

The following is the breakdown for either half or quarter beef orders...

Quarter Beef \$13/lb (approx. 100lbs):

- 40 lb. Ground Beef  
(Specify either 2# or 5# packs)
- 1.5 lb. Tenderloin  
(Specify 8oz cuts or whole roast)
- 5 lb. Bone in Strip Steak
- 5 lb. Bone in Ribeye
- 3.5 lb Sirloin Tip Steaks
- 5 lb. Bone In Short Ribs
- 5-6 lb. Chuck Roast  
(2-3lb packs or 3 2lb packs)
- 2.5 lb. Eye of Round Roast
- 8 lb. Stew Meat
- 4 lb. Osso Bucco (beef shank)
- 8 lb. knuckle/marrow bones
- 2-3 lbs. Neck Bones

Options:

- Tri-Tip (2 lb.) -or- Brisket (6lb.)
- Inside Skirt Steak (2lb.) -or-  
Flank Steak (1.25 lb)

Half Beef \$12/lb (approx. 200lbs):

- 80 lb. Ground Beef  
(Specify either 2# or 5# packs)
- 3 lb. Tenderloin  
(Specify 8oz cuts or whole roast)
- 10 lb. Bone in Strip Steak
- 10 lb. Bone in Ribeye
- 7lb Sirloin Tip Steaks
- 5 lb. Bone In Short Ribs
- 5 lb. Boneless Short Ribs
- 10-12 lb. Chuck Roast  
(2 lb. or 5 lb. packs)
- 5 lb. Eye of Round Roast
- 16 lb. Stew Meat (2 lb packs)
- 8-10 pc. Osso Bucco (beef shank)
- 16 lb. knuckle & marrow bones
- 4-6 lbs. Neck Bones
- 6 lb Brisket
- 2lb Tri Tip
- 2lb Inside Skirt Steaks
- 1lb Flank Steak

**Please Note:**

- All orders require a \$500, nonrefundable deposit, due at time of form submission
- Bone in steak cuts are cut to approximately 1  $\frac{1}{2}$ ".
- Yields are approximate and may vary.
- Guest is charged based on cost per pound.
- Organ meat is sold separately, but available upon request.
- Half a beef will require about 7 cubic feet of freezer space.
- Quarter beef will require 3.5 cubic feet of freezer space.
- All finished orders will need to be picked up within 5 business days of completion notification. A charge of \$25.00 per day will be automatically charged to the given credit card. No Exceptions. (We have minimal freezer space to hold large orders.)

HALF AND QUARTER BEEF ORDER FORM 2025/2026

Please Check One:      \$13/lb Quarter Beef ☐      \$12/lb Half Beef ☐  
   (Approx. 100 lbs.)      (Approx. 200 lbs.)

If you are ordering a quarter beef, please choose one of the following cuts.

- Tri Tip ☐ -or- Brisket ☐

If you are ordering a quarter beef, please choose one of the following cuts.

- Inside Skirt Steak ☐ - or - Flank Steak ☐

Custom Options: (please circle or check boxes that apply)

- ❖ For the Tenderloin, **please circle one:** Cut into steaks – or – Leave whole as a roast
- ❖ For Roasts, Stew Meat & Ground, **please circle one:** 2 lb packs – or - 5lb packs
- ❖ We will grind the following cuts into ground beef upon request. Please understand that this means you do not want them as whole cuts, but as an addition to your ground beef.

Sirloin Steaks ☐ Short Ribs ☐

Chuck Roast: Grind 50% ☐ Grind 100% ☐

Eye of Round Roast ☐ Bone In Shank(osso bucco) ☐

Stew Meat: Grind 50% ☐ Grind 100% ☐

- ❖ For an additional fee, I would like all my meat double wrapped in freezer paper.

Quarter Beef \$80 ☐ Half Beef \$160 ☐

By Signing this document, I acknowledge that I will be charged a \$500 Non Refundable deposit to the given credit card. The remainder balance will need be paid in full before receiving the ordered beef. All Beef must be picked up with in 5 days of processing completion to avoid fees.

Print Name \_\_\_\_\_

Sign Name \_\_\_\_\_ Date \_\_\_\_\_

Credit Card \_\_\_\_\_ Exp \_\_\_\_\_ CVV \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_ Zip Code \_\_\_\_\_