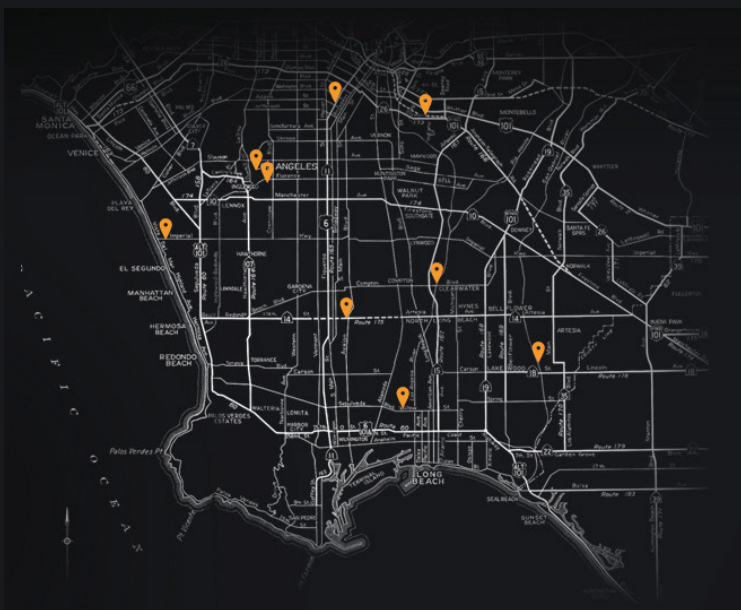


## SERVICE AREA

# PROUDLY SERVING YOU FOR 50 YEARS!



### Fastest Turnaround in the Business

We are committed to the highest standards in the industry. We pride ourselves on the fastest turnaround in the business while maintaining the highest quality product available.

### Looking to place an order at 12:00 AM with a 6:00 AM delivery?

Not a problem. Our staff is standing by to take and deliver your order 24 hours a day, 6 days a week.

## SERVICE

**OFFICE HOURS** Sunday 6:00 PM PST – Saturday 12:00 PM PST

**DELIVERY** Deliveries are available to the Los Angeles and Las Vegas areas Monday through Saturday.

**WHEN AND WHERE WE DELIVER** Our service area extends from Santa Barbara to San Diego and Las Vegas. Our infrastructure also allows us to deliver to most neighboring areas.

**WILL CALL** Pick up available 7:00 AM PST – 4:00 PM PST, Monday through Friday.

**ORDER ENTRY** For same day delivery, cut-off time is 12 midnight PST. For all orders to the Las Vegas area, cut-off time is 10PM PST.

## RESTRICTED AREAS

**SANTA BARBARA** Deliveries occur Monday through Saturday.

**NORTH SANTA BARBARA** Deliveries only occur Monday, Wednesday and Friday. Cities include but not limited to, Goleta, Santa Ynez, Buellton, Solvang, Ojai, Fillmore, Oak View, Los Olivos, Santa Maria.

**PALM DESERT** Deliveries only occur Monday, Tuesday, Thursday and Friday. Palm Desert schedule subject to change during summer.

5030 Gifford Avenue,  
PO Box 58183, Vernon CA 90058

Phone: (323) 277-5888  
(800) 555-5539

Fax: (323) 277-9100

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**PREMIER**  
MEAT COMPANY

## RETURN POLICY

1. All Premier Meat Company product delivered must be checked and inspected by you the customer. If there is an issue with your order such as wrong item, you must return the product to the driver at the time of delivery.
2. All items from previous deliveries that require a return must be called into our customer service dept. @ 800-555-5539 (no later than 5 business days). Our drivers cannot accept returns from previous deliveries without a pick up slip from Premier Meat Company.
3. All items that you are returning to Premier Meat Company must be returned in their original state. Any cooked, thawed out or marinated product cannot be returned.
4. **ALL SPECIAL ORDER ITEMS CANNOT BE RETURNED AT ANYTIME.**
5. Due to USDA regulations all ground beef items can only be returned 24 hours from delivery, No exceptions.

### ALL RETURNS ARE SUBJECT TO INSPECTION AND CREDIT APPROVAL

Credit will not be issued if Premier Meat Company finds the product Has been exposed or subjected to unsafe temperatures.

