

# PERDIDO RIVER MEATS BEEF CUSTOMER INSPECTED CUT SHEET



DATE: \_\_\_\_\_ NAME: \_\_\_\_\_ PHONE NO: \_\_\_\_\_

EMAIL: \_\_\_\_\_

HOME ADDRESS: \_\_\_\_\_

VEHICLE LICENSE PLATE NUMBER: \_\_\_\_\_ ANIMAL TAG NUMBER: \_\_\_\_\_ **INSPECTED**

STEER \_\_\_\_\_ COW \_\_\_\_\_ BULL \_\_\_\_\_ HEIFER \_\_\_\_\_ WHOLE \_\_\_\_\_ HALF \_\_\_\_\_

GROUND BEEF \_\_\_\_\_ 1 LB \_\_\_\_\_  
SHOULDER \_\_\_\_\_ ROAST \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
CHUCK \_\_\_\_\_ ROAST \_\_\_\_\_ EYE STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
T-BONE/PORTERHOUSE \_\_\_\_\_ THICKNESS \_\_\_\_\_ PER PACK \_\_\_\_\_

**If you chose T-bone, then New York Strip and filet mignon is not available**

NEW YORK STRIP \_\_\_\_\_ THICKNESS \_\_\_\_\_ PER PACK \_\_\_\_\_  
FILET MIGNON \_\_\_\_\_ THICKNESS \_\_\_\_\_ PER PACK \_\_\_\_\_ WHOLE TENDERLOIN \_\_\_\_\_  
SIRLOIN \_\_\_\_\_ ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ THICKNESS \_\_\_\_\_ PER PACK \_\_\_\_\_  
PICANHA \_\_\_\_\_

BEEF RIBEYE \_\_\_\_\_ BONE IN \_\_\_\_\_ BONELESS \_\_\_\_\_ THICKNESS \_\_\_\_\_ WHOLE LOIN \_\_\_\_\_  
TOMAHAWK RIBEYE \_\_\_\_\_  
BEEF BACK RIBS \_\_\_\_\_ SLAB \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
SHORT RIB \_\_\_\_\_ SLAB \_\_\_\_\_ STRIP \_\_\_\_\_ GROUND BEEF \_\_\_\_\_

TOP ROUND \_\_\_\_\_ ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_ CUBE \_\_\_\_\_  
BOTTOM ROUND \_\_\_\_\_ ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_ CUBE \_\_\_\_\_  
SIRLOIN TIP \_\_\_\_\_ ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_ CUBE. \_\_\_\_\_  
EYE OF ROUND \_\_\_\_\_ ROAST \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_ CUBE \_\_\_\_\_

BRISKET \_\_\_\_\_ WHOLE \_\_\_\_\_ CUT IN HALF \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
FLANK STEAK \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
INSIDE SKIRT \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
OUTSIDE SKIRT \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_  
HANGAR \_\_\_\_\_ STEAK \_\_\_\_\_ GROUND BEEF \_\_\_\_\_

LIVERS \_\_\_\_\_ HEART \_\_\_\_\_ KIDNEY \_\_\_\_\_ OXTAIL \_\_\_\_\_  
HEAD MEAT \_\_\_\_\_ CHEEK MEAT \_\_\_\_\_ TONGUE \_\_\_\_\_  
BEEF FAT \_\_\_\_\_ LEAF FAT \_\_\_\_\_ SOUP BONES \_\_\_\_\_ BEEF MARROW BONES \_\_\_\_\_

BEEF PATTIES \_\_\_\_\_ BEEF SAUSAGE \_\_\_\_\_ CUBE STEAK \_\_\_\_\_  
UP CHARGE FOR FURTHER PROCESSING: BEEF PATTIES: \$.99/LB BEEF SAUSAGE \$1.99/LB CUBE STEAK \$0.85 LB

INSPECTED CHARGE HANGING WEIGHT \_\_\_\_\_ LBS @ 1.01 / LB = \$ \_\_\_\_\_  
PROCESSING FEE \_\_\_\_\_ LBS @ 0.21 / LB = \$ \_\_\_\_\_  
BUTCHERING AND DISPOSAL FEE \$ 60.00

TOTAL COST \$ \_\_\_\_\_

FOR SCHEDULING, PLEASE CALL Tarra Daughtry 251-359-6923  
Alternative John English 251-253-5902  
PERDIDO RIVER MEATS 490 ATMOSPHERE RD. ATMORE ALABAMA 36502

Owner of Animal Name: \_\_\_\_\_

SPECIAL REQUEST

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