

OLYMPIA PROVISIONS

Charcuterie Catalogue



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TABLE OF CONTENTS

Letter From Eli & Michelle 5
 Salami 7
 Sausage 15
 Snack Sticks 21
 Pâté 25
 For The Slicer 31
 Pickles 35
 Why Olympia Provisions 38-39

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*Photos by David L. Reamer
 unless otherwise indicated.*





DEAR FRIEND,

Time flies when you're living the meat-making dream, and we can hardly believe we are coming up on our 10 year anniversary here at Olympia Provisions. What a decade it has been! Everything we do is made possible by our incredible retail partners and loyal customers, and as always, we are beyond grateful for your business, support, and encouragement!

We have been spending a lot of time reflecting on this crazy journey over the last 10 years, and it's hard to believe how much we have grown. From our one-man Meat Shop to a 150 person charcuterie company, we are proud to say we still hold true to the values on which Olympia Provisions was founded. While we've seen so many other charcuterie companies grow to this size and sacrifice their values for profit or ease, we're incredibly proud to say that we are still operating with the same focus and commitment to quality we had back in 2009.

In January 2019, we were awarded with our 13th, 14th and 15th Good Food Awards, this time for our Saucisson Sec, Saucisson Aux Noisettes, and Green Peppercorn Pâté. These three awards officially make us the most-awarded producer in the country by one of our favorite and most respected culinary

movements. The Good Food Awards celebrate food artisans who make products that are both delicious and sustainably sourced and produced. Whether we're hunting down the best pork for our salami or selecting the best natural wines for our restaurants, we put a great deal of effort into always doing the right thing, and we couldn't be more thankful or honored to have earned this recognition.

Looking ahead to the next 10 years, we're excited to make major strides in increasing the supply of sustainable pork and furthering our commitment to our employees, community and the environment. We know that with your continued support and commitment to these values we can change the world, one stick of salami at a time.

And now, we'll let you get to the really good part of this catalog—the meat!

Elias & Michelle Cairo

Founding Partners and Siblings



Fermented & Dry-Cured

SALAMI

“Making fermented, dry-cured salami is like meat alchemy...a lot of techniques and practices together add up to the best possible product.”

**-ELIAS CAIRO,
THE OLYMPIA PROVISIONS COOKBOOK**

Inspired by Old World techniques and flavors from regions in France, Italy, Spain, and Greece, we produce our signature salami using very simple principles: we insist on the best ingredients, let nothing go to waste, and take our time. Starting with the highest quality pork leg available, we meticulously trim it of all sinew and fat, add premium fatback to cultivate a creamy texture and mouth feel, and mix in freshly chopped aromatics and freshly ground spices for strong, pure flavors. We carefully stuff and tie each natural hog casing by hand, then slowly ferment and patiently dry cure the salami in our custom built dry rooms, which allow the

spices to fully develop, enhances the flavor of the pork, and encourages the growth of our house flora—wild yeast and molds that both protect the salami while drying and impart complex, unique flavor. The house flora creates a unique terroir that sets our salami apart. Truly wild, our flora changes constantly with the temperature and humidity, and as this happens, the color and appearance of the salami mold changes too, ranging from snowy white to yellow to shades of dark gray and black. These molds are natural, delicious, and completely safe to eat, but can easily be peeled back if desired.



SAUCISSON AUX NOISETTES

Classic French salami with Oregon hazelnuts.

NOIS15

15/4.2oz



SAUCISSON SEC

Traditional French salami with garlic & black pepper.

SSEC15

15/4.2oz



SAUCISSON D'ARLES

Arles inspired salami with no added spices, just beautiful pork and sea salt.

ARLE15

15/4.2oz



SAUCISSON D'ALSACE

Alsace inspired salami with clove, nutmeg, allspice & cinnamon.

ALSA15

15/4.2oz



CHORIZO ANDALUCIA

Andalucía inspired salami, seasoned with paprika, garlic & clove.

ANDA15

15/4.2oz



CHORIZO NAVARRE

Navarre inspired spicy salami with sweet paprika, garlic & cayenne.

