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A bigger **Bistro**

Catelli Brothers has added three chicken dishes to its Italian Bistro line, marking the first time the 60-year-old Collingswood, N.J.-based veal and lamb purveyor has expanded into poultry.

Chicken Marsala, chicken breasts with Marsala wine sauce; Chicken Parmigiana, chicken breasts with tomato sauce and shredded mozzarella cheese; and Chicken Piccata, chicken breasts with a white wine and lemon sauce, are merchandised in the fresh meat case. Each entrée contains two servings and can be sautéed in less than seven minutes.

"Many people enjoy their Italian favorites at restaurants, but not at home since some are unsure of how to create these dishes on their own," says Tony Catelli, president and CEO. "The Italian Bistro products alleviate that uncertainty and provide a high-quality in-home dining experience."

The entire 10-item Italian Bistro line will be promoted through retail partnerships, broadcast advertising and regional cooking shows.

For more information, visit www.catellibrothers.com or call Monica D'Ancona at (856) 869-9293, ext. 230.