The Yankee Beef Butchery

Name _____ Cell: _____

Address: _____

Email: _____ Order Size: _____

Steak thickness? ¾" 1" 1 ¼" 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 chuck steaks ☐ grind all ☐

ARM: 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

SIRL TIP: roast ☐ OR steaks ☐ OR 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# 30# PER PK: _____

MAX Cube Steak? 0# 3# 6# MAX Stew Meat? 0# 3# 6#

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 ¼ & we do our best to accommodate fairly!