

**Resaca Meat Processing
Beef Cutsheet**

Phone: 706-934-6054
706-671-9730

389 Defoor Rd. N, Resaca, GA 30735

Email: Resacameat@gmail.com

Cust Name: _____

Qty Purchasing: _____

Lot# _____

Cust Phone# _____

Date: _____

Hanging Weight _____

x \$0.85 /lb _____

NOTE: * = QTY OF ONE PER EACH HALF.
Indicate in the Notes section if you want the choices cut in half

Hang Time (days) _____

Roasts

Roast Size (lbs) _____

- Chuck Roast Brisket* Rump Roast*
 Arm Roast Short Ribs

Prime Rib: (Choose 1 per each Half)

- Rib Eye Steak _____ inches thick
 Rib Steak (Bone-in) _____ inches thick
 Prime Rib Roast _____

Stew Meat (lbs) _____

x \$0.75 /lb _____

Ground Beef Patties(lbs) _____

x \$0.75 /lb _____

Seasoned Ground Beef Patties

(20 lb minimum)

Steak seasoning with

bacon & cheese (lbs) _____

x \$3.50 /lb _____

Sirloin Tip: (Choose 1 per each Half)

- Sirloin Tip Roast _____
 Sirloin Tip Steak _____ inches thick

Bratwurst Links

(20 lb minimum per flavor)

Original (lbs) _____

x \$2.25 /lb _____

Cheddar (lbs) _____

x \$3.25 /lb _____

Jalapeno & Ched(lbs) _____

x \$3.75 /lb _____

Steaks

Steaks/Pkg _____

- Choose from Option1 or 2
- Option1
- T-Bone _____ inches thick
 Club _____ inches thick
 Porterhouse _____ inches thick
- OR-
- Option2
- New York Strip _____ inches thick
 Filet _____ inches thick

Sirloin Steak _____ inches thick

Hanger Steak Flank Steak* Skirt Steak

Other:

- Tongue Liver
 Oxtail Heart
 Save Fat Save Bones

Kill Fee: \$40.00

Processing Total: _____

Notes: _____

Options for the Round: (Choose 1 per each Half)

- Round Roast Cube Steak
 Round Steak Use in Ground Beef

Ground Beef Pkg Size _____