

The Butcher Block

CUSTOM MEAT PROCESSING

Beef Processing Cut Sheet

Please select desired options and return at animal drop-off.

Pricing

| | | | |
|---|------------|--------------------|------------|
| Slaughter | \$80 | Smoked/Cured Jerky | \$8.00/lb. |
| *Additional \$50 charge if over 1,000 lb. | | Tenderized | \$0.95/lb. |
| Waste | \$25 | Stew Meat | \$0.95/lb. |
| Packaging | \$30 | Fajita Meat | \$0.95/lb. |
| Processing | \$0.90/lb. | Cube Steak | \$0.95/lb. |
| | | Patties | \$1.00/lb. |
| | | Snack Sticks | \$5.50/lb. |

Add-ins \$.85/lb.

Name _____

Phone _____

Cut Selections

| | | | |
|---------------------------|--|---|--|
| Roast Weight | <input type="checkbox"/> 2-3 lbs. | <input type="checkbox"/> 3-4 lbs. | |
| Stew Meat (1 lb. pkgs.) | <input type="checkbox"/> 5 lbs. | <input type="checkbox"/> 10 lbs. | <input type="checkbox"/> 15 lbs. |
| Ground Beef | <input type="checkbox"/> 1 lb. | <input type="checkbox"/> 2 lb. | |
| Patties | <input type="checkbox"/> 1/4 lb. | <input type="checkbox"/> 1/3 lb. | Qty lbs: _____ 25 lb. min |
| Snack Sticks (25 lb. min) | <input type="checkbox"/> Regular | <input type="checkbox"/> Cheddar | <input type="checkbox"/> Jalapeno <input type="checkbox"/> Pepper Jack |
| Brisket | <input type="checkbox"/> Grind | <input type="checkbox"/> Cut in Half | <input type="checkbox"/> Whole |
| Rib Plate | <input type="checkbox"/> Grind | <input type="checkbox"/> 2" Short Ribs | |
| Rib | <input type="checkbox"/> Boneless Ribeye | <input type="checkbox"/> Bone-In Ribeye | <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1.25" |
| Arm | <input type="checkbox"/> Grind | <input type="checkbox"/> Roast | |
| Chuck | <input type="checkbox"/> Grind | <input type="checkbox"/> Roast | <input type="checkbox"/> Steak |
| Flank/Skirt | <input type="checkbox"/> Grind | <input type="checkbox"/> Leave Whole | <input type="checkbox"/> Fajita |
| Short Loin | <input type="checkbox"/> Boneless Short Loin (Filet + New York Strip) | <input type="checkbox"/> Bone-In Short Loin (T-Bone / Porterhouse) | <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1.25" |
| Sirloin | <input type="checkbox"/> Grind | <input type="checkbox"/> Top Sirloin Steak | <input type="checkbox"/> 3/4" <input type="checkbox"/> 1" <input type="checkbox"/> 1.25" |
| Eye Round | <input type="checkbox"/> Grind <input type="checkbox"/> Smoked Jerky <input type="checkbox"/> Sliced Jerky | <input type="checkbox"/> Roast | <input type="checkbox"/> Steak <input type="checkbox"/> Tenderized <input type="checkbox"/> Cube Steak (Chicken Fry) |
| Top Round | <input type="checkbox"/> Grind <input type="checkbox"/> Smoked Jerky <input type="checkbox"/> Sliced Jerky | <input type="checkbox"/> Roast | <input type="checkbox"/> Steak <input type="checkbox"/> Tenderized <input type="checkbox"/> Cube Steak (Chicken Fry) |
| Bottom Round | <input type="checkbox"/> Grind <input type="checkbox"/> Smoked Jerky <input type="checkbox"/> Sliced Jerky | <input type="checkbox"/> Roast | <input type="checkbox"/> Steak <input type="checkbox"/> Tenderized <input type="checkbox"/> Cube Steak (Chicken Fry) |
| Sirloin Tip | <input type="checkbox"/> Grind | <input type="checkbox"/> Roast | <input type="checkbox"/> Steak |
| Tri Tip | <input type="checkbox"/> Grind | <input type="checkbox"/> Leave Whole | <input type="checkbox"/> Steak |
| Organs | <input type="checkbox"/> Tongue | <input type="checkbox"/> Liver | <input type="checkbox"/> Heart |

Employee Only

| | | | |
|--------------|------------|--------|------------------|
| 1/2 Weight | Kill | Jerky | Snack Sticks |
| 1/2 Weight | Processing | Fajita | Cube Steak |
| Organ Weight | Stew | Patty | Tenderized Steak |

Notes