

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 _____

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 **OR** NY Strip & Tenderloin - 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 $\frac{1}{2}$ # 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 Fat off Steak -Y OR N Scrape bone debris off Steaks-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)**

Include anything that isn't listed that you want here:
