



05/11/21

Parish Meat Processing
 219 Corporate Drive, Sibley, LA 71073
 318-545-5808
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Custom Cutting Form

Client Name: _____ Date: _____

Address: _____ Phone Number: _____

Live Weight : _____ Hanging weight: _____

Instructions: 1) highlight/Bold the options of the cut or grinding of a beef section.

2) If special instruction, feel free to type out instructions

3) specify number of cuts per package

Example: Whole/ **Cut in half** Grind **NA** Per pkg 2

Order Form

BEEF	Cutting options vs. Grinding			Special Instructions	Number per Pack
Brisket:	Whole	Cut in Half	Grind		Per pkg _____
Chuck Roast:	Steaks	Roasts	Grind		Per pkg _____
Ribeye:	Steaks	Roast	Grind	(1/2" 3/4" 1" 1 1/4" 1 1/2")	Per pkg _____
Ribs:	Whole	cut	Grind		Per pkg _____
Arm:	Roast		Grind		Per pkg _____
Shortloin:	NY Strip Steak:		Grind	(1/2" 3/4" 1" 1 1/4" 1 1/2" 2")	Per pkg _____
	Filet:		Grind	(1/2" 3/4" 1" 1 1/4" 1 1/2" 2")	Per pkg _____
	T-bone:		Grind	(1/2" 3/4" 1" 1 1/4" 1 1/2" 2")	Per pkg _____
Round:	Rump		Grind		Per pkg _____
	Eye of Round		Grind		Per pkg _____
	Inside Round		Grind		Per pkg _____
Sirloin:	Steak	Roasts	Grind	(1/2" 3/4" 1" 1 1/4" 1 1/2")	Per pkg _____
Shanks:	Whole	Bone In	Grind		Per pkg _____
Ground Meat:	1lb	2lb	5Lb		
					All other subject to charge.
Beef Bones :	5Lb pkgs Only		None		
Other:					
Other:					

Number of Boxes : _____

Pickup Date: _____

Paid: Cash/Check/Card

Signature: _____