

Date: \_\_\_\_\_ Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 ID#: \_\_\_\_\_ HCW: \_\_\_\_\_

## CUSTOM BEEF CUT SHEET

### \$1.25/LB HANGING WEIGHT

All products are vacuum packed.

### STEAKS

#### T-BONES/PORTERHOUSE:

Thickness \_\_\_\_\_

↳ OR NY STRIP/FILET MIGNON:

Thickness \_\_\_\_\_

**SIRLOINS:** Thickness \_\_\_\_\_

**RIBEYES:** Thickness \_\_\_\_\_

**SIRLOIN TIP STEAKS:** Thickness \_\_\_\_\_

#### ROUND STEAKS:

Tenderized (\$1/lb) ☐ OR Ground Beef ☐

### SPECIAL REQUESTS

*\*Modifications may result in an upcharge.*

\_\_\_\_\_  
 \_\_\_\_\_

### ROASTS

*All roasts packaged 3-5 lbs.*

Chuck Roast ☐ OR Ground Beef ☐

Arm Roast ☐ OR Ground Beef ☐

Eye of Round ☐ OR Ground Beef ☐

Top of Round ☐ OR Ground Beef ☐

### MISC. CUTS

Flank Steak ☐ OR Ground Beef ☐

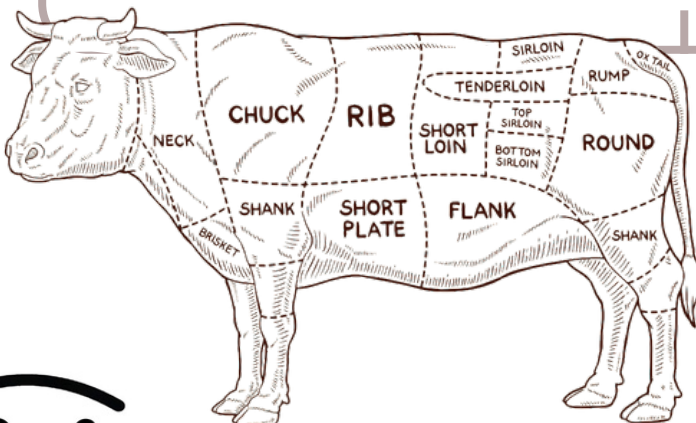
Inside Skirt/Fajita ☐ OR Ground Beef ☐

Short Ribs ☐ OR Ground Beef ☐

Brisket: Whole ☐ OR Cut In 1/2 ☐

Bone Marrow Bones: ☐ Yes ☐ No

GROUND BEEF: PACKAGES 1.3-1.5 LBS EACH.  
 MINIMUM PROCESSING FEE: \$700



CUSTOMER SIGNATURE: \_\_\_\_\_

*\*A \$25 service fee will be added to any credit card transactions at pickup. All meat not picked up within 7 days of notification will be charged a \$5 storage fee per box.*

*\*Individual carcass yields vary due to age, breed, sex, genetics, finish, cutout request and condition of the animal. Therefore, we are unable to predict the exact yield of your animal. Beef carcass yields range from 48-60 % of the of cold carcass weight with an average yield of 52%.*