

Customer Name: _____

Animal ID: _____

LEFT HALF _____ / RIGHT HALF _____ / WHOLE BEEF

SHANK

- Soup Bones (Cross-cut)
- Add to Ground

BRISKET

- Point & Flat **OR** Whole
- Add to Ground

CHUCK

- Arm (Shoulder) Roasts
- Chuck Roasts
- Flat Iron Steaks
- Add to Ground

RIB LOIN

- Rib Steaks (*Bone-In*)
OR
- Rib eye Steaks (*Boneless*)
OR
- Add to Ground

SHORT LOIN

- 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

ROUND

Round (Sirloin) Tip

- Roast
- Cube Steaks
- Add to Ground Beef

Top Round

- Roast
- Cube Steaks
- Round Steaks
- Add to Ground Beef

Eye of Round

- Roast
- Cube Steaks
- Add to Ground Beef

Rump

- Roast
- Add to Ground Beef

**Tenderized Cube Steaks are \$1.50 lb.

Would you like ...?

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

FLANK & PLATE

- Flank Steak
- Skirt Steak

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.

Chub Sleeves **OR** Vacuum Sealed

Patties (\$2.00 per lb.): _____ lbs. (Min. of 20 lbs.)
(Standard sizes can be modified to any thickness)

- 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
- Stock Bones- (Scraped, Cut, and Vacuum Sealed) (\$50 fee)

