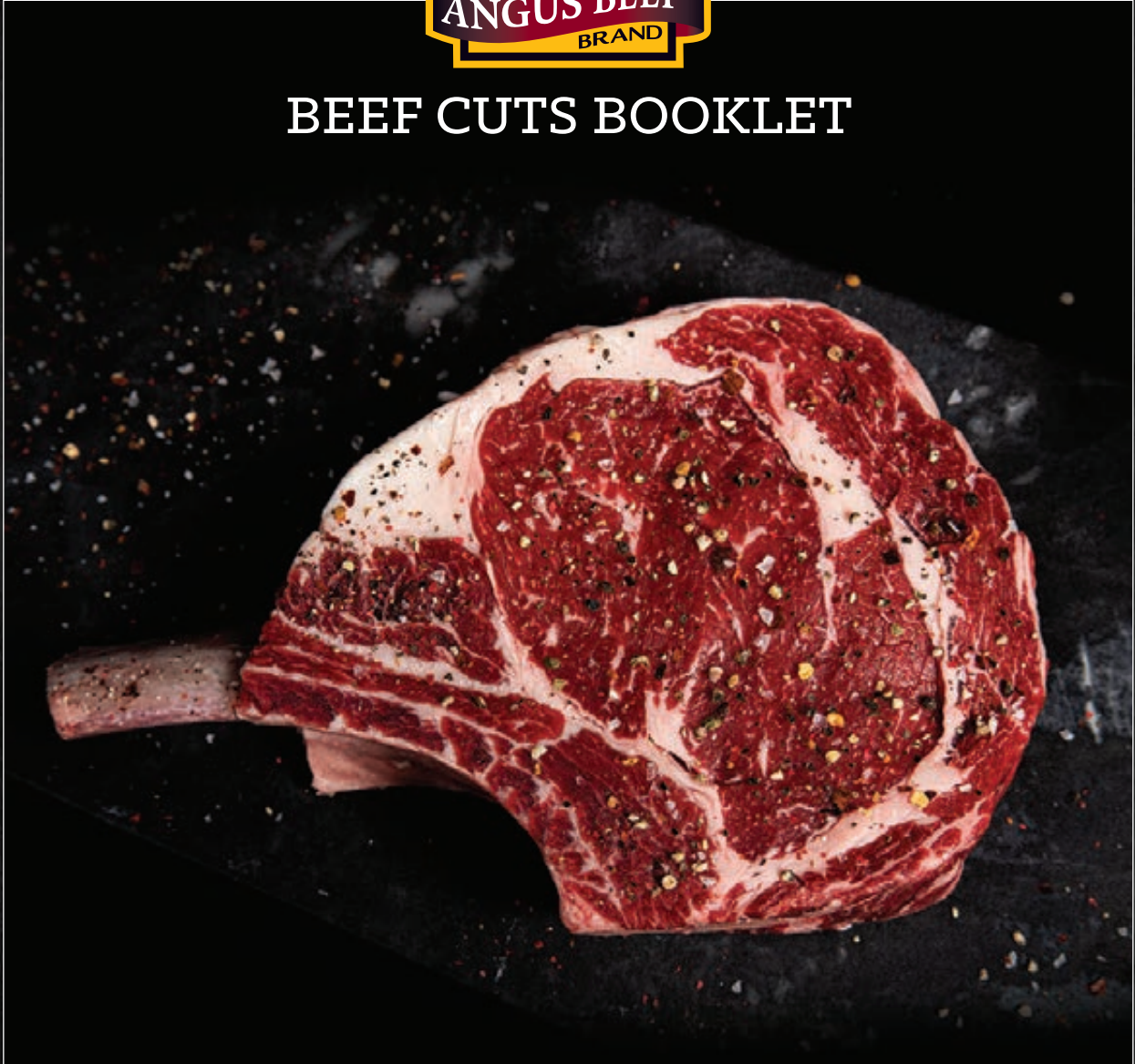




# BEEF CUTS BOOKLET



&





# CAPABILITIES OVERVIEW

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## OUR ORIGIN

Buckhead and Newport were formed to answer demand from Sysco's customers who required the highest quality portion-cut fresh steaks.

Based on a stated goal of enhancing its geographic coverage and product offering, in 1999 Sysco began acquiring the finest "Center of the Plate" specialty meat, poultry and seafood purveyors across the country.

