

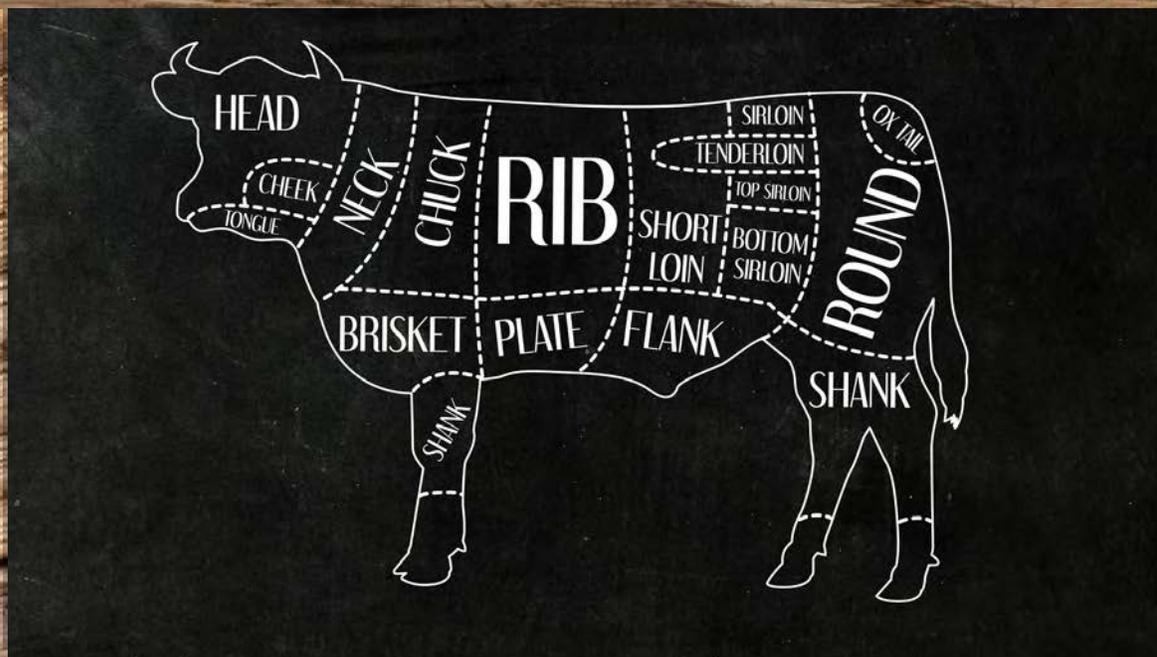
# — Product Guide —



CORE 100  
Shop Link



# Primal Identification



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

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# — Chuck —

## Boneless – Short Rib



*Square Cut*

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3" x 3"

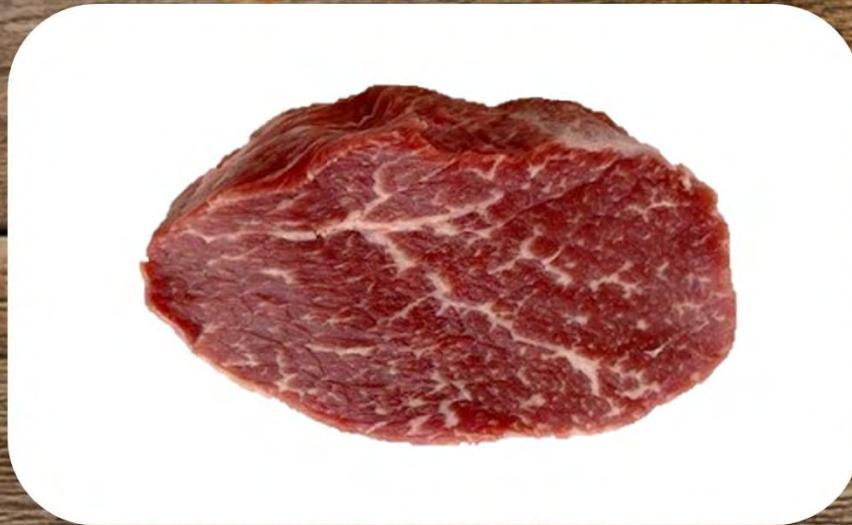
**Cooking Method:**  
Braise  
Slow Cooked

