

Custom Cut and Wrap Options

Sample of some questions that you may be asked on the phone regarding your meat order:

Steaks:

How thick do you want your steaks to be? A standard cut would be 1 inch thick
They may be cut in 1/4-inch increments starting at 1/2-inch steak up to 1.5-inch steaks.
It might be possible to request additional thicknesses.

Thickness: _____

T-Bone:

How many do you want wrapped up per package?
Options include specifics about the New York and Tenderloin cuts.

Number per package: _____

Sirloin:

How many do you want wrapped up per package?

Number per package: _____

Round:

These can be cut as either steaks, roasts, stew meat, stir-fry or made into hamburger depending on your preference. Standard cut is for the top round to be cut as steak and the bottom cubed as stew meat.

Round preference: _____

Ground Beef:

What size (weight) do you want each individual ground beef package? Standard?
Consider household size here and remember that it is easy to thaw out multiple packages at a time.

Weight per package: _____

Roasts:

For each type of roast you can specify the weight per package and whether you want it flat or square.

Weight of package and type: _____

Chuck:

These can be cut into roasts, steak or hamburger.

Chuck preference: _____

Additional Options:

Soup Bones:

Do you want them?

Stew Meat:

Yes or No?

Short Ribs:

Yes or No?