



Producer: _____ Tag# _____ Harvest Date: _____

Wt. _____ Price Dept _____ Labels _____ Cust Name _____

For office use only

Customer phone # _____

Beef Cut Sheet

HALF A

of Boxes _____

For Office Use Only

HALF B

of Boxes _____

For Office Use Only

Front Quarter

Options

- Brisket _____
- Chuck Roast _____
- Cross Rib Roast _____
- Short Ribs _____
- Rib Steaks **OR**
- Prime Rib (half/whole) _____
- Stew Meat _____
- Soup Shanks _____
- Soup bones _____

Hind Quarter

- T-bone & Porterhouse **OR**
- New York & Filet _____
- Top Sirloin Steaks _____
- Sirloin Tip Roast _____
- Top Round Roast _____
- Eye of Round Roast _____
- Bottom Round Roast _____
- Tri-Tip _____
- Flank/Skirt Steak _____
- Ground Beef – 1 LB chub _____
- or _____

Front Quarter

Options

- Brisket _____
- Chuck Roast _____
- Cross Rib Roast _____
- Short Ribs _____
- Rib Steaks **OR**
- Prime Rib (half/whole) _____
- Stew Meat _____
- Soup Shanks _____
- Soup bones _____

Hind Quarter

- T-bone & Porterhouse **OR**
- New York & Filet _____
- Top Sirloin Steaks _____
- Sirloin Tip Roast _____
- Top Round Roast _____
- Eye of Round Roast _____
- Bottom Round Roast _____
- Tri-Tip _____
- Flank/Skirt Steak _____
- Ground Beef – 1 LB chub _____
- or _____

Special Instructions: _____

Offal to save

- Tongue
- Heart
- Kidney
- Ox-Tail
- Liver
- Spleen

Retain Head

Offal Weight: _____

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All steaks cut to 1 1/4" and all filets cut to 2" unless noted otherwise