Purchasing only those companies that were a fit in terms of impeccable reputations for quality, the highest operational and service standards, exceptional leadership, purchasing expertise and talented workforces.

---

## COMPANY OVERVIEW

Buckhead and Newport offer an outstanding variety of services through our **twenty-six production facilities** across North America.

Our broad customer portfolio consists of **America's finest** steakhouses, resorts, retailers, and every venue where food is served.

Our facilities are certified under the **Global Food Safety Initiative(GFSI)**. The SQF auditing body, an independent company, audits our facilities for compliance along with our corporate food safety team. Additionally, our facilities are monitored by one or more of the following regulatory agencies: The Food and Drug Administration, United States Department of Agriculture, or Canadian Food Inspection Agency to ensure our customers receive the safest products.

## NORTH AMERICA COVERAGE



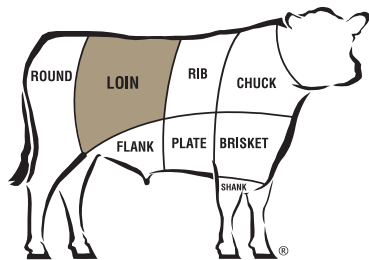
## SPECIALTY MEAT

Backed by rigorous quality and safety specifications our Buckhead Pride and Newport Pride brands are sourced, aged, hand-trimmed and delivered daily.

We are known for perfectly aged steaks. This dedication to quality begins at the ranch and ends only when our customers' guests are satisfied with the dining experience they receive.

Our cut steaks are wet-aged for 21–35 days to enhance tenderness and flavor. Upon request, we also offer dry-aging, which results in a concentrated beef flavor throughout the steak with unique butter or nut like flavor notes.

It is this attention to detail and the extra care we take that distinguishes an “okay” piece of meat from a truly exceptional steak.



### INDUSTRY SEGMENTS

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
- Business & Industry
- Education
- Family Style/Buffer
- Government
- Hamburger/Hot Dog
- Healthcare
- Lodging/Casinos
- Mexican/Latin American
- Other Global/Varied Menu
- Other Non-Commercial
- Pizza/Italian
- Recreation
- Retail Foodservice
- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining

**Top Sirloin:** Steak that offers lean, well-flavored and moderately tender beef at an affordable every day price. Convenient and a great value with no bones and little fat. Versatile, juicy and delicious.

**COMMON NAMES:**

Sirloin Center Cut / Sirloin Steak/ Baseball Steak

**Coulotte:** Made popular in Brazilian-style steakhouses, this versatile roast boasts ample flavor.

**COMMON NAMES:**

Picana / Picanha / Top Sirloin Cap Roast



SIRLOIN FILET / BASEBALL



COULOTTE



TOP SIRLOIN CENTER CUT

Purchasing a whole top sirloin offers a variety of cuts and trim. Portion cut steaks allow for consistent, high-quality cuts with less labor input and 100% usable yield.





TOP SIRLOIN / COULOTTE'S / SIRLOIN / LOIN

### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
2154862	Stk Top Sir Baseball Cut	Baseball / Filet Style	10oz	20	12.50
5131869	Stk Top Sir Baseball Cut	Baseball / Filet Style	6oz	28	10.50
5255800	Stk Top Sir Baseball Cut	Baseball / Filet Style	8oz	24	12.00
5083185	Stk Top Sirloin CC	Center Cut	10oz	16	10.00
5083165	Stk Top Sirloin CC	Center Cut	6oz	28	10.50
5252772	Stk Top Sirloin CC	Center Cut	8oz	24	12.00
5130820	Stk Top Sir 2/3 Fat-off	2/3 No Fat	10oz	16	10.00
357313	Stk Top Sir 2/3 Fat-off	2/3 No Fat	6oz	28	10.50
5254358	Stk Top Sir 2/3 Fat-off	2/3 No Fat	8oz	24	12.00
5165855	Stk Coulotte Cap Fat-off	Strip Style, No Fat	10oz	16	10.00
5165632	Stk Coulotte Cap Fat-off	Strip Style, No Fat	6oz	28	10.50
5257690	Stk Coulotte Cap Fat-off	Strip Style, No Fat	8oz	24	12.00

### MENU APPLICATIONS



Spiced Coulotte Roast



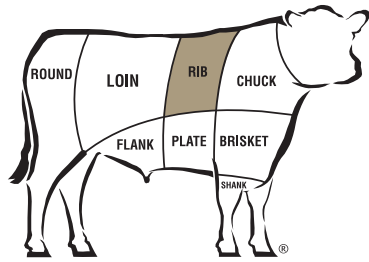
Seared Sirloin with Mushroom Sauce



WATCH NOW

The Certified Angus Beef Top Sirloin Meat Minutes Video





The most tender beef cut. Lean yet succulent and elegant. Melt-in-your-mouth texture, subtle flavor and compact shape.

