



The Local Butcher

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Beef Cut Sheet

Customer Name: _____

Signature: _____ Phone: _____

*** BEEF CUTTING INSTRUCTIONS: If more than one option is selected, please note how much of each is desired. Ex: 1/2 roasts, 1/2 steaks, or 1 roast grind ***

FRONT QUARTER

CHUCK

- Grind all of chuck
- Roasts: Boneless **OR** Bone In _____ lbs. each
- Steaks: Boneless **OR** Bone In _____ Inches Thick
- Flat Iron Steaks Yes **OR** Grind
- Mock Tender Yes **OR** Grind, Stew Meat
- If yes: Steaks **OR** Roast _____ inches thick **OR** _____ lbs. each

SHOULDER

- Roasts: Boneless **OR** Bone In _____ lbs. each
- Steaks: Boneless **OR** Bone In _____ Inches Thick
- Grind Stew Meat

FORE SHANK

- Cross Cut Shanks Whole Grind

RIBEYE

- Roasts: Boneless **OR** Bone In Tomahawk(# of Ribs)() _____ lbs. each
- Steaks: Boneless **OR** Bone In Tomahawk _____ Inches Thick
- Grind Stew Meat

BRISKET

- Flat Cut Point Cut **OR** Whole _____ lbs. each
- Roasts: Grind Stew Meat

SHORT RIBS

- Regular, DINO **OR** Grind

SKIRT STEAK

- Yes **OR** Grind

ADDITIONAL DETAILS

GROUND:

- 1lb **Shaved Beef**
- 2lb 1lb
- 5lb 5lb

SAUSAGE: (25lb min.)

- Breakfast _____ lbs
- Sweet Italian _____ lbs
- Mild Hot Italian _____ lbs
- Chorizo _____ lbs
- Merguez _____ lbs

PATTIES: (25lb min.) _____ lbs Round 4oz Square 6oz

ROUND TIP

- Roasts _____ lbs. Each Steaks _____ Inches Thick
- Grind Shaved Beef Stew Meat

TOP ROUND

- Roasts _____ lbs. Each Steaks _____ Inches Thick
- Grind Shaved Beef Stew Meat

BOTTOM ROUND

- Roasts _____ lbs. Each Steaks _____ Inches Thick
- Grind Shaved Beef Stew Meat

EYE ROUND

- Roasts _____ lbs. Each Steaks _____ Inches Thick
- Grind Shaved Beef Stew Meat Minute Steaks

HANGER STEAK

Goes with side A when there is an an A/B split

- Roasts _____ lbs. Each Steaks _____ Inches Thick
- Grind Stew Meat Tri-Tip Tips

SIRLOIN

(animals over 30 months choose strips and filets/tenderloin roast)

- T-Bone & Porterhouse **OR** NY Strips _____ Inches Thick

AND

Filets **OR** Tenderloin Roast _____ lbs each

FLANK STEAK

- Yes **OR** Grind

HIND SHANK

- Cross Cut Shanks Whole Grind

FLAP MEAT

- Tips Kabobs Stew Meat Grind

STEW

- Wrap in _____ lbs./pkg Total lbs. of Stew

BONES

- Yes No

ORGANS

- (If available)*
- Heart Tongue Liver (sliced) 1lb packages
- Kidney Suet Ox Tails