

Beef Cutting Instructions

Our Beef \$5.65/lb cut and wrap

\$3.50/lb sausage/snack sticks -- \$5.50/lb Smokies

*****Check where applicable If not checked butcher will grind or exclude *****

Name _____

Phone number _____

- Ground _____ lb per pack (up to 2.5lb)
- Stew _____ lb per Pack _____ Pounds Total
- Bones Large Or Small
- Fat Quantity per pack _____ pounds (up to 5lbs)

Sausage (20lb minimum) \$3.50/lb

- Beef dill Beef Onion Bacon Italian

Snack Sticks (20lb minimum) \$3.50/lb

- Cracked Pepper + Garlic Pepperoni

Smokies (20lb minimum) \$5.50/lb

- Butcher Shop Smokie -Garlic Rings -Spicy Smokie

Steak & Roasts

Steak thickness _____ inch Roast size _____ lbs, _____ # of Steaks per pack

*****Check where applicable If not checked butcher will grind or exclude *****

- Rib eye steaks- Bone in OR Bone out AND OR Roasts
- T-bones OR Striploin and Tenderloin
 - **Boneless Option:** Chuck eye roast -Denver steak steaks -Flat iron steak
 - **Bone-in Option :** Blade steak Blade Roasts
- Cross Rib Roasts
- Flank Steak Stirfry
- Skirts Steak OR stirfry
- Top Sirlion steaks OR Roasts
- Sirloin tip Roasts
- Tri-tip Roast
- Inside round steaks OR Roasts
- Outside round steaks OR Roasts
- Eye of Round Roasts
- Grilling Ribs (bone whole length) OR Short Ribs (2 Inch) OR Maui ribs (1/4 thick)
- Beef shanks(Osso Bucco)
- Beef brisket (cut in Half) Smoked Brisket

****Anything special please call or write on the provided notes section on the next page****

