

# The Big-Time Cut With The Tiny Name.

## THE PETITE TENDER

Remarkably Tender



Great Plate Appeal



Lean & Nutritious



Superb Value



Low Cost, High Margins

### WHAT IS A PETITE TENDER?

- ◆ A lower cost alternative to the tenderloin bursting with great beef flavor.
- ◆ It's cut from one of the most tender beef muscles, located in the Shoulder Clod.

### A STAR IN THE KITCHEN.

- ◆ Absolutely fantastic whether it's roasted, grilled, broiled or cooked by skillet.
- ◆ Sliced into medallions, this cut offers maximum plate appeal.
- ◆ Count on it to be lean and nutritious.

### JOIN THE BIG TIME.

- ◆ Petite Tenders are approximately 8 to 12 oz. Serve them whole or cut them into medallions.
- ◆ Merchandise in the grilling or lean sections of the meat case – or next to premium steaks.



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CULINARY BREAKTHROUGHS AT [WWW.BEEFINNOVATIONSGROUP.COM](http://WWW.BEEFINNOVATIONSGROUP.COM).

