



PRODUCT CATALOG



BUCKHEAD MEAT & SEAFOOD
MID-ATLANTIC

a Sysco company

A man wearing a white cowboy hat, a light blue button-down shirt, and blue jeans stands in a field of tall, golden grass. He is looking down at his hands, which are resting on his hips. To his left, a black cow stands facing him. The background is a soft-focus landscape with rolling hills and trees under a warm, golden light, suggesting sunrise or sunset.

A STANDARD SUSTAINED ACROSS GENERATIONS

The McPeake Family
Arnoldsville, Georgia



RANCHER-OWNED BRAND

We don't just know the importance of helping family farms and ranches. It has been one of our guiding principles since 1978.

PROVIDING LOCAL SUPPORT

Supporting Angus farmers and ranchers is what we do. We give them a means to earn a premium on their beef by meeting standards other brands can't match. More importantly, we help them sustain their way of life for future generations.

GENERATIONS OF FAMILIES

Preserving the land and lifestyle doesn't happen overnight. Quality beef starts with quality care and a deep respect for the cattle, land and resources each family has been given. Passing down tradition takes generations of working together to leave resources better than they received them.

THE ORIGINAL BEEF BRAND

We are the only brand owned by the collection of American Angus Association® members near you, across the United States and in Canada. And, uniquely nonprofit, we stay true to our roots. Since 1978, we have impacted more family farms from coast to coast than any other brand of beef.





10 RIGOROUS STANDARDS

Guarantee unrivaled flavor, tenderness and juiciness

MARBLING *The key to flavor*

01

AMOUNT:

Marbling, the small flecks of fat within the beef, is the main contributor of juiciness, flavor and tenderness. Beef with more marbling can be cooked to higher temperatures and still be juicy.



Modest Marbling: Our minimum requirement

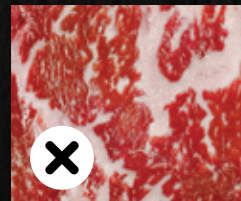
02

TEXTURE:

To ensure consistency in every bite, our beef must have medium to finely textured marbling. Coarse marbling is less desirable.



Medium to fine marbling



Coarse marbling

MATURITY *Delivers optimal tenderness and color*

03

Cattle must be less than 30 months of age by dentition and only with A-maturity lean color.



CONSISTENT SIZING

Delivers thicker, more uniform cuts

- 04** 10- to 16-square-inch ribeye area: ensures more uniform cuts throughout the carcass. A heavy lip-on ribeye doesn't always mean a large eye—it might simply be longer, with the potential to get one to two more steaks. Our “heavy” or “up” ribeye will still offer a product with consistently sized steaks, while other programs may include 16-inch or larger ribeyes even in a “light” box.



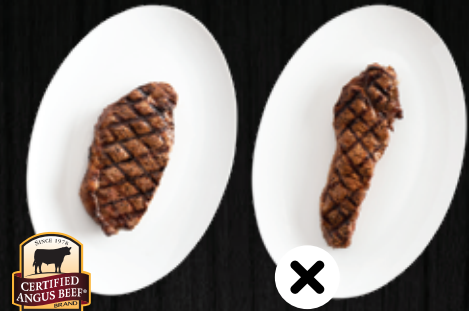
- 05** 1,050 pound hot carcass weight or less: works in conjunction with our ribeye area specification to deliver less variation in each box, even as beef carcasses throughout the industry are larger.

- 06** 1 inch or less fat thickness: helps control overall leanness and yield.

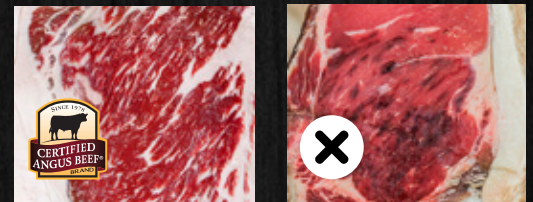


APPEARANCE AND TENDERNESS

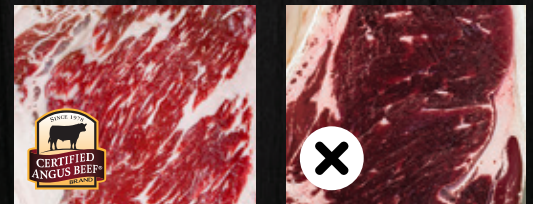
- 07** Superior muscling assures a premium, uniform plate presentation.



