



OLYMPIC PROVISIONS | Salumist Elias Cairo, grew up first generation Greek-American with a father who made charcuterie at home. Doing things the old-fashioned way was commonplace. Elias later journeyed to Europe to apprentice in the kitchens of masters. It was there that he rediscovered the art of curing meat and found inspiration in the markets and mountain towns of the old world. The experience affirmed what he'd been taught all along: handmade is better. Back in beautiful Portland, Oregon, Elias set out to approach the craft of charcuterie with purity and patience, recreating a nearly extinct traditional technique that is seldom seen in America. The result is Olympic Provisions, Oregon's first USDA-approved salumeria, established in 2009, deeply rooted in the past.

SPMEAT13 LOUKANIKI 4.2 OZ

Greek style salami with vivid flavors of cumin and hints of orange zest, based on the family recipe of Salumist, Elias Cairo. Natural/edible hog casings, authentic molds.

SPMEAT13A SAUCISSON SEC 4.2 OZ

Classic French style salami seasoned with fresh garlic and cracked black pepper. Natural/edible hog casings, authentic molds.

SPMEAT13B CHORIZO RIOJA 4.2 OZ

Our most traditional Spanish style chorizo, flavored with bright smoked and sweet Pimentón de la Vera, earthy garlic and oregano. Natural/edible hog casings, authentic molds.

SPMEAT13C SOPPRESSATA 4.2 OZ

Sopressata is said to be the salami of the people and every Latin speaking country claims to have invented it. The simple translation is slightly spicy pork. Ours is crafted with a little heat, fresh garlic, and the slightest note of clove. Natural/edible hog casings, authentic molds.

SPMEAT13D FINOCCHIONA 4.2 OZ

Traditional Italian salami with fresh garlic, cracked black pepper and fennel seed. Natural/edible hog casings, authentic molds.

SPMEAT13E CACCIATORE 4.2 OZ

Italian hunter's style salami with caraway, coriander, chili flake and cracked black pepper. Natural/edible hog casings, authentic molds.



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OLYMPIC PROVISIONS | Pâté has a shelf-life of 60 days, 7-10 days opened

PORK RILLETTES

SPPATE8G PORK RILLETTE..... 5 LB
SPPATE8E PORK RILLETTE..... 8 OZ

Rich, tender pork shoulder slowly cooked in it's own fat, hand-chopped, brightened by fresh ginger and herbs, with warm notes of baking spices. Capped with rendered lard.



PORK LIVER MOUSSE

SPPATE8H Pork Liver Mousse 3.5 LB
SPPATE8D Pork Liver Mousse 8 OZ

Rich and creamy mousse of pork liver, slightly sweetened with port wine and capped with rendered lard.



PORK PISTACHIO PÂTÉ

SPPATE8B Pork Pistachio Pâté 3.5 LB
SPPATE8C Pork Pistachio Pâté 8 OZ

Rustic pork pâté marinated in red wine, fresh thyme, shallots, and studded with California pistachios. Contains gluten.



GREEN PEPPERCORN PÂTÉ

SPPATE8 Pork Green Peppercorn Pâté 3.5 LB
Rustic pork pâté, flecked with green peppercorns, and red wine, wrapped in house-made pancetta. Contains gluten.

HONEY HAZLENUT PÂTÉ

SPPATE8A Pork Hazlenut Pâté 3.5 LB
Country-style pork pâté, studded with Oregon hazelnuts and house-cured bacon, spiked with Cognac and Oregon honey. Wrapped in caul fat. Contains gluten.
Italian hunter's style salami with caraway, coriander, chili flake and cracked black pepper. Natural/edible hog casings, authentic molds.



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