

# 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:**

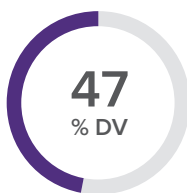
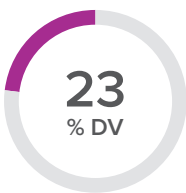
Savory and fine-textured with generous marbling. A classic holiday roast.

**Price:** \$\$\$

**Nutritionals:** 202 CALORIES

4.5g SAT FAT

23g PROTEIN



## Tenderloin Roast



**Also Known As:**

- Chateaubriand
- Full Tenderloin Roast
- Filet Mignon Roast

**Taste & Texture:**

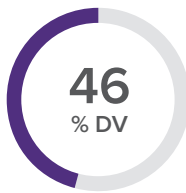
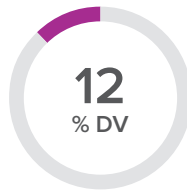
The most tender beef roast which is well known for being lean and succulent. Easy to carve with its fine texture.

**Price:** \$\$\$

**Nutritionals:** 150 CALORIES **LEAN**

2.5g SAT FAT

23g PROTEIN



## Strip Roast



**Also Known As:**

- Top Loin Roast

**Taste & Texture:**

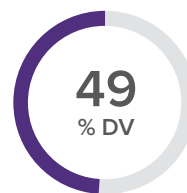
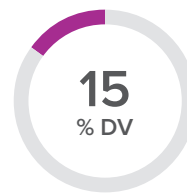
A centerpiece roast which is tender, juicy and full of flavor.

**Price:** \$\$

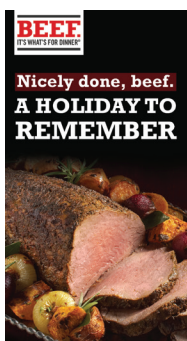
**Nutritionals:** 168 CALORIES **LEAN**

2.9 SAT FAT

25g PROTEIN



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:**

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](http://BeefItsWhatsForDinner.com)

