



# Rural Reverie LLC Beef Cut Sheet



## Customer Information

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

Address: \_\_\_\_\_

Whole or  Half

### Fore Quarter:

Brisket:  Whole  Cut in Half  Grind

Chuck:  Roast  Steak: #\_\_\_\_\_/pkg  Grind  
 Whole  Cut in Half  1/2"  3/4"  1"

Forearm:  Roast:  Whole  Cut in Half  
or  Cutlets (4/pkg)  Boneless Stew Meat: #\_\_\_\_\_ lbs/pkg  
 Steak  Tenderized  1/2"  3/4"  1" #\_\_\_\_\_/pkg  
 Grind

Ribeye or Club Steak:  1/2"  3/4"  1"  1 1/4"  1 1/2" #\_\_\_\_\_/pkg

Ribs:  Whole  Cut in Half  Short Ribs  Grind

### Hind Quarter:

T-bone Steak:  1/2"  3/4"  1"  1 1/4"  1 1/2"  1 3/4"  2" #\_\_\_\_\_/pkg

or NY Strip Steak:  1/2"  3/4"  1"  1 1/4"  1 1/2"  1 3/4"  2" #\_\_\_\_\_/pkg

& Filet:  1"  1 1/4"  1 1/2"  1 3/4"  2" #\_\_\_\_\_/pkg

Round Steak:  Steak #\_\_\_\_\_/pkg  Roast  Grind  Jerky  
 Tenderized  1/2"  3/4" (add \$5.80/4 oz pkg)

Sirloin Steak:  3/4"  1"  1 1/4"  1 1/2" #\_\_\_\_\_/pkg

Rump Roast:  Whole  Cut in Half  Grind

Pikes Peak Roast:  Whole  Cut in Half  Grind

Loin Tip Roast:  Whole  Cut in Half  Grind  Cutlets (4/pkg) -  Tenderized

Ground Meat:  2 lb packages  1 lb packages (add \$.70/lb)  
 Don't Add Fat  Add Fat (add \$1.89/lb)  
 Patties (add \$.90/lb) – Patties Per Pound:  2  3  4

Soup Bones (from shank) \_\_\_\_\_ lbs/pkg

Flank  Flap  Skirt

Whole Purchases Only:  Heart  Tongue  Head