



THE MOBILE BUTCHER

BEEF SHEET

Name _____
 Phone # _____
 Address _____
 Payment Type _____ Weight _____ Total Due \$ _____

All Cuts Include Vacuum-Sealed Packaging
 Standard Butchering: \$1.30 per lb (Hanging Weight)
 Kill and Chill \$250 (includes dispatch, waste removal, cleaning, animal pick up)
STEAK THICKNESS: ___ 3/4" ___ 1" ___ 1.25" ___ 1.5" ___ Custom _____
ROAST SIZE: 2 lb 3 lb 4 lb 5 lb Custom

Emergency Calls – Extra charge applies and varies
Product pickup must occur within 5 days of completion or daily storage fees may apply

CHUCK

- ___ Chuck roast
- ___ Pot roast
- ___ Chuck steaks
- ___ Flat iron steaks
- ___ Stew meat
- ___ Ground beef
- ___ Short Ribs

BRISKET

- ___ Whole Brisket
- ___ Cut in half

ORGANS

- ___ Heart
- ___ Liver
- ___ Kidney
- ___ Tongue

RIB

- ___ Ribeye Steaks
- ___ Bone-in
- ___ Rib roasts

ROUND

- ___ Top Round steaks
- ___ Bottom Round steaks
- ___ Eye Round roast
- ___ Round roasts
- ___ Stew meat
- ___ Ground

SHANK

- ___ Soup bones
- ___ Stew meat
- ___ Ground

SIRLOIN / SHORT LOIN

- ___ Sirloin steak
- ___ Sirloin roasts
- ___ T-Bone Steaks
- ___ Porterhouse Steaks
- ___ NY Strip Steaks
- ___ Filet Mignon
- ___ Picanha
- ___ Tri-tip

PLATE / FLANK

- ___ Skirt Steak
- ___ Flank Steak
- ___ Hanger Steak

SAUSAGES – \$40 a Batch (12.5 pounds) ___ Sweet Italian ___ Breakfast ___ Salisbury
BURGERS – 25lb min ___ Regular (\$5 lb) ___ Bacon Cheddar (\$6 lb) ___ Special Request
SMOKED PRODUCTS (10lb min) ___ Hot Sticks (\$6 lb) ___ Hot Sticks w/cheese (\$7 lb) ___ Bacon Jac Roll
 Special Requests _____
 Signature _____ Date _____