

JOHN DIETHELM - "JD"

**PURVEYOR OF
PREMIUM MEATS**

CELL 310 683 6511

MOUNTAIN RIVER CERVENA

FARMED VENISON & ELK

IMPORTED FROM NEW ZEALAND



Specialist venison producers, Mountain River Cervena Venison & Elk delivering to butchers chefs around the world

cervena
NATURAL TENDER VENISON

CHEF & BUTCHER SPECIFICATIONS

"RED " DEER - CERVUS ELAPHUS

ELK - "WAPITI" - CERVUS CANADENSIS

- Produced in a natural, sustainable manner
- Nature-farmed in the South Island of New Zealand
- Grass fed, free of steroids and growth promotants
- Under 30 months of age at harvest
- Pasture to Plate Premium Quality
- Subtle delicate flavor, superb tenderness,
- Low in fat and cholesterol, but rich in iron and protein

• Available all year round



8 RIB FRENCHED RACK

- 2.5-3.2lbs each
- 4 racks per carton \$300

USE: Roast, chops or cutlet



VENISON TENDERLOIN

- Individually vacuum packed
- Approx 12-18oz each pack. 2 Per pack
- \$Upon Request



VENISON LEG FILLET & MEDALLIONS

- Individually vacuum packed Approx 1.5lb each
- 8 Venison fillets per carton \$280
- Venison Medallions
- 4oz Medallions 4/pack. 10 Packs Per Carton
- \$280 Carton



OSSO BUCCO

- 12- 16 oz ea
- 4 pieces per vacuum pack
- 6 packs per carton \$280

USE: Traditional osso bucco, borscht, braised dishes



VENISON GROUND & TRIM

- 4 vacuum packs. 3/16" Diameter
- 2.5 lb x 4 per 10lb carton \$100
- 60 Lb Trim Carton \$ 300

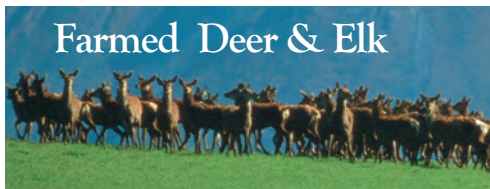
USE: Sliders, meatballs, Burgers, Enchiladas

Available Year Round !

"We believe quality begins on the farm"

- Keith Hood, Manager, Mt Hutt Station, New Zealand

Farmed Deer & Elk



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Serving California's Chefs & Butchers

Cell 310-683-6511

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www.mountainrivervenison.co.nz