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
7218911	RSV CHUCK SHORT RIB BNLS	6	28
7218917	RSV CHUCK SHORT RIB BNLS	8	24
7218905	RSV CHUCK SHORT RIB BNLS	10	16



# — Chuck —

## Pub / Ranch Steak



Cooking Method:  
Grill

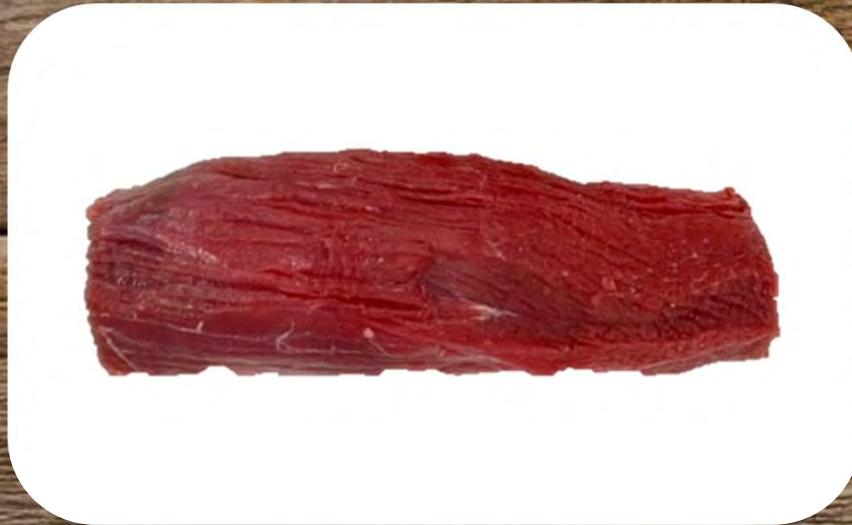
- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 4” x 3”

SYSO#	CORE 100	SIZE	PC/CS
1628926	RSV STEAK CHUCK PUB\RANCH	6	28
7057879	RSV STEAK CHUCK PUB\RANCH	8	24
5627134	RSV STEAK CHUCK PUB\RANCH	10	16



# — Chuck —

## Teres Major – Bistro Chateau



Cooking Method:  
Grill

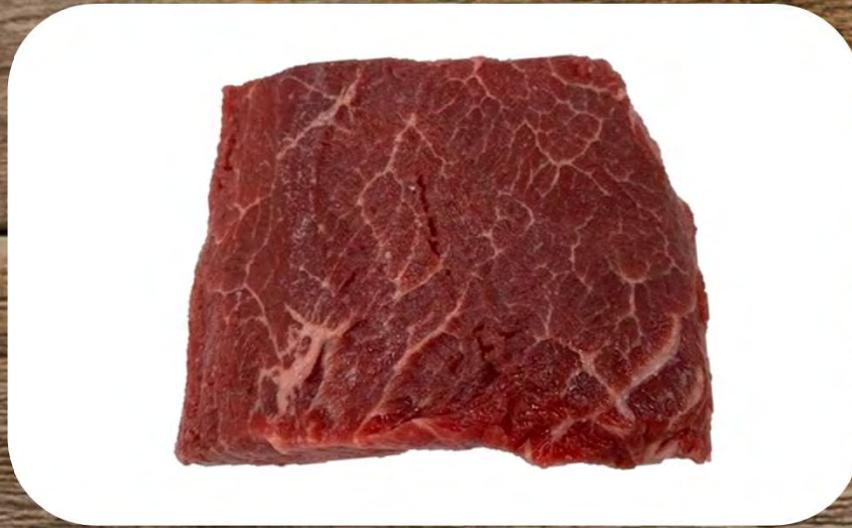
- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5 - 6" long x 2" in diameter

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
7230958	<i>RSV STEAK CHUCK BISTRO CHATEAU</i>	4	40
7218922	<i>RSV STEAK CHUCK BISTRO CHATEAU</i>	6	28
2151391	<i>RSV STEAK CHUCK BISTRO CHATEAU</i>	8	20



# — Chuck —

## Flat Iron



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3 - 5” long x 4” wide

**Cooking Method:**  
 Grill  
 Broil  
 Pan Fry

SYSO#	CORE 100	SIZE	PC/CS
5171057	RSV STEAK CHUCK FLAT IRON	6	28
5171071	RSV STEAK CHUCK FLAT IRON	8	24
5171135	RSV STEAK CHUCK FLAT IRON	10	16



# — Chuck —

## Julienne Strips



- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – .5" x .5" x 3"

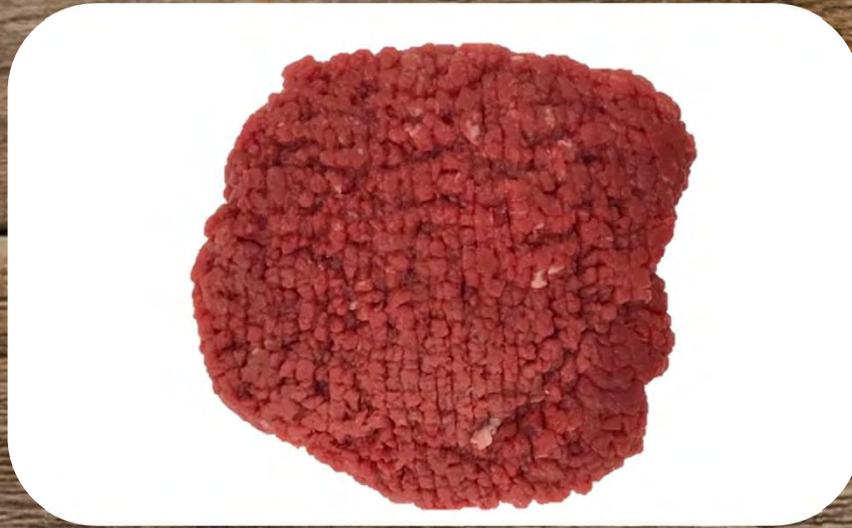
**Cooking Method:**  
Flat Top  
Pan Fry

SYSCO#	CORE 100	SIZE	PC/CS
7219102	RSV BEEF CHUCK JULIENNE STRIPS	5#	2



# — Chuck —

## Pectoral - "Cubed"



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Blade tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 4"

Cooking Method:  
Slow Cook  
Deep Fry

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
7218929	RSV STEAK CHUCK PECTORAL CUBED	4	40
7218932	RSV STEAK CHUCK PECTORAL CUBED	6	28



# — Chuck —

## Pectoral - Diced



- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 1" – 1/2" – 3/8"

### Cooking Method:

- 1 x 1  
Braise
- 3/8" & 1/2"  
Pan Fry  
Flat Top

SYSO#	CORE 100	SIZE	PC/CS
7219078	RSV BEEF CHUCK PECTORAL DICED 3/8	5#	2
7219079	RSV BEEF CHUCK PECTORAL DICED 1/2	5#	2
7219089	RSV BEEF CHUCK PECTORAL DICED 1X1	5#	2



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# — Rib —

## Long Bone - Tomahawk



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate bone length – 12"

**Cooking Method:**  
Roast & finish  
on the grill

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
7767267	RSV STEAK RIBEYE B\IN FRENCH LONGBONE	32	6
7218851	RSV STEAK RIBEYE B\IN FRENCH LONGBONE	34-36	7



# — Rib —

## Whole Bone - Cowboy



**Cooking Method:**  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate bone length – 2"

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5029840	RSV STK COWBOY RIB BONE IN	18-20	7
5029881	RSV STK COWBOY RIB BONE IN	20-22	7
5029907	RSV STK COWBOY RIB BONE IN	22-24	7



# — Rib —

## Split Bone - Cowboy



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate bone length – 2"

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
6045435	RSV STEAK COWBOY SPLIT BONE	16-18	7
6045449	RSV STEAK COWBOY SPLIT BONE	18-20	7
6045452	RSV STEAK COWBOY SPLIT BONE	20-22	7



# — Rib —

## Bone In – Ribeye



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Bone size may vary

SYSO#	CORE 100	SIZE	PC/CS
5025707	RSV STEAK RIBEYE B\N 1TL	18	8
7218752	RSV STEAK RIBEYE B\N 1TL	20	8
7218755	RSV STEAK RIBEYE B\N 1TL	22	8



# — Rib —

## Boneless – Ribeye 1” Tail



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
4962379	RSV STEAK RIBEYE BNLS 1TL	10	16
5237827	RSV STEAK RIBEYE BNLS 1TL	12	16
5364989	RSV STEAK RIBEYE BNLS 1TL	14	12
0674077	RSV STEAK RIBEYE BNLS 1TL	16	12



# — Rib —

## Boneless – Ribeye 0” Tail



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼”
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5013829	RSV STEAK RIBEYE BNLS 0 TL	10	16
5018185	RSV STEAK RIBEYE BNLS 0 TL	12	16
4169827	RSV STEAK RIBEYE BNLS 0 TL	14	12



# Loin

## Porterhouse



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Tenderloin diameter – 1.5" or greater
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower

SYSO#	CORE 100	SIZE	PC/CS
7218774	RSV STEAK PORTERHOUSE 1/4 TL	18	8
7218773	RSV STEAK PORTERHOUSE 1/4 TL	20	8
7218762	RSV STEAK PORTERHOUSE 1/4 TL	22	8



# Loin

## T - Bone



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Tenderloin diameter – 1.5" to .5"
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower

SYSO#	CORE 100	SIZE	PC/CS
7218802	RSV STEAK T-BONE 1/4 TL	14	12
7218796	RSV STEAK T-BONE 1/4 TL	16	12



# — Loin —

## Bone In Center Cut Strip



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Bone size may vary

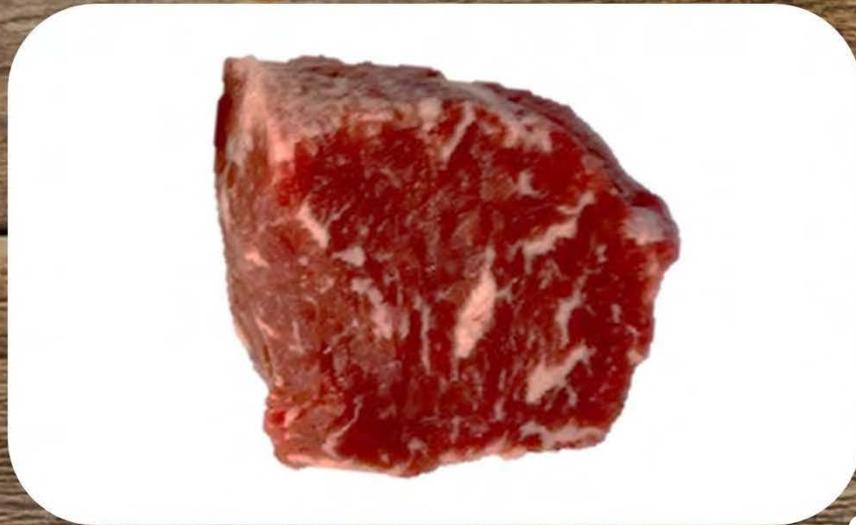
**Cooking Method:**  
Grill  
Pan Fry

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
6791960	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	12	14
6792206	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	14	12
6791729	RSV STEAK STRIP CENTER CUT 0" TAIL BONE IN SKINNED	16	10



# — Loin —

## Manhattan Style Strip



Cooking Method:  
Grill  
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 3”

SYSO#	CORE 100	SIZE	PC/CS
1212515	RSV MANHATTAN STRIP BNLS	10	16



# — Loin —

## Back Strap Off - Center Cut Strip



**Cooking Method:**  
 Grill  
 Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- 1" Tail
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSO#	CORE 100	SIZE	PC/CS
4986517	RSV STEAK STRIP CC 1" TAIL ST-OFF	10	16
4986547	RSV STEAK STRIP CC 1" TAIL ST-OFF	12	16
4986556	RSV STEAK STRIP CC 1" TAIL ST-OFF	14	12



# — Loin —

## Back Strap On – Center Cut Strip



Cooking Method:  
Grill  
Pan Fry

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- 1" Tail
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

SYSO#	CORE 100	SIZE	PC/CS
5754241	RSV STEAK STRIP CC 1" TAIL ST-ON	10	16
5249703	RSV STEAK STRIP CC 1" TAIL ST-ON	12	16
4509402	RSV STEAK STRIP CC 1" TAIL ST-ON	14	12



# — Loin —

## *Peeled to the Red Tenderloin*



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower

**Cooking Method:**  
Mark on the grill  
Roast Covered

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
4937667	RSV STEAK READY TENDER PTR	3.5#	4
4937627	RSV STEAK READY TENDER PTR	3.5#	4



# — Loin —

## Bone In Tenderloin Filet



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Individually vacuum sealed
- 14-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3.5” x 3.5”
- Bone size may vary

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
<b>4370583</b>	<b>RSV STEAK FILET B\IN</b>	<b>10</b>	<b>16</b>
<b>7218974</b>	<b>RSV STEAK FILET B\IN</b>	<b>12</b>	<b>14</b>
<b>0413983</b>	<b>RSV STEAK FILET B\IN</b>	<b>14</b>	<b>12</b>
<b>6819076</b>	<b>RSV STEAK FILET B\IN</b>	<b>16</b>	<b>10</b>



# — Loin —

## Center Cut Tenderloin Filet



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Minimum diameter 1.5"

Cooking Method:  
Grill  
Pan Fry

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
4925523	RSV STEAK FILET CENTER CUT	4	40
4925576	RSV STEAK FILET CENTER CUT	6	28
4925600	RSV STEAK FILET CENTER CUT	8	24
4925626	RSV STEAK FILET CENTER CUT	10	16



# — Loin —

## End to End Tenderloin Filet



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Head of Tenderloin is not separated
- Steaks from the head and body included

Cooking Method:  
Grill  
Pan Fry

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
4925655	RSV STEAK FILET E-E	4	40
4926091	RSV STEAK FILET E-E	6	28
4926103	RSV STEAK FILET E-E	8	24
4925933	RSV STEAK FILET E-E	10	16



# — Top Sirloin —

## Flat Cut



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 3.5” x 3.5”

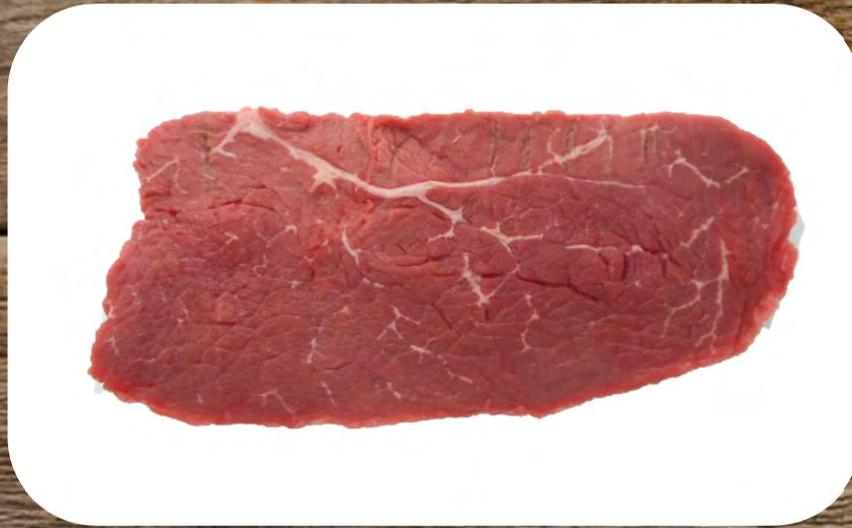
**Cooking Method:**  
Grill  
Broil

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5083744	RSV STEAK TOP BUTT FLAT CUT CC	6	28
5083765	RSV STEAK TOP BUTT FLAT CUT CC	8	24
5649684	RSV STEAK TOP BUTT FLAT CUT CC	10	16



# — Top Sirloin —

## 2/3 Style



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 3.5” wide

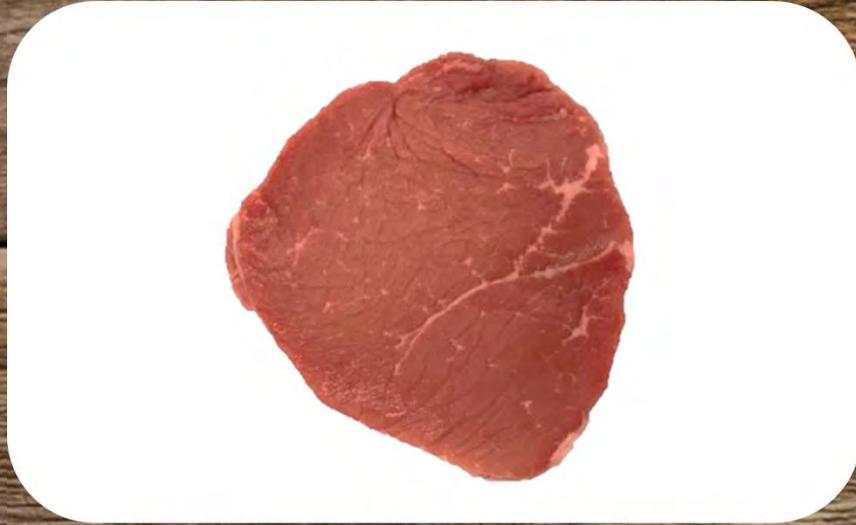
**Cooking Method:**  
 Grill  
 Broil  
 Flat Top

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
7218891	RSV STEAK TOP BUTT 2/3 FAT-OFF	6	28
5158532	RSV STEAK TOP BUTT 2/3 FAT-OFF	8	24
5158543	RSV STEAK TOP BUTT 2/3 FAT-OFF	10	16



# — Top Sirloin —

## Baseball



**Cooking Method:**  
Grill

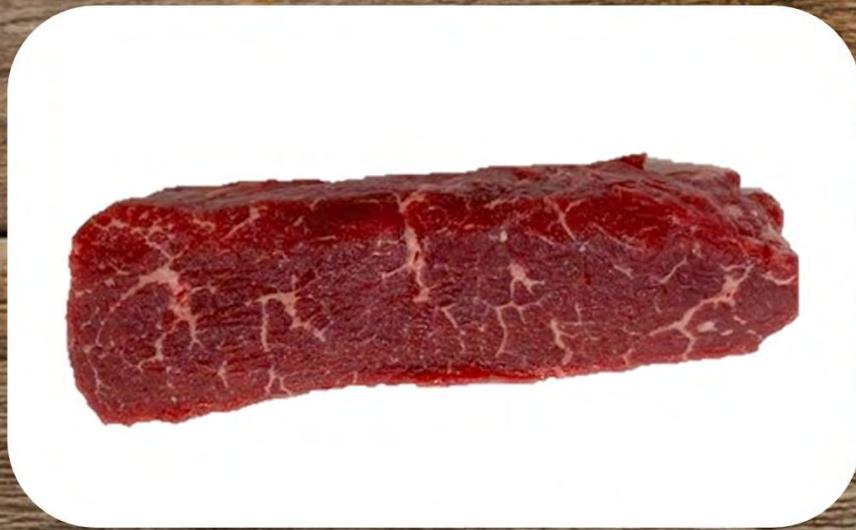
- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate diameter – 3.5"

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5160828	<i>RSV STEAK TOP BUTT BASEBALL</i>	6	28
5160869	<i>RSV STEAK TOP BUTT BASEBALL</i>	8	24
5160953	<i>RSV STEAK TOP BUTT BASEBALL</i>	10	16



# — Top Sirloin —

## Culotte



- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 6” long x 2” wide

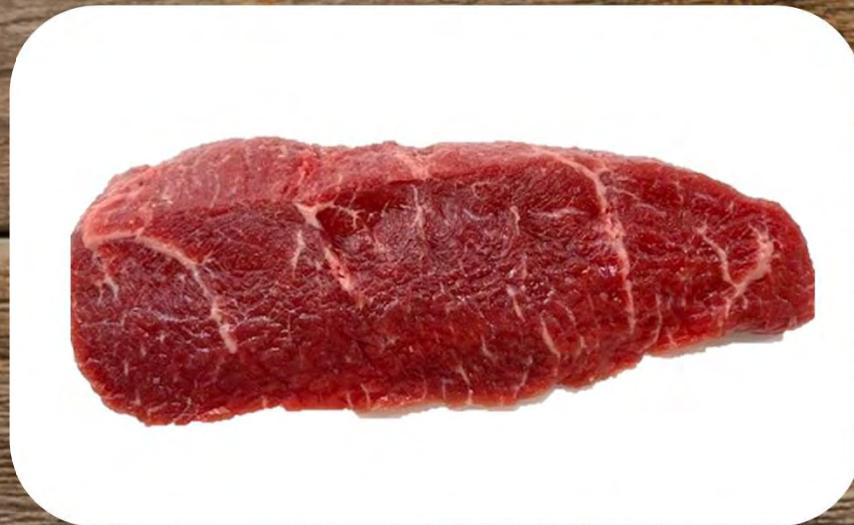
**Cooking Method:**  
Grill  
Pan Fry

SYSO#	CORE 100	SIZE	PC/CS
5166147	RSV STEAK CULOTTE CAP FAT-OFF	6	28
5257730	RSV STEAK CULOTTE CAP FAT-OFF	8	24
5166303	RSV STEAK CULOTTE CAP FAT-OFF	10	16



# — Top Sirloin —

## Culotte – Bias Cut



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 6” long x 3.5” wide

SYSO#	CORE 100	SIZE	PC/CS
7218895	RSV STEAK SIRLOIN CAP BIAS	8	24



# — Sirloin —

## Kabob



- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 1.5” – 2.5”

**Cooking Method:**  
Grill  
Pan Fry

SYSO#	CORE 100	SIZE	PC/CS
7219088	RSV BEEF SIRLOIN KABOB FRESH	5#	2



# — Bottom Sirloin —

## Ball Tip Steak



**Cooking Method:**  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5 – 6” long x 3” wide

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5157734	RSV STEAK BALL TIP NO-FAT	6	28
5164788	RSV STEAK BALL TIP NO-FAT	8	24
5164805	RSV STEAK BALL TIP NO-FAT	10	16



# — Bottom Sirloin —

## Bavette Steak



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 4 – 5” long x 3.5”

<b>SYSCO#</b>	<b>CORE 100</b>	<b>SIZE</b>	<b>PC/CS</b>
5095132	RSV STEAK SIRLOIN FLAP BAVETTE	6	28
5095144	RSV STEAK SIRLOIN FLAP BAVETTE	8	24
7218897	RSV STEAK SIRLOIN FLAP BAVETTE	10	16



# — Bottom Sirloin —

## Tri Tip



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 2” wide

SYSO#	CORE 100	SIZE	PC/CS
1411089	RSV STEAK SIRLOIN TRI-TIP SKND	8	24



# — Round —

## Diced “Cubed” 3/8”



- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower

Cooking Method:  
Flat Top  
Pan Fry

SYSO#	CORE 100	SIZE	PC/CS
7219410	RSV STEAK TOP ROUND CUBED 3/8	5#	2



# —Plate—

## Bone In – Short Ribs



*Two bone*

- Wet Aged a minimum of 21 days
- Exterior fat and silver tissue trimmed to ¼"
- Vacuum sealed – 2 pc's per package
- 14-day shelf life stored at 32 degrees or lower

**Cooking Method:**  
Braise  
Slow Cook

SYSCO#	CORE 100	SIZE	PC/CS
7219436	RSV BEEF SHORT RIB 2BN 2THK V2	2"	16



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# — Plate —

## Inside Skirt



Cooking Method:  
Grill

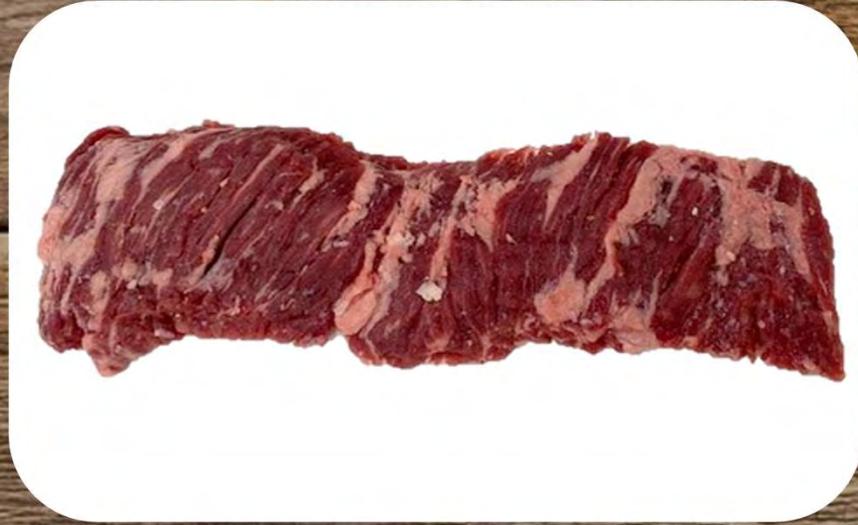
- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 5” long x 3.5” wide

SYSO#	CORE 100	SIZE	PC/CS
7218965	RSV STEAK SKIRT INSIDE	8	24



# —Plate—

## Outside Skirt



Cooking Method:  
Grill

- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Individually vacuum sealed
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – 8” long x 3”

SYSO#	CORE 100	SIZE	PC/CS
2373532	RSV STEAK SKIRT OUTSIDE	10	16



# — Plate —

## Inside Skirt - Fajita



- Wet Aged a minimum of 21 days
- Most exterior fat and silver tissue removed
- Needle tenderized
- Vacuum sealed – 2/5-pound bags
- 21-day shelf life stored at 32 degrees or lower
- Approximate dimensions – .5" x .5" x 3"

**Cooking Method:**  
Flat Top  
Pan Fry

SYSO#	CORE 100	SIZE	PC/CS
7218958	RSV BEEF SKIRT INSIDE FOR FAJITA	5#	2

