

BEEF CUT SAMPLE SHEET

CUSTOMER NAME: _____ Date in: _____

Address: _____

City: _____ State: _____ Zip: _____

Home Phone: _____ Work OR Cell Phone: _____

CUTTING INSTRUCTIONS

Whole: _____ **Half:** _____ **Split:** _____

(HQ) Flank Steak	Yes ___	No ___
(FQ) Short Ribs	Yes ___	No ___
(HQ/FQ) Stew Meat	Yes ___	No ___
(FQ) Brisket	Yes ___	No ___
(HQ/FQ) Soup Bones	Yes ___	No ___

****any of the items to the LEFT you do not desire will be de-boned and put into hamburger ****

Steak Thickness _____ **Roast size in POUNDS** _____ **Hamburger pkg size** _____

FRONT QUARTER:

Rib Section: Rib Steak ___ Rib Roast ___ Delmonico (optional) ___

Chuck Section: Chuck Roast ___ Chuck Steaks ___ **OR** Burger ___

HIND QUARTER:

Loin: ___ Standard Cut (T-Bone, Porterhouse, Sirloin Steaks)
OR ___ Optional Cut (Remove loin for filet Mignon leaving a NY Strip Steak)

Round: ___	Eye Round Roast	&/OR	___	Steak
___	Top Round Roast	&/OR	___	Steak
___	Bottom Round Roast	&/OR	___	Steak
___	Sirloin Tip Roast	&/OR	___	Steak

MISC.: Tongue ___ Heart ___ Liver ___ Tail ___

SPECIAL INSTRUCTIONS:

I have double checked cutting instructions above and verified that they are correct and final.

Customer Signature _____