



Custom Beef Cut Sheet

Name _____ Date _____

Phone _____ Slaughter Date _____

Address _____ Animal ID _____

E-Mail _____ Hanging Weight _____

Whole Animal Side (1/2) Split Side (1/4)

Circle desired choices.

Prime Steaks

Prime Roasts

Thickness 3/4" 1" 1 1/4" # ____ /pack

Approx. weight of roasts ____ lb

Boneless or Bone In

Rib Eye Steak Rib Steak 50/50

Prime Rib Roast

Striploin Steak }
Tenderloin Steak } T-Bone

Whole Tenderloin Roast

Top Sirloin Steak or 1 lb pkg of Kabobs

Top Sirloin Roast

Medium Cuts &/or Marinating Cuts

Inside Round Steak 50/50

Inside Roast (Baron) or Ground

Outside Round Steak

Outside Roast (Rump) or Ground

Eye of Round Steak

Eye of Round Roast or Ground

Sirloin Tip Steak

Sirloin Tip Roast or Ground

Chuck Boneless Chuck Bone In 50/50

Chuck (Pot) Roast or Ground

Cross Rib (Pot) Roast or Ground

Other

Short Ribs Y/N

Beef Finger/Back Ribs Y/N

Flank Steak Y/N

Brisket w/ Fat Cap Y/N

Stew Y/N # ____ lb package weight

Ground Beef # ____ lb package weight

Soup Bones Y/N

Dog Bones Y/N

Organ / Offal: Liver Heart Tongue Kidney Oxtail

Sausages available by custom order @ extra processing cost

Other special Instructions _____

