



From monger to menu in less than a day.

It doesn't matter what part of the country you are located in, Performance Foodservice's Custom-Cut Seafood Program gets fresh seafood to your door the next morning. Simply place your order by 11a.m., and our expert fishmongers will get to work preparing your order at our custom facility in Miami, Florida. Your order will arrive the next day packed in Styrofoam coolers with food-touch paper and gel packs to keep it cold.

How it Works:

Each day, we email a fresh seafood price list with that day's product offerings. You submit your order by 11a.m.

Our menu varies by season, but might include:

- **Branzino** – Farm Raised
- **Cobia** – Farm Raised
- **Cod, Atlantic Black (Refreshed)** – Wild
- **Dorado** – Farm Raised
- **Grouper, Black and Red** – Wild
- **Halibut** – Wild
- **Mahi** - Wild
- **Salmon, Canadian, Chilean, Norwegian, Scottish** – Farm Raised
- **Sea Bass, Chilean (Refreshed)** - Wild
- **Snapper / Yellowtail** - Wild
- **Swordfish** – Wild
- **Tuna, Bigeye and Yellowfin** – Wild
- **Wahoo** - Wild
- **Oysters** - Shucked
- **Scallops** - Dry Pack
- **Live Lobster**

Your order is packed and sent via FedEx, arriving the next morning. This program is built on quality and consistency. All items are cut to order and processed to meet your specific needs. Contact your area manager to place your order today!