



Beef Cutting Instructions

nyoder@kcbeefco.com

816-726-7427

Name _____

Address _____

City _____ State _____ Zip _____

Phone (____) _____

E-Mail _____

Appointment Date M/D/Y _____

Person Delivering _____

Amount You're Getting (Check One) Carcass Weight _____

____ Whole Beef ____ Half Beef ____ Half of Half ____ Qtr. F R

Round

____ Round Steak Qty. per Pkg. _____ Thickness _____

____ Tenderized

Steaks

____ Sirloin Qty. per Pkg. _____ Thickness _____

Choose ONE of the following

____ T- Bone Qty. per Pkg. _____ Thickness _____

____ Strips & Fillets Qty. per Pkg. _____ Thickness _____

Choose Ribeye and/or Prime Rib OR Rib Steak Only

____ Rib Steak Qty. per Pkg. _____ Thickness _____

____ Ribeye (Boneless) Qty. per Pkg. _____ Thickness _____

____ Prime Rib Roast Lbs. per Pkg. _____

____ Chuck Steak Qty. per Pkg. _____ Thickness _____

____ Flank Steak

____ Skirt Steak

Hamburger

____ Lbs. per Pkg Ratio ____/____

Roasts

____ Better Only Lbs. per Roast _____

____ All Possible Lbs. Per Roast _____

____ Select Roasts Lbs. per Roast _____

____ Chuck ____ Rump ____ Heal of Round ____ Arm

Short Ribs

____ Yes

Stew Meat

____ Yes ____ Lbs. per Pkg. ____ Total lbs. Requested

Soup Bones

____ Yes

Offal's

____ Liver ____ Heart ____ Tongue ____ Ox Tail

Brisket

____ Yes ____ Whole ____ Half

Hamburger Patties: 10 Lb. Minimum, 4 per Pkg. Minimum

____ Patties per Pkg. ____ Lbs. / Amount Requested

____ 1/4 lb ____ 1/3 lb. ____ 1/2 lb.