

Customer Name: _____

Animal ID: _____

LEFT HALF _____ / RIGHT HALF _____ / WHOLE BEEF

SHANK

- Soup Bones (Cross-cut)
- OR**

- Add to Ground

BRISKET

- Point & Flat **OR** Whole
- OR**

- Add to Ground

CHUCK (*can choose all 3 options)

- Arm (Shoulder) Roasts
- Chuck Roasts
- Flat Iron Steaks
- OR**

- Add to Ground

RIB LOIN

- Rib Steaks (*Bone-In*)
- OR**
- Rib eye Steaks (*Boneless*)
- OR**

- Add to Ground

SHORT LOIN (*can choose both Strip/Filet)

- T-Bone Steaks (*Bone-In*)
- OR**
- New York Strip Steaks (*Boneless*)
- Filet Mignons (*Boneless*)
- OR**

- Add to Ground

RIBS

- Korean-style Short Ribs
- OR**
- English-style Short Ribs
- OR**

- Add to Ground

SIRLOIN

- Center-cut Sirloin Steaks (*Boneless*)
- OR**
- Sirloin Steaks (*Bone-In*)
- OR**

- Add to Ground

BRATS

*Brats are measured in 25 lb. batches and are \$2.00 per lb. plus the cost of ingredients.

ROUND

Round (Sirloin) Tip

- Roast
- OR**
- Add to Ground

Top Round

- Roast
- OR**
- Cube Steaks
- OR**
- Round Steaks
- OR**
- Add to Ground

Eye of Round

- Roast
- OR**
- Add to Ground

Rump

- Roast
- OR**
- Add to Ground

FLANK & PLATE

- Flank Steak
- Skirt Steak
- OR**
- Add to Ground

Would you like ...?

- Stew Meat/Kabobs (1 lb **or** 2 lb) How many packs? _____
- Fajita Meat (1 lb **or** 2 lb) How many packs? _____

Steak Thickness: ¾ " 1" 1 ¼ " 1 ½ "

*Filets - 1 ½" unless requested otherwise.

Steak in a Package: 2 4 6

Roast Size: 2-3 lbs. 4-5 lbs.

Ground Beef: 1 lb. 2 lbs. 5 lbs. 10 lbs.

Chub Sleeves **OR** Vacuum Sealed

Patties (\$2.00 per lb.): _____ lbs. (Minimum of 20 lbs.)

- Sliders (3" x 5/8" thick, 6 per pack)
- 4"x ½" (4 per pack, approx. 4 oz. per patty)
- 5" x ½" (4 per pack, approx. 7 oz. per patty)

VARIETY MEATS & BONES

- Kidney (Whole)
- Liver (Sliced)
- Tongue (Whole)
- Heart (Halved)
- Oxtail (Cross-cut)
- Stock Bones in a box

**Tenderized Cube Steaks (\$1.50 lb)

Additional Notes:

FOR OFFICE USE ONLY :

Butcher Initials: _____

Date: _____

