



MEATWORKS  
BEEF CUT SHEET  
(774) 319-5616  
bookings@meatworkswestport.com

Cut Sheet #2: Steak-Focused

CIRCLE ONE: WHOLE - or - A / B

ORDER # (Leave Blank): \_\_\_\_\_

\*IF A/B - Would you like Seperate Billing for each side? YES / NO

STEAK THICKNESS: 1.25" \_\_\_ 1.5" \_\_\_

FARM: \_\_\_\_\_

ROAST WEIGHTS: 2-3# \_\_\_ 3-4# \_\_\_ 4-5# \_\_\_

ANIMALS: \_\_\_\_\_

**SHOULDER / PALETA**

1132 POT ROAST \_\_\_\_\_ -OR- 1133 STEAKS X \_\_\_\_\_ -OR- 1727 STEW MEAT \_\_\_\_\_ -OR- GRIND \_\_\_\_\_

1032 FLAT IRON X \_\_\_\_\_ 1030 PETITE TENDER X \_\_\_\_\_

**CHUCK / CHUCK DE RES**

POT ROAST: 1150 BONE-IN / 1151 BONELESS -OR- STEAKS: 1152 BONE-IN / 1158 BONELESS GRIND \_\_\_\_\_

**BRISKET, SHANKS, BONES / PECHO, CHAMORROS, HUESOS**

1615 WHOLE BRISKET \_\_\_\_\_ HALF BRISKET (1628 POINT / 1623 FLAT) X \_\_\_\_\_ GRIND \_\_\_\_\_ 1636 CROSS CUT SHANKS: YES / NO

1765 MARROW BONES: YES / NO 1768 SOUP BONES: YES / NO 1165 NECK BONES: YES / NO

**SHORT RIBS, FLANK, SKIRTS, STEAK TIPS / COSTILLAS CORTAS, LAS FALDAS, FILETE DE SOLAPA**

1259 SHORT RIBS: YES / NO 1607/1612 SKIRTS: YES / NO 1581 FLANK: YES / NO 1326 STEAK TIPS: YES / NO

1435 HANGING TENDER: X \*\*\* 1 Hanging Tender per carcass \*\*\*

**RIB / COSTILLAS**

RIBEYE ROAST: 1193 BONE-IN \_\_\_\_\_ 1194 BONELESS \_\_\_\_\_ -OR- RIBEYE STEAKS: 1197 BONE-IN X 1203 BONELESS \_\_\_\_\_

**LOIN / LOMO**

1330/1369 PORTER HOUSE / T-BONE X \_\_\_\_\_ -OR- STRIP STEAKS: 1398 BONE-IN \_\_\_\_\_ 1404 BONELESS \_\_\_\_\_

TENDERLOIN: 1386 ROAST \_\_\_\_\_ 1388 STEAKS X \_\_\_\_\_

**SIRLOIN \*\*\*if you select Top Sirlon Steaks, you will not recieve a Cap Roast\*\*\***

1358 TOP SIRLOIN STEAKS BONE-IN \_\_\_\_\_ -OR- 1426 CENTER CUT TOP SIRLOIN STEAKS X \_\_\_\_\_ GRIND \_\_\_\_\_

1429 TRI-TIP ROAST: YES / NO 1420 SIRLOIN CAP ROAST: YES / NO

**ROUND / AUGUYON**

ROUND TIP: 1526 ROAST \_\_\_\_\_ 1527 STEAK \_\_\_\_\_ 1935 STIR FRY \_\_\_\_\_ GRIND X \_\_\_\_\_

TOP ROUND: 1455 ROAST \_\_\_\_\_ 1553 STEAK X \_\_\_\_\_ 1454 LONDON BROIL \_\_\_\_\_ GRIND \_\_\_\_\_

BOTTOM ROUND: 1464 ROAST \_\_\_\_\_ 1466 STEAK \_\_\_\_\_ 1727 STEW MEAT \_\_\_\_\_ 1935 STIR FRY \_\_\_\_\_ GRIND X \_\_\_\_\_

