

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

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Custom	Cutting	Form
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		Custom Cut	ting For	m	
Client Name:	e:				
Address:	s:			Phone Number:	
Dropoff Date:	Quantity of Beef:	: Hanging weight:			
		Cutting Order	Instructio	ns	
1) Circle one cutting	g option(Steak, Roa	ast,Grind) and one Specia	l Instruction	for each beef section if it applies	
2) Cuts are assumed	d boneless unless s	pecifically requested			
3) For special reque	sts please place re	quest in the notes section	n(May be su	bject to additional charge)	
Example:	Steaks		Grind	1/2" 3/4" 1" 11/4" 11/2" 2"	
		Cutting Ord	ler Form		
BEEF	Cutti	Cutting options vs. Grinding		Special Instruction/ Description	
Ribeye:	Steaks		Grind	1/2" 3/4" 1" 11/4" 11/2" 2"	
NY Strip Steak:	Steak		Grind	1/2" 3/4" 1" 11/4" 11/2"	
Filet:	Steak		Grind	1/2" 3/4" 1" 11/4" 11/2" 2"	
OR					
T-bone:	Steak		Grind	1/2" 3/4" 1" 11/4" 11/2" 1/2" 3/4" 1" 11/4" 11/2"	
Sirloin:	Steak	Roast	Grind	1/2" 3/4" 1" 11/4" 11/2"	
Skirt:	Keep		Grind		
Flank:	Keep		Grind		
Brisket:	Whole	Cut in Half	Grind		
Chuck Roast:	Roasts		Grind	Bone-In or Boneless	
Arm:	Roast		Grind		
Rump:	Roast		Grind		
Eye of Round:	Whole	Half	Grind		
Inside Round:	Roasts	Tenderized Round	Grind		
Stew Meat	Keep		Grind	Typical Amount of stew meat for a half bee is 8-12 lb. A whole beef is 16-24 lb.	
Ribs:	Short Ribs	Plate Ribs	Grind		
Ground Meat:	1lb	2lb	5Lb		
Notes:					