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BEEF CUTTING GUIDE

Name: _____ Phone: _____ Date: _____

Chuck Roast Bone in Boneless Weight _____
 Steak Thickness _____ Number per pkg _____

Shoulder Roast Weight _____
 Steak Thickness _____ Number per pkg _____

Shank Soup Shank OR Ground

Brisket Roast Weight _____ OR Ground

Short Ribs Number per pkg _____ OR Ground

Rib Roast Bone in Boneless Number of Ribs _____
 Steak Thickness _____ Number per pkg _____

Flank Steak OR Ground

Sirloin Tip Roast Weight _____
 Steak Thickness _____ Number per pkg _____

Sirloin Steak Thickness _____ Number per pkg _____

Loin Porterhouse Steak Thickness _____ Number per pkg _____
 OR Strip Steak Thickness _____ Number per pkg _____
 Tenderloin Roast _____ OR Steak _____

Bottom Round Roast Weight _____
 Cube Steak Number per pkg _____

Eye Round Roast Weight _____
 Cube Steak Number per pkg _____

Top Round Roast Weight _____
 London Broil Thickness _____ Number per pkg _____

Stew Weight per pkg _____

Ground Weight per pkg _____

Bones Yes OR No Organs Yes OR No

Cut Sheet due within one week of animal being delivered or will be cut to industry standard

Product needs to be picked up within two weeks of notification or weekly storage will be charged