- 08** Practically free of capillary rupture delivers a more appealing appearance.



- 09** Not allowing dark cutters ensures consistent appearance and flavor.



- 10** Eliminate significant Brahman influence to ensure tenderness.



BUCKHEAD MEAT & SEAFOOD™
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Buckhead Meat & Seafood is the Mid-Atlantic's foremost center-of-the-plate and specialty food distributor. Located in Landover, Maryland, Buckhead has been supplying the most celebrated hotels, restaurants, caterers, schools, country clubs, and retail stores for over 70 years.

Buckhead currently houses a newly renovated, \$5 million meat processing room covering over 9,000 square feet – one of the largest in the Mid-Atlantic region! This was the first step in Buckhead's multi-tiered expansion plan to fully integrate its operations to meet customer requirements. The overall state-of-the-art facility (over 120,000 ft²) houses three separate processing areas devoted to custom cutting the freshest meat, seafood and poultry. A rigorous quality control system, which is USDA inspected and HACCP certified, assures the safest, highest quality products. The fleet of over 50 company-owned and maintained, custom-built refrigerated trucks help to support that assurance.

Buckhead Meat & Seafood MidAtlantic is committed to providing the foodservice industry with extraordinary products combined with unrivaled customer service. As a testament to this, Buckhead is proud to be a licensed distributor of the *Certified Angus Beef®* brand.

Buckhead Meat & Seafood MidAtlantic
Quality Focused and Customer Driven!

PRIMALS



Item #	Description	Pack
3077	BRISKET BONELESS FLAT NOSE-OFF	10/6#
3195	BRISKET BONELESS WHOLE	7/10#
3068	CHUCK FLAP MEAT	4/18#
3217	CHUCK ROLL	3/25#
11978	EYE ROUND	10/6#
3104	FLANK STEAK WHOLE	5/12#
3050	FLAT IRON FILLET WHOLE	5/10#
11095	HANGING TENDER WHOLE	16/2#
3097	HIND SHANK	6/9#
3057	KNUCKLE PEELED WHOLE	5/12#
3316	LIFTER MEAT	12#
3051	OUTSIDE SKIRT PEELED	6/7#
3114	OUTSIDE SKIRT WHOLE	10/8#
3170	PECTORAL MEAT	4/19#
3223	RIBEYE FRENCHED 12x12	40#
3204	RIBEYE FRENCHED PRIME 12x12	2/28#
3243	RIBEYE EXPORT BONE-IN	4/16#
11970	RIBEYE EXPORT BONE-IN 16/DOWN	5/16#
3225	RIBEYE EXPORT BONE-IN PRIME	4/18#
11954	RIBEYE LIPON BONELESS 12/DOWN	5/12#
11980	RIBEYE LIPON BONELESS HEAVY	5/13#
3058	RIBEYE LIPON BONELESS PRIME	6/13#
3111	SHORT RIB BONE-IN WHOLE	4/20#
3320	SHORT RIB BONELESS WHOLE	3/10#
3059	SHORTLOIN 0X1 BONE-IN PRIME	3/22#
11922	SHORTLOIN 0X1 WHOLE	3/21#
3286	SHOULDER CLOD HEART	10/7#
3005	SIRLOIN BALL TIPS 2/UP	4/18#
3180	SIRLOIN COULOTTE PEELED	4/13#
3073	SIRLOIN FLAP MEAT	4/18#
3102	SIRLOIN TRI-TIP PEELED	5/12#
3103	STEAMSHIP ROUND W/ HANDLE	68#
11981	STRIPLOIN 0X1 BONELESS	5/11#
3060	STRIPLOIN 0X1 BONELESS PRIME	5/13#
11979	STRIPLOIN 1X1 BONELESS	4/12#
11982	TENDERLOIN PSMO	12/6#
3226	TENDERLOIN PSMO PRIME	12/6#
3138	TENDERLOIN STEAK READY-190A	6/5#
11028	TERES MAJOR WHOLE	4/10#
3215	TOP BUTT	5/12#
3216	TOP ROUND INSIDE	3/25#
3186	TOP SIRLOIN CENTER-CUT	8/7#

CUSTOM BUTCHERED



Item #	Description	Pack
22574	BALL TIPS STEAK	10#
22983	BRISKET WHOLE DENUDED NOSE-OFF	2/5#
22569	BULLET STEAK	10#
22785	CHUCK FLAP MEAT STEAK	10#
21090	COULOTTE STEAK FAT-ON	10#
22560	CUBED STEAK	10#
22727	FLAT IRON STEAK	10#
22953	FLAT IRON WHOLE DENUDED	10#
22700	HANGING TENDER STEAK DENUDED	10#
22527	HANGING TENDER WHOLE DENUDED	10#
22557	OUTSIDE SKIRT CLEANED DENUDED	10#
22494	OUTSIDE SKIRT STEAK DENUDED	10#
22034	PORTERHOUSE STEAK	10#
21145	PORTERHOUSE STEAK PRIME	10#
22028	PORTERHOUSE STEAK NO NERVE	10#
22065	RIBEYE EXPORT FRENCHED	18#
22036	RIBEYE STEAK BONE-IN FRENCHED, TOMAHAWK	7/34oz
22014	RIBEYE STEAK BONELESS NO-LIP	10#
22647	RIBEYE STEAK FRENCHED	10#
21140	RIBEYE STEAK FRENCHED PRIME	10#
22009	RIBEYE STEAK LIPON BONE-IN	10#
22017	RIBEYE STEAK LIPON BONELESS	10#
21150	RIBEYE STEAK LIPON BONELESS PRIME	10#
22760	RIBEYE STEAK LIPON SPLIT BONE FRENCHED	10#
22002	RIBEYE STEAK BONELESS TAIL 0" TAIL	10#
22758	SHANK BONE-IN 1.75in CUT UP	60#
22575	SHORT RIB OSSOBUCO 12oz	10#
22901	SHORT RIB OSSOBUCO FRENCHED	10#
22902	SHORT RIB SINGLE BONE FRENCHED	10#
22900	SHORT RIB SIZED 2-BONE	10#
22134	SHORT RIB SIZED BONE IN CROSS-CUT	10#
22705	SHORT RIB SIZED BONELESS TRIM	10#
22570	SHORT RIB SIZED SINGLE BONE	10#
22804	SHORT RIB 5oz BONELESS TRIM	10#
22786	SIRLOIN FLAP MEAT STEAK	10#
22787	SIRLOIN FLAP WHOLE DENUDED	10#
22692	SIRLOIN TRI-TIP STEAK	10#
22042	STRIPLOIN STEAK BONE-IN CENTER-CUT	10#
22056	STRIPLOIN STEAK BONELESS CENTER-CUT	10#
22717	STRIPLOIN STEAK BONELESS CENTER-CUT NO NERVE	10#
22052	STRIPLOIN STEAK BONELESS END-TO-END CUT	10#

CUSTOM BUTCHERED



Item #	Description	Pack
21155	STRIPLOIN STEAK BONELESS PRIME CENTER-CUT	10#
22035	T-BONE STEAK	10#
22376	TENDERLOIN STEAK #1 CENTER-CUT DENUDED	10#
22082	TENDERLOIN STEAK AMERICAN	10#
21025	TENDERLOIN STEAK BARREL CENTER-CUT 8oz	10#
22805	TENDERLOIN STEAK BONE-IN 12 OZ.	10#
22090	TENDERLOIN STEAK DENUDED	10#
22098	TENDERLOIN WHOLE DENUDED	PC
22645	TERES MAJOR STEAK	10#
22648	TERES MAJOR STEAK CENTER-CUT, UNIFORM	10#
22070	TOP BUTT STEAK BONELESS CENTER-CUT	10#
22954	TOP BUTT STEAK BONELESS FILLET CUT	10#
21040	TOP BUTT CAP/COULOTTE FAT-ON	2PC/PKG
22136	TOP BUTT WHOLE BARREL	10#
22137	TOP BUTT 2/3 DENUDED	10#
22138	TOP BUTT BONELESS STRIP	10#
11976	TOP ROUND INSIDE DENUDED	23#
22108	TOP ROUND SPLIT & TIED	2/12#