NAVA15

15/4.2oz



CHORIZO RIOJA

Classic Spanish style chorizo, seasoned with sweet and smoked paprika, garlic and oregano.

RIOJ15

15/4.2oz



SPANISH SALCHICHON

Traditional Spanish celebration salami with cinnamon, clove, nutmeg, black pepper, garlic & paprika.

SALC15

15/4.2oz



CACCIATORE

Classic Italian hunter's salami with caraway, coriander, dried red chili & black pepper.

CACC15

15/4.2oz



FINOCCHIONA

Traditional Italian salami with garlic, black pepper & fennel.

FINO15

15/4.2oz



SALAMI NOLA

Italian inspired salami with black pepper, chili flake & allspice.

NOLA15

15/4.2oz



SOPRESSATA

Classic Italian salami seasoned with clove, oregano, garlic & chili flake.

SOPR15

15/4.2oz



LOUKANIKA

Salumist Elias' family recipe includes equal parts garlic & cumin, and a touch of orange zest.

LOUK15

15/4.2oz



SALAMI CAPRI

Large format spicy Italian-style salami with garlic, black pepper, fennel, red wine, chili flake, and cayenne. Natural/sewn hog casings and authentic molds.

CAPR02

2/2-2.5lb



SALAMI ETNA

Large format Sicilian-style salami with pistachios, lemon zest and sea salt. Natural/sewn hog casings and authentic molds.

ETNA02

2/2-2.5lb



RIGANI LOUKANIKO

Large format Greek-style salami with oregano, garlic and orange zest. Natural/sewn hog casings and authentic molds.

RIGA02

2/2-2.5lb

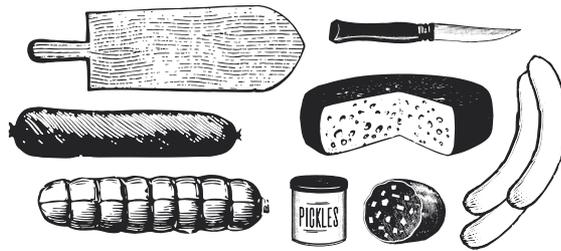


SALAMI EL REY

Large format spicy Spanish-style salami with sweet and smoked paprika, clove, allspice, cayenne, and chili flake. Natural/sewn hog casings and authentic molds.

ELRE02

2/2-2.5lb



BUILDING THE PERFECT CHARCUTERIE BOARD

As a general rule, serve two ounces of charcuterie per person. Or, if meat's the main attraction, plan on five ounces per person. Mix it up by matching hard salami with soft, spreadable pâté. Accent with crunchy pickles, roasted nuts, or whole grain mustard. Just before serving, drizzle pâté, rillettes, and liver mousse with olive oil, and sprinkle with crunchy sea salt and fresh ground pepper.







Fully Cooked & Ready For The Grill

SAUSAGE

At its heart, making fresh sausage is a relatively uncomplicated task—just grind, mix and stuff. But this makes each step all the more important, and how each one is approached means the difference between a dry, crumbly, tasteless sausage, and our light, snappy, and deeply flavorful versions. We start with the best pork and freshest ingredients, stuff each sausage in real casings, and smoke them over real wood. This fastidious process yields sausages that will please even the most discerning eater. From classic German-style bratwurst and snappy frankfurters, to hard-to-find Austrian-inspired käsekrainer studded

with Emmentaler cheese, and our classic American breakfast sausage bursting with fresh sage and sweet maple syrup—we guarantee our best wurst every time.



ELI'S TIPS ON GRILLING

Top grilled foot-long frankfurters with mustard, ketchup, and sweet relish; smother spicy Italian sausages with grilled onions and peppers; and pile smoked chorizos with fried potatoes and smoked paprika aioli.



BRATWURST

Traditional German pork sausage with white pepper, ginger and nutmeg.

BRAT06
BRAT10

6/12oz
2/5lb



ITALIAN SAUSAGE

Classic Italian pork sausage with garlic, fennel, and chili flake.