**COMMON NAMES:**

Filet / Filet Mignon / Tenderloin Filet / Tenderloin Steak

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
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- Seafood
- Steak/Fine Dining



**FILET MIGNON**



**TENDERLOIN WHOLE**

Purchasing a whole tenderloin offers a variety of cuts and trim. Portion cut steaks allow for consistent, high-quality cuts with less labor input and 100% usable yield.



## SYSCO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
9875691	Stk Tender Filet CC	Center Cut	10oz	16	10
9092198	Stk Tender Filet CC	Center Cut	6oz	28	10.5
9091943	Stk Tender Filet CC	Center Cut	4oz	40	10
5235801	Stk Tender Filet CC	Center Cut	8oz	24	12
4926337	Stk Tender Filet EE	End to End	6oz	28	10.5
5238015	Stk Tender Filet EE	End to End	8oz	24	12
3439833	B Tender WHL SKND	Denuted	3.5# AVG	4	14
0232019	Stk Bone-in Filet	End to End	10oz	16	10
7219056	Stk Bone-in Filet	End to End	12oz	16	12
1416314 S/O	Stk Bone-in Filet	End to End	14oz	10	8.75

## MENU APPLICATIONS



Pan roasted filet with apple-dijon white wine sauce.



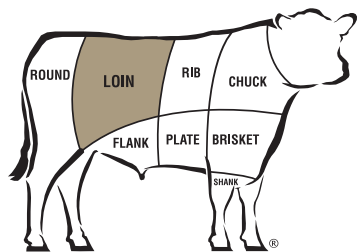
Smothered Turf and Surf



TENDERLOIN / SHORT LOIN / LOIN



If it's not *Certified*, it's not the best.™



**INDUSTRY SEGMENTS**

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- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining

**T-Bone:** This well-marbled cut consists of two lean, tender steaks – the strip and tenderloin – connected by a telltale T-shaped bone. In a T-Bone, the tenderloin is between 1/2 and 1 1/4 inches in diameter.

**Porterhouse:** This well-marbled classic steakhouse cut consists of two tender steaks – the strip and tenderloin – connected by a telltale T-shaped bone. In a Porterhouse, the tenderloin is 1 1/4 inch or larger in diameter.



**T-BONE**



**PORTERHOUSE**

Purchasing a whole short loin offers a number of cuts. Portion cut steaks allow for consistent, high-quality cuts with less labor input and 100% usable yield.





## SYSCO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7218757	Stk Porterhouse 1/4"TI	1/4" Tail	18oz	8	9.00
7218758	Stk Porterhouse 1/4"TI	1/4" Tail	20oz	8	10.00
6799724	Stk KC Striploin	1/4" Tail	12oz	16	12.00
6799730	Stk KC Striploin	1/4" Tail	14oz	12	10.50
6791566	Stk KC Striploin	1/4" Tail	16oz	16	12.00

## MENU APPLICATIONS



**CLASSIC:**  
Classic T-Bone with Steak Sauce



**CONTEMPORARY:**  
Portehouse Steak with Sides

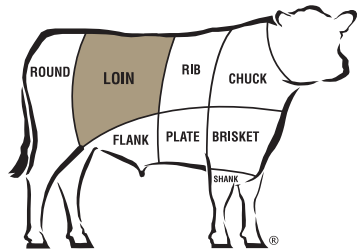
## ALTERNATIVE CUT / Strip Steak & Filet

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
4986786	Stk Strip CC 1" TI St-Off	CC /4x1 Strap Off	12oz	16	12.00
4986805	Stk Strip CC 1" TI St-Off	CC /4x1 Strap Off	14oz	12	10.50
1497759	Stk Strip CC 1" TI St-On	CC /4x1 Strap On	10oz	16	10.00
8204596	Stk Strip CC 1" TI St-On	CC /4x1 Strap On	12oz	16	12.00
6799724	Stk Strip CC 1" TI St-On	CC /4x1 Strap On	14oz	12	10.50
9875691	Stk Tender Filet CC	Center Cut	10oz	16	10.00
9092198	Stk Tender Filet CC	Center Cut	6oz	28	10.50
9091943	Stk Tender Filet CC	Center Cut	4oz	40	10.00
5235801	Stk Tender Filet CC	Center Cut	8oz	24	12.00



T-BONES & PORTERHOUSE / SHORT LOIN / LOIN





This premium lean steak is a steakhouse classic, known for its marbling, tenderness and flavor.

