

Drop Date: _____

BEEF CUT SHEETWebsite: www.chainhookcattle.comEmail cut sheets to:
chainhookcattle@gmail.com

| | |
|---------------|------------|
| Customer: | Grower: |
| Phone #: | LOT # AGE: |
| Email: | HW: |
| Whole OR Half | Tag #: |

| | Thickness or lbs. | How Many |
|--------------------------------------------|----------------------|----------|
| Chuck Roast | | |
| Flat Iron Steak | | / pkg. |
| Arm Roast | | |
| Cross Rib Roast | | |
| Cross Rib Steak | | / pkg. |
| Rib Steak | | / pkg. |
| Ribeye Steak | | / pkg. |
| Prime Rib Roast – cut & tied: YES or NO | | |
| Filet Mignon | | / pkg. |
| Porterhouse | | / pkg. |
| T-Bone Steak | | / pkg. |
| New York Steak | | / pkg. |
| Top Sirloin Steak | | / pkg. |
| Rump Roast | | |
| Round Steak | | / pkg. |
| Cube Steak | | / pkg. |
| Sirloin Tip Steak | | / pkg. |

| | Thickness or lbs. | How Many |
|---------------------------------------------|----------------------|----------|
| Sirloin Tip Roast | | |
| Petite Sirloin Steak (Standard Cut only) | | / pkg. |
| Tri-Tip Roast | | |
| Tri-Tip Steaks | | / pkg. |
| Flank/Skirt Steak | YES | No |
| Brisket | Whole | Half |
| Short Ribs | YES NO | /pkg. |
| Boneless Short Ribs | YES NO | /pkg. |
| Stew Meat | YES | No |
| Osso Buco/Soup Bones | YES | No |
| Bones | YES | No |
| Organs (Standard Cut only) | YES | No |

GROUND: Please circle the % & #'s /Pkg.

80%20 85%15 90%10
1# 1.5# 2#**SPECIAL REQUEST:**

(Cost per cut sheet is \$25.00)

Invoice to: Customer Producer

Processed Date: _____

Invoice #: _____