



# PARKER COUNTY BEEF COMPANY

A Cut Above

(817) 404-7405 · parkercountybeefcompany.com

## BEEF CUT SHEET

| CUSTOMER NAME | PHONE NUMBER | DATE  | EAR TAG / DESCRIPTION |
|---------------|--------------|-------|-----------------------|
| _____         | _____        | _____ | _____                 |

| PORTION SIZE                                                                                                  | AGING                                                |
|---------------------------------------------------------------------------------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> Whole Beef <input type="checkbox"/> Half Beef ( <i>complete one sheet per half</i> ) | 14-Day Wet Age on Subprimals — see attached overview |

### STEAKS

| # | CUT        | DESCRIPTION                                                                                                                                                                                                         | SELECTION (choose one)                                                                                                                                                                                     | THICKNESS / SPEC                                                                                                                                            |
|---|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1 | Ribeye     | Can be left as a standing rib roast or cut into steaks. <b>Select ONE option only.</b>                                                                                                                              | <input type="checkbox"/> A. Boneless Ribeye Steaks<br><input type="checkbox"/> B. Bone-In Ribeye Steaks<br><input type="checkbox"/> C. Boneless Rib Roast<br><input type="checkbox"/> D. Bone-In Rib Roast | A. ____" B. ____"<br>C. <input type="checkbox"/> Whole <input type="checkbox"/> Halved<br>D. <input type="checkbox"/> Whole <input type="checkbox"/> Halved |
| 2 | Strip Loin | NY Strip + Tenderloin Filets is most popular. T-Bone and Porterhouse share the same loin. <b>Select ONE option only.</b> <i>Option B (T-Bone / Porterhouse) is not available for animals over 30 months of age.</i> | <input type="checkbox"/> A. NY Strip Steaks + Tenderloin Filets<br><input type="checkbox"/> B. T-Bone + Porterhouse Steaks<br><input type="checkbox"/> C. Whole Strip Loin + Whole Tenderloin              | A. Strip ____" Tender ____"<br>B. T-Bone ____" Porter ____"<br>C. —                                                                                         |
| 3 | Sirloin    | Available as boneless steaks only.                                                                                                                                                                                  | <input type="checkbox"/> Sirloin Steaks                                                                                                                                                                    | Thickness: ____"                                                                                                                                            |

### BRISKET & FAJITA MEAT

| # | CUT         | DESCRIPTION                                                                   | SELECTION (choose one)                                                                                                    |
|---|-------------|-------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
| 4 | Brisket     | Can be left whole, halved into point and flat packaged separately, or ground. | <input type="checkbox"/> Whole Brisket <input type="checkbox"/> Halved Brisket <input type="checkbox"/> Grind the Brisket |
| 5 | Flank Steak | Classic fajita cut. If not wanted, will be added to ground beef.              | <input type="checkbox"/> Yes — Keep as Flank Steak <input type="checkbox"/> No — Add to Ground Beef                       |
|   | Skirt Steak | Classic fajita cut. If not wanted, will be added to ground beef.              | <input type="checkbox"/> Yes — Keep as Skirt Steak <input type="checkbox"/> No — Add to Ground Beef                       |

### STEW MEAT & CUTLETS

| #  | CUT               | DESCRIPTION                                                              | SELECTION                                                                         | QUANTITY        |
|----|-------------------|--------------------------------------------------------------------------|-----------------------------------------------------------------------------------|-----------------|
| 6  | 8 oz Beef Cutlets | Tenderized from the round. Used for chicken fried steak. Approx 3–5 lbs. | <input type="checkbox"/> Yes — Add cutlets<br><input type="checkbox"/> No cutlets | —               |
| 15 | Stew Meat         | Cut from the round into cubes. Packed in 1 lb packages.                  | <input type="checkbox"/> Yes<br><input type="checkbox"/> No                       | # of lbs: ____" |

## GROUND BEEF & ADD-ONS

| # | CUT                      | DESCRIPTION                                                         | SELECTION                                                                           | QUANTITY / NOTES         |
|---|--------------------------|---------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------|
| 7 | <b>Ground Beef</b>       | Made from order trimmings plus any cuts designated for grind.       | Lean/Fat Ratio:                                                                     | e.g. 80/20: _____ "      |
| 8 | <b>Hamburger Patties</b> | 1/3 lb patties, 3 per pack, vacuum sealed in 1 lb packages.         | <input type="checkbox"/> Yes — Add<br><input type="checkbox"/> No Hamburger Patties | # of 20 lb orders: _____ |
| 9 | <b>Chili Meat</b>        | Coarse-grind ground beef for chili. Vacuum sealed in 1 lb packages. | <input type="checkbox"/> Yes — Add<br><input type="checkbox"/> No Chili Meat        | # of 20 lb orders: _____ |

