

FOOD INNOVATIONS INTRODUCES

Les Trois Petits Cochons



Les Trois Petits Cochons began as a small charcuterie in the heart of Greenwich Village, in 1975. As they have grown, they have maintained the high standards that made them so popular with the chefs in New York City. By using all natural, high quality ingredients, and by crafting small, handmade batches, Les Trois Petits Cochons continues to produce award winning pates, terrines, and mousses.



- 1706290 Pate, Pork Country Ref Campagne
- 1708395 Pate, Pork Ref W/ Green Peppercorn & Cognac
- 1707371 Pate, Pork Chicken Liver & Port Wine Ref Grand-Mere
- 1707496 Pate, Venison Ref W/ Cranberry & Pistachio
- 1707579 Pate, Boar Wild Ref W/ Chestnut & Raisin
- 1707660 Pate, Chicken Liver Ref Mousse W/ Truffle, Sherry & Pineau Des Charentes
- 1707728 Pate, Duck Liver Mousse Ref W/ Port Wine
- 1708213 Pate, Goose Liver Mousse Ref W/ Sauternes Wine
- 1708254 Pate, Duck Mousse Ref W/ Foie Gras
- 1708338 Pate, Duck Mousse Ref W/ Black Truffle
- 1708858 Pate, Vegetable Ref Terrine Three Layer
- 1708841 Sausage, Garlic Pork 1.5 Lb Stick Cooked Ref Saucisson A L'ail
- 1708973 Chicken, Breast Single Lobe 8.5 Oz Boneless-Skinless All Natural Cooked Smoked Ref
- 1709039 Pickle, Gherkin Cornichon Whole Baby Sour Shelf Stable
- 1709096 Bread, Toast Shelf Stable Mini
- 1709120 Bread, Toast Shelf Stable Whole Wheat Mini

Perishable items deliver within 2 business days.

Non-perishable items deliver within 3-5 business days



Contact your U.S. Foodservice Sales Representative to place your order Today.
If you have any questions, please call a Food Innovations Culinary Advisor at
888-352-FOOD (3663)

For a complete list of all our offerings please visit us at: www.foodinno.com

