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### Beef Cutting Instructions

This sheet is only meant to help guide you through the cutting process, but does not act as your finalized set of cutting instructions. In order to confirm your instructions, you must speak to us either over the phone or in person to avoid miscommunications and mistakes.

Check the far left "GRIND" column if you want to add the cut to ground meat. Circle choices of Roast/Steak and Number per Package in the unshaded sections. Our Standard Cuts are indicated by a \* after the cut/package. For additional Lean Ground Beef, grind leaner/tougher cuts that are indicated with a ^ after the cut. On the second page, there are additional options and a beef wholesale chart (for reference).

If you have any questions or are interested in any cuts that you do not see listed, please call us.

<b>Name:</b>	1/2 OR WHOLE
<b>Phone:</b>	<b>Hanging Weight:</b>

<b>Packaging:</b> (circle one)	Paper-Wrap	Vacuum Seal
<b>Steak Thickness:</b>	3/4" (thin) OR 1" (standard) OR 1-1/4" (thick)	

	GRIND?	CUT OF MEAT	ROAST/STEAK?	NO. PER PACKAGE	NOTES
L O I N		T-BONE/NEW YORK	Steak	2* OR 4	
		PORTERHOUSE	Steak	2	
		SIRLOIN	Steak	1* OR 2	
		TRI TIP	Roast	1	
		FILET MIGNON	Steak	2* OR 4	
R O U N D		TOP ROUND^	Steak	1 - 2	
		LONDON BROIL^	Roast	2 - 3#	
		BOTTOM ROUND^	Roast	3 - 4#* OR 4 - 5#	
		SWISS STEAK^	Steak	2* OR 4	Tenderized: YES
		EYE OF ROUND	Roast*	3 - 4#* OR 4 - 5#	
			OR Minute Steak	2* OR 4	
		RUMP^	Roast	3 - 4#* OR 4 - 5#	
		SIRLOIN TIP	Roast OR Steak OR 1/2 & 1/2*	3 - 4#* OR 4 - 5#  2* OR 4	
C H U C K					
		CUBE STEAK^	Steak	2* OR 4	Tenderized: YES
		CHUCK	Roast*	3 - 4# OR 4 - 5#*	
			OR Steak OR 1/2 & 1/2	2* OR 4	
		CROSSRIB	Roast	3 - 4#* OR 4 - 5#	

\*\*\*\*CONTINUED ON BACK\*\*\*\*

\*\*\*\*CONTINUED FROM FRONT\*\*\*\*

R I B		PRIME RIB	Ribeye Steak* OR Prime Rib Roast OR 1/2 & 1/2	2* OR 4 5 - 6# OR 8 - 10#	
O T H E R		BRISKET (POT ROAST)	Fresh OR Corned Beef (added cost)	5 - 6#* OR 10 - 12# 5 - 6#	
		FLANK	Steak	1	
		SKIRT	Steak	1	
		SHORT RIBS	Thick-Cut (2") OR BBQ-Cut (1/2")	2#* OR 4# 2#* OR 4#	
		STEW MEAT^		1#* or 2#	
		HANGER STEAK		1	
		LEAN GROUND BEEF		1#	
O F F A L		KIDNEY		YES OR NO	
		HEART		YES OR NO	
		LIVER		YES OR NO	
		TONGUE		YES OR NO	
		OXTAIL		YES OR NO	
		CHEEKS		YES OR NO	
		NECK BONES		YES OR NO	
		FAT		YES OR NO	
		BONES		YES OR NO	

<b>ADDITIONAL OPTIONS</b> 15# minimum per batch Please call for consultation		
Old Fashioned Frankfurters	Summer Sausage	Pepperoni Sticks