DRY AGE



Item #	Description	Pack
22984	BRISKET FLAT	5#
22472	RIBEYE BONE-IN	10#
22985	RIBEYE EXPORT WHOLE	14#
22956	RIBEYE LIPON BONELESS	12#
22477	RIBEYE STEAK BONELESS	10#
22951	STRIPLOIN 0X1 BONELESS	10#
22950	STRIPLOIN 1X1 BONELESS	12#
22469	STRIPLOIN STEAK BONELESS CENTER-CUT	10#
22066	TRI-TIP WHOLE	5/12#
22788	STRIPLOIN 0X1 PRIME	12#

ALL NATURAL



Item #	Description	Pack
3192	BOTTOM ROUND FLAT NATURAL	3/13#
3087	FLANK STEAK NATURAL	50#
3188	RIBEYE LIPON BONELESS NATURAL	3/13.5UP

FRESH GRIND & PATTIES



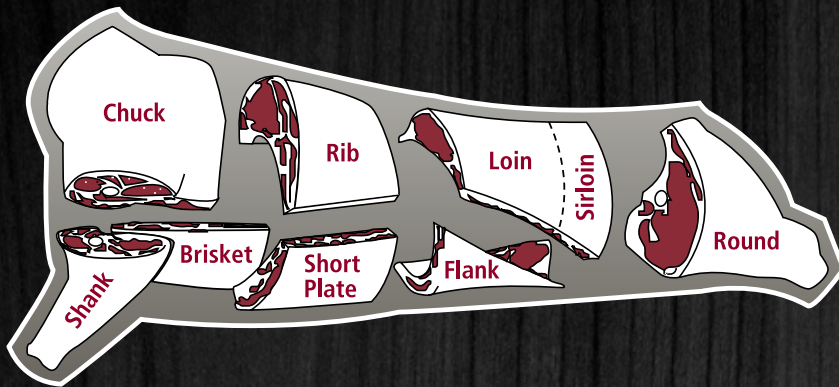
Item #	Description	Pack
11397	GROUND BEEF 80/20	4/5#
22022	GROUND BEEF PATTIES (CUSTOM SIZED)	10#
3063	GROUND CHUCK	6/10#
3056	GROUND CHUCK BRISKET SHORTTRIB BULK	4/5#
22062	GROUND CHUCK BRISKET SHORTTRIB PATTIES (CUSTOM SIZED)	10#
3055	GROUND CHUCK BRISKET SHORTTRIB PATTIES 8oz	4/2.5#
22695	STEAKBURGER 2oz - WOLVERINE	16#
22696	STEAKBURGER 4oz - WOLVERINE	14#
22697	STEAKBURGER 8oz - WOLVERINE	16#

VALUE ADDED

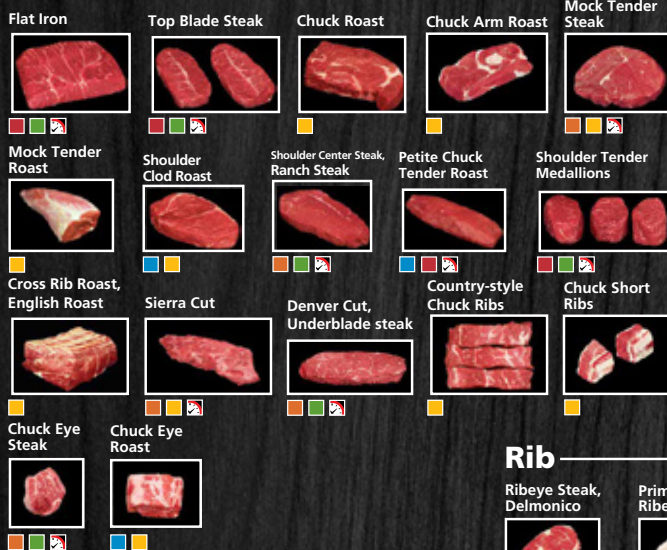


Item #	Description	Pack
11405	CORNED BEEF BRISKET 1ST-CUT COOKED	4/5#
11084	CORNED BEEF BRISKET RAW	11-13#
3004	FAJITA STIR-FRY STRIPS FROZEN	10#
11091	PASTRAMI COOKED	2/6#
11086	POT ROAST COOKED FROZEN	8-10#
3255	ROAST BEEF COOKED MEDIUM-RARE	11#
3205	SHORT RIB 8oz CROSS-CUT FROZEN	10#
22104	SIRLOIN FAJITA MEAT	2/5#
22107	SIRLOIN KABOB MEAT	10#
11171	SCHMACON™ BEEF BACON (HALAL)	4/2.5#
22798	MARINATED PUB STEAK 4-10oz FRESH	50#
22799	MARINATED PUB STEAK 8oz FROZEN	12#

