



**METRO
DELI®**



CORNERED BEEF & PASTRAMI

*All
Natural**

*No Artificial Ingredients | Minimally Processed | No Preservatives | No Binders or Fillers



With tradition and quality...just like your neighborhood deli

Conjure up an image of a corner deli stocked with only the freshest, most quality ingredients and your time-honored memories will whisk you to the present-day Metro Deli™

Product Description

Pastrami and corned beef are quintessential deli meats and Metro Deli now offers the best of both. Our corned beef brisket and pastrami bottom round flat are all-natural, USDA Choice Angus. Along with our pastrami navel*, each is tender, rich and seasoned to perfection in the tradition of an old-world, New York City deli. The corned beef is lightly spiced with coriander, mustard seed, pepper, bay leaf and ginger for a savory flavor with a hint of sweetness. The pastrami is hickory smoked and traditionally seasoned for a light, peppery taste.

Ideal Use

Great addition to your menu:

- Sandwiches
- Entrées
- Breakfast
- Hors d'oeuvres
- Theme nights
- Holidays

Features/Benefits

- Corned beef and pastrami bottom round flat are all-natural, USDA Choice Angus certified with no phosphates
- Seasoned with traditional spices for old-world flavor
- Fully cooked—reduces time and labor in the kitchen
- Pastrami available in deli-faced flat or navel (navel is available on East Coast only)

Product Handling

- Promptly store product in cooler
- Once opened, use within 5 days
- After opening, overwrap unused product with film and refrigerate

**pastrami navel available on East Coast only*

| A-Code | Product Description | Pack Size |
|---------|--|------------|
| 2791333 | Uncured Cooked Corned Beef Brisket | 1/12 lba. |
| 2669174 | Uncured Cooked Corned Beef Brisket | 1/12 lba. |
| 2791309 | Uncured Pastrami Bottom Round Flat | 2/7 lba. |
| 2669216 | Uncured Pastrami Bottom Round Flat | 2/7 lba. |
| 2791366 | * Uncured Pastrami Navel (East Coast Only) | 2/4-6 lba. |



For more information about Metro Deli™ products, visit www.usfoods.com or contact your local US Foods representative. 09-2012