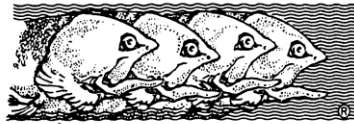


Collins



★ American ★ fresh water ★

**CAVIAR**

# AMERICA'S FINEST FRESH CAVIAR

**TO ORDER: By Phone** Call (269) 231-5100 to place your order. **By Fax** Fill in ALL fields of information below and quantity of desired caviar products. Fax to (219) 809-8105. All credit card information must include a signature. **By Email** [cavco@collinscaviar.com](mailto:cavco@collinscaviar.com) Include all pertinent information and a phone number where you can be reached for further clarification if needed. *If you do not get a return confirmation by email within 24 hours, please call! Emails do not always make it through!* **Hours of Operation:** Monday-Friday, 9-4:00 CST. These hours also apply to Email correspondence.

**SHIPPING:** All orders are shipped Fed X- Standard, arriving Tuesday through Friday in the afternoon. (Date of arrival below is VERY IMPORTANT) You may also request your order to be shipped for 10:30 AM arrival, for an additional fee. If you wish, you can specify use of YOUR Federal Express or UPS account, which will have a \$15.00 box fee applied to the invoice total. Caviars are shipped chilled and **MUST BE REFRIGERATED OR FROZEN UPON RECEIPT.** Saturday deliveries available-please see rates below.

**PLEASE FEEL FREE TO CALL IN YOUR ORDER! THIS FORM IS NOT REQUIRED. 269/231-5100**

Customer Name

Address	<b>DESIRED DATE OF ARRIVAL:</b>
City State Zip	
Hm Ph Wk Ph	
<b>EMAIL:</b>	
<b>Alternative Shipping:</b>	<b>Our shipping rates vary per box weight &amp; dimension. We ship Overnight Federal Express-Standard Service.</b>
<input type="checkbox"/> Use My Acct: <input type="checkbox"/> UPS <input type="checkbox"/> FedEx	<b>10:30 AM delivery is available, additional costs calculated at time of shipment.</b>
Acct #	<b>Saturday delivery available, add an additional \$18.00.</b>
<input type="checkbox"/> Ship to Different Address: <b>GIFT?</b> (circle one) <b>Yes No</b>	<b>Gift card message:</b>
Name	
Address	
City State Zip	<b>Orders over \$750.00 receive free freight.</b>
Daytime Ph	<b>We can hand-deliver your order in New York for \$15.00.</b>
<b>PLEASE CHARGE TO MY:</b> <input type="checkbox"/> VISA <input type="checkbox"/> MasterCard	<input type="checkbox"/> American Express* <input type="checkbox"/> Discovery
Card #	
<b>Expiration Date:</b> Last 3 digits on back:	<b>*for Amex, please provide the 4 digit security code on Front of card.</b>
Signature:	

Visit us on our Website [www.collinscaviar.com](http://www.collinscaviar.com) or E-mail us at [cavco@collinscaviar.com](mailto:cavco@collinscaviar.com)

Phone (269) 231-5100 Fax (219) 809-8105

## AMERICAN FRESH WATER CAVIARS

	1 oz	3.5 oz	6.5 oz
<b>CLASSIC CAVIARS</b>			
Whitefish	\$9.00 Qty_____	\$31.50 Qty_____	\$58.50 Qty_____
Salmon	\$9.75 Qty_____	\$34.00 Qty_____	\$63.25 Qty_____
Bowfin "Choupique"	\$16.00 Qty_____	\$56.00 Qty_____	\$104.00 Qty_____
Hackleback Sturgeon	\$36.00 Qty_____	\$126.00 Qty_____	\$234.00 Qty_____
Paddlefish	\$35.00 Qty_____	\$122.50 Qty_____	\$227.50 Qty_____

<b>SMOKED CAVIARS</b>			
Smoked Chicago Golden™	\$14.50 Qty_____	\$50.75 Qty_____	\$94.25 Qty_____
Gravlax™	\$15.50 Qty_____	\$54.25 Qty_____	\$100.75 Qty_____

<b>SPECIALTY CAVIARS</b>			
Caviar PEPPAR®	\$14.50 Qty_____	\$50.75 Qty_____	\$94.25 Qty_____
Caviar CITRON®	\$14.50 Qty_____	\$50.75 Qty_____	\$94.25 Qty_____
<b>Golden Truffle Caviar-NEW!</b>	\$18.00 Qty_____	\$63.00 Qty_____	\$117.00 Qty_____
Grand Passion™	\$16.50 Qty_____	\$57.75 Qty_____	\$107.25 Qty_____
<i>Net weight on Tobikko is 3-oz and 6-oz per larger jars.</i>			
Orange Tobikko	\$12.50 Qty_____	\$37.50 Qty_____	\$75.00 Qty_____
Black Tobikko	\$12.50 Qty_____	\$37.50 Qty_____	\$75.00 Qty_____
Red Tobikko	\$12.50 Qty_____	\$37.50 Qty_____	\$75.00 Qty_____
Wasabi Tobikko	\$12.50 Qty_____	\$37.50 Qty_____	\$75.00 Qty_____

## OTHER COLLINS CAVIAR SPECIALTIES

<b>CAVIAR CRÈME SPREAD™</b>			
Smoked Caviar & Lobster Roe Spread		6 oz tub	\$10.99 Qty_____
Citron® Caviar & Chive Spread		6 oz tub	\$10.99 Qty_____

<b>TRUFFLE SPECIALTIES</b>			
<b>Prairie Star Butterworks</b>	<b>Black &amp; White Truffle Butter:</b> 5-ounce tub \$12.99 Qty_____		

<b>BLINI</b>		Mini Blini, pack of 30 pieces
Ready to eat, just heat & serve!		\$9.99 Qty:_____
French import, La Beyerie		Large size, pack of 16 pieces: \$9.99 Qty_____

Crème Fraiche-produced USA	8-ounce tub \$8.99	Qty_____
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\*\*\* All Prices Subject to Change Without Notice \*\*\*

**IMPORTED PREMIUM FARMED CAVIARS NOW AVAILABLE!  
PLEASE SEE PAGE FOUR FOR PRICING & DESCRIPTIONS**

## CLASSIC CAVIARS

**WHITEFISH** Great Lakes Whitefish caviar, from small crisp roe, popularly known as 'American Golden' for its sparkling yellow-gold color. Ours is the lowest in salt available and has a very fresh, light, clean flavor.

**SALMON** The Chinook (King) Salmon of the Great Lakes produce large orange eggs with soft liquid centers. Our unique processing method quickly freezes the skeins of roe in their natural state. We make the caviar entirely by hand, fresh to order, weekly. Caviar in its purest form with a clean, sweet, natural flavor.

**BOWFIN** Also known by its Cajun name, **Choupique**, this archaic freshwater bony fish produces natural black eggs that resemble sturgeon roe with a lively, distinctive flavor.

**HACKLEBACK STURGEON** Also called the **Shovelnose**, is native to the Mississippi – Missouri River system. This beautiful true sturgeon caviar is a natural, glistening black with an intense, sweet, nut-like flavor.

**PADDLEFISH** These cartilaginous fish also called **Spoonbills or Spoonies** inhabit the same waters as their sturgeon cousins. Paddlefish caviar comes in many shades of gray; pale to dark steel color through golden brown tones and has a rich, complex flavor quite similar to Caspian Sea caviars.

## SMOKED CAVIARS

**SMOKED CHICAGO GOLDEN™** Low-salt Whitefish caviar that is smoked to capture the rich aromas and intense flavors from our own blend of midwestern fruit and hardwoods.

**GRAVLAX CAVIAR™** Lightly smoked salmon roe seasoned with dill, cracked pepper and lemon zest.

## SPECIALTY CAVIARS

**CAVIAR PEPPAR®** Spiked and Spicy! Golden Whitefish caviar, cured with fresh Jalapeno, Serrano, and Habanero peppers, accented with **ABSOLUT PEPPAR®** Vodka and packed with a red chile pepper garnish.

**CAVIAR CITRON®** Our incomparable Whitefish is redolent with fresh citrus lemon, lime, orange and grapefruit combined with **ABSOLUT CITRON®** Vodka for this popular and versatile caviar.

**GRANDE PASSION™** The original dessert caviar! Salt-free Whitefish caviar, sweetened and infused with fresh passion fruit, orange and Armagnac.

**GOLDEN TRUFFLE CAVIAR** Delicate American golden whitefish caviar is the perfect base for our Black Truffle Infusion. The multi-layered and aromatic Truffle is carried throughout the caviar in tiny flashes of black. Dazzling in its two-toned appearance and delicious in any culinary creation you choose. Add the allure of Truffle to any menu with Golden Truffle Caviar.

**RED, ORANGE & BLACK TOBIKKO** Japanese Tobikko, popular for its crunchy texture and brilliant, glittering, fluorescent red and orange colors.

**WASABI TOBIKKO** Japanese horseradish imparts flavor to this intense, dazzling, neon green caviar.

## OTHER COLLINS CAVIAR SPECIALTIES

**SMOKED CAVIAR & LOBSTER ROE SPREAD™** Made with cream cheese, Smoked Chicago Golden™ Caviar, lobster roe, fresh scallions, sweet butter and salt.

**CITRON CAVIAR & CHIVE SPREAD™** made with cream cheese, Caviar CITRON® with an extra accent of fresh lemon juice and chives, sweet butter and salt. Both flavors may be stored in your freezer.

**TRUFFLE BUTTER** Lightly salted butter blended with black truffles, white truffle oil and natural flavor. Exquisite!

**CLASSIC BLINI** Direct from France, LaBeyerie Blini come packed 16 pieces per package. Just heat and serve.

Collins



# IMPORTED CAVIAR OFFERINGS

**HYBRID ASIAN STURGEON 1-oz.-\$115.50** (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

**AMUR GOLDEN OSCETRA 1-oz.-\$148.50** (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

**BULGARIAN OSCETRA 1-oz.-\$93.50** (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

**ITALIAN SIBERIAN SEVRUGA 1-oz.-\$76.50** (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

**ITALIAN OSCETRA 1-oz.-\$93.50** (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

**AMUR RIVER GOLD OSCETRA/KALUGA** The Star of the Show! This caviar will take you back to the old days of huge, golden berries, bursting with buttery, nutty, briny flavor. Farmed in the Amur River region of Asia, it is truly magnificent. 1-oz.-\$203.50 (Also available in 2-oz, 4-oz, 7-oz and 14-oz\*)

\*Larger units are priced at direct multiples of the 1-oz prices listed.



**prairie star butterworks™** is a division of the Collins Caviar Company, created by Rachel Collins.

## **Black & White Gourmet Truffle Butter 5-ounce tubs: \$12.99 each**

For years, chefs at the finest restaurants in Italy, France and America have been cooking with truffle butter- we now offer this heady, aromatic treasure directly to you. Finish sauces, or create the richest tasting mashed potatoes you've ever had. For a vegetable medley, simply sautéing in Black Truffle Butter will bring your meal to new heights. Pasta dishes become sublime when just a little is added to their composition. Use it like a traditional compound butter for presentation on grilled fish, meat or game. Try cooking your scrambled eggs in Truffle Butter for a luxurious breakfast or brunch treat.

As an ingredient in a recipe or enjoyed by itself, **prairie star butterworks™**

**Black & White Truffle Butter** will take your culinary creations to a whole new level.

## **SMOKED SALMON & GRAVAX**

**SLICED SCOTTISH SMOKED SALMON** True Scottish Smoked Salmon, pre-sliced and in convenient size packages. Earthy, hardwood smoke and the traditional Scottish process featured.

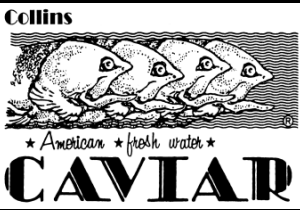
**16-ounce package: \$46.00. 8-ounce package: \$23.00. 4-ounce package: \$13.00**

**GRAVLAX SALMON** This is a traditionally cured, but non-smoked salmon. Cured with sea salt and pure cane sugar, and then coated with dill. Gravlax is also pre-sliced for your convenience.

**8-ounce package: \$25.50. 4-ounce package: \$14.25**

Visit us on our Website [www.collinscaviar.com](http://www.collinscaviar.com) or E-mail us at [cavco@collinscaviar.com](mailto:cavco@collinscaviar.com)

Phone (269) 231-5100 Fax (219) 809-8105



**SMOKED FISH**

Smoked Brook Trout/whole	\$12.75/lb. Qty_____	Smoked Brook Trout/fillet	\$19.50/lb. Qty_____
Domestic Smoked Salmon	\$18.75/lb (sides only)	Qty:_____ (pre-sliced)	
Smoked Whitefish	\$12.75/lb. Qty_____	Smoked Bluefish \$13.00/lb	Qty_____
Peppered Smkd. Mackerel	\$14.50/lb Qty_____	Smoked Chubs (whole)	\$15.00/lb. Qty_____
'Balik" Fillet Royale	Loin of Smoked Salmon	\$55.00 for one 500g	Qty_____

**PATE& RILLETES**

Perigord 20% Duck Rillettes	\$9.25 ea; 2.8-oz	Qty_____
Duck & Pork Pate	\$8.75 ea; 2.8-oz	Qty_____

**MOUSSE DE FOIE GRAS**

The 2 items below are shelf-stable!

Mousse w/ Truffle	\$22.50 ea;	10.9-oz tin Qty_____
Mousse w/ 2% Truffle	\$24.50 ea;	10.9-oz tin Qty_____

**ADDITIONAL ITEMS**

Spanish Saffron	\$75.00 ea;	1-oz Qty_____
Whole Duck TORCHON	\$44.50 ea;	8.8-oz Qty_____
Foie Gras "mi cuit"	\$28.50 ea;	4.4-oz mason jar. Qty_____

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