ITAL06
ITAL10

6/12oz
2/5lb



KÄSEKRAINER

Austrian inspired pork sausages studded with Emmentaler cheese and smoked over apple wood.

KASE06
KASE10

6/12oz
2/5lb



SMOKED CHORIZO

Basque-inspired, spiced with pimentón and fresh garlic, and applewood smoked.

SMCH06
SMCH10

6/12oz
2/5lb



PORK FRANKFURTER

German style foot-long frankfurter with a natural lamb casing, and smoked with hickory and apple wood.

FRAN06
FRAN10

6/12oz
2/5lb



KIELBASA

Polish style pork sausage, seasoned with mustard seed, garlic and spices, and smoked over applewood for hours.

KIEL06
KIEL10

6/12oz
2/5lb



BREAKFAST SAUSAGE

Seasoned with fresh sage and real Grade B (which is best) maple syrup.

BRKF06
BRKF10

6/12oz
2/5lb



ANDOUILLE

Coarsley ground, deeply smoked Cajun style sausage with paprika, oregano, and cayenne.

ANDO10

2/5lb



FRENCH GARLIC

Traditional French style sausage with fresh garlic and black pepper.

FGAR10

2/5lb



PECORINO PARSLEY

Classic Italian sausage, seasoned with pecorino and fresh parsley.

PECO10

2/5lb



FRESH CHORIZO

Basque inspired fresh chorizo, seasoned with pimentón, and fresh garlic.

CHOR10

2/5lb



SAI UA SAUSAGE

Northern-Thai-style sausage seasoned with lemongrass, galangal, turmeric, cilantro, and kaffir lime leaves. A collaboration with Pok Pok chef Andy Ricker.

POKP10

2/5lb

DID YOU KNOW?

THERE'S PLENTY THAT GOES ON BEHIND THE SCENES
AT OLYMPIA PROVISIONS. HERE ARE A FEW THINGS
THAT YOU MIGHT FIND INTERESTING...

- We **hand butcher** all cuts of meat to remove any gristle or sinew, creating a uniform texture every time.
- All of our salami is maintained with **natural molds**—we never use rice or milk powder to mimic the real thing.
- Our Frankfuters and Pepperettes are stuffed in natural lamb casings, **oh snap!**
- We use **real apple or hickory wood** when smoking our meats, never adding liquid smoke or unnatural colors.
- Our eye-catching Summer Sausages are **hand dipped** in a vibrant red wax.
- Every salami is **hand wrapped** in butcher paper to allow for breathability.
- Sweetheart Hams are **brined** for ten days before smoking over apple wood for ten hours.
- All of our pickled vegetables are inspired by the **Pacific Northwest bounty** and jarred in our original USDA approved meat shop.



Shelf Stable & Ready To Go

SNACK STICKS

Satisfying as it is to savor a leisurely choucroute garnie or ham roast, as busy working folk ourselves, we appreciate the value of a quick, meaty pick-me-up. So, we developed these no-refrigeration-required, portable, protein-packed snacks that are the perfect combination of convenience and taste. Our pepperettes, pocket-sized packs of smoked pork sticks that come in three fun flavors—Flaco Paco, Kleine Schweine, and Petite Pierre—are designed to slip into your pocket, purse,

backpack, carry-on, or office snack drawer. And if you're catering to a crowd, stock up on our classic American summer sausage—just peel back the red wax coating and casing, slice, and serve with cheddar cheese, crackers, and cold beer. Like all of our other products, we have crafted these with a patient approach, using high quality pork, freshly ground spices, hand-chopped aromatics, and real wood smoke.



PETITE PIERRE

French inspired smoked pork sticks flavored with juniper and sea salt. Natural sheep casing.

PETI30

30/1.7oz



KLEINE SCHWEINE

German inspired smoked pork stick flavored with caraway and coriander. Natural sheep casing.

KLEI30

30/1.7oz



FLACO PACO

Spanish inspired smoked pork stick flavored with paprika and garlic. Natural sheep casing.

