

METROPOLITAN & DIVINA





Metropolitan Meat Seafood and Poultry is proud to present the delicious line of Divina brand antipasti. Divina olives and antipasti represent the core values of authentic taste, traceability and superb quality.

From growers across the Mediterranean, Divina's olive varieties such as the Greek Kalamata, Italian Castelvetrano, and Mt. Athos Green are harvested and cured according to centuries-old methods. The commitment to integrity and quality above all is present in the delicate taste of each Divina olive.

Divina's antipasti selection reflects the vibrant colors and flavors of tables from around the Mediterranean and across the world. From their tender dolmas, to award winning roasted red and yellow peppers, every Divina antipasti is made with the finest ingredients and utmost care.



PICKLED



Hearts of Palm Turmeric Spiced *NEW*

Divina Hearts of Palm are a sweet and tart blend of pickled hearts marinated in turmeric, mustard seed, celery seed, and onion. Sustainably cultivated in Costa Rica, they are reminiscent of a classic bread and butter pickle. It can be served as a nutritious side dish alternative to slaws and pasta salads or simply added to any salad, greens or grains

#20850, 2/8.8 lb. Pail



Curried Pickled Cauliflower *NEW*

Delightfully crunchy florets of pickled cauliflower filled with sweet and aromatic curry flavor. Crisp and bright pepper strips and black peppercorn balance the flavorful brine while adding visual appeal.

#20852, 6/3.1 lb. Tin



Spicy Pickled Brussels Sprouts *NEW*

Crisp and zesty with just the right amount of heat. Eat them whole, slice them and top a sandwich, or pair them with mixed charcuterie. With these sprouts you can't go wrong!

#20860, 6/3.3 lb. Tin



Cornichons

Always fresh packed, DIVINA cornichons (French for gherkins) are made according to a traditional French recipe using the finest gherkins, vinegar and spices. They are bright, crunchy and delicious! The classic accompaniment to pate or as an essential ingredient in salad sandwiches (such as tuna, chicken, or egg salad.)

#20859, 3/4.7 lb. Cans

SPREADS



DIVINA Fig Spread

Crafted from Aegean Figs, Divina Fig Spread is deeply fruity and complex with notes of caramel and honey. A standout on any menu, it is ideal as a cheese pairing, on sandwiches, baked into pastries or even on a pizza. This spread has limitless sweet and savory applications

#20337, 3/3.5 lb tubs



DIVINA Sour Cherry Spread

Divina Sour Cherry Spread has a bold, fruit-forward flavor that captures the sweetness and tartness of a perfectly ripe cherry. Both tart and sweet, this versatile spread is a wonderful menu addition used to sweeten a savory sandwich, as a cheese condiment, or into a yofurt parfait.

#20352, 3/3.5 lb tubs

A N T I



Roasted Tomatoes in Oil

Picked at the peak of ripeness, our **LOCALLY SOURCED** tomatoes are slow-roasted for hours to luscious, caramelized perfection and packed in a delicate marinade. Use **DIVINA** Roasted Tomatoes to enhance about any recipe that calls for fresh, roasted, or sundried tomatoes or enjoy on their own.

#20728, 2/4 lb. Plastic Jars

Cherry Peppers Stuffed With Prosciutto & Cheese

Our pickled, crunchy, cherry peppers are seeded and stuffed by hand with lean prosciutto or salami and firm, sharp provolone. These treats have the highest meat content of any meat stuffed pepper on the market. Our stuffed cherry peppers are favorites for salad bars, deli cases and antipasti platters.

#20861, 2/7.5 lb. Plastic Pail



Peppadew Peppers Whole

Piquante Peppers from South Africa are being savored by discerning palates around the world, in the U.S., Britain, Europe, Canada and as far away as Australia. Delicious in toasted cheese sandwiches, on salads, in dips on absolutely everything. Kosher Certified.

#20853, 2/105 oz. Cans

Roasted Red Peppers

Picked only when fully ripe, our peppers are big, bright red, and beautiful.

We use the prized "florin" pepper, known to be especially sweet and meaty. The peppers exceptional sweetness is brought out when they are fire roasted. Grown in the sunny Turkish Countryside.

#20925, 3/5.75 lb. Cans



Roasted Yellow Peppers

Whole Florina varietal peppers, sweeter and meatier than bell peppers. An indispensable ingredient, they bring bright color and flavor to any dish.

