



Customer Name _____ Date _____

Phone Number _____ Custom Exempt ☐ Inspected ☐

Double Wrap ☐ Vacuum Pack ☐ Label Name _____

Beef Processing

Grind lb/pkg _____ Steaks/pkg _____

Notes / Special Instructions

Chuck Roast Size (lbs) Number (1-6)	☐	Chuck Steak Thickness	☐	Grind	☐
Brisket - Whole	☐	Grind	☐		
Short Ribs	☐	Grind	☐		
Skirt Steak	☐	Grind	☐		
Prime Rib- Whole Bones Detached	☐	Rib Steak Thickness	☐	Ribeye (Boneless) Thickness	☐
Front Shanks -Whole	☐	Osso Bucco	☐	Grind	☐
Hind Shanks -Whole	☐	Osso Bucco	☐	Grind	☐
T-Bone Steaks Thickness	☐	New York Steaks Thickness	☐		
Tenderloin - Whole	☐	Tenderloin - Half	☐	Tenderloin - Steaks Thickness	☐
Flank Steak	☐	Grind	☐		
Top Sirloin Roasts Size (lbs) Number (1-2)	☐	Top Sirloin Steak Thickness	☐	Grind	☐
Tri-Tip Whole	☐	Tri-Tip Steak Thickness	☐	Grind	☐
Sirloin (Round) Tip Steaks Thickness	☐	Sirloin (Round) Tip Roast Size (lbs) Number (1-2)	☐	Grind	☐
Top Round Steak Thickness	☐	Top Round Roast Size (lbs) Number (1-3)	☐	Grind	☐
Cube Steaks (Round)	☐				
Bottom Round Steak Thickness	☐	Rump Roast Size (lbs) Number (1-3)	☐	Grind	☐
Stew Meat lbs/pkg # of pkgs	☐	Grind	☐		
Liver	☐	Cheek	☐		
Heart	☐				
Tongue	☐				
Ox Tail	☐				
Ground Burger (Grind) Double Wrapped Fat %	☐	Vacuum Flat Packs	☐		

Only available if organs pass quality inspection.