\*\* All Credits for returned items are processed the next business day. A copy of the Credit will be sent with your next delivery following the process date\*\*

**PLEASE TAKE ADVANTAGE OF OUR ORDER BY EMAIL OPTION,**  
[pmcorders@premiermeats.com](mailto:pmcorders@premiermeats.com)

**ALL ORDERS ARE CONFIRMED BY ONE OF OUR CSR'S\*\***

**THANK YOU IN ADVANCE FOR YOUR COOPERATION  
PREMIER MEAT COMPANY**

## CUT-OFF

### Order Cut-Off Times & Rush Fees

Our Cut-Off Time is **12am Sunday - Friday.**

We Are Doing Our Best to Fulfill all Your Orders before our Delivery Trucks leave at 4am.

Please Honor our cut-off time and ensure your orders are received before 12am.

Voicemail is turned on from 12am-6am as Our Customer Service Reps are not available during this time.

Any orders left on the voicemail after 12am, will be processed and shipped the following business day.

We will do our best to process any Justified Emergency Orders for same day delivery for a \$25 processing fee.

Minimum Order Requirement is \$250. Any Orders less than \$250 will incur a \$25 fee.

Any Orders less than \$100 will not be shipped (NO EXCEPTIONS).

## MINIMUM

### Minimum Order Requirements & Delivery Fees

In our continued effort to maintain our high standards of efficiency in our deliveries, we require minimum orders of \$250.

Should your order not reach the \$25 minimum requirement, a \$20 delivery fee will be added to your invoice.

Minimum orders placed must be at least \$100 in order to qualify for delivery.

# PREMIER MEAT COMPANY



## Since the Beginning

A family-owned business for over 50 years, Premier Meat Company has worked with relentless passion and integrity to raise the bar and provide our customers with the freshest, most sustainable, humanely farm-bred and raised, top-of-the-line, hand cut products.

In doing so, we've made great strides within the industry and soared to the top of the food chain. We're the leading provider of steaks, poultry, seafood and wild game to high-end hotels, luxurious country clubs, and the hottest restaurants and restaurant groups in the Greater Los Angeles, San Diego, Santa Barbara, and Las Vegas areas.

## Eat Positive

We take pride in our product, from the cleanliness of our USDA-inspected facility, to our commitment to our customers, to the farms that we've carefully selected for the freshest, most sustainable, farm-raised product.

Our motto is simple: You are what you eat.

When you purchase our high quality meat, we're making a commitment to you and everyone who prepares, serves and enjoys our products: We provide only the freshest and highest quality beef, chicken, lamb, seafood and wild game, all under the safest conditions.



Lamb Rack Lollipop Chop 4 oz.

## PMC GUARANTEE

### From Farm to Fork

At Premier Meat Company, we're proud to offer products that are humanely raised on natural, sustainable farms. This "Smart-Farm" environment is an integral part of our dedication to deliver the highest quality protein products.

We believe in a "live healthy, eat healthy" lifestyle that goes far beyond the concepts of 'green' and 'natural'. It's about the transfer of positive energy from enriching the lives of our livestock to enriching the lives of you, our customers, upon consumption.



### Top Expertise

Meet Demands. Exceed Expectations.

We offer the fastest turnaround in the business while maintaining unparalleled quality in our products.

**Need to place an order late at night?** Not a problem. Our staff is standing by to take your orders from 6:00 AM to 12:00 AM Monday - Friday and 6:00 PM to 12:00 AM Sundays.

**Handled by Experts. Hand Cut by Artisans.**

We do not employ butchers; instead, we house craftsmen who hand cut all products to each individual order's specifications. Whether you're seeking meat by the whole piece or in specific portions, we can provide custom cuts and pack to any specific requirement of your choosing.

### Quality Control

You Are What You Eat:  
Quality You Can Taste.

We are dedicated to production integrity on every level, and committed to delivering the highest quality proteins from the farm to the fork. Our facility has been inspected and certified by the United States Department of Agriculture (USDA). It receives random checks to ensure that cleanliness and safety remain our chief priorities.

QUALITY  CONTROL

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**PREMIER**  
MEAT COMPANY



## OUR PRODUCTS



\* Rib Chop Bone-In

\* Filet Mignon 6 oz.

### Quality You Can Taste

We've expanded our product line and now offer fresh beef, pork, veal, lamb, poultry, seafood and an array of provisions from savory bacon to processed meats and wild game.

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.

So what are you waiting for?

Call 800-555-5539 or

Email: [pmcorders@premiermeats.com](mailto:pmcorders@premiermeats.com)  
and place your order today.

