

Premium Protein Options

Buckhead Houston is a USDA inspected production facility with the capability of meeting your plate specifications. We are the largest supplier of USDA prime beef in the market. We specialize in various fajita options and marinades along with slicing or dicing capabilities. We also manage a custom dry aging room and 40' live lobster tank.

BEEF- HALAL Certified Certified Angus Beef Brand

- Premier Brand of Most Sub-Primals
- USDA Upper 2/3 Choice Program
- Wide variety of Sub-Primals and Cut Steaks
- Exceeds 10 specifications for CAB Brand

USDA Prime/USDA Choice/USDA Select

CAB Prime

Meets all the Quality Standards of Certified Angus Beef with Prime Marbling

Snake River Farms (*Idaho/Washington State*)

- American Waygu, 50% Black Angus/50% Japanese Waygu
- Wide variety of Sub-Primals and Cut Steaks

Texas Beef

- Heartbrand Akaushi – Flatonia, Texas
- 44 Farms – Cameron, Texas
- RC Ranch – Bailey's Prairie, Tx
- Wagyu X

A5 Japanese Waygu

Most Sub-Primals Available

GRINDS & BURGER PATTIES – HALAL Certified

Our plant in Dallas has a license to grind meat, create custom grinds and produce fresh burger patties.

Custom grinds (73/27, 80/20, CAB chuck, blends etc.)

Custom burger patties (round, oval, smash, craft)

DRY AGE PROGRAM

We have the ability to custom wet age/dry age bone in sub primals from any of our beef suppliers. Can trim into steak ready loins or cut into steaks.

Sales Consultant: Devin Walline

#972-213-6477 | Devin.Walline@buckheadmeat.com

POULTRY -HALAL Certified

Most of our chicken can be processed in our facility to your specifications

Holmes – Whole Bird (Small)

Koch – Small Bird Commodity

Springer Mountain – Small bird

Sanderson Farms

Coleman

Greener Pastures

PORK

Wide variety of Sub-Primals and production capabilities on all pork products

Red Top Farms – Berkshire

Seaboard (Prairie Fresh)

Kurobuta Snake River Farms

Vande Rose DUROC

Nieman Ranch

WILD GAME

We are partnered with Sierra Meats/Durham Ranch and Broadleaf(Dallas) for most of our wild game products. Please see catalogue for all specs/items.

Quail (Lockhart Texas)
Cornish Game Hen
Pheasant
Bison
Wild Boar

Venison
Red Deer
Elk
Duck

BUCKHEAD
Meat & Seafood | a Sysco company



Seafood

GULF/TEXAS AQUACULTURE

Redfish – Palacios, TX, Farm Raised. 2.5-12Lb Fish
Red Grouper – TX, www.mygulfwild.com, 5-10 lbs
Red Snapper – TX, www.mygulfwild.com, 1-10Lb Fish
Striped Bass – Danevang, TX farm raised, 3-4Lb Fish
Drum – LA waters, Refresh 1-7+ Fish
Fresh Crab Meat – MX. Jumbo/Regular/Claw/Special/Fingers
Oysters – TX & LA Sacks, boxes/4#/Shucked Gallons
Alligator Meat – LA, 5LB units
Domestic Crawfish Tails /Live Crawfish – upon availability
Gulf of Mexico Bi-Catch – Upon availability
Catfish- IQF/various sizes/Local
Shrimp- Philly/various sizes

OTHER WATERS

Seabass – France, Cut from 10/15KG H&G
Black Cod – Refreshed filets/cut from #5-7 fish
Branzini– Spain farm raised, 400-600g
Cobia Fillet – Vietnam Farmed Raised Refreshed, 3-5lb Fillet
Dry Pack Scallops – East Coast U10 Oceans Catch
Dry Pack Premium Scallops – East Coast U10
Flounder – Carolina, 1.2-4Lb Fish. upon availability
Hard Shell Lobsters – Nova Scotia, Canada
Halibut – East Coast, 10-40Lb Fish, Alaska- opens March
Littleneck Clams – Virginia
Mahi – Peru
Mussels – PEI rope cultured/farmed
Oysters – East Coast, available upon request
Rainbow Trout - Idaho Farmed Raised, 8oz
Specialty Caviar – Available upon request
Swordfish – Boston, MA
Tilapia – Costa Rica RFA, 7/9oz Fillets
Tuna Yellowfin – Yellow Fin/Ahi #1 & #2+

SALMON OPTIONS

Bay of Fundy – 12-14 lbs
Chilean – 3/4 Lb Pre-Cut Fillet D-Trim
Arka – Whole and D-trim fillets
Big Glory Bay(NZ)
Norwegian Whole – D trim 3-4# fillets
Scottish Whole – Whole to 5-6 kg
Ora King – New Zealand, 2-3Lb Fillets
True North Atlantic-Maine Salmon(USA production)

SMOKED SEAFOOD

Salmon Smoked Sliced – 2.5# avg. (Skin on & off)
Salmon Pastrami – 2.5# avg.
Salmon Blk Pepper/Garlic – 2.5# avg.
Salmon Gravlax – 2.5# avg.
Salmon Unsliced Hot Smoked – 2.5# avg.
Salmon King Bay Unsliced (Sushi Cut)
Trout – 2.5# avg.
Mackerel Peppered – 6 oz.

FROZEN SHELLFISH

Black Tiger Shrimp P&D T/On – Farm Raised Vietnam
26/30, 21/25, 16/20, 13/15, 8/12, 6/8
Frozen Crab Meat- Claw
Lobster Tail – Canada 4-5, Mexico 6, 6/7, 8/10, 10/12, 12/14oz
Lobster Tail – CW South African 2-3, 4.5-5, 8/10oz
Lobster Tail – WW Brazil 8, 10/12 & 16/20oz
Jonah Cocktail Claws – 9/12 & 12/16Ct
Alaska King Crab Legs & Claws –14/17 & 16/20
Shrimp – Wild Caught Mexico Gulf, Brown Shell On – 31/35, 26/30, 21/25, 16/20, U15, 10/15
Shrimp – Wild Caught USA Gulf, Brown Shell On – 51/60, 43/50, 31/35, 26/30, 21/25, 16/20, 10/15, U12
Shrimp Scampi/Langoustines – New Zealand, 5/7 Head-On, 2kg units
Snow Crab Clusters – Canada, 5/8 & 8/Up
Snow Crab Cocktail Claws – Product of Alaska and Canada

Crab Meat- Fresh and Pasteurized

Jumbo, regular, lump- product of Mexico 1/1 lb
Cocktail Claw fingers- product of Mexico(12 oz)
Special and Super lump- upon availability
Mexican Pasteurized- jumbo, regular and claw(6/#1 lb)
Heron Point Pasteurized- jumbo, regular and claw(6/#1 lb)

N-HOUSE PREPARED OPTIONS

Salmon Fajitas, Raw – Pre-marinated 2/5Lb Case
Louisiana Foods Crab Cakes – 100ct trays of 1oz cakes and 32ct trays of 3oz cakes* Creamy Creole, Jalapeno Hatch, Maryland Style
Louisiana Foods Soups & Sauces – 4/1 Gallons*
Cajun Etouffee Sauce
Creole Okra Gumbo Base
Creole Shrimp Gumbo
Creole Sauce
Seafood Bisque Base
Seafood Gumbo Stock