## KLOSTERS BUTCHER SHOP MEAT PRODUCT LIST

Our meats are top quality, locally sourced from small family farms and have no hormones or antibiotics.

Need something custom cut? We are here to help!

When placing your order be specific on weight, thickness, packaging, number of pieces or any other specific cutting instructions.

Prices are not shown due to the fluctuations of price in the meat industry. For pricing on cuts call us at 905-895-0437 or when you are placing your order We are happy to help and tell you the price per pound.





- GROUND PORK
- STEWING PORK
- BONE-IN CHOPS
- BONELESS BUTTERFLY CHOPS
- PORKETTA CHOPS
- SHOULDER SHOPS
- PORK TENDERLOIN
- BONES
- BACK RIBS
- PORK LEG & RAW HAM





- PORK SHOULDER BUTT
- PORK SLOUVAKI
- PORK LOIN ROAST
- BONE IN LOIN ROAST (frenched)
- CROWN ROAST
- SCHNITZEL
- PORK BELLY
- HOCK
- FEET
- TAIL
- EARS



Our pork is natural and locally sourced from small family farms in Waterloo, Ontario with no hormones or antibiotics. The quality speaks for itself. Custom orders, cuts and packaging available.





Klosters lamb is all natural with no hormones or antibiotics from small local family farms in the outskirts Of Newmarket, Ontario. Fresh weekly, cut and packaged to your specifications and needs.

- LAMB LEG (bone-in or boneless)
- LAMB SHOULDER ROASTS
- LAMB CUT FOR CURRY
- SHOULDER CHOPS
- LOIN CHOPS
- LAMB BONES
- LUNGS
- LIVER
- GROUND LAMB
- LAMB STEW







- RACK OF LAMB
- NECK
- FLANK
- HEAD
- SHANK
- SPADDUCH
- CHORIZO SAUSAGE
- KIDNEY
- WHOLE LAMB



@klostersbutchershop