



Orlando Foodservice has been providing quality meat products in the Central Florida market since 1988. Our mission since our inception is to always place the customer first. Many companies make this claim but we have found that this simple adage makes every decision simple and beneficial to our customers and ultimately ourselves.

In January of 2004 we completed our new 66,000 square foot facility. Here, in our new USDA processing center, we combine state of the art technology with time honored traditional methods. Our own in-house highly trained quality assurance staff backs up the USDA third party audit.

Our exciting new partnership with Cheney Brothers was finalized in late 2006. Together, with our protein expertise and their customer service philosophies, our products will now be available throughout the southeastern United States. We are providing CBI portioned products for many different needs. We are also the exclusive regional processor for Harris Ranch Certified All Natural Black Angus.

While at OFS beef is king, our expertise extends to pork, veal, and lamb. Hotel, restaurant and theme park Chefs frequently consult OFS for guidance and suggestions. As the foremost center of the plate supplier for the convention industry, we have learned to expect the unexpected.

We are proud to say our products are utilized in many of the finest hotels and restaurants in the world including Marriott, Ritz Carlton, Shingle Creek and Gaylord Palms to name a few. Also, we were chosen by Avendra to be their specialty meat company for the state of Florida.

We combine superior products with exceptional service. We welcome the opportunity to have you visit us, tour our facility and become part of the OFS family.

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