



3421 Guerneville Road, Santa Rosa, CA 95401
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Beef Cutting Instructions

Customer: _____ Phone: _____

Customer: _____ Phone: _____

Weight (s): _____ 1/4, 1/2, or Whole Paper or Vacuum Seal

	Per Package	Comments/Notes
Cross Rib Roast	3-4#	
Brisket	4-5#	
Skirt Steaks	1	
Chuck Roast	4-5#	
Short Ribs or BBQ Ribs	2#	
Prime Rib Roast		
Rib Steaks	2	
Ribeye Steaks	2	
Flank Steaks	1	
Sirloin Steaks	2	
Chateaubriand		
T-Bone Steaks	2	
New Yorks (Boneless or Bone in)		
Filet Mignon	2	
Tri-Tip	1	
Sirloin Tip Steaks	2	
Sirloin Tip Roast	3-4#	
London Broil	1	
Top Round Steaks	2	
Rump Roast	3-4#	
Swiss Steaks (Tenderized)	2	
Bottom Round Roast	3-4#	
Eye of Round Roast	3-4#	
Neck Bones	YES	
Bones	YES	
Ground	1#	
Stew	1#	
Offal: Tongue Liver Kidney Heart Oxtail	YES	

Instructions By: _____