

# Hickory House Smoked Foods



With 25 years of continued passion, the family at Hickory House continues to strive to exceed your expectations with each and every product. Our Master smoker employs time honored traditional techniques to ensure full flavor and beautiful texture on each fillet.



We invite you to experience our heritage, tradition and truly incredible products. All of our products are: K of K kosher, all Natural, fully trimmed and hand selected using only the highest quality of fresh fish.

Imperial House Smoked  
Salmon- 6/cs  
SUPC 7399326

Cold Smoked, Scottish Style  
Atlantic Salmon. Each fillet  
weighs between 2 and 4 lbs.



Hot Smoked Trout-5/ cs  
SUPC 7367457

Hot Smoked Trout Catering  
Pack. Each board has 6-8 fillets.  
Boneless. Each pack weighs  
2.22 lbs.



Fjord Superior Smoked  
salmon-6/ cs  
SUPC 7399316

Cold smoked Norwegian Style  
Atlantic Salmon. Each fillet  
weighs between 2 and 4 lbs.



Gravadlax- 6/ cs  
SUPC 7399308

Atlantic Salmon cured with dill  
seed, salt, sugar and a hint of  
lemon pepper.



Cold Smoked Sturgeon-  
6/ cs  
SUPC 7399290

\*\*Seasonal Availability\*\*

\*Made to order\* Ships overnight via  
Fed Ex Mon- Thurs.



**NO REFUSALS / NO RETURNS**  
**DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**