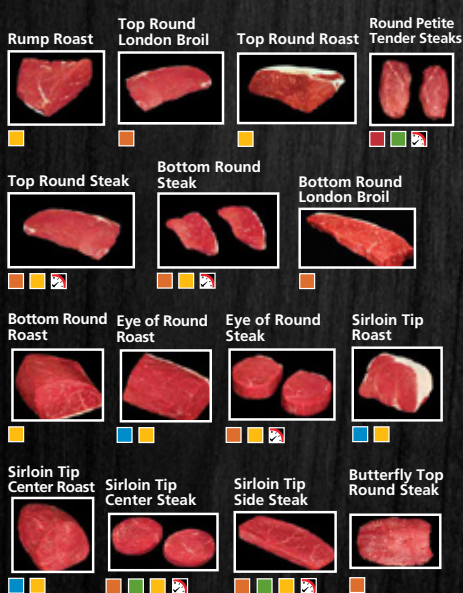
RETAIL BEEF CUTS



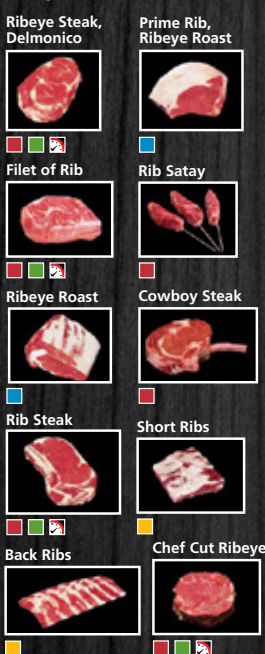
Chuck



Round



Rib



KEY

- Grill
- Marinate & Grill
- Braise
- Sauté
- Roast
- Cooking time under 30 minutes

Brisket & Shank



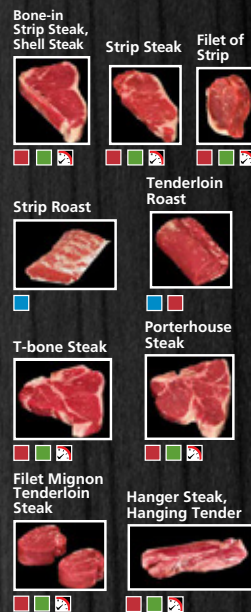
Short Plate



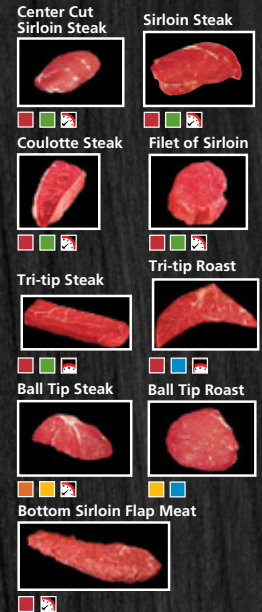
Flank



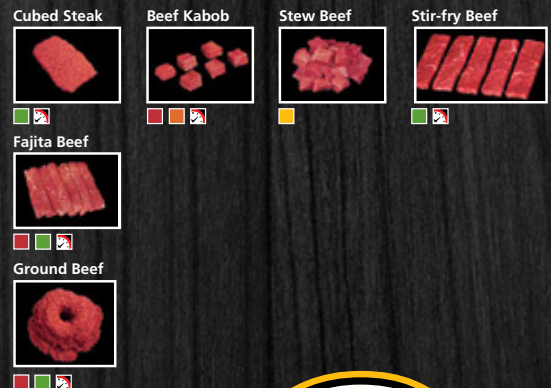
Short Loin



Sirloin



Other



Angus beef at its best®