EYE OF ROUND: 1480 ROAST WHOLE \_\_\_\_\_ ROAST HALF \_\_\_\_\_ 1481 STEAK X \_\_\_\_\_ GRIND \_\_\_\_\_

**OFFALS & SUET / DESPOJOS Y LA GRASA**

CIRCLE: 1060 CHEEKS 1005 TONGUE 1090 OX TAIL 1020 LIVER 1040 HEART 1050 KIDNEY 1070 SUET

**NOTES & SPECIAL REQUESTS / SOLICITUDES ESPECIALES (\$3.30/#)**

NOTE: If our USDA inspector determines that your animal is older than 30 months, we are required to remove all SRM material from the animal (the head, spine, and spinal cord). We will adjust your cut sheet accordingly. ie.) if you requested T-Bone / Porterhouse steaks, we will instead send boneless strip steaks and tenderloin steaks.

SPECIAL REQUESTS:

**GRIND** \*IF YOU SELECT PATTIES OR SAUSAGE THE VALUE-ADDED SERVICE SECTION MUST BE COMPLETED

**BULK GRIND:** 5100 1-LB PKG \_\_\_ 5103 5-LB PKG \_\_\_ - or - PATTIES \_\_\_ SAUSAGE \_\_\_ PACK AS TRIM \_\_\_

PATTY SIZES: ALL PATTIES \$1.10/#	8 OZ	6 OZ	4 OZ	ADDITIONAL NOTES:	
	5112	5111	5110		
POUNDS REQUESTED: (50 POUND MINIMUM)				- Carcasses >30 MO will be boneless. Neck bones will not be available. - If you select BI Sirloin Steaks, you will not receive a cap roast. - Organ meat only included if it passes USDA inspection at slaughter - Meatworks will make reasonable efforts to cut animals to producer specifications provided on cut sheets, however, Meatworks reserves the right to make cutting decisions at the butcher's discretion based on the size of the animal, the species, desired finished product, and other relevant factors at the time of cutting without producer notification. - As part of our mission to sustainably use all parts of the animals we process, we reserve the right to save or utilize any animal byproduct <b>not</b> requested by the producer and otherwise to be sent to rendering. - Special cuts requested by the producers that are not on our cut sheets will be subject to \$3.30/# surcharge - Minimums apply to all value-added services. If minimums are not met, ground will be sent as bulk. - <b>Cut sheets required at time of animal drop-off.</b> If cut sheet is not submitted at drop-off, customer will be subject to a \$50 fee. <i>Meatworks will not follow up with you regarding cut-sheets that are not submitted.</i> If there has been no cut sheet submitted by the time the animal is to be processed, Meatworks will use our standardized cut sheet for the order.	
SAUSAGE OPTIONS (CIRCLE CHOICES)	BULK \$1.30/#	LINK \$2.50/#	4oz. PATTIES \$2.50/#		POUNDS REQUESTED
MAPLE BREAKFAST*	5122	5182	5142		
TRADITIONAL BREAKFAST*	5121	5181	5141		
SWEET ITALIAN*	5124	5184	5144		
HOT ITALIAN*	5123	5183	5143		
CHORIZO*	5128	5188	5148		
BRATWURST*	5126	5186	5146		
*50 POUND MINIMUM FOR EACH OPTION					

<b>CUSTOMER NAME</b>			<b>FARM NAME</b>	
<b>PHONE #</b>	<b># OF ANIMALS</b>	<b>PEN #</b>	<b>KILL DATE</b>	<b>ORDER #</b>
<b>EMAIL CONTACT</b>			<b>LOT #/CARCASS ID (S)</b>	

**By signing you agree to our Terms of Service.**

I attest that all livestock referenced by this document and delivered to Meatworks was/were born, fed, and raised in the USA. I further attest to adhering to the required withdrawal time for any medication that has been administered to my animal(s) prior to slaughter. I understand that unacceptable levels of drug residues detected in edible tissues collected at time of slaughter may result in traceback, quarantine, and potential fines or jail time.

**CUSTOMER SIGNATURE** \_\_\_\_\_ **DATE** \_\_\_\_\_

**YOU WILL BE CALLED AS SOON AS PRODUCT IS READY FOR PICK UP  
PLEASE SCHEDULE PICK UP WITHIN 5 DAYS OF BEING NOTIFIED TO AVOID CHARGES**

<b>INTERNAL USE ONLY</b>	Received:	Highlighted & Copied:	Input:
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