive fresh meat, cut it to specifications, package, and deliver it to you with the utmost of care. As one of the largest dry-age facilities in southern California, our commitment to our clients is second to none.

