

# Perfect Beef Cuts for Entertaining HELP CONSUMERS CHOOSE THE BEST ROAST FOR THEIR HOLIDAY NEEDS.

#### **Ribeye Roast**

Also Known As: Newport Roast Prime Rib Standing Rib Roast

#### Taste & Texture:

Savory and fine-textured with generous marbling. A classic holiday roast.

#### Price: \$\$\$



# Tenderloin Roast

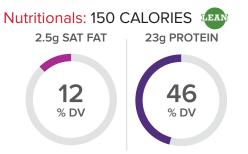


Also Known As: Chateaubriand Full Tenderloin Roast Filet Mignon Roast

#### Taste & Texture:

The most tender beef roast which is well known for being lean and succulent. Easy to carve with its fine texture.

#### Price: \$\$\$



# **Strip Roast**

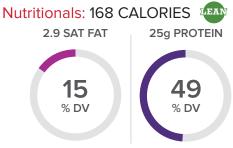


Also Known As: Top Loin Roast

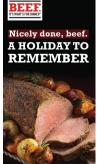
#### Taste & Texture:

A centerpiece roast which is tender, juicy and full of flavor.

#### Price: \$\$



Nutritionals are for a 3-ounce, cooked serving with visible fat trimmed. Percent Daily Values (DV) based on a 2000-calorie diet.



### How much to buy:

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Number of people	Boneless roast	Bone-in roast
4	1.5 lb.	3 lb.
10	4 lb.	7.5 lb.

Follow the 3 Simple Steps for Oven Roasting Beef in the Beef It's What's for Dinner – Holidays Made Memorable brochure and find delicious recipes at BeefItsWhatsForDinner.com

