



# NEW ENGLAND Charcuterie

Based in MA, New England Charcuterie Combines Old World Traditions with New World Flavors for Artisanal Smoked and Cured Meats

Owner, Artisan and Chef Joshua Smith Partners With Growers For The Highest Quality Ingredients To Create This Selection of Hand Crafted Salamis and Pate



A-CODE	Description	PACK SIZE
8113506	Salami, Bourbon & Bacon, Dry Cured, 6" Stick, Ref <i>Southern Style, Sweet Smoky Bacon and Kentucky Bourbon</i>	24/7 OZA
7327559	Salami, Mole, Dry Cured, 6" Stick, Ref <i>Pork, Mexican Chocolate, Ghost Peppers</i>	24/ 7OZA
4027703	Salami, Parmigiano Reggiano, Dry Cured, 6" Stick, Ref <i>Pork, Real Parimigiano Reggiano</i>	24/7 OZA
8265822	Salami, Wild Game, Dry Cured 6" Stick, Ref <i>Wild Boar, Venison , Brandy, White Wine</i>	24/7 OZA
9412158	Salami, Lomo, Dry Cured, Ref <i>Spanish Style, Dry Cured Loin of Pork</i>	4/1.5 LBA
5327167	Salami, Nduja, 6" Log, Ref <i>Calabrese Style, Spicy Spreadable Salame</i>	6/1.8 LBA
2979907	Pate, Bohemian, Frozen <i>Blended Pork and Duck, Dried Cherries, Brandy</i>	3/3.6 LBA



**NEW ENGLAND CHARCUTERIE PRODUCTS  
DELIVER WITHIN 2 BUSINESS DAYS**



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