FLAC30

30/1.7oz



PEPPERETTES SAMPLER

Includes 10 each of our French, German and Spanish smoked pepperettes.

PEPP30

30/1.7oz

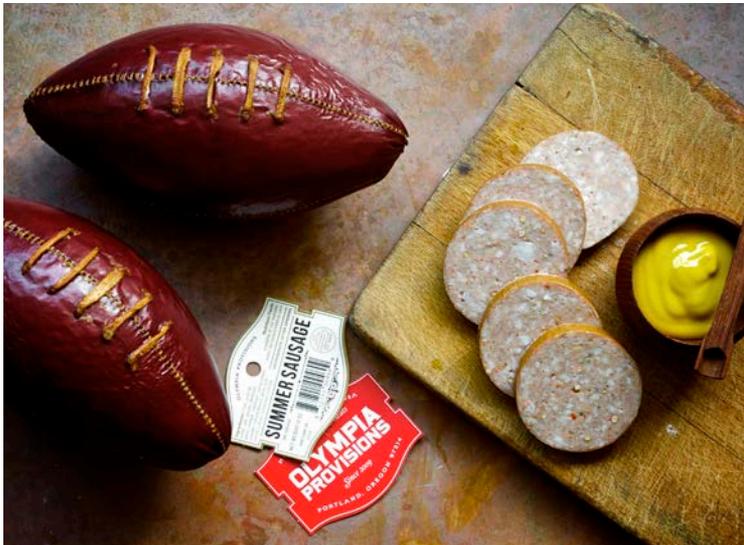


SUMMER SAUSAGE

A classic American favorite with fresh garlic, whole mustard seeds and chili flakes. Shelf stable, dipped in red wax.

SUMM10

10/12oz



SUMMER SAUSAGE FOOTBALL

A classic American favorite with fresh garlic, whole mustard seeds and chili flakes. Shelf stable, and stuffed in a handsome football casing.

SUMM10FB

10/16oz



*Pure Luxury
For Any Occasion*

PÂTÉ

Rich in both history and flavor, pâté was originally created to make use of a butchered animal's excess offal, trim and fat. Here at OP, we use the finest ingredients, refined techniques, and a delicate cooking process to craft authentic pâtés with decadent textures and flavors that make you want to savor each bite. Our country style pork pistachio pâté is laced with fresh herbs and whole pistachios, then capped with rendered pig fat—just slice and serve with whole grain mustard

and cornichons. Our rustic pork rillettes, a blend of pork shoulder slow cooked in pork fat with ground spices, ginger and fresh thyme, is an indispensable addition to any first-rate charcuterie board. And our pork liver mousse takes liver to the next level—ground to a soft, creamy consistency and spiked with port, it's ready to be topped with a drizzle of olive oil and crunchy sea salt, and devoured with crusty bread.



PORK PISTACHIO PÂTÉ

Country style pâté with fresh herbs and pistachios, capped with rendered pig fat.

PATE06

6/8oz



PORK RILLETTES

Tender hand chopped pork shoulder slow cooked in pork fat with warm baking spices, ginger and thyme.

RILLO6

6/8oz



GREEN PEPPERCORN PÂTÉ

A rustic pork spread flecked with piquant green peppercorns and red wine.

GREE06

6/8oz



PORK AND HAZELNUT PÂTÉ

Made with the finest local hazelnuts, raw Oregon honey, and a splash of Cognac, studded with our house-cured bacon.

HONE06

6/8oz



PORK LIVER MOUSSE

Rich and creamy mousse of pork liver, slightly sweetened with port wine and capped with rendered pig fat.

LIVM06

6/8oz



PORK RILLETTES

Tender hand chopped pork shoulder slow cooked in pork fat with warm baking spices, ginger and thyme.

RILL02

2/4lb



PORK AND HAZELNUT PÂTÉ

Made with the finest local hazelnuts, raw Oregon honey, and a splash of Cognac, studded with our house-cured bacon.