## RIBS

| #  | TYPE DESCRIPTIONS                                                                                                                                                                                                                                                                         | SELECTION (choose one)                                                                                                                                                                                                   |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10 | <b>Short Ribs:</b> Plate ribs approx 6 inches long in 3–4 bone sections (BBQ style).<br><b>Tablitas:</b> Cross-cut short ribs, 1/4"–3/8" thick.<br><b>Dino Ribs:</b> Full-length bone-in plate rib slabs — the showstopper cut.<br><b>No Ribs:</b> All rib material added to ground beef. | <input type="checkbox"/> Short Ribs<br><input type="checkbox"/> Tablitas<br><input type="checkbox"/> ½ Short Ribs / ½ Tablitas<br><input type="checkbox"/> Dino Ribs<br><input type="checkbox"/> No Ribs (add to ground) |

## SPECIALTY CUTS

| #  | CUT            | DESCRIPTION                                                                      | SELECTION (choose one)                                                                                        |
|----|----------------|----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------|
| 11 | <b>Picanha</b> | Top of top sirloin, also known as the Brazilian brisket. Great smoked whole.     | <input type="checkbox"/> Whole Picanha <input type="checkbox"/> Picanha Steaks <input type="checkbox"/> Grind |
| 12 | <b>Tri Tip</b> | Bottom sirloin roast popularized in California. Great smoked whole or as steaks. | <input type="checkbox"/> Whole Tri Tip <input type="checkbox"/> Tri Tip Steaks <input type="checkbox"/> Grind |

## ROASTS

| #  | CUT                     | DESCRIPTION                                                                                                                                                                                                                       | SELECTION                                                                                                                                                          | SIZE / THICKNESS                              |
|----|-------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------|
| 13 | <b>Chuck</b>            | Most marbled and tender cut from the shoulder. <b>Note:</b> Chuck Eye Steaks and Denver Steaks are cut from the same subprimals as the Chuck Roast — selecting either steak option is <b>mutually exclusive</b> with Chuck Roast. | <input type="checkbox"/> Chuck Roast<br><input type="checkbox"/> Chuck Eye Steaks<br><input type="checkbox"/> Denver Steaks<br><input type="checkbox"/> No — Grind | Roast size: _____<br>Steak thickness: _____ " |
|    | <b>Pikes Peak Roast</b> | Boneless variation of the rump roast.                                                                                                                                                                                             | <input type="checkbox"/> Yes — Roast <input type="checkbox"/> No — Grind                                                                                           | Size: _____ "                                 |
|    | <b>Rump Roast</b>       | Deep beef flavor, leanest roast.                                                                                                                                                                                                  | <input type="checkbox"/> Yes — Roast <input type="checkbox"/> No — Grind                                                                                           | Size: _____ "                                 |
|    | <b>Arm Roast</b>        | Cross-cut from the shank. Very flavorful; contains marrow bone.                                                                                                                                                                   | <input type="checkbox"/> Yes — Roast <input type="checkbox"/> No — Grind                                                                                           | Size: _____ "                                 |

**BONES**

| #  | CUT                 | DESCRIPTION                                                   | SELECTION                                                |
|----|---------------------|---------------------------------------------------------------|----------------------------------------------------------|
| 14 | <b>Soup Bones</b>   | Cross-cut shanks (Osso Buco style). Include meat on the bone. | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Marrow Bones</b> | Whole sections of bone containing the bone marrow.            | <input type="checkbox"/> Yes <input type="checkbox"/> No |

**ORGANS**

| #  | ORGAN             | DESCRIPTION                | SELECTION                                                |
|----|-------------------|----------------------------|----------------------------------------------------------|
| 16 | <b>Heart</b>      | Halved beef heart.         | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Liver</b>      | Sliced beef liver.         | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Tongue</b>     | Whole beef tongue.         | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Oxtail</b>     | Cross-cut oxtail sections. | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Beef Cheek</b> | Trimmed cheek meat.        | <input type="checkbox"/> Yes <input type="checkbox"/> No |
|    | <b>Beef Fat</b>   | Kidney fat for rendering.  | <input type="checkbox"/> Yes <input type="checkbox"/> No |

\* Organ availability subject to USDA and food safety regulations.

**SPECIAL REQUEST**

| CUSTOMER SIGNATURE |  | DATE  |
|--------------------|--|-------|
| <hr/>              |  | <hr/> |