



Always Fresh. Never Frozen.



Vaquero
Meat & Provisions Company

ASI#93397

Vaquero

At Vaquero Meat and Provisions, we deliver fresh, premium quality products, ready to grill, with no hassles.

Our USDA Prime and Choice products are always fresh, never frozen— aged to perfection, then cut by hand, only after you order.

Vaquero stands behind our products proudly, and completely. We believe that you should have the best culinary and customer service experience possible, and we'll work hard to make that happen.

Vaquero Steaks come from Fort Worth, Texas, also known as “Cowtown” – renowned home of great steaks.

Let Vaquero show you some of that legendary Texas hospitality.

Come on in.
Make yourself at home.





Filet Mignon

When you simply want the most tender steak available, then the Vaquero Filet Mignon is absolutely your best bet. Put your knife aside—just your fork will do. Vaquero's Filets are slowly aged at just the right temperature, creating a delicious, buttery steak that is as pleasing and tender as a steak can be. Our Filets are hand-trimmed, never frozen, and are available in 6-, 8-, and 10-oz cuts.



New York Strip

When you're looking for classic "hot off the grill" steaks, then Vaquero's New York Strips are for you. These boneless cuts are exquisitely marbled, and aged to perfection to create that hearty New York Strip flavor. Our N.Y. Strips are hand-trimmed, never frozen, and are available in 10-, 12-, and 16-oz cuts.



"Once we began rewarding sales performance with Vaquero Steaks, our force really responded. We finally had to establish a 3-tiered system so more people could get steaks."

Mark Bryan

REGIONAL SALES MANAGER, STEWART AND STEVENSON



Top Sirloin

For those that want an incredible steak experience while remaining diet-conscious, Vaquero's Top Sirloins certainly fit the bill. Noted for their exceptional flavor, our Top Sirloins are cut from the center of the sirloin and are aged to lock-in tenderness. Our Sirloins are hand-trimmed, never frozen, and available in 6-, 9-, and 12-oz cuts.



Pork Chop

Nothing says homestyle tradition like the Bone-in Pork Chop. Served hot off the grill, apple-stuffed and baked, or floured and fried in a #10 cast iron skillet, these half-pound chops will make you proud. For a lean, delicious alternative to our premium steaks, Vaquero's Bone-in Pork Chop remains a versatile favorite.



"Last year, I sent 125 of my customers fruit baskets- not one 'Thank You' call. This year, I sent 100 customers fruit baskets, and 25 customers Vaquero Steaks. Guess how many 'Thank You' calls this time? Yep - 25."

Chris Thomason

MANAGING PARTNER, C AND C INVESTMENTS



www.vaqueromeat.com



Rib Eye

It's the marbling that makes Vaquero's Rib-Eye one of our most succulent cuts. Carved from the same section that produces prime rib, the rib-eye bastes in its own juices as it cooks. This produces the luscious tenderness and bountiful flavor that the rib-eye is known for. These 16-oz beauties are now available in USDA Prime. Rib-Eyes are available in 10-, 12-, and 14-oz cuts.



"Most awards sit on a shelf and gather dust. Vaquero Steaks provide an experience that people will value and remember."

Theresa Roberts

THERESA ROBERTS INC.



Tenderloin Roast

Vaquero's USDA Choice Tenderloin Roast makes the perfect centerpiece for any celebration. This magnificent roast averages four pounds, and is the most distinguished, succulent choice on our entire menu.



Porterhouse

Vaquero's Porterhouse is the clear choice when "Bigger is Better." The Porterhouse is actually two steaks in one: our Filet Mignon and our N.Y. Strip, separated by a bone that adds substantial flavor. Our Porterhouses are aged to perfection, hand-trimmed, never frozen, and are available in 18- and 24-oz cuts.



"My customers have become a little picky since I started a program with Vaquero Steaks. Now they expect only the best every year, and that is why I continue to recognize them with Vaquero!"

David Walters

VICE PRESIDENT, THE STAUBACH COMPANY



Frequently-Asked Questions

ABOUT THE VAQUERO PRODUCT LINE:

Q: *What do you mean by “Always Fresh, Never Frozen?”*

A: Good question!

ALWAYS FRESH means your steaks are only cut AFTER you order–NOT pulled from frozen inventory. Once cut, they are packaged and shipped with cold packs (NOT dry ice), all on the same day.

NEVER FROZEN means that you enjoy the fresh steakhouse quality that is so hard to find in the marketplace today. When your steaks arrive, they can be refrigerated for a period of up to 10 days before eating. Don't worry—you can freeze them yourself.

Q: *Why are fresh steaks better than frozen?*

A: When meat is frozen, ice particles form within the meat. During the thawing process, those ice particles rupture, the meat suffers serum loss, and this jeopardizes both tenderness and flavor. Therefore, fresh steaks are **more tender, and more flavorful.**

Q: *Are Vaquero steaks really hand-cut?*

A: Yes. Our artisans have an average of 18 years experience.

Q: *What type of beef is used in the Vaquero product line?*

A: Vaquero steaks are cut from only grain-fed USDA Choice and USDA Prime beef from the Midwest United States.

Q: *What do you mean by “aged” beef?*

A: Aging is the process of storing beef under controlled conditions before consuming. Aging encourages the tenderization and flavor-enhancement of beef. Vaquero steaks are “wet-aged,” which means the beef is stored in a sealed, oxygen-free environment during the process.

“Fresh steaks are the best steaks.”

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