## MOBILE PROCESSING BEEF CUT SHEET

Lot #\_\_\_\_\_

Name: \_\_\_\_\_\_ Phone: \_\_\_\_\_

A Blue Sky Company Harvest I	Date: Whole / Half / Quarte
Pringing Food Horne	
ging Food H	Round:
Shoulder:	O Sirloin Tip Roast
O Brisket	<ul><li>○ Top Round Roast</li><li>□ Prefer London Broil Steaks</li></ul>
<ul><li>Bone-in Chuck Roast</li><li>Prefer Bone-in Chuck Steaks</li></ul>	O Bottom Round Roast
O Arm Roast	O Eye Round Roast
O English Roast	O Cross Cut Shank
Additional cut requests:	Additional cut requests:
	Final Specifications:  All unselected
Rib & Shortloin:	Ground beef packages: □ 1lb □ 2lb cuts will be  2% discount of total applied if 2lb pack selected added to trim  Soup Bones (9lb average):□ Yes □ No to be made
O Ribeye Steak  □ Bone-in or □ Boneless	Desired Steak Thickness: in beef
O Porterhouse & T-Bone Steak Only one of these may be	Desired Roast Weight: lbs
O NY Strip Steak & Filet Mignon — selected	Stew Meat: □yes □no (2-3 lbs unless more requested)
O Short Ribs	Cube Steak: □yes □no (2-3 lbs unless more requested)
O Skirt Steak	<u>Pricing</u>
O Top Sirloin Steak	Slaughter fee (\$60 per head) - \$
O Bavette Steak	Dracessing (Hang weight w C QC nor lh)
O Flank Steak	Processing (Hang weight x \$.85 per lb) - \$ *Halves weighing less than 250lbs- \$.95/lb
Additional cut requests:	Mileage (\$1.20 per, mile one way) - \$
	Specialty items/cuts - \$
	Total before tax - \$