

## Options for Cutting of Beef

### Round Section

Top Round Steak – Yes or No

Normal thickness  $\frac{3}{4}$ " or specify, \_\_\_\_\_ and how many per pack \_\_\_\_\_

Top, Bottom, Eye and Sir Tip can be made into one or two of the following options-

Beef Roast

Hamburger

\*\* Smoked Beef

\*\* Cubed Steak (Minimum of 4 per pkg) - How many per pack \_\_\_\_\_

### Rib Section

Rib-eye Steak – Yes or No (Minimum 2 per pkg)

Normal thickness  $\frac{3}{4}$ " or specify, \_\_\_\_\_ and how many per pack \_\_\_\_\_

Also if you were looking for a Prime Rib Roast this is where it would come from.

Cutting a Prime Rib Roast would take away from your Rib-eye Steaks.

Prime Rib Roast – Yes or No, How Many Roasts \_\_\_\_\_

How many pounds \_\_\_\_\_ #

### Loin Section

T-Bone Steak – Yes or No (Minimum 2 per pkg)

Normal thickness  $\frac{3}{4}$ " or specify, \_\_\_\_\_ and how many per pack \_\_\_\_\_

Sirloin Steak – Yes or No

Normal thickness  $\frac{3}{4}$ " or specify, \_\_\_\_\_ and how many per pack \_\_\_\_\_

### Chuck Section

Beef Roast

How many pounds per roast \_\_\_\_\_ #

### Other Cuts

Hamburger – 1# or 1 ½# or 2# pkgs

\*\* Hamburger Patties (10# Min.) – Yes or No – 1/4#, 1/3#, 1/2# - How many per package: 3 or 4

\*\* Stew Meat – Yes or No – How many 1# pkgs \_\_\_\_\_

Brisket- Yes or No

Soup Bones – Yes or No

Short Ribs – Yes or No

Liver – Yes or No

TRIM STKS-Y OR N    SCRAPE STKS-Y OR N

Any Items with \*\* in front of, have an extra charge.

NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_

EMAIL \_\_\_\_\_

GETTING BEEF FROM \_\_\_\_\_

1/4, 1/2, OR WHOLE BEEF (Circle one please)