

SUTTER MEATS • 65 KING STREET • NORTHAMPTON, MA 01060
(413) 727-3409 • www.suttermeats.com • Email: butcher@suttermeats.com

Customer Name: _____

Signature: _____ Phone: _____

Animal Tag #

ROUND(LEG)

- Top Round Roast - Size: _____ weight & number Grind or Stew **OR**
- Boneless Top Round London Broil - Thickness: _____ inches # per package: _____
- Eye Round Roast - Size: _____ weight & number Grind or Stew
- Bottom Round Roast - Size: _____ weight & number Grind Stew
- Sirloin Tip Center Roast - Size: _____ weight & number Grind or Stew **OR**
- Sirloin Tip Center Medallions - Thickness: _____ inches # per package: _____
- Boneless Heel Roast Grind or Stew
- Merlot Steak Package as Steak Grind or Stew
- Shank Grind or Stew **OR**
- Osso Bucco - Thickness: _____ inches # per package: _____
- Spider Steak Package as Steak Grind Stir Fry
- Leftover Trim Grind or Stew
- Bone out whole Round for Grind or Stew

CHUCK(SHOULDER)

- Boneless Chuck Eye Roast - Size: _____ weight & number Grind or Stew **OR**
- Chuck Eye Steaks - Thickness: _____ inches # per package: _____
- Chuck Flap Grind or Stew **OR**
- Denver Steaks - Thickness: _____ inches # per package: _____ Grind or Stew
- Brisket Flat Grind Stew
- Arm Roast - Size: _____ weight & number Grind or Stew **OR**
- Ranch Steaks - Thickness: _____ inches # per package: _____
- Petite Tender Package as Steak Grind or Stew
- Blade Steak Package as Steak Grind or Stir Fry

- Chuck Short Rib Plate Grind or Stew **OR**
- English Style Short Ribs- # per package: _____
- Flat Iron Steak (2) Package as Steak Grind or Stew
- Beef Shin Grind or Stew **OR**
- Osso Bucco - Thickness: _____ inches # per package: _____
- Leftover Trim Grind or Stew
- Bone out whole Chuck for Grind or Stew

RIBS

- Ribeye Steaks Bone In or Boneless - Thickness: _____ inches # per package: _____
- Skirt Steak Grind Stir Fry
- Rib Short Rib Plate Grind or Stew **OR**
- English Style Short Ribs- # per package: _____

LOIN

- Tenderloin Roast or Filet Mignon Medallions - Thickness: _____ inches # per package: _____
- T-Bone Steaks (If Not Removing Tenderloin) Thickness: _____ inches # per package: _____ **OR**
- NY Strip Steaks - Thickness: _____ inches # per package: _____
- Flank Steak- Package as Steak Grind Stir Fry
- Bavette Steaks Package as Steak # per package: _____ Grind Stir Fry

SIRLOIN

- Whole Sirloin Roast
- Top Sirloin Roast or Top Sirloin Steaks - Thickness: _____ inches # per package: _____ Grind or Stew
- Sirloin Filet Roast or Sirloin Medallions- Thickness: _____ inches # per package: _____ Grind or Stew
- Sirloin Cap Roast or Sirloin Culotte Steaks - Thickness: _____ inches # per package: _____ Grind or Stew
- Tri-Tip Roast or Sirloin Tips - Thickness: _____ inches # per package: _____ Grind or Stew
- Leftover Trim Grind or Stew
- Bone out whole Sirloin for Grind or Stew

MISCELLANEOUS

Organs: Yes No

Bones: Yes No

Marrow Bones Packaged Separately Yes No

Knuckle & Neck Bones Yes No

Package Size of Bones (Recommend 4lbs per package) : _____

Processed Items

Fresh Ground Beef Package Size (Recommend 2lbs per package) : _____

Stew Beef Package Size (Recommend 2lbs per package) : _____

Stir Fry Beef Package Size (Recommend 2lbs per package) : _____