**COMMON NAMES:**

Kansas City Steak/ Manhattan Steak/ New York Strip

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
- Business & Industry
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- Recreation
- Retail Foodservice
- Sandwich/ Salad/ Soup
- Seafood
- Steak/ Fine Dining



**BONELESS STRIP STEAK**



**STRIP FILET**

Purchasing a whole striploin offers a variety of cuts (center-cut and vein-end steaks) and trim. Portion cut steaks allow for consistent, high-quality cuts with less labor input and 100% usable yield.



## SYSCO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
4986764	Stk Strip CC 1”TI St-Off	CC 1/4x1 strap off	10oz	16	10.00
4986786	Stk Strip CC 1”TI St-Off	CC 1/4x1 strap off	12oz	16	12.00
4986805	Stk Strip CC 1”TI St-Off	CC 1/4x1 strap off	14oz	12	10.50
1497759	Stk Strip CC 1”TI St-On	CC 1/4x1 strap on	10oz	16	10.00
8204596	Stk Strip CC 1”TI St-On	CC 1/4x1 strap on	12oz	16	12.00
9874231	Stk Strip CC 1”TI St-On	CC 1/4x1 strap on	14oz	12	10.50

## MENU APPLICATIONS



Classic Strip Steak with Side



Filet of Strip with Creamed Spinach



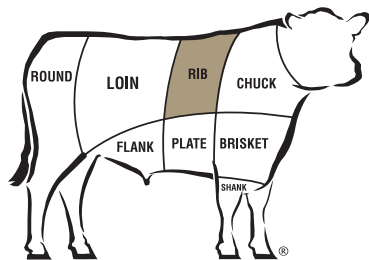
**WATCH  
NOW**

The Certified Angus Beef  
Striploin Meat Minutes Video



NEW YORK STRIPS & MANHATTANS / STRIPL loin / LOIN





A rib steak that is fine-grained and juicy. Rich, beefy flavor and generous marbling throughout. One of the most tender beef cuts.

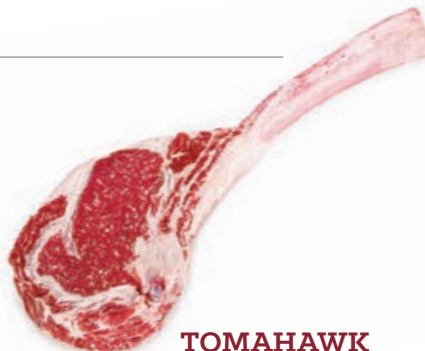
**COMMON NAMES:**

Rib Steak / Ribeye / Delmonico Steak / Filet of Ribeye

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
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- Education
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- Other Non-Commercial
- Pizza/Italian
- Recreation
- Retail Foodservice
- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining



**TOMAHAWK**



**FILET OF RIBEYE**



**RIBEYE BONE-IN / COWBOY**



**RIBEYE**

Purchasing a whole rib offers a variety of cuts and trim. Portion cut steaks allow for consistent, high-quality cuts with less labor input and 100% usable yield.





TOMMOHAWKS / RIBEYES / COWBOY / RIB

### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
8405318	Stk Ribeye 0" TI Bnls	0 Tail	10oz	16	10.00
8405342	Stk Ribeye 0" TI Bnls	0 Tail	12oz	16	12.00
5237802	Stk Ribeye Bnls 1" TI	1" Tail	12oz	16	12.00
4864708	Stk Ribeye Bnls 1" TI	1" Tail	14oz	12	10.50
5237817	Stk Ribeye Bnls 1" TI	1" Tail	16oz	12	12.00
5033431	Stk Cowboy Rib B-in	Full Boned French	10-20oz	7	8.35
5241668	Stk Cowboy Rib B-in	Full Boned French	20-22oz	7	9.20
5158425	Stk Cowboy Rib B-in	Full Boned French	22-24oz	7	10.10
6050813	Stk Cowboy Split Bone	Split Bone	16-18oz	7	7.5
6045415	Stk Cowboy Split Bone	Split Bone	18-20oz	7	8.35
6045425	Stk Cowboy Split Bone	Split Bone	20-22oz	7	9.20
5025483	Stk Ribeye B-in 1" TI	Saw Cut	18oz	8	9.00
7053087	Stk Ribeye B-in 1" TI	Saw Cut	20oz	8	10.00
2705606	Stk Ribeye B-in 1" TI	Saw Cut	20oz	8	11.00
7767219	Tomahawk Rib	Frenched Long Bone	28-32oz	7	14.00
4479596	Tomahawk Rib	Frenched Long Bone	34-38oz	7	16.00

