

BEEF CUT SHEET    Producer \_\_\_\_\_    No. of Animals \_\_\_\_\_    Date \_\_\_\_\_

Name as appears on label \_\_\_\_\_ Phone Number \_\_\_\_\_

Tag Number \_\_\_\_\_    WHOLE    HALF    Picked up By \_\_\_\_\_

( Quarters are Standard to see the cutsheet go to <https://tracksidebutchershoppe.com/cut-sheets/> )

**Trackside Staff Info Below Customers Move On To Round Section.**

☐ USDA(\$60 kill fee,\$0.86 per pound hanging weight)    ☐ CUSTOM(\$45 kill fee,\$0.77 per pound hanging weight)

Trackside Lot Number \_\_\_\_\_    Live Weight \_\_\_\_\_    Hang Weight \_\_\_\_\_

**ROUND - Select Any or All**    ☐ Steaks ( tenderized once )

☐ Cube steak ( tenderized twice )    ☐ Ground

**ROASTS - Select Any or All**    ☐ Rump roast

☐ Sirloin tip roast    ☐ Eye of round roast

**SIRLOIN - Select Any or All**    ☐ Steaks    ☐ Tri-Tip Roast\*

☐ Picahana\* ( Steaks Or Roast )    ☐ Ground

**LOIN - Select Only One**    ☐ T-Bone

☐ Filet Mignon & New York Strip    ☐ Other \_\_\_\_\_

**RIB - Select Only One**    ☐ Ribeye Steak ( BONELESS    or    BONE-IN )

☐ Rib Roast ( BONELESS    or    BONE-IN )

**CHUCK - Select Only One**

☐ Roast (BONELESS    or    BONE-IN)    ☐ Ground

**If Chuck Is Boneless / Ground:**    ☐ Denver Steaks\*

☐ Mock Tender\*    ☐ Flat-Iron Steaks\*    ☐ Chuckeye Steaks\*

**EXTRAS -**    ☐ Brisket: Whole (2 Per Beef) or Half (4 Per Beef) or Third (6 Per Beef) or Quarters (8 Per Beef)

☐ Flank Steak    ☐ Hanging Tender\*    ☐ Skirt Steak    ☐ Bones (Soup or Shank or Knuckles)    ☐ Stew Meat

☐ Short Ribs (Regular or Flanken Or Plate(whole))    ☐ Back Ribs (Only if Rib is boneless)

**ORGANS -**    ☐ Heart    ☐ Liver    ☐ Tongue    ☐ Oxtail

If not getting heart or liver:    ☐ Organ Grind (\$25)(20% Organs + 80% Ground Beef)

**KIDNEY FAT\*-**    ☐ Yes    ☐ No

IF YES, Would you like it rendered for \$5/LB Finished Weight    ☐ Yes    ☐ NO

Steaks Per Package \_\_\_\_\_    Steak Thickness \_\_\_\_\_ Inches    Roast Size \_\_\_\_\_ LBS

Special Grinds:(Batches Must be at least 25lbs if there isn't enough to make 25lbs grind will not be made)

**Patties:**    ☐ 1/4lb Patties: \_\_\_\_\_ LBS (\$0.99/LB)    ☐ 1/3lb Patties: \_\_\_\_\_ LBS (\$0.99/LB)

☐ 1/2lb Patties: \_\_\_\_\_ LBS (\$0.99/LB)

**Brats:**

☐ Regular: \_\_\_\_\_ LBS (\$2.78/LB)    ☐ Cheddar Jalapeno: \_\_\_\_\_ LBS (\$3.70/LB)

☐ Pineapple Teriyaki: \_\_\_\_\_ LBS (\$4.18/LB)    ☐ Mango/Habanero: \_\_\_\_\_ LBS (\$3.51/LB)

☐ Swiss: Regular with garlic and onion \_\_\_\_\_ LBS (\$2.87/LB)    ☐ Chorizo: \_\_\_\_\_ LBS (\$2.70/LB)

☐ Italian (Mild or Spicy or Sweet): \_\_\_\_\_ LBS (\$2.69/LB)    ☐ Cheddar: \_\_\_\_\_ LBS (\$3.52/LB)

☐ Jalapeno: \_\_\_\_\_ LBS (3.17/LB)

- IF NO SPECIAL GRIND IS SELECED ALL GROUND COMES BACK IN 1LB VACCUM SEALED SQUARES
- PLEASE PUT HOW MANY POUNDS OF A PRODUCT YOU WOULD LIKE BESIDE IT

- PLEASE NOTE THAT DEVIATIONS AND OR ADDITIONS TO THIS CUTSHEET MAY RESULT IN ERROR AND MAY BE SUBJECT TO ADDITIONAL CHARGES

\* STARRED ITEMS ARE UNAVAILABLE TO BEEF WITH HANGING WEIGHTS UNDER 600LBS

- YOU SHOULD EXPECT 50% - 60% OF YOUR TAKE HOME PRODUCT TO BE GROUND BEEF EVEN IF YOU GET EVERY CUT AVAILABLE, SO PLEASE CHOOSE ADDITIONAL GRIND CARE

