

Pat LaFrieda Meat Purveyors

Pat LaFrieda Meat Purveyors works with small domestic farms from all around the country to seek the highest quality meats from reputable growers. Their processing facility is a custom butcher shop. They specialize in every type of meat to include beef, pork, poultry, veal, wild game, and lamb. Their beef program also offers dry-aged product, aged from 21 days to 120 days. Their world-renowned burger-making process chops over 100 different special blends every night.

Pat LaFrieda
MEAT PURVEYORS™

Details

Website	www.lafrieda.com
Location	North Bergen, NJ

