



BEEF - Custom Processing Order Sheet

Blue Star Meats Inc.

616.392.4291 bluestar meat.com

Date:

Weight:

Slaughter Fee:

Patties:

For Office Use Only

Customer Name:

Customer Phone #:

Purchased from: (Farmer)

Hind ¼

From the Round Choose One

Round Steak (Can be run through a tenderizer and made like Swiss steak)

Tenderize? Yes No (Tenderized is like cubed steak)

Round Roast → Size in pounds (3 lbs is average)

Note number per package (quantity) and thickness on the following (i.e. ¾", 1", 1.5", etc.)

Sirloin Steak → Quantity: → Thickness

T-Bone Steak → Quantity: → Thickness (or) Filet Steaks

Porterhouse → Quantity: → Thickness New York Strip

From the Sirloin Tip Choose up to TWO of the following:

Sizzler Steak → lb per package desired Sirloin

Tip Roast → Size in pounds (3 lbs is average)

Choose the size of the rump roast

Rump Roast → Size in pounds (3 lbs is average)

Flank Steak Yes No

Front ¼

Choose one of the following selections for the rib section

Rib Steak (Steak with bone) → Thickness:

Delmonico Steak (Steak WITHOUT bone) → Thickness:

Standing Rib Roast (Roast with bone) → Size in pounds (3 lbs is average)

Rolled Rib Roast (Roast WITHOUT bone) → Size in pounds (3 lbs is average)

Choose one or both of the following:

Chuck Steak

Chuck Roast (Most people go with the roast, this would be your least tender steak)

Choose YES or NO on the Following. NOTE: items marked "NO" will be ground into your ground beef

YES/NO

Skirt Steak

Brisket

Short Ribs

Soup Bones

Stew Meat → If YES, indicate size in pounds

You will have Ground Beef!

Indicate % in bulk packages and % in Patties **(\$.75/lb additional charge for patties)**

% in BULK packages → size is approximately 1# per package

% in PATTIES (square patty is approximately 1/3# with 4 patties/package (additional charge)

Please note any special instructions:

Email completed form to bluestar meat@sbcglobal.net