

THE STEEL BUFFALO BUTCHERY

Customer Information:		
Customer/Owner Name:		
Address		
Email Address:		
Phone Number:		
Farm Share Animal Information:		
Order Date: _____		☐ 1/2 Beef
Deposit Date: _____		☐ Whole Beef
Harvest Date: _____	ID# _____	
\$6.90 lb Hanging Weight		☐ Grass Fed
\$6.50 lb Hanging Weight		☐ Grain Fed

LOT NUMBER:	
# of Boxes:	
Shelf Number:	
Live Weight:	
Hanging Weight _____ lbs.	
Custom Processing: \$	
Specialties:	\$
	\$
	\$
Deposit Pd	\$-
Total Due	\$

CUT SELECTION

Steaks- Standard 3/4"	Thickness	Qty. Office use only
<i>Flank & Skirt (Included)</i>	☒	
☐ <i>Tbone/Porterhouse or</i>		
☐ <i>Filet/NY Strip</i>		
☐ <i>Boneless Top Sirloin</i>		
☐ <i>Bone In Ribeye or</i>		
☐ <i>Boneless Ribeye</i>		
☐ Flat Iron Steak (NA if Bone in Chuck Selected)	☒	
☐ <i>Chuck Short Ribs</i>		
Specialties		
☐ Stew Meat	_____ lbs	
☐ Cube Steak	_____ lbs	
☐ Stir Fry	_____ lbs	

Roasts- Standard 2-3lbs	Qty. Office use only
☐ London Broil	
☐ Eye of Round	
☐ Bottom Round	
☐ Sirloin Tip	
☐ Chuck Bone-In or	
☐ Chuck Boneless	
☐ Shoulder	
☐ Tri-Tip	
☐ Whole Brisket	
☐ Halved Brisket	
OFFALS	
☐ Liver	
☐ Heart	
☐ Tongue	
☐ Oxtail	
☐ Bones	
☐ Fat	
GROUND	
☐ Ground Chuck	
☐ 1/3lb Patties (20lb min. \$1.50lb _____ lbs.	

Final Cost is depending on hanging weight of animal. Any cuts not selected will be used for ground. I am purchasing an ownership interest in a live animal from The Steel Buffalo Butchery. I understand the animal will be processed under Custom Exempt regulations and the resulting meat is for my household use and not for resale.