



Customer Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Livestock Owner: \_\_\_\_\_

Lot/Ear Tag# \_\_\_\_\_

BMB Plant ID: \_\_\_\_\_

**1/4**

Circle options (All Options UNMARKED and those marked "No" will be put into g)