### MENU APPLICATIONS



Classic Grilled Rib Eye with Steak Sauce



Cast Iron Charred Rib Eye with Bacon Whiskey onions and Hot Peppers



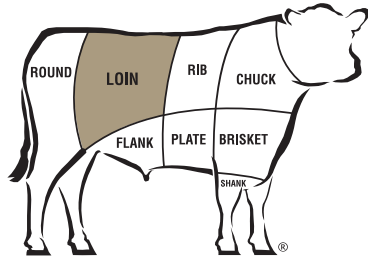
WATCH NOW

The Certified Angus Beef Ribeye Meat Minutes Video



**BUCKHEAD**  
Meat & Seafood | a Sysco company

**NEWPORT**  
Meat & Seafood | a Sysco company



A lean cut from the bottom sirloin, this economical choice is best when carved into thin slices.

**COMMON NAMES:**

Bottom Sirloin Roast / Sirloin Ball Tip Roast

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
- Business & Industry
- Education
- Family Style/ Buffet
- Government
- Hamburger/Hot Dog
- Healthcare
- Lodging/Casinos
- Mexican/Latin American
- Other Global/Varied Menu
- Other Non-Commercial
- Pizza/Italian
- Recreation
- Retail Foodservice
- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining



**SIRLOIN BALL TIP**

**BALL TIP / SIRLOIN / LOIN**



Offer your licensed accounts ready-to-use point-of-sale to help them earn the credit they deserve for serving the very best beef.

**BURGER PICKS / STEAK PICKS  
SANDWICH WRAPPER**



BALL TIP / SIRLOIN / LOIN

**SYSCO CORE OFFERINGS**

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
5157401	Stk Ball Tip No Fat	Straight Cut No Fat	10oz	16	10.00
5156553	Stk Ball Tip No Fat	Straight Cut No Fat	6oz	28	10.50
5258326	Stk Ball Tip No Fat	Straight Cut No Fat	8oz	24	12.00


**MENU APPLICATIONS**



Peppered Ball Tip Roast



Ball Tip Mushroom and Swiss Sandwich



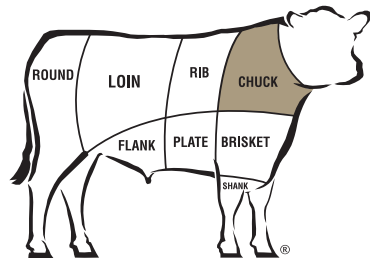
**WATCH NOW**

The Certified Angus Beef  
Ball Tip Minutes Video



**BUCKHEAD**  
Meat & Seafood | a Sysco company

**NEWPORT**  
Meat & Seafood | a Sysco company



Rich in flavor and well-marbled. Can be braised in the classic style of short ribs; may also be cut into Denver Steaks for grilling when aged a minimum of 28 days.

## INDUSTRY SEGMENTS

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- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
- Business & Industry
- Education
- Family Style/Buffet
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**CHUCK**

CHUCK FLAP / CHUCK ROLL / CHUCK



**WATCH NOW**

The Certified Angus Beef  
Chuck Flap Meat Minutes Video





### SYSCO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7218903	Beef Chuck Short Rib Bnls	Straight Cut No Fat	10oz	16	10.00
7218907	Beef Chuck Short Rib Bnls	Straight Cut No Fat	6oz	28	10.50
7218915	Beef Chuck Short Rib Bnls	Straight Cut No Fat	8oz	24	12.00
7219387	Bone-in Korean Ribs 1/2"	Flanken Cut, 3 Bone	Catch	2x5#	10.00
7219420	2" Bone-in Short Ribs Kosher Style	2" Nat Fall (2/pack)	Catch	8	10.00

