

BEEF Cut Sheet

Date of order _____

Name of customer _____

Telephone _____

Deposit _____ #BOXES _____

Description _____ Chop Thick _____

How many per pack _____



Beef Hind 1/4

Round	Net Weight
___ Top Round Rst	_____
___ London Broil/Top Round Stk	_____
___ Rump Rst / Bottom Round Stk/Rst	_____
___ Eye Roast	_____
___ Sirloin Tip Rst	_____
___ Soup Bone	_____

Loin	Net Weight
___ NY Strip Stk	_____
___ Filet Mignon	_____
___ T Bone Stk	_____
___ Porterhouse Stk	_____
___ Sirloin Stk	_____
___ Tri Tip	_____
___ Flank Steak	_____
___ Plate Steak	_____

Organs	Net Weight
___ Liver _	_____
___ Heart	_____
___ Tail	_____

MISC	Net Weight
___ Beef Cubes	_____
___ Marrow Bones	_____
___ Knuckle Bones	_____
___ Osso Buco	_____
___ Ground Beef	_____

BEEF Cut Sheet

Date of order _____

Name of customer _____

Telephone _____

Deposit _____ #BOXES _____

Description _____ Chop Thick _____

How many per pack _____



Beef Front 1/4

CHUCK Net Weight

- ___ Chuck Rst _____
- ___ Mock Tender _____
- ___ Chuck Eye _____
- ___ Flat Iron Stk _____
- ___ Petite Tender _____
- ___ Brisket _____
- ___ Short Ribs size _____
- ___ Shoulder Rst/Stk _____
- ___ Ranch Stk _____
- ___ Neck Bones _____

RIB Net Weight

- ___ Rib Stk _____
- ___ Delmonico Stk _____
- ___ Skirt Stk _____
- ___ Hanger Stk _____
- ___ Beef Back _____

Organs Net Weight

- ___ Tongue _____
- ___ Liver _____
- ___ Heart _____
- ___ Neck _____
- ___ Osso Buco _____
- ___ Ground Beef _____

MISC Net Weight

- ___ Knuckle Bones _____
- ___ Marrow Bones _____
- ___ Soup Bones _____
- ___ Cubed Beef _____