

# Beef Cut Instructions



Name: \_\_\_\_\_

Boxes \_\_\_\_\_

Drop-Off Name: \_\_\_\_\_

Total \$ \_\_\_\_\_

Phone: \_\_\_\_\_

Whole     Half     Split Half (Front/Back)     VacPack     Double Wrapped

## Regular Cut Option:

\*T-Bone @ 2 per pkg    \*Delmonico (Bone-In) @ 2 per pkg    \*Roasts – Chuck, Arm & Reg. Rump @ 2 LBS per  
\*Sirloin @ 1 per pkg    \*Round Steak - Cubed @ 1/2 per pkg    \*Ground Beef @ 1 LB per pkg

## Steaks

T-Bone **OR**  NY Strip & Filet

### Choice of ONE:

Ribeye

Delmonico

Rib-Steak

Thickness

No. per pkg

Sirloin @ 1 per pkg

Round Steak - Whole / Half

OR  Cubed / Regular

Cubed Steak

No. per pkg (4 min)

Swiss Steak

LBS per pkg

## Roasts

Chuck Roast

LBS per pkg

Arm Roast

LBS per pkg

Rump Roast - Regular / Rolled

LBS per pkg

Brisket

Flank

## Ground Beef

Patties

4/6/8 per pkg

Bulk

LBS per pkg

## Miscellaneous

Short Ribs

Soup Bones

Heart

Tongue

Liver

Tail