### MENU APPLICATIONS



Shredded Beef BirriaTacos



Grilled Denver Steak with Steak Sauce

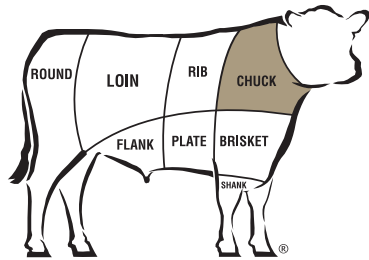
CHUCK FLAP / CHUCK ROLL / CHUCK



**BUCKHEAD**  
Meat & Seafood | a Sysco company

**NEWPORT**  
Meat & Seafood | a Sysco company

CLOD HEART / SHOULDER CLOD / CHUCK



Best when braised and boasts robust beef flavor. May also be roasted in oven and thinly sliced.

**COMMON NAMES:**

Arm Roast / Clod Heart Roast / Clod Roast  
Pub Steaks

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
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- Retail Foodservice
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- Steak/ Fine Dining



**PUB STEAK**

If it's not *Certified*,  
it's not the best.™



### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
5326851	No Fat Pub Steak	Denuded & Trimmed	6oz	28	10.50
6433167	No Fat Pub Steak	Denuded & Trimmed	8oz	24	12.00

### MENU APPLICATIONS



Teriyaki-Marinated Steak



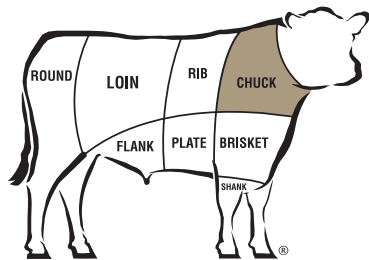
Chicken-Fried Steak with Smothered Mushrooms

CLOD HEART / SHOULDER CLOD / CHUCK





# FLAT IRON / TOP BLADE / CHUCK



Second in tenderness to the tenderloin steak, the flat iron is well-marbled, richly flavored and juicy. Best when cooked to no more than medium doneness.

**COMMON NAMES:**

Shoulder Top Blade Steak / Top Blade Filet  
Top Blade Steak

### INDUSTRY SEGMENTS

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- Asian
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- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining



**FLAT IRON STEAK**



Help your licensed accounts boost consumer loyalty and engagement with Certified Angus Beef's consumer-loyalty program.

[Rewards.CertifiedAngusBeef.com](http://Rewards.CertifiedAngusBeef.com)

## SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
5170729	Stk Chuck Flat Iron	Trimmed & Squared	10oz	16	10.00
5170663	Stk Chuck Flat Iron	Trimmed & Squared	6oz	28	10.50
5262181	Stk Chuck Flat Iron	Trimmed & Squared	8oz	24	12.00

## MENU APPLICATIONS



Savory Marinated Flat Iron



Flat Iron Steak over Black Beans and Rice



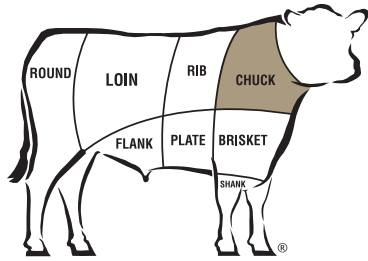
FLAT IRON / TOP BLADE / CHUCK



If it's not *Certified*, it's not the best.™

**BUCKHEAD**  
Meat & Seafood | a Sysco company

**NEWPORT**  
Meat & Seafood | a Sysco company



After the brisket is removed from the chuck, a small piece of the pectoral muscle, which is the primary muscle that constitutes the brisket flat, is left on the chuck.

**COMMON NAMES:**

Pec Meat

**INDUSTRY SEGMENTS**

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- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining



**PECTORAL MEAT**



**CUBE MEAT**



**CUBE STEAK**

**WATCH NOW**



The Certified Angus Beef  
Full Carcass Fab Video

**CUBE STEAK / PECTORAL / CHUCK**





CUBE STEAK / PECTORAL / CHUCK

**SYSKO CORE OFFERINGS**

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7218925	Cube Steak - Chuck	Tenderized Portion	4oz	40	10.00
7218930	Cube Steak - Chuck	Tenderized Portion	6oz	28	10.00
7219077	Diced Meat 1/2" x 1/2"	90% Visual Lean	Catch	2x5#	10.00
72119081	Diced Meat 1" x 1"	90% Visual Lean	Catch	2x5#	10.00

**MENU APPLICATIONS**



Country Fried Steak



Nashville Hot Beef Sandwich

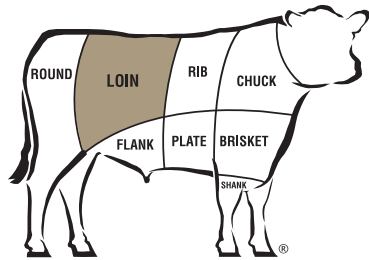


Download the Sales Tools app today for the best brand info at your fingertips.



**BUCKHEAD**  
Meat & Seafood | a Sysco company

**NEWPORT**  
Meat & Seafood | a Sysco company



Similar to skirt steak, with robust flavor. May be marinated before cooking.

**COMMON NAMES:**

Bottom Bavette / Flap Meat / Sirloin Butt Flap

**INDUSTRY SEGMENTS**

This item can be used for the following, but the ✓ four are where it performs best.

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- Education
- Family Style/Buffer
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- Pizza/Italian
- Recreation
- Retail Foodservice
- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining



**BOTTOM SIRLOIN FLAP BAVETTE**

**WATCH NOW**



The Certified Angus Beef Sirloin Flap Meat Minutes Video

SIRLOIN FLAP / SIRLOIN / LOIN







SIRLOIN FLAP / SIRLOIN / LOIN

### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
2523578	Stk Sirloin Flap Bavette	Bnls Short Rib Style	10oz	16	10.00
4719971	Stk Sirloin Flap Bavette	Bnls Short Rib Style	6oz	26	9.75
4720003	Stk Sirloin Flap Bavette	Bnls Short Rib Style	8oz	24	12.00

### MENU APPLICATIONS



Jerk Spiced Sirloin Flap Steak



Sirloin Flap Burritos With Red Chimichurri Sauce

### ALTERNATIVE CUT / Skirt Steak

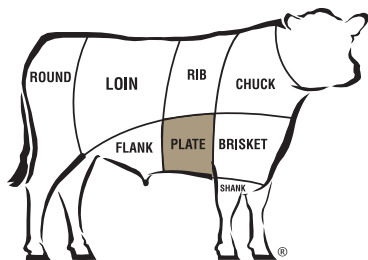
SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
6064651	Outside Skirts	Asada Cut	10oz	16	10.00
7218933	Inside Skirts	Peeled and Trimmed	Catch	2x5#	10.00
7218943	Inside Skirts	Asada Cut	8oz	24	12.00



**BUCKHEAD**  
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**NEWPORT**  
Meat & Seafood | a Sysco company

# INSIDE & OUTSIDE SKIRT / PLATE



## INDUSTRY SEGMENTS

This item can be used for the following, but the ✓ four are where it performs best.

- Asian
- Bakery/Breakfast/Coffee
- Bar & Grill
- BBQ
- Business & Industry
- Education
- Family Style/Buffer
- Government
- Hamburger/Hot Dog
- Healthcare
- Lodging/Casinos
- Mexican/Latin American
- Other Global/Varied Menu
- Other Non-Commercial
- Pizza/Italian
- Recreation
- Retail Foodservice
- Sandwich/Salad/Soup
- Seafood
- Steak/Fine Dining

**Inside Skirt:** Boasts deep, rich, beefy flavor. Best when marinated before grilling; when slicing, cut against the grain.

**Outside Skirt:** The outside skirt, also known as the diaphragm, is very flavorful and tender.

**COMMON NAMES:** Inside & Outside Skirt



**INSIDE SKIRT**



**OUTSIDE SKIRT**



If it's not *Certified*,  
it's not the best.™



INSIDE & OUTSIDE SKIRT / PLATE

### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
6064651	Outside Skirt	Asada Cut	10oz	16	10.00
7218930	Fajita Pld Inside Skirt	Peeled & Trimmed	Catch	2x5#	10.00

### MENU APPLICATIONS



Skirt Steak with Arrachera Rub

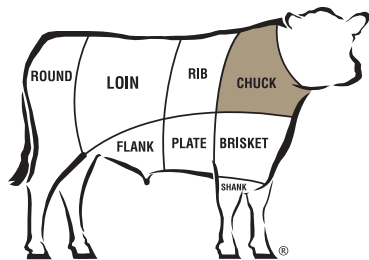


Grilled Skirt Steak with Chimichurri Sauce

### ALTERNATIVE CUTS: Sirloin Flap

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
2523578	Stk Sirloin Flap Bavette	Bnls Short Rib Style	10oz	16	10.00





One of the most tender cuts, it's lean yet juicy and versatile. Economical and robust in flavor, it may be cut into medallions before or after cooking.

**COMMON NAMES:**

Bistro Tender / Petite Tender Roast / Shoulder Tender

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**SHOULDER CLOD**



**MEDALLIONS**



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## SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7806377	Stk Chuck Bistro Medallion	Filet style	4oz	40	10.00
8075123	Stk Chuck Bistro Medallion	Filet style	6oz	28	10.50
7574165	Stk Chuck Bistro Medallion	Filet style	8oz	24	12.00
8075123	Stk Chuck Bistro Chateau	Filet style	6oz	28	10.50
7574165	Stk Chuck Bistro Chateau	Filet style	8oz	24	12.00

## MENU APPLICATIONS



Irish Beef Stew



Sautéed Medallins with Onion & Red Wine Sauce

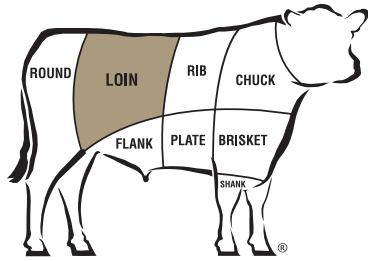


TERES MAJOR / CHUCK



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Cut beef into 1 to 1 1/2-inch pieces and arranged on skewers before cooking. Commonly cut from the sirloin but can come from any tender cut.

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**KABOB MEAT**

KABOBS / TOP BUTT / LOIN



Check out the comprehensive Beef Cuts Catalog for more beef knowledge.



### SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7219106	Kabobs	100% Lean	Catch	2x5#	10.00

### MENU APPLICATIONS



**CLASSIC:**  
Grilled Hawaiian Beef Kabobs



**CONTEMPORARY:**  
Sugar Cane Steak Kabobs

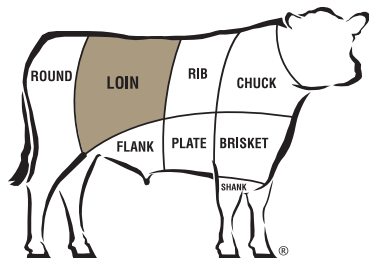
KABOBS / TOP BUTT / LOIN



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Juicy, tender and versatile, this roast offers rich beef flavor. Easily recognized by its triangular shape, this West Coast favorite is gaining broader popularity.

**COMMON NAMES:**

Bottom Sirloin Roast / Triangle Roast

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**TRI-TIP**

TRI-TIP / SIRLOIN / LOIN



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SYSKO CORE OFFERINGS

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
2449042	Stk Tri -tip Portions	Denuded & Trimmed	8oz	24	12.00

MENU APPLICATIONS



Santa Maria Tri-Tip Roast



Tri-Tip Soft Tacos with Peruvian Style Hot Sauce



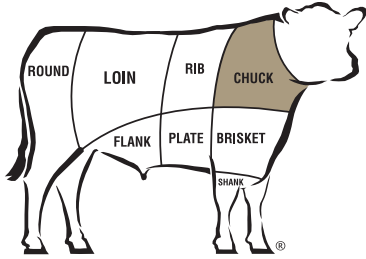
TRI-TIP / SIRLOIN / LOIN



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VALUE-ADDED JULIENNE BEEF STRIPS



Almost any tender beef cut can be trimmed and cut into uniform strips for use in quickly cooked dishes like stir-fries or fajitas.

**COMMON NAMES:**

Beef Strips / Fajita Strips / Stir-Fry Beef

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**KABOB MEAT**



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**SYSCO CORE OFFERINGS**

SUPC	DESCRIPTION	DETAILS	PORT SIZE	PCK COUNT	PCK WEIGHT
7096353	Carne Picada	Stk Trim	Catch	2x5#	10.00

**MENU APPLICATIONS**



Fajita Tacos



Orange Beef with Broccoli Stir-Fry

VALUE-ADDED JULIENNE BEEF STRIPS



**Waitstaff Training**

Provide your accounts with this free, online waitstaff training! The more *Certified Angus Beef*® items servers sell, the more tips for them, the more growth for the restaurant and the more success for your business!

