Al's Custom Cuts
781-234-5678

(This Worksheet prints In Portrait Orientation)

RRC
RESTAURANT RESOURCE GROU

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SORT LIST A,B,C

Item Name	Order Unit	Unit Price	Par Level	DAY 1 On Hand	DAY 1 Order	DAY 2 On Hand	DAY 2 Order	DAY 3 On Hand	DAY 3 Order	DAY 4 On Hand	DAY 4 Order
Bacon, Sliced	lb	2.59	20 lb								
Beef Patty, 8 oz Angus Chuck	lb	1.99	30 lb								
Beef, eye round	lb	1.79	40 lb								
Beef, flap meat	lb	5.99	40 lb								
Beef, ground	lb	1.69	60 lb								
Beef, inside angus	lb	1.69	30 lb								
Beef, Liver	lb	3.20	15 lb								
Beef, Red Brisket	lb	2.10	60 lb								
Beef, Ribeye	lb	2.02	40 lb								
Chicken, breast boneless	lb	1.29	50 lb								
Chicken, Breasts fillet breaded	lb	1.89	35 lb								
Chicken, fingers	10 lb	39.50	60 lb								
Chicken, tenders	lb	2.50	60 lb								
Ham, boneless	lb	2.39	40 lb								
Lamb, leg	lb	1.85	30 lb								
Pork, Butt	lb	0.89	50 lb								
Pork, Rib	lb	1.89	50 lb								
Sausage, breakfast link	lb	1.79	30 lb								
Turkey, breast	lb	1.15	50 lb								
Veal, cutlet 4 oz breaded	lb	5.79	30 lb								

SORT LIST A,B,C

Item Name	Order Unit	Unit Price	Par Level	DAY 1		DAY 2		DAY 3		DAY 4	
				On Hand	Order	On Hand	Order	On Hand	Order	On Hand	Order