

BEEF CUTTING CARD

Name: _____ Phone/Cell: _____ Email _____

Address: _____ City _____ State _____ Zip _____

*Office use only: Tag number _____ Hanging Weight _____ Kill Date: _____

What are you getting? Circle One

Whole beef 1/2 of Beef 1/4 of Beef

Circle One: Rib-Steak (bone-in) OR Rib-eye (boneless) OR Bone out for Burger
Per Pack: 2 3 4 5 Thickness: 1/2" 5/8" 3/4" 7/8" 1"

Circle One: Bone-in-Sirloin Steak OR Boneless Sirloin Steak & Filet OR Bone out for Burger & Save Filet
Per Pack: 1 2 Thickness: 1/2" 5/8" 3/4" 7/8" 1" Filet Thickness _____

Circle One: T-bone & Porterhouse OR New York Strip & Filet OR Bone out for Burger & Save Filet
Per Pack: 2 3 4 5 Thickness: 1/2" 5/8" 3/4" 7/8" 1" Filet Thickness _____

Round Steak Cubed Whole Cubed Steak Bone out for Burger
Round Steak Thickness: 1/2" 5/8" 3/4" 7/8" 1" Cubed Steak Per Pack : 4 5 6

Chuck Roast Chuck Steak Bone out for Burger
Chuck Roast Best or All AND How many pounds per roast: 2 2 1/2 3 4 5
Steaks Per Pack: 1 2 Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Shoulder Roast Shoulder Steak Bone out for Burger
Roast: Best or All AND How many pounds per roast: 2 2 1/2 3 4 5
Steaks Per Pack: 1 2 Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Sirloin Tip Roast Sirloin Tip Steak Bone out for burger
Roast: Best or All AND How many pounds per roast: 2 2 1/2 3 4 5
Steaks Per Pack: 1 2 Steak: Thickness: 1/2" 5/8" 3/4" 1" 1 1/4"

Rump Roast OR Bone out for burger
Roast: Best or All AND How many pounds per roast: 2 2 1/2 3 4 5

Shank Meat or Bone out for burger & Short Ribs or Bone out for burger
Stew Meat or Put into burger

Circle what you want: Heart Tail Tongue Liver Beef Brisket Flank Steak Skirt Steak NONE

Hamburger (20/LB MIN. ON PATTIES)

Bulk circle one: 1 lb. or 2 lb. Patties circle one: 1/4 lb. or 1/3 lb.
1/4 lb. Patties Per Pack: 4 5 6
1/3 lb. Patties Per Pack: 3 4 5 6

Additional Instructions:
