

Veal Cut Sheet

| Your Name: | Date: |
|--|---|
| Phone: () | Email: |
| Please Select: | |
| Whole or (roughly 350lbs) | Half (1/2) (roughly 175lbs) |
| Size of roasts desired: lbs each (3lbs is | avg.) |
| Sirloin Steaks (large): # per package | Thickness of steaks: (inches) (avg. thickness is 1") |
| Loin Steaks: # per package (T-bone/Po | rterhouse) |
| Rib Steaks: Prime rib roast or Rib steaks | 6 |
| Bottom Round: All roast or Stew | |
| Top Round: Cutlets or Stew | |
| Shoulder: All roast or Chops | |
| Ground Veal: lb(s)/package | |
| Stewing Veal: lb(s)/package How | many packages: |
| Osso Bocco (veal shank): Yes or No | |
| Heart, tongue, liver, kidney, bones: (specify) | |
| | |
| Additional Requests: | |
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