



Bonewerks was founded with the objective to produce pure and classical stock reductions in the form of Glace and Demi Glace. The Bonewerks product line provides chefs with a consistent flavorful product that will save time, energy, space and money.

Premium Glace

Express your culinary creativity with our tasteful selection of 100% pure, all-natural Glace products. No salt, wheat-free, gluten-free, no added gelatin, no artificial coloring, no added "natural" flavors, no dairy, no extracts, fat-free, trans fat-free, carb-free. Our Glace line is true to form, using only a single species of bones in our foundations for your inspired sauce creations – from soups to risottos - or simply enhancing your sauces. The possibilities are endless.

Glace de Veau – 1 lb. Bars

SUPC 2511327- 5/1 lb. & 5956529-20/1lb.

Fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Perfect for all veal and red meat applications, and for your traditional and contemporary sauce needs.



Glace de Porc – 1 lb. Bars

SUPC 2511632- 5/1 lb. & 5954219- 20/1 lb.

Roasted pork neck bones, onions, carrots, celery, tomatoes, fresh parsley stems and bay leaves. Intense pork flavor for glazing and sauce preparations – a lost treasure.



Glace de Poulet (Rsted) – 1 lb. Bars

SUPC 2511517- 5/1 lb. & 5956586- 20/1 lb.

Fresh, roasted chicken bones, onions, carrots, celery, fresh parsley stems and bay leaves. Incredible depth for sauces, soups and risottos.



Glace de Homard – 4/5 lb. Tubs

SUPC 5954052- 20 lb.

Cold water, leg-attached lobster bodies, fresh mire poix, white-only leeks, with a hint of white wine. Perfect for seafood sauces, lobster bisque and an endless variety of lobster and shellfish applications.

Glace de Canard – 1 lb. Bars

SUPC 2511657- 5/1 lb. & 5955646-20/1 lb.

Fresh, roasted White Pekin duckling bones, onions, carrots, celery, fresh parsley stems and bay leaves. Excellent for all poultry and game bird applications.

Glace d' Agneau – 1 lb. Bars

SUPC 2511640- 5/1 lb. & 5954078- 20/1 lb.

Roasted domestic lamb bones, onions, carrots, celery, tomatoes, fresh parsley stems, garlic, rosemary, thyme and bay leaves. Depth with aromatics. Great for all lamb and wild game preparations.



Glace de Mire Poix – Tubs

SUPC 2511608- 5/1 lb. & 5954961-4/5 lb.

Incredible vegetarian Glace produced from onions, white-only leeks, carrots, celery, mushrooms, parsnips, fennel, parsley stems, tomatoes, garlic and fresh bay leaves. Perfect every time for unlimited applications.

"Bonewerks Culinarte" ships via FedEx

Standard Overnight Mon-Thurs

NO REFUSALS / NO RETURNS

DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS



Bonewerks
CULINARTE™



Demi Glace de Veau Elite

Traditional and pure, this all-natural Demi Glace is in a class of its own. Our Elite Demi Glace relies totally on reduction without any roux, liaison or starch to thicken, taking more than 24 hours for completion. This low-sodium, fat-free Demi Glace is a consistent neutral foundation to build your signature traditional or contemporary creations.

Demi Glace Elite – Bars/Tubs

SUPC 2511624- 5/1 lb. bars & 5954755-4/5 lb. tubs

Produced from fresh, roasted special-fed veal bones, onions, carrots, celery, tomatoes, mushrooms, parsley stems, kosher salt, bay leaves and peppercorns.

Classic Demi Glace

These premium sauces are ready to use as is or just right to add your distinctive flair. They are reduced, first-draw stocks thickened and fully seasoned for convenience and consistency. Ideal for banquets and catering as well as ala minute preparations. A kitchen staple with endless versatility.

Demi Glace de Veau – Bucket/Case

SUPC 7775612- 16 lb. bucket & 2511475-6/2 lb. case

Prepared with oven-roasted, special-fed veal bones, fresh mire poix and herbs. Simmered, reduced, thickened and seasoned. This economical, ready-to-serve sauce can be turned into a signature small sauce by simply adding an ingredient such as horseradish, mushrooms or peppercorns.



Demi Glace de Poulet – Bucket/Case

SUPC 7414572- 16 lb. bucket & 2511459- 6/2 lb. case

Fresh, roasted chicken bones with our mire poix and herbs. Simmered, reduced, thickened and seasoned. Great for all chicken and poultry applications. Ready to use as is or as an ingredient in your recipes.



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Fully Prepared Sous Vide Entrees

Made to the highest culinary standards, our fully cooked boil-in-a-pouch menu classics are sure winners for any occasion. Especially when time, labor, consistency and shelf-life are factors. The finest quality lamb, pork, duckling and beef are oven-roasted, infused with our premium Classic Demi Glace and slow braised for hours to achieve a perfect profile every time.

Braised Lamb Shanks

SUPC 7414608 (12/18-20 oz.)

This deluxe heal-on hindshank of lamb has been hand-seasoned and perfectly oven-roasted, then slowly braised in the pouch with our Classic Demi Glace. Serve as is or with a Lingonberry compound butter, roasted root vegetables or your choice of added ingredients.



Braised Balsamic Barbecue Pork Shanks

SUPC 7414800 (12/20-24 oz.)

Our pork shanks are hand-seasoned with an artisan barbecue rub and oven-roasted to perfection. Then they're enhanced with "Sweet Baby Ray's" sauce, a Modena balsamic reduction and our Glace de Porc. This fork-tender entrée is perfect for any event from a backyard barbecue to the most elegant party.



Braised Boneless Beef Short Ribs

SUPC 7414752 (20/9-11 oz.)

Our short ribs are produced from fresh choice beef, hand-seasoned and oven-roasted, infused with our Classic Veal Demi Glace and slow-braised for hours. Serve as is or use in multiple appetizer or Tappas applications.



Braised Duckling Leg Quarter with Tart Cherry Sauce

SUPC 7414586 (15/14-17 oz. per set)

Fresh White Pekin duckling leg quarters are hand-seasoned, oven-roasted and braised in our Demi Glace de Poulet accented with our fresh-ground four-peppercorn blend and dried Door County cherries.



Braised Classic Pork Shanks

SUPC 7414780 (12/20-24 oz.)

This pork hindshank is hand-seasoned with an artisan spice rub, oven-roasted to perfection, infused with our Demi Glace de Porc Classic and slow-braised for hours. This straightforward comfort food can be served as is or accented with mustard, apples, pineapple or your signature ingredient. It is also excellent with spatzel.



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