

The Yankee Beef Butchery

Name _____ Cell: _____

Address: _____

Email: _____ Order Size: _____

Steak thickness? $\frac{3}{4}$ " 1" 1 $\frac{1}{4}$ " Ground Tubes: 1# or 2# Roasts: 2-3# or 3-4#

EXTRAS? ☐ HEART ☐ LIVER ☐ TONGUE ☐ OXTAIL ☐ SUET ☐ FAT

BONES? ☐ MEATY SOUP BONES ☐ KNUCKLE BONES ☐ MARROW BONES

BRISKET: ☒ Y / ☐ N

CHUCK: roast ☐ OR chuckeye/flatiron/denver ☒ grind all ☐

ARM: slab roast ☐ OR tied roast ☒ stew meat ☐ grind all ☐

RIB: roast ☐ OR bone-in ribeye steaks ☐ OR boneless delmonico ☒

PLATE: short ribs ☐ OR dino ribs ☐ skirt stk ☒ Y / ☐ N grind all ☐

FLANK: flank steak ☒ Y / ☐ N bavette steak ☒ Y / ☐ N hanger steak ☒ Y / ☐ N

SIRLOIN TIP: roast ☐ OR steaks ☐ OR stew meat ☐ grind all ☒

TRI-TIP: roast ☒ OR stew meat ☐ grind all ☐

LOIN: roast ☐ OR t-bone/porter ☒ OR strip/filet steaks ☐

SIRLOIN: roast ☐ OR boneless steaks ☒ grind all ☐

TOP RD: roast ☐ OR london broil ☒ cube steak ☐ grind all ☐

EYE RD: roast ☒ OR stew meat ☐ cube steak ☐ grind all ☐

BTM RD: roast ☐ OR stew meat ☒ cube steak ☐ grind all ☒

CIRCLE ONE FOR EACH SECTION, EVEN IF ITS ZERO

Burger Patties? 0# ☒ 10# 20# Other: _____ PER PK: 4 8 12

MAX Cube Steak? 0# 5# 10# MAX Stew Meat? 0# ☒ 5# 10#

FEES:

\$1.30/lb butchering based on hanging weight; vacuum sealing only

NO additional slaughter or disposal fees apply

Stew, Cube, and Burger Patties are an additional \$1/lb on that portion

Print Name: _____

Signature: _____

Signature implies agreement to above cut instructions + associated fees, as well as
opting into text updates for order status and invoices!

Please understand there are limitations when ordering 1/4 & we do our best to accommodate fairly!