

ARE YOU **TIRED** OF THIS?

**Arbitrarily** sized shanks in **unreliable** packaging.

When the focus is on the total box weight — not the weight of each piece or pack — you sacrifice prep time, quality and flavor.

**OVATION** DOES IT DIFFERENTLY.

13.28oz

BRAISE

13.03oz

SOUS VIDE

13.51oz

KNUCKLE  
TIPPED

**We don't weigh by the pack, we weigh by the piece:**

Every cut is inspected, selected and weighed by hand, giving you equal portions in every pack and every box.

**100%**  
**CHEF READY**  
WE DO THE PREP WORK  
FOR YOU

- Pasture raised, 100% grass-fed and finished
- Expertly butchered for uniformity
- 100% yields and 0% prep
- Aged 96 hours for max flavor & tenderness
- Cryovac (COV) packaged

**HINDSHANKS:** Hand Cut Through Stifle Joint to Stand 90° On Plate, Heel On  
**FORESHANKS:** Knuckle Tipped, Cut at Elbow End

IMPROVE YOUR PLATING AND PORTION COSTS WITH THE CONSISTENCY  
OF CHEF READY OVATION LAMB SHANKS



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