



Deli Meats



Whether you're making one sandwich or a thousand, Marisa Premium Quality Deli Meats can't be beat for leanness and taste. Unlike many mass-produced luncheon meats, our meats contain only quality lean pork, beef, or chicken. And our proprietary spice blends create a refined taste, one unmatched by other producers, a taste guaranteed to round out your cold-cut platters, sandwiches, or antipasto salads. So increase your bottom line – add Marisa Premium Quality Deli Meats to your menu.

MARISA FOODS®

Division of Santa Fe Importers, Inc.

1401 Santa Fe Ave. • Long Beach, CA 90813 • TEL: (562) 437-7775 • FAX: (562) 435-1045

KEY SALES POINTS

- ≈ Only the finest lean pork and boneless beef used.
- ≈ Unique spice blends for all deli meats are proprietary to Marisa Foods.
- ≈ All meats produced weekly to ensure maximum freshness.
- ≈ Our Mortadella & Cotto have a 4-inch diameter for easy slicing (dry salami has 2-inch diameter).
- ≈ Our wine-cured dry salami is aged over 20 days and contains no MSG.
- ≈ All Marisa Premium Quality Deli Meats are an excellent value when compared to national brands.
- ≈ Call for information regarding additional items.

SPECIFICATIONS

Item Number	Description
E	MARISA BRAND MORTADELLA
10045C	MORTADELLA, MARISA (4/10# CS)
EE	MARISA BRAND COTTO SALAMI
10041C	SALAMI COTTO, MARISA 4/10#
101041	SALAMI COTTO, MARISA 1/10# BX
G	DRY SALAMI PRODUCTS
10162C	DRY SALAMI, MARISA BRAND 4 PCS/CS

RECIPE IDEA

Antipasto Salad

1-ounce Marisa Premium Quality Salami Cotto (sliced 1/8-inch thick)
 1-ounce Marisa Premium Quality Mortadella (sliced 1/8-inch thick)
 1-ounce Marisa Premium Quality Dry Salami (Sliced 1/8-inch thick)
 1-ounce Deli Ham (sliced 1/8-inch thick)
 1-ounce Swiss Cheese (sliced 1/8-inch thick)
 1-ounce Provolone Cheese (sliced 1/8-inch thick)
 6-ounces salad greens (Iceberg & Romaine, or pre-packaged Spring Mix)
 1 marinated artichoke
 3 marinated mushrooms
 2 peperoncini peppers

2 or 3 tomato wedges (1/8 cut)
 2 or 3 white or red onion rings
 3 each black and green olives (calamata olives optional)

- Stack one slice each of dry salami, cotto, mortadella, ham, swiss, and provolone; then roll stack into a tube. With a sharp knife, cut 1/4-inch sections off rolled lunch meats to create curled segments. Repeat with the remaining lunch meats and cheeses.
- Place meat and cheese segments on top of prepared salad green. Garnish with marinated artichoke, mushrooms, peperoncini, tomato wedges, onion rings, and black and green olives. Serve with balsamic vinaigrette.

PRICING/PROMOTION
