



Give your clients and team an unforgettable taste Nova Scotia this holiday season!

Some information about our products:

Cold-Smoked Atlantic Salmon: We use premium fillets, smoked with natural hardwoods of Nova Scotia and lightly salted. The salmon has a delicate texture a subtle smoky taste. Available in whole side fillets (unsliced) or in pre-sliced sides and smaller packages. Whole sides are approximately 1kg and can make up to 200 appetizers or feed 40 people.

- Whole Side (unsliced) - \$44/kg **
- Whole Side (pre-sliced) - \$46/kg**
- 500g package (pre-sliced) - \$23.00
- 225g package (pre-sliced) - \$10.35

** corporate rates apply to orders over 100 sides, please call to inquire



Lemon Pepper Smoked Salmon Bites and Maple Pepper Smoked Salmon Bites: Made from premium quality full fillets of Atlantic Salmon and cut by hand before being seasoned and smoked. A great addition to festive platters and seafood charcuterie.

- 200g retail box - \$7.99
 - 5 lb bulk box - \$65.50
- *available frozen only



Cold-Smoked Steelhead Trout: The newest addition to the cold-smoked line up combines the buttery texture of the cold smoked salmon with the fresh taste of premium steelhead trout.

- 115g package (pre-sliced) - \$5.95
- 225g package - \$11.65
- 400g package - \$20.70



Smokehouse Sampler : Why not try a mixture of all our J. Willy Krauch Smoked products. This option makes a great gift for any occasion. This package can be tailored to one's specific palate, if you would like more than one item or none of another, we can accommodate. Price is subject to change, based on substitutions.

- 225g pkg cold smoked Atlantic salmon
- 225g pkg cold smoked Steelhead trout
- 1 lb pkg hot smoked mackerel
- 200g pkg smoked lemon pepper salmon bites
- 200g pkg smoked maple pepper salmon bites
- Total Cost: \$45

* all prices subject to change