HONE02

2/4lb



GREEN PEPPERCORN PÂTÉ

Rustic pork pâté flecked with green peppercorns and red wine, wrapped with house-made pancetta.

GREE02

2/4lb

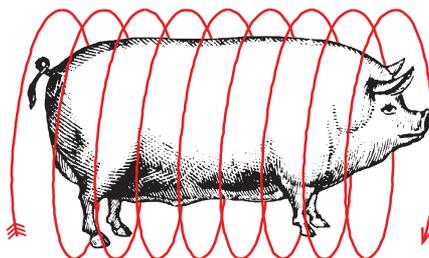


PORK PISTACHIO PÂTÉ

Country style pate with fresh herbs and pistachios, wrapped in caul fat.

PATE02

2/4lb



Question & Answer

ALL ABOUT PÂTÉ

WHAT IS THE BEST WAY TO SERVE MY PÂTÉ?

Slice country style pâtés into half-inch-thick slabs, drizzle with olive oil, sprinkle with sea salt, and serve with a crunchy baguette. For a simple and delicious sandwich, split the baguette and stuff with pâté, pickled vegetables, and bitter greens.

Serve rillettes and liver mousse with stone ground mustard, slices of baguette, olives, and assorted pickles.

HOW SHOULD I UNMOLD MY PÂTÉ?

Turn your pâté upside down and run it under hot water until the mold feels warm. Unwrap and gently pull the sides out to release the pâté.

SHOULD I SERVE PÂTÉ COLD OR AT ROOM TEMPERATURE?

Serve pâté at room temperature for the best flavor.

DO I NEED TO REFRIGERATE MY PÂTÉ?

Yes, keep your pâté refrigerated until you're ready to eat it. Before serving, allow the pâté to come to room temperature.

HOW LONG WILL MY PÂTÉ LAST?

Unopened, your pâté will last up to four weeks in the refrigerator. Once opened, eat within four days.

WHAT WINES PAIR WELL WITH PÂTÉ?

Pâté pairs beautifully with gamay, champagne, & Oregon pinot noir.





Fully Cooked & Ready To Roll

FOR THE SLICER

Here in America, deli meats don't have the best reputation, and we have worked hard on our deli line in an effort to change that perception. We want to bring back the art of traditional, high quality, flavor-packed deli meats sans the fillers, preservatives and mystery meat. And while our classic mortadella, spicy capicola, and smoked

Sweetheart ham are the ideal sandwich stackers (combine all three with iceberg lettuce, red onion, pepperoncini, and a generous layer of garlicky aioli, and you've got the finest Italian grinder ever made), they're equally enjoyable when sliced and piled next to a delicate pâté on a beautiful charcuterie board.



CAPICOLA

Cured for ten days, then coated in black pepper, fennel seed, coriander and anise, and slow-roasted to produce a tender shoulder ham.

CAPI04

4/2-2.5lb



SALAMI COTTO

Large format cooked salami inspired by the Piedmont deli staple. Seasoned with fresh rosemary, chili flake, fennel seed and garlic.

COTT02

2/4lb



MORTADELLA

Classic Italian cold cut flecked with California pistachios, black peppercorns and hand-cut fatback, with the warm flavors of baking spices.

MORT02

2/4lb



MORTADELLA CLASSICA

Classic Italian cold cut blended with black peppercorns, warm baking spices, and hand-cut fatback.

MORX02

2/4lb



BACON

Classic cured pork belly, rubbed with salt and brown sugar and then smoked over apple wood, allowing for minimal cooking loss and a big beautiful smoked flavor.

BACO04

4/3.5lb



SWEETHEART HAM

Brined with juniper berries, fresh herbs, fresh garlic, and fresh onions for 10 days, then smoked over apple wood for 10 hours.

HAMS04

4/2.5lb



LANDRAUCHSCHINKEN

Pork loin cured for 18 days, rubbed with burnt sugar, fresh rosemary, and juniper berries, and smoked over apple and hickory wood.

LAND02

2/3.5lb





The Perfect Addition to Any Charcuterie Plate

PICKLES

Over the years, we have been making delicious pickled vegetables to accompany the sandwiches, salads, cheese and charcuterie served in our five Portland restaurants. By working directly with the best Pacific Northwest farms to preserve local produce, and perfecting recipes with fresh herbs, whole spices, complimentary aromatics and quality vinegars, we are able to

provide the perfect pairing to our award-winning charcuterie. Now that the Pickle Department has inherited some space (our old meat plant) to develop a small-batch pickle program, we have the opportunity to share our pickles with the rest of the country! Our hand-packed pickles can now be enjoyed anytime, anywhere.



BEETS

Pickled with warm baking spices, ginger, red onion and garlic.

BET12

12/9oz



CELERY

Pickled with local honey, champagne vinegar and a touch of spice.

CELE12

12/9oz



WALLA WALLA ONIONS

Pickled with white wine vinegar, water, champagne vinegar, sugar, honey, peppercorns, and spices.

ONIO12

12/9oz



CAULIFLOWER

Vibrant cauliflower spiced with turmeric, ginger, cumin and coriander.

CAUL12

12/9oz



BREAD AND BUTTER ZUCCHINI

Pickled with a nice balance of sweet and savory and a touch of mustard and chili.

ZUCC12

12/9oz



SWEET RELISH

Traditional relish, but with zucchini! Sweet with a bit of a kick. Absolutely delicious atop our frankfurters.

RELI12

12/9oz



SAUERKRAUT

Finely shredded green cabbage fermented with fresh dill, juniper berries, and caraway seeds. Available in bulk only.

KRAU10

1/17lb

WHAT MAKES OLYMPIA PROVISIONS THE



INGREDIENTS

Are Our Foundation

All of our ingredients are processed in house. We use high quality, antibiotic & hormone-free meat, grown by farmers who respect their animals and environment. To keep our flavors vibrant, we hand chop, peel, and pick whole alliums, herbs, and spices before mixing them in small batches.

RECIPES

Celebrate Old World Tradition

We craft our products by blending the style and expertise of Salumist, Elias Cairo while honoring the regional influences from where they originated. We feature charcuterie styles that are unique, hard to find, and seldom seen in America.

TECHNIQUE

Ensures Consistency

We carefully choose each cut of meat and butcher it by hand. This ensures the perfect mouthfeel and texture, every time. We then stuff small batches of meat into real hog, sheep or beef casings, twist, tie and hang them by hand.

BEST CHARCUTERIE IN THE WORLD?



PATIENCE

Assures Perfection

We develop our noteworthy flavors by allowing our meats to cook, ferment, smoke and age slowly, without rushing any step in our process. Our signature terroir is created by fermenting our cured meats in custom environments that facilitate natural mold blooms.

COMMITMENT

Creates Customer Trust

In order to ensure quality, we handmade all of our meats and pickles, never co-packing or outsourcing any part of our process. Our products range from frankfurters and smoked snack sticks to salami and pâté, allowing them to have a place at any gathering—BBQ's, kids baseball games, picnics and fancy parties!



Winner of 15

GOOD FOOD AWARDS

- Salami Cotto
- Landrauchschinken
- Pork Liver Mousse
- Salami Etna
- Rigani Loukaniko
- Loukanika
- Saucisson D'Arles
- Chorizo Navarre
- Flaco Paco Pepperettes
- Pickled Corno di Toro Peppers
- Lomo di Parma
- Chorizo El Rey
- Saucisson Sec
- Saucisson Aux Noisettes
- Green Peppercorn Pâté

The Olympia Provisions

BRAND PROMISE

We never compromise quality for profit or ease

We certify that any product with the Olympia Provisions name is made exclusively by us

We always strive to support the local economy, animal welfare, and the environment

We uphold a high level of integrity and transparency with our products, employees, community, customers and vendors

We 100% guarantee that you will enjoy our charcuterie!



Pricing available upon request **wholesale@olympiaprovisions.com** 503 894 8275

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