THE PALMER MEAT DEPARTMENT

We have the experienced and skilled associates working with the highest quality meats in a state-of-the-art facility, offering unparalleled service and a commitment to excellence.

OUR PEOPLE...
OUR MEATS...
YOUR SATISFACTION...
OUR GUARANTEE.
OUR PEOPLE

In order to provide great service, you need the reliable and skilled staff that strives for excellence each and every day. Our success is directly tied to our people, and our meat department boasts some of the most skilled and experienced men and women in the industry. Our people are one of the characteristics that separate us from the competition. The service that we offer through our people is unparalleled in the industry. Let us go to work for you! We have over 400 YEARS of combined experience in the meat industry within our production department alone!

Ben Wickham – Meat Department Manager
The bulk of Ben’s experience comes from owning and operating his own hog farm and meat production operation in upstate NY, Bostrom Farms. Ben successfully started and grew this brand into a well-known and established option for local pork. After selling his share of the business in 2016, Ben joined the Palmer team to specialize in portioned meat. He works directly out of the meat room production offices and provides “on the ground” support to sales staff and customers on any meat needs. Ben can help procure samples, give tours of our production facility, help brainstorm new options for cut meat, and even help train our customers’ staff on how to sell or talk about meat items on the menu. Ben is available at any time to help our customers with any of their protein questions or needs.

Bill Stefanovich – Production Manager
Bill keeps track of who’s cutting what and when. When a client is looking for a custom cut or custom specification – Bill communicates to our cutters on the floor and makes sure that they understand what that client is looking for. Not only is he knowledgeable about every meat product we carry, but he knows exactly what can be derived from each product to ensure our customers get exactly what they are looking for.

Cindy Ruckdeschel – Production Assistant
An indispensable member of the team, Cindy makes sure the department works smoothly day to day, solving potential issues before they happen, and resolving those that do.

Tom Chamot - Corporate Chef/CAB Specialist
Not only is Chef Tom an invaluable asset to the company as a whole, he is a great ambassador for our meat department and their capabilities. If there is a trend out there regarding proteins, chances are he knows about it. Always a source of information and creativity, Tom can effectively communicate with just about every department in the food service industry, whether it’s about the best practices in the kitchen, or marketing new ideas to hungry customers.
PALMER PORTION CUT MEATS
Cutting Quality and Consistency Every Day

REduced Labor Costs & Injury Risk
No need to worry if your designated cutter is out sick or on vacation. Injuries and expenses due to staff injuries are also reduced. Staff aren’t spending valuable time cutting product, instead they can be utilized in other places.

Accuracy of Weight and Physical Size
Scales are checked daily for accuracy and calibrated if necessary. Palmer’s meat cutters hand-sort by size of product to ensure consistent physical appearance for each order. If a table serves the same meal to multiple customers, consistency is guaranteed.

Accurate Center of the Plate Costs
The secret to success is consistency. Each portion is cut to specification, and will provide uniform cooking times and easily measurable food costs.

Inventory Control
You always know exactly how many are on hand compared to how many have been sold, helping to avoid pilferage.

Confidence of Product Being Processed Safely
Each species is cut on the same block throughout the day so there is no cross contamination. This practice assures the HACCP (Hazard Analysis of Critical Control Points) plan is functioning properly. We ensure that our products are safe for your customers. Palmer’s is under a rigid auditing schedule by the USDA because of the amount of meat that we handle, so to ensure that your product is always safe for consumption we have a USDA inspector on site daily.

Packaging That Lasts
State of the art packaging machinery allows Palmer’s to individually wrap or to bulk pack product, saving you labor and disposal of material. Vacuum packaging and proper sanitation allows you to hold product up to 14 days if held under proper conditions, so you don’t have to worry about ordering more product because of spoilage.
Palmer Burgers

Ground Chuck, Ground Round, Premium Blends...

We have the burgers

Burgers are a menu staple from casual to even fine dining these days. Whatever segment you are in, Palmer’s has you covered. We offer fresh patties and bulk ground beef, right out of our HACCP certified facility that you can trust for safety and wholesomeness.

Certified Angus Beef® Brand

Ground Chuck
One of our top sellers, this 80/20 blend comes only from only whole muscle chuck portions.

Ground Round
A leaner option at 90/10

Trio Blend: Our Signature In-House Blend
Our team has crafted our own in-house blend of only Certified Angus Beef® Chuck, Sirloin, and Brisket to create a burger with the flavor, juiciness, and texture that will truly stand out.

“Sir Charles” Blend: A True “Steakhouse” Burger
Certified Angus Beef® Chuck and Sirloin, combined just right to get that great sirloin steak flavor.

“Ridiculous” Blend: An Over the Top Juicy Burger Experience
Certified Angus Beef® Brisket, Sirloin, and Ribeye! We believe it to be the best burger on the market. The Prime Rib of burgers.

Sizing for Your Needs
What patty size meets your needs? 2/1, 3/1, 4/1? Smashballs?
How about a wider patty, or thicker patty?
Chances are we have what you are looking for!
Your Goal: Increase Profits
Solution: Feature Certified Angus Beef® Prime

Nearly 70% of restaurant patrons are willing to pay $3 more to upgrade an $18 beef menu choice to the Certified Angus Beef brand. According to a survey performed by Firebox Research & Strategy of Beachwood, Ohio.

73% of consumers would drive 25 minutes or more to dine at a restaurant featuring the Certified Angus Beef® brand. And, 18% would drive 45 minutes or more!
SPECIALTY MEATS

EXOTIC PROTEINS
Palmer’s partners with specialty purveyors to bring you the high quality exotic meats you are looking for. If you are ever in the mood to offer wild game such as venison, wild boar, elk or even alligator, Palmer’s has a solution for you.

LAMB & VEAL
Don’t let lamb and veal be relegated to fine dining. Both can serve as great options to your customers who are increasingly interested in eating more diverse foods. We source high quality lamb, both domestic and imported, that will fit your needs.

BERKSHIRE PORK:
For over 300 years, the Berkshire hogs have been recognized as producing supreme quality gourmet pork known as “Korubuta”, or Black Pig, in Japan. Through our supplier, we can say that we offer 100% pure Berkshire breed, grown under proper conditions, and that no hormone was added at any stage of growth.

WAGYU BEEF
Durham Ranch Wagyu cattle are never administered hormones or antibiotic growth promotants and are humanely treated. Most American Wagyu, also known as American Style Kobe Beef, are a cross between full blood Japanese Wagyu and either Red or Black American Angus or Charolais.

Durham Ranch Wagyu are born and raised in North America and consist of a minimum of 50% full blood Wagyu Beef. Exquisite and luxurious, the Durham Ranch Wagyu experience is indescribable. Wagyu’s white lattice marbling creates a juiciness and tenderness sophisticated American chefs demand.
The quality of fresh pork on the market continues to increase, and consumers have taken notice. Our team takes the same care and attention to detail when it comes to your pork cuts as our beef. Boneless, Bone-In, Frenched cuts...we've got you covered.
FRESH SAUSAGE

Home of Tony Carretta Signature Sausage

The Carretta family has been making quality Italian meat products in Rochester since 1966.

See how we can custom blend your own sausage

OUR TALENTED TEAM CAN WORK WITH YOU TO MAKE YOUR VERY OWN SAUSAGE BLEND. DO YOU BREW YOUR OWN BEER? WE CAN INCORPORATE THAT INTO YOUR SIGNATURE SAUSAGE