

Baja Specialty Meat Company – Product/Order info. – Ensenada, B.C. Mexico

Señor Salchicha® New York style deli Products - (646) 131-6184

This check list shows all of the products that we produce and normally stock for “Pre-orders” via Email: senorsalchicha@hotmail.com. See our website @ www.bajaspecialtymeatcompany.com or www.senorsalchicha.com FREE delivery to Ensenada city limits for orders of \$400 pesos or more. Areas of Baja further away from Ex Chapultepec will require larger orders for free delivery. All products are upon availability.

31 flavors/types of Fresh, All Natural Artisan Sausage, New York style Deli Corned Beef & Pastrami, Roast Beef, Salumi, Salami and other Specialty Meats.

Made daily, our Juicy, Gourmet Sausage that is handmade contains 80% Shoulder meat and 20% hard back fat without the use of hormones, resulting in a Sausage that is lower in fat & Cholesterol. All of our Fresh/Frozen products are made with the highest quality Pork, Beef, Lamb, Chicken or Turkey that has been carefully inspected and removed of all sinew along with high quality pre-inspected & sterilized spices and may contain one or more of the following ingredients: Salt, Sugar, Spices, Milk, Eggs, Nuts, Fruits, Vegetables, Natural flavors, Wine, Liqueur, Natural hardwood Smoke. No Preservatives, No Fillers, No MSG and No Glutens!

Packaging size varies from approx 1/4 pound to 5 pound packages. Call or write for more info.

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| <input type="checkbox"/> Sample pack (includes one of each flavors below marked by asterisk *) | <input type="checkbox"/> Tecate Beer Sausage (with caraway). |
| <input type="checkbox"/> *Chorizo [Red] (Our Chorizo will not fall apart when cooked) | <input type="checkbox"/> Chicken Sweet Italian |
| <input type="checkbox"/> *Italian Sausage with Santo Tomas Merlot Wine | <input type="checkbox"/> Chicken Breakfast Sausage |
| <input type="checkbox"/> *Polish Sausage (Traditional flavor) | <input type="checkbox"/> Chicken Chorizo [Red] (Low fat alternative to pork) |
| <input type="checkbox"/> *Breakfast Sausage (Similar to Jimmy Dean, less fat) | <input type="checkbox"/> 50% Low Salt Sausage Italian, Breakfast, Bratwurst. |
| <input type="checkbox"/> *Bratwurst Sausage (Traditional German Flavor) | <input type="checkbox"/> Corned Beef (Uncooked or cooked. Whole or sliced) |
| <input type="checkbox"/> Weisswurst Sausage (German, very mild, Upon Availability) | <input type="checkbox"/> Corned Pork (Call for availability. Uncooked or cooked) |
| <input type="checkbox"/> Smoked German Sausage (different from bratwurst) | <input type="checkbox"/> Corned Beef Au Jus (No MSG – Concentrated flavor) |
| <input type="checkbox"/> Kielbasa (Smoked Hungarian) | <input type="checkbox"/> Beef Pastrami (Fully cooked and smoked, whole sliced) |
| <input type="checkbox"/> Chorizo [Green] (Grillable- chili Poblano, green onion) | <input type="checkbox"/> Pork Pastrami (Call for availability - Fully cooked and smoked, whole or sliced) |
| <input type="checkbox"/> Cajun Sausage (Louisiana style – Great for Jambalaya) | <input type="checkbox"/> Lamb Pastrami (Call for availability - Fully cooked and smoked, whole or sliced) |
| <input type="checkbox"/> Smoked Cajun Sausage (Same great Louisiana flavor) | <input type="checkbox"/> Pastrami Au Jus (No MSG – Concentrated Flavor) |
| <input type="checkbox"/> Atomic Sausage #1, #2, #3 (Progressively more spicy HOT!) | <input type="checkbox"/> Roast Beef (Fully cooked. Whole or sliced) |
| <input type="checkbox"/> Atomic Challenge packs Sausage #1,2,3,4 and 5 | <input type="checkbox"/> Au Jus Packs (Beef or Pork – No MSG - Concentrated flavor) |
| <input type="checkbox"/> Longaniza (Similar to Chorizo but very mild with wine) | <input type="checkbox"/> Carne Asada (Specialty Marinated – not Mexican style) |
| <input type="checkbox"/> Lamb Sausage (100% Aged 14 day spring lamb and spices) | <input type="checkbox"/> Chicken, El Pollo Loco style (specialty marinated) |
| <input type="checkbox"/> Buffalo Wing Sausage (with Danish Blue Cheese and Butter) | <input type="checkbox"/> Smoked Pulled Pork (Dry Rubbed Fully cooked) |
| <input type="checkbox"/> Hot Dog, Gourmet (Coney Island style ½ Lb. and 12” foot long) | <input type="checkbox"/> Smoked Beef Brisket (Dry Rubbed Fully cooked) |
| <input type="checkbox"/> All Beef Hot Dog, Gourmet (Coney Island ½ Lb. and 12” long) | <input type="checkbox"/> Chili, Hormel style (with Ground Beef and Sausage) |
| <input type="checkbox"/> Sweet Italian Sausage (Less spicy than our Italian with wine) | <input type="checkbox"/> Ground Meats Beef, Pork, Lamb, Chicken, Turkey. |
| <input type="checkbox"/> Apple-Raisin Sausage (Great for Breakfast) | <input type="checkbox"/> Beef Jerky (available in 3 different flavors) |
| <input type="checkbox"/> Egyptian Moroccan Sausage (middle eastern spices-all Beef) | <input type="checkbox"/> Slim Jims (Semi dried, Smoked Beef snack stick) |
| <input type="checkbox"/> Smoked Jalapeno Cheddar cheese Sausage | <input type="checkbox"/> Sauerkraut (Gourmet deli style white or purple) |
| <input type="checkbox"/> Smoked Jalapeno Cheddar cheese Chorizo | <input type="checkbox"/> Bar-B-Q Sauce (avail in Sweet or Spicy Hickory) |
| <input type="checkbox"/> Smoked Chipotle Pepper Sausage | <input type="checkbox"/> Seasoning Salt (Senor Salchicha style) |
| <input type="checkbox"/> Bulk Pork Sausage (un-cased) Italian, Breakfast | <input type="checkbox"/> Bulk Chicken Sausage (un-cased) Italian, Breakfast, Chorizo |
| <input type="checkbox"/> SALUMI 1: 125 day Aged Beef; Italian Capocola; Bresaola; Beef Pancetta | <input type="checkbox"/> SALUMI 2: Guanciale; Lardo; Lamb prosciutto; Lomo Embuchado |
| <input type="checkbox"/> SALUMI 3: Mortadella; Pork Pancetta; Dry Cured Pastrami; pork Prosciutto | <input type="checkbox"/> SALAMI: Specialty Salami. |

We Cater to any size event with advanced notice. Bulk packaging and pricing available. Phone: (646-131-6184)
Call or email us anytime for more info or pricing. ORDERS ARE ONLY PLACED VIA EMAIL FOR TRACKING PURPOSES.

Email: senorsalchicha@hotmail.com. See our website @ www.bajaspecialtymeatcompany.com or www.senorsalchicha.com