

Whole 6.57/lb \_\_\_\_\_ Half 6.77/lb \_\_\_\_\_ Quarter 6.97/lb \_\_\_\_\_

Fore \_\_\_\_\_ Hind \_\_\_\_\_

*Average weight for whole beef is 440 lbs*

**Fore Quarter:**

Steaks Flat Iron Steaks (BL) 3

Ribeye (BI) \_\_\_\_\_ inches thick

Skirt (BL) 1-2

Roasts Chuck (BL) \_\_\_\_\_ pound roasts

Shoulder (BL) \_\_\_\_\_ pound roasts

Chuck Tender (BL) 1

Brisket (BL) Whole \_\_\_\_\_ Half \_\_\_\_\_ Three Pieces \_\_\_\_\_

Short Ribs (BI) 3x3 \_\_\_\_\_ 3x8 \_\_\_\_\_ Rack \_\_\_\_\_

Shank Crosscut with bone \_\_\_\_\_ Stew \_\_\_\_\_ Ground \_\_\_\_\_

Ground Beef approx. 25-30 lbs per quarter

Bones Marrow \_\_\_\_\_ Knuckle \_\_\_\_\_ NO \_\_\_\_\_

**Hind Quarter:**

Steaks New York Steaks (BI) \_\_\_\_\_ inches thick

Tenderloin Steaks (BL) \_\_\_\_\_ inches thick

Top Sirloin Steak (BI) \_\_\_\_\_ inches thick

Roasts Sirloin Tip (BL) Steaks \_\_\_\_\_ Roasts \_\_\_\_\_

Top Round (BL) London Broil 2-3 lb \_\_\_\_\_ Roasts 4-5 lbs \_\_\_\_\_

Bottom Round (BL) Roasts

Eye of Round (BL) Whole \_\_\_\_\_ cut in half \_\_\_\_\_

Tri-Tip (BL) 1

Picana (BL) 1

Skirt (BL) Whole \_\_\_\_\_ Cut in Half \_\_\_\_\_

Flank (BL) 1

Shank Crosscut with bone \_\_\_\_\_ Stew \_\_\_\_\_ Ground \_\_\_\_\_

Ground Beef 25-30 lbs per quarter

Bones Marrow \_\_\_\_\_ Knuckle \_\_\_\_\_ NO \_\_\_\_\_

**\$500.00 minimum deposit required.**

*\*We will store your order for 7 days after notification of completion. A daily \$5.00 storage fee will be added to your invoice after the 7<sup>th</sup> day.*

Customer Name \_\_\_\_\_

Phone Number \_\_\_\_\_

Email Address \_\_\_\_\_

Date Ordered \_\_\_\_\_ Deposit Paid \_\_\_\_\_