Pat LaFrieda Meat Purveyors Expands Across the Southeast with Inland Foods

Partnership brings together a century of New York craft butchery with nearly five decades of culinary relationships and Southeastern market knowledge



Inland Foods and Pat LaFrieda Meat Purveyors partner

ATLANTA, GA, UNITED STATES, September 8, 2026 /EINPresswire.com/ -- Inland Foods (Inland) and Pat LaFrieda Meat Purveyors (PLMP) today announced a strategic partnership bringing a new collection of premium PLMP beef to restaurants, independent markets, butcher shops and specialty food retailers across the Southeast.

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>
> *Todd Ginsberg, Chef/Partner*
> *Rye Restaurants*

The partnership marks PLMP first full-scale distribution rollout in the region and brings together two companies with complementary strengths: PLMP's generations of butcher expertise and Inland's longstanding relationships, infrastructure and knowledge of the Southeast market.

Founded in Atlanta in 1977 as a seafood company, Inland built its reputation sourcing exceptional seafood and serving chefs and food businesses throughout the Southeast. Over nearly five decades, the company has evolved into Inland Foods, expanding beyond seafood into premium meats and artisan provisions while maintaining the product expertise, quality standards and carefully selected supplier relationships that have defined the business from the beginning. Following a strategic realignment of its distribution footprint earlier this year, Inland is now concentrating its resources in the Southeast, where its relationships, infrastructure and expertise provide the strongest foundation for long-term growth.

"We know this market, and we spend a lot of time listening to what chefs, operators and independent retailers need," said Chris Rosenberger, President of Inland Foods. "We also pay attention to where there are gaps, and which producers are doing something exceptional. Our strength is connecting those dots for our customers. Pat LaFrieda & his company bring a level of expertise, quality and reputation that we believe chefs and culinary professionals across the

Southeast should have access to, and this partnership allows us to bring that directly to them."

The LaFrieda family has been perfecting the butcher's craft since 1922. Today, the third-generation company operates two USDA-inspected facilities totaling more than 150,000 square feet and supplies approximately 2,000 restaurants nationwide, while maintaining the product standards and butcher-driven approach on which the family built its reputation.

"We've spent more than a century building our reputation one cut, one restaurant and one relationship at a time," said Patrick Lafrieda, fourth-generation butcher and CEO of Pat LaFrieda Meat Purveyors. "As we looked at expanding our presence in the Southeast, we wanted a partner that had built its business the same way. Inland has spent nearly 50 years serving this market and building lasting relationships with chefs, operators and retailers throughout the region. They understand their customers, they understand the market, and they share our commitment to quality and consistency. That made this partnership a natural fit."



Pat LaFrieda



Pat LaFrieda Meat Purveyors Dry Aging

The partnership reflects Inland's approach to building its portfolio: seeking out producers and brands that bring something distinctive to the customers it serves. PLMP is a natural fit, combining quality, consistency and generations of butcher expertise with a reputation built in some of the country's most demanding kitchens.

Together, the two companies developed an inaugural assortment for the Southeast market, spanning portion-controlled filets, ribeyes, New York strips, porterhouses and specialty bone-in cuts, along with dry-aged selections and the Original LaFrieda Burger. The 100% Black Angus

program includes carefully selected Upper Choice and USDA Prime offerings, as well as a Prime 850 Club Porterhouse. The collection was also intentionally packed in smaller case sizes, providing greater flexibility for restaurant kitchens, independent markets and butcher shops to manage storage, inventory and food costs while maintaining access to premium cuts.

“Pat LaFrieda has built a reputation among chefs for a reason,” said Todd Ginsberg, Chef/Partner Rye Restaurants. “There’s a level of quality and craftsmanship behind the product that you can see in the cuts and, ultimately, taste on the plate. Having access to that kind of program here in the Southeast — through a distributor we already know and trust — is something I think a lot of chefs are going to be excited about.”
The curated collection from Pat LaFrieda Meat Purveyors is now available through Inland Foods.

About Inland Foods
Founded in Atlanta in 1977, Inland Foods is a specialty food distributor with nearly five decades of experience serving the Southeast’s food community. Built on a foundation of premium seafood, the company has expanded its portfolio to include premium meats, artisan provisions and specialty foods sourced from respected producers across the region and around the world. Inland serves restaurants, retailers, and other food businesses throughout the Southeast, combining deep regional relationships and market knowledge with a focus on quality, service, innovation and carefully curated products. The company remains headquartered in Atlanta, with operations serving key markets across the Southeast.

About Pat LaFrieda Meat Purveyors
Pat LaFrieda Meat Purveyors is a third-generation, family-owned butcher and meat purveyor with a history dating to 1922. Built on more than a century of butcher craftsmanship, the company has grown from its New York roots to supply approximately 2,000 restaurants nationwide from two USDA-inspected facilities in North Bergen, New Jersey. PLMP is known for its premium beef programs, custom cutting capabilities, dry-aging expertise and signature burger blends, as well as a longstanding commitment to quality, consistency and close relationships with chefs and restaurant operators.

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