



Beef Custom Cut Sheet

Name: _____ **Phone:** _____ **Date:** _____

Chuck: Roast Bone-in Boneless Weight _____ -OR- Ground

Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Shoulder: Roast Weight _____ -OR- Ground

Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Shank: Soup Shank OR Ground

Brisket: Roast Weight: _____ OR Ground

Short Ribs: Number per pkg: _____ OR Ground

Rib: Roast Bone-in Boneless Number of ribs: _____
Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Flank: Steak OR Ground

Skirt: Steak OR Ground

Sirloin Tip: Roast Weight _____
Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Sirloin: Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Loin: T-Bone Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)
OR Strip Steak Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)
Tenderloin Roast _____ OR Steak

Bottom Round: Roast Weight _____
Cube Steak (*extra)

Eye Round: Roast Weight _____

Top Round: Roast Weight _____
London Broil Thickness _____ 2 per pkg 1 per pkg (extra \$0.15/bag)

Stew: 2 lb per pkg 1 lb per pkg (extra \$0.15/bag) Bulk weight _____
Number of packages: _____

Ground: 2 lb per pkg 1 lb per pkg (extra \$0.15/bag) Bulk weight _____

Kabob Meat: Weight per pkg: _____ Number of packages: _____

Bones: YES NO

Offal: Heart Liver Spleen Kidneys Head Stomach (\$10 cleaning fee)

Carcasses dressing at less than 450lb will be billed at \$450 minimum weight
Carcasses dressing at over 1000lb will have a \$200 slaughter fee
Cut Sheet must be submitted before slaughter date if Edible Offal is wanted