



JMB CUSTOM BUTCHERING LLC

PHONE: 717-818-1418

Beef Cut Sheet

Name: _____ Date: _____

Address: _____ **Bones**

Item: Marrow Bones	Qty:	Per Pkg:
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Front Quarter	Thickness of Steak	Item: Soup Bones	Qty:	Per Pkg:
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Item	Qty	# per pkg	3/4 in or 1 in	Item: Neck Bones	Qty:	Per Pkg:
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Ribeye			3/4 in or 1 in	Burger		
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Delmonico			3/4 in or 1 in	Item: Looser Burger	1-1.5 lb bag	5 lb bag
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Ribs			3/4 in or 1 in	Qty of Loose Burger:		
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Brisket			Weight of Desired Roast	Patties + .75 Cents / lb additional		
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Neck Roast			2lb	1/3 lb	1/2 lb
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Chuck Roast			3lb	Patties Per Pack:	
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Shoulder Roast			4lb	Total Packs:	
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				Total Lbs of Patties:	
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Hind Quarter			Please Circle one for Filet Options	Please Circle if you would like to save	
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Item	Qty	# per pkg	Whole / Half / or 1 in. Medallions	Liver or	Heart
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Bone In	T-Bone			Hanging Beef Weight:	
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	Porterhouse				
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Boneless	New York			Total Lbs Processed:	
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	Filet			Processing Fee: (\$1.00 / lb hanging weight)	
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	Sirloin			Kill Fee:	
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	Tri-tip			Additional Charges:	
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	Beef Tips			Total Charges:	
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	Flank Steak			Special Instructions:	
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	Round Roast				
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	Top Round				
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	Bottom Round				
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	Eye Round				
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