

# The Lobster Fusion

*Gourmet Chef Packers is proud to present its newest Innovation*

Gourmet Chef Packers offers an original product that is a pure delicacy.

Lobster Fusion is an array of preparation opportunities and creative presentations for the Chef and delightful taste for everyone.

We bonded high quality lobster meat to provide a versatile product, from canapé, chowder, with a steak for a surf and turf or making lobster wellington. The creativities and opportunities are endless.

A perfect product for kitchen convenience along with time and labor saving.



*Delicacy*

[gcpackers.com](http://gcpackers.com) ::  
*Lobster with the Chef in Mind*

# Lobster Fusion

## Chef in Mind!

*\*Only using high quality North Atlantic lobster meat*

Raw product to be cook.

Rolls are available in variety of sizes and weights.



### THE POSSIBILITIES ARE ENDLESS:

- Poach the entire lobster roll and make a Lobster Wellington with Pico de Gallo.
- Butter Poached Lobster sliced with Bearnaise Sauce to serve with grilled beef tenderloin, roasted fingerling potatoes and sautéed asparagus.
- Cut lobster chunk and add to your chowder or soup.
- Batter and deep fry to get an original Lobster Corn Dogs.
- Pan seared lobster slice to get a Lobster Stack with Chili-Lime Vinaigrette or a lobster club.

