HOLLAND
Cattle Company

PHONE:_____ PROC. DATE: _____

NAME: _____

	CUT NAME	THICKNESS & CUT OPTIONS					GRIND IT UP!	NOTES & SPECIAL CUTS
○	Neck	○ NECK SOUP BONES	○ NECK BONE ROAST				○	
○	Cross-Cut Shanks				1½	2**	○	
○	Shoulder Roasts	○					○	
○	Flat Iron Steaks	½	1**			1¼		
○	Chuck Roasts	○ NORMAL	○ MINI				○	
OR								
○	Chuck Steaks	½	1**			1¼		
○	Brisket	○ HALF	○ WHOLE				○	
○	Short Rib	○ FLANKEN	○ TRADITIONAL				○	
○	Ribeye	○ BONE-IN	○ BONELESS					
		½	1	1¼**	1½	2		
○	T-Bone	½	1	1¼**	1½	2		
		NOTE: You can select T-Bones OR NY Strip & Tenderloin Medallions since they are from the same cut.						
OR								
○	NY Strip	○ BONE-IN	○ BONELESS					
		½	1	1¼**	1½	2		
○	Tenderloin	○ MEDALLIONS	○ ROAST					
○	Sirloin	½	1**	1¼	1½	2	○	
○	Picanha	○					○	**aka Top Sirloin**
○	Fajitas	○					○	
○	Top Round	○ TOP ROUND ROAST					○	
		○ ROUND STEAK CUTLETS (CUBE STEAK)						
○	Bottom Round	○ ROUND STEAK CUTLETS (CUBE STEAK)					○	
○	Eye of Round	○ ROAST					○	
○	Rump Roast	○ ROAST					○	
○	Tri-Tip	○ ROAST					○	**aka Bottom Sirloin**
○	Ground	○ 80/20	○ 85/15	○ 90+				
○	-							
○	Stew Meat							
○	Chili Grind	○ *Ground processed at a course grind*						
○	Bones	CHEF & MARROW BONES ○	SALVAGE BONES ○					
○	Offal**	○ LIVER	○ HEART	○ KIDNEY	○ OXTAIL			
		○ TONGUE	○ CHEEK					