### Our Products

At Premier Meat Company, we have made it part of our core philosophy to source our products from only the safest, most reliable, and eco-conscious farmers and ranchers. How does that translate to our products?

As pioneers of the industry and through years of perfecting our products, we believe that sustainable, humanely treated livestock are the key to more tender meat for our customers. The "Smart-Farm" environment is a crucial component of our dedication to healthy, natural, and sustainable products.

Our trusted farmers and ranchers guarantee us:

- \* Exceptional safety and integrity in our products and services
- \* Superior quality in our product
- \* Consistent results, trim and packaging specifications



### Our Facility

Premier Meat Company is a state-of-the-art facility designed to receive farm-fresh meat, cut to specifications, package and deliver your orders with the utmost of care. We're the largest dry aging facility in southern California, and our commitment to our customers is second to none.

We feature:

- One of the largest dry-aging facilities in the western United States with 4 individual aging rooms
- Over 60,000 square feet of refrigerated warehouse space
- Full time protein experts
- On-site USDA inspector to ensure quality control measures are taken in every step of our meat processing

## VALUED PARTNERS



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**PREMIER**  
MEAT COMPANY



# CRYSTAL BAY SEAFOOD



We offer a full line of fresh fish processed in our facility in Vernon, CA, where our HACCP certified specialist procures a wide assortment of the finest and freshest fish available. We call this place: [Crystal Bay Seafood](#).

Every day starting in the evening hours, Crystal Bay begins producing fresh fish orders for restaurants throughout Southern California and Nevada, including some of the most famous chefs.

[What makes Crystal Bay fish so great? Quality you can taste.](#)

At Crystal Bay Seafood, only the best fish gets packed. Through quality control, we track refrigeration and pack our product at the optimum temperatures to preserve shelf life and maintain flavor. We house a staff of exceptionally skilled fish processors. Proper handling, processing and packaging are just some of the many reasons that allow us to consistently deliver the highest quality fish to our customers' doors.

Our fish room was built specifically to accommodate fresh seafood under HACCP regulations. A wide assortment of fresh fish and premium seafood are delivered to our doors daily. Fresh and frozen seafood are purchased with the high standards of our customers in mind.

High quality procession ensures the longevity and freshness of your order. When your fish arrives at Crystal Bay, we inspect it to ensure its temperature is below 38 degrees F. It is submerged in ice and checked for overall condition including freshness, cleanliness and texture. Fish are properly stored, refreshed with ice, cleaned or sent straight to production. This process preserves the condition of your fish. Our state-of-the-art facility and knowledgeable staff can accommodate any custom processing needs you may have, including portion control.

We treat each individual order with the same respect, regardless of size, paying a great deal of attention on all of our accounts' special needs. Rest assured, we'll do everything we can to ensure that your orders are completed per your request to the most minor detail.

And as if that wasn't enough, our weekly offerings feature premium seafood at competitive prices, along with frozen seafood and shellfish. Our Special Sheet and Updates are designed to keep you informed about which seafood products are plentiful for the week, which levels are low, and why.



## Sustainability

As a wholesale seafood distributor, we strongly believe in seafood sustainability. Our goal is to provide the highest quality seafood that is safe, sustainable and traceable.

We work diligently to anticipate customer expectations for sustainable seafood and work only with suppliers who believe in the same. Crystal Bay is developing and promoting sustainable fisheries in order to ensure the long-term viability of sustainable seafood.

Through these methods, we greatly reduce the chances of adversely affecting the ocean's ecosystem.



## OUR OFFER

### Seafood Products

We strive to offer our customers the highest quality proteins available. When it comes to our seafood stock, we feature products across all categories. We give 110% to ensure our customers can find anything and everything with the help of our fish department.

All types and species of fresh fish, frozen seafood and smoked seafood can be presented to you by our sales team or customer service department. Most types of wild-caught fish, shellfish, sustainable fish and farm-raised seafood can be found at Crystal Bay.

#### Fresh Fish

- Ahi Tuna (Bright Red Yellow Fin)
- Albacore
- Caviar

#### Shellfish

- Cultured Clams
- Mussels
- Oysters
- Crab
- Conch
- Scallops
- Lobster
- Shrimp

#### Cod

- Ling
- True

#### Imported

- Black Sablefish
- Escolar

#### Halibut

- Alaskan and Local
- Hamachi Sushi Grade (Japan)
- Monkfish
- Ono
- Opah

#### Salmon

- Wild King
- Coho
- Sockeye
- Canadian Farmed Atlantic
- Scottish
- Denmark
- Smoked Salmon/Albacore
- Whitefish

#### Saltwater Fish

- Dover Sole
- Petrale
- Sturgeon
- Swordfish
- Tilapia
- Trout
- Local Yellow Tail
- Arctic Char
- Barramundi
- Chilean Seabass/Branzino
- Flounder
- Fluke
- Grouper
- Mahi Mahi
- Red Snapper
- Skate Wings

#### Freshwater Fish

- Catfish

\* Chilean Seabass 7 oz. Filet



\* Atlantic Sapphire Salmon



\* Loup De Mer 6-7 oz.



# PMC ANTIBIOTIC FREE POULTRY



Our PMC antibiotic free chickens are NOT raised in cages or handled by machines.

Our humanely raised chickens are raised stress free to guarantee the best tasting chicken. Not only are they Free range but they are also:

- All natural
- Hand raised
- Vegetarian fed
- Raised without antibiotics
  - No hormones
  - No preservatives
  - No additives



\* Chicken Breast Boneless Skinless



\* Chicken Breast 7oz  
with Drummert Wing Attached

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**PREMIER**  
MEAT COMPANY



# PREMIER

## CLUB BENEFITS

### CREDIT CARD PAYMENTS:

- Visa/MasterCard payments will be charged a 1.8% convenience fee
- American Express payments will be charged a 2.8% convenience fee
- Pay your bills via ACH directly to our bank and receive a .20% DISCOUNT

\*\*Contact your Account Rep today to take advantage of ACH Payments\*\*

### 1 SILVER BENEFITS

*\$80,000-\$150,000/yr in Sales*

- No Minimum Order Charges as long as order is over \$100
- Pay your bills via ACH directly to our bank and receive a .25% discount
- Pay your bills via Credit Card and receive a .8% discount on convenience fees

### 2 GOLD BENEFITS

*\$150,000-\$250,000/yr in Sales*

- No Minimum Order Charges as long as order is over \$100
- No Late Order Charges
- Pay your bills via ACH directly to our bank and receive a .50% discount
- Pay your bills via Credit Card and receive a 1% discount on convenience fees

### 3 PLATINUM BENEFITS

*\$250,000 plus/yr in Sales*

- No Minimum Order Charges
- No Late Order Charges
- Pay your bills via ACH directly to our bank and receive a .75% discount
- Pay your bills via Credit Card with no convenience fees



Hanging Tender Steak 8 oz Prime



Bone Marrow



Hanging Tender Steak



Rib Chop Bone-In



Ribeye Boneless Steak



Top Sirloin Coulotte Steak 8 oz.



Short Rib 2-Bone 12 oz. Extra Meat



Short Rib 3-Bone Korean Style 2 inch



Strip Loin Steak 10 oz. Center Cut Signature



Beef Cheek Extra Clean Large Signature



Beef Cheek Extra Clean Large Signature



Chateaub



Rib Eye Steak 10 oz.



Flat Iron Steak 8oz. Prime



Strip Loin Steak 10oz Center CutPrime



Rib Chop Bone-In 14oz. Dry Age Signature



Outside Skirt Steak 8oz. Defatted Prime



Strip Loin Steak 10oz. Dry Age Signature



Porter House 14oz. Dry Age Signature



Strip Loin Bone-In Steak 14 oz. Dry Age Signature

For a complete catalog,  
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MEAT COMPANY



Lamb Loin Chop



Lamb Rack Lollipop Chop 4oz.



Top Sirloin Steak 10oz Prime Basecall Cut



Ground Lamb Fresh



Chuck Beef Patties 8oz.  
California Grass Feed



Filet Mignon 6oz. Choice



Vension Tenderloin Filet



Strip Loin 8oz. Sreak



Short Rib Chuck Osso Bucco cut 12oz. Signature



Buffalo 6 oz. Tenderloin Steak



Buffalo Strip Loin 8 oz. Steak



Buffalo Rib Eye Cut 8oz. Steak



Beef Filet for Carpaccio



Pork Tenderloin 10-12 oz.



Pork Rack 8 Ribs Frenched



Pork Chop 10 oz. Center Cut French



Pork Loin Porterhouse



Pork Loin Shoulder Chop 10 oz.



American Wagyu Tri-Tip



American Wagyu Top Sirloin Coulloute 8 oz.

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