



Costanza Sausage
800 Basket Rd.
Webster, NY 14580
www.costanzasausage.com

PRSR - STD
U.S. Postage
PAID
Rochester, NY
Permit # 1000

Payments Accepted:
-Cash
-Credit Cards



*Wild game will be
accepted starting in
November

*The LAST day to drop
off wild game this
season is
February 3rd!

(Credit Cards accepted with processing fee!)

WE PROCESS YOUR...

Deer, Elk, Caribou, Antelope & Moose Into Lean Premium Sausage Products

"Our policy is to take your meat & blend it with a lean, quality pork and freshly ground spices to make a flavorful & moist sausage that can be served to your family and friends with confidence."

800 Basket Rd, Webster, NY 14580

585-265-4565 or 585-265-1453

www.costanzasausage.com

www.facebook.com/costanzavenison



2023-2024

Italian Sausage:

Mild or Hot

**Peppers & Onions
Italian**

Romano & Garlic

Cajun

**Sweet Roasted Red
Pepper & Mozzarella**

**Apple
(Links or Bulk Bags)**


**Breakfast Sausage:
(Bulk Bags ONLY)**

- Regular
- Maple
- Blueberry Maple

Beer Brat

Cooked Bratwurst

FRESH SAUSAGE PRODUCTS

Minimum Weight Requirement		Approximate Yield (Finished Weight)
5 lbs Per Flavor	<p>Please Note: ALL Fresh Sausages except for Breakfast & Apple come in LINKS! Bulk Bags are available if specified at time of order!</p> <p>5 Bulk Breakfast Bags per minimum order of breakfast!</p> <p>Featuring:  BREWING Est. 1991 ROHRBACH COMPANY</p>	12 lbs
5 lbs		13.50 lbs
3 lbs		7 lbs
3 lbs		7 lbs
3 lbs		8 lbs
3 lbs		7.50 lbs
3 lbs Per Flavor		6.60 lbs
3 lbs		7 lbs
4 lbs		10 lbs

(Vacuum packing available for additional charge)



2023-2024

SMOKED SAUSAGE PRODUCTS

Minimum Weight Requirement

Approximate Yield (Finished Weight)

Our Famous Hotdogs:

- Skinless
- Pop Open Texas
- Cheddar Cheese (New)
- Pepperjack Cheese

Smoked Reuben

(Sauerkraut, Swiss, & Thousand Island)

Smoked Kielbasa

Smoked Ham & Cheddar

Smoked Jalapeño & Cheese

Pepperoni

Hungarian

Dutch Sweet Bologna

- Plain ▪Cheddar
- Banana Pepper

Salami

- Hot ▪Mild
- Jalapeño Cheese
- Pepper (Pepperoni)

Slim Sticks

- Hot ▪Mild ▪Pepperoni
- Cheddar Cheese *Jalapeno Cheddar
- Honey BBQ Cheddar
- Pepperjack Cheese
- Banana Pepper Mozzarella

Minimum Weight Requirement		Approximate Yield (Finished Weight)
3 lbs Per Flavor	<div style="border: 2px solid black; padding: 5px; text-align: center;"> Minimum Vacuum Packed order will yield 5 Vacuum Packs of 6 links per pack </div>	7.50 lbs <small>(Vacuum packing available for additional charge)</small>
3 lbs		7.50 lbs <small>(Vacuum packing available for additional charge)</small>
3 lbs		7.50 lbs <small>(Vacuum packing available for additional charge)</small>
3 lbs	<div style="border: 2px solid black; padding: 5px; text-align: center;"> You will find current pricing on our Website for all products! Pricing is based on the finished weight of the products! </div>	7.50 lbs <small>(Vacuum packing available for additional charge)</small>
3 lbs		7.50 lbs <small>(Vacuum packing available for additional charge)</small>
3 lbs		6 lbs
3 lbs		6 lbs
5 lbs		2 Sticks of Bologna
8 lbs		3 Sticks of Salami <small>Minimum requirement may be split into different Salami varieties!!</small>
3 lbs Per Flavor		4.50 lbs

IMPORTANT INFORMATION

2023-2024

- Bring in any part of the deer **EXCEPT** fatty meat or rib meat & **REMOVE** all bones!!
- Leave meat **FROZEN**, do **NOT** thaw!!
- **DO NOT PUT YOUR VENISON IN SCENTED GARBAGE BAGS!!!**
- If you are cutting up your own deer, big chunks are okay. Just check it for heavy fat, bones, hair, and slug fragments. If you had a processor cut up your deer, **always check it carefully.**
- If you cannot bring in your meat within 2 or 3 days after deboning, freeze it in **AIR TIGHT** bags. (**NO AIR IN BAG!**) Any product can be made with **fresh frozen meat.** Leave frozen when bringing the meat in. We **will not accept** meat that is not in good condition to make any product. Please remember that **old meat spoils fast!**
- **If your meat was ground accidentally we will accept it, but freeze it right away.** Grinding sometimes allows excess fat to get mixed in or bacteria to grow, spoiling your meat faster. Please **remind** your processor to debone, but **not** to grind your meat.

UPS SERVICE AVAILABLE

Please call before shipping. ONLY ship on Mon or Tues! Put the frozen meat in one plastic bag and wrap with newspaper to insulate and send. Make sure to include your name, address, and phone number, as well as the amount of venison to be applied towards each product.

Fresh products must be picked up since they cannot be shipped back!

LAST SEASONS MEAT (2022)

Frozen venison from last season will only processed into Slim Sticks or Salami!

Last seasons venison will only be accepted during the following dates:

November 1 - November 15 OR January 29 - February 3

NO FREEZER BURNED MEAT WILL BE ACCEPTED!!

Please Note:

-Drop off & Pick Up hours will vary weekly

-Check our Website & Facebook page every Sunday for updated hours

All orders MUST be picked up within 2 days of finished product notification!

If you will be out of town or unable to pick up your order anytime

November-February, you must tell us at time of drop off!

PLEASE do NOT call us for status of your order. We WILL call you as soon as your order is ready for pick up!!

We reserve the right to refuse any meat at time of processing.