

# Beef Cutting Instruction Form

Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Whole   Half   Quarter

*(Please Circle One)*

Are you purchasing the Beef from Theuerer's Quality Meats?

If not, who brought the Beef to us?

Tag Number: \_\_\_\_\_

How many Steaks would you like in each package?

How thick would you like your steaks?

1/2 Inch	3/4 Inch	1 Inch
1 1/4 Inch	1 1/2 Inch	

What size would you like your roasts?

2-3lb	3-4lb	4-5lb
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*Please choose one from each of the following:*

## CHUCK

Roast	Steaks	Ground Beef
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## SIRLOIN TIP

Roast	Steaks	Ground Beef
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## RUMP

Roast	Ground Beef
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## Round

Steaks	Roast	London Broil
Ground Beef		

## Rib

Ribeye Steaks	Bone In Steaks	
Prime Rib Roast	Bone In Roast	Ground Beef

## TOP SIRLOIN

Steaks	Roasts	Ground Beef
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## SHORT LOIN

T-Bone Steaks	Roast	New York Fillet and
Ground Beef		Tenderloin Steaks

## GROUND BEEF

*Comes in one pound, vacuum sealed packages*

*Choose one of the following:*

Lean 80/20	Extra Lean 85/15	Extra Extra Lean 90/10
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Would you like any of your Ground Beef made into patties?

How much of your ground beef would you like made into patties?

How many patties would you like in each package?

Check any of the following that you like:

Short Ribs	Brisket
Back Ribs	Tri Tip
Stew Meat	Flank Steak
Cube Steaks	Skirt Steak
Soup Bones	Marrow Bones

## OFFAL

Heart	Tongue
Liver	Oxtail

Please leave any special instructions here:

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