

Retail Beef Processing Sheet



Lot Number: _____

of Boxes: _____

Shelf Number: _____

Name:
Address:
Email Address:
Phone Number

Kill Date:	<input type="checkbox"/> Whole <input type="checkbox"/> Half
Processing:	@\$4.90lb
Hanging Weight	\$ _____
_____ lbs	

After placing your deposit for a whole or ½ Beef, select your cuts below and return to The Steel Buffalo Butchery.

All our cuts are vacuum sealed and ready for your freezer. Standard Roasts are 2-3lbs. Steaks are 1", filets are 1.5".

Steaks	Thickness	Qty. Office use only	Roasts	Unselected Roasts can be used for the following Options	Qty. Office use only
Flank & skirt (Always included)	N/A		<input type="checkbox"/> London Broil	Stew/Cube Steak/Stir	
<input type="checkbox"/> Tbone/Porterhouse or <input type="checkbox"/> Filet/New York Strip			<input type="checkbox"/> Eye of Round	Stew/Cube Steak/Stir	
<input type="checkbox"/> Boneless Top Sirloin			<input type="checkbox"/> Bottom Round	Stew/Cube Steak/Stir	
<input type="checkbox"/> Bone In Ribeye OR <input type="checkbox"/> Boneless Ribeye			<input type="checkbox"/> Sirloin Tip	Stew/Cube Steak/Stir	
<input type="checkbox"/> Chuck Short Ribs	N/A		<input type="checkbox"/> Chuck – Bone In <input type="checkbox"/> Chuck - Boneless		
<input type="checkbox"/> Flat Iron Steak	N/A		<input type="checkbox"/> Shoulder		
			<input type="checkbox"/> Tri-Tip		
			<input type="checkbox"/> Brisket - Whole <input type="checkbox"/> Brisket - Half		

Ground

- Ground Chuck (1lb vacuum sealed)
- 1/3 Beef Patties (20lb Minimum \$1.50lb) _____ Lbs.

OFFALS

- Liver
- Heart
- Tongue
- Bones
- Oxtail
- Fat

OFFICE USE ONLY:

Price:	\$
SPECIALTIES:	\$
Deposit Paid -	\$
Total Due:	\$

Notes:

Processing Complete _____

Date Called _____

Picked Up/Paid _____