#20928, 3/5.75 lb. Cans

PASTI



Stuffed Grape Leaves (Dolmas)

Exquisite combination of rice, sweet onions, dill, and mint with a burst of lemon wrapped by hand in early harvest Sultana Grape leaves.

#20851, 6/4.4 lb. Cans

Grilled Artichoke Halves

You can taste the smoky flavor of the grill on these tender and meaty sliced artichoke hearts. Delicate and robust all at once, they make a perfect companion

to roasted meats.

#20918, 6/4 lb. Cans



Balsamic Cipolline Onions

Cannone Cipolline are the renowned "Borettane" onion variety, grown along the Po River in the Verona region of Italy. Round and flat, they are sweet, crunchy, and addictive. Add variety and excitement to your olive and antipasti bars.

#20856, 6/3.53 lb. Cans

Spicy Greek Garden Medley

Assortment of carrots, cauliflower, celery, sweet red pepper, and spicy jalapeno, with pitted Greek Olives. Marinated in rich herbs and sunflower oil.

#20933, 2/5 lb. Bags



Gigandes Beans in Vinaigrette

Gigandes beans, named for their massive size, are a knockout ingredient in salads or pastas. Plump and creamy, they're marinated in a tangy vinaigrette with red pepper strips and aromatic herbs.

#20898, 6/4.4 lb. Cans



Greek Mixed Olives Pitted

The Olive: A visually appealing mix of our most prized olive varieties.

Region: Various regions in Greece.

Taste Notes: A delightful medley of textures and flavors, from sharp and meaty to voluptuously soft & fruity.

Uses: An irresistible appetizer. The easiest way to finish pasta, rice, or couscous dishes. Known to chefs as "The Great Labor Saver".

#20841, 2/5 lb. Bags



Italian Mixed Olives Pitted

The Olive: Italian cuisine staples make up this blend - authentic Italian varieties, aromatic herbs, whole garlic cloves and sweet red and yellow peppers.

Taste Notes: is sweet, garlicky and savory with a touch of salt from naturally cured olives.

Uses: Ideal as a table olive or welcome plate, as well as an ingredient in recipes, especially pasta.

#20858, 15.4 lb. Plastic Pail



Kalamata Olives Pitted

The Olive: The most famous olive from Greece, unmistakable almond shape, pointed tip and deep purple color. Picked ripe and cured in a real wine vinegar brine.

Region: Pelopponese Peninsula.

Taste Notes: Aromatic, full-bodied & firm, with a smoky wine-infused snap.

Uses: The classic olive for Greek salads, olive bread, pizza, pasta sauces, or any hearty fare.

#20840, 2/5 lb. Bags



Castelvetrano Olives Pitted

The Olive: Naturally bright green with a crisp texture.

Region: Sicily.

Taste Notes: Mild, notes of artichoke.

Uses: Perfect as an appetizer and table olive.

#20846, 9.1 lb. Plastic Pail



Green Pitted Cocktail Olives

The Olive: Large Halkidiki olive with a distinctive point.

Region: Mt. Athos, on the Halkidiki Peninsula.

Taste Notes: Fresh herbal aroma, meaty texture and smooth buttery finish.

Uses: Ideal with Fresh goat cheese, salads, grilled vegetables, tabbouleh, pasta, and martinis.

#20842, 2/2.75 lb. Plastic Jars

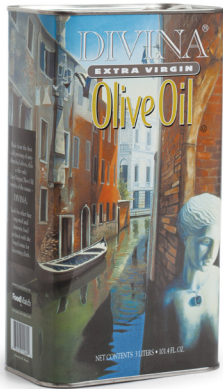
OLIVES



Renieris Estate Extra Virgin Olive Oil

Made from Koroneiki Olives, Renieris Estate Olive Oil is grown and pressed on a small family estate in Greece. Fruity & peppery with a quality reminiscent of arugula, the quintessential oil for dipping, dressing & drizzling.

#20371, 6/500ml glass bottles



DIVINA Extra Virgin Olive Oil

Made from the first cold pressing of sun drenched olives, this is the only Extra Virgin Oil worthy of the DIVINA name.

#20368, 6/3 L can



Olivista Extra Virgin Olive Oil

Pressed from a mix of California grown Arbeauin, Arbosana & Koreneiki Olives. Olivista Olive Oil has a delicate, sweet profile & buttery texture. With it's low smoke point, it is able to be used in high heat cooking.

#20363, 2.5 gal Bag in a Box

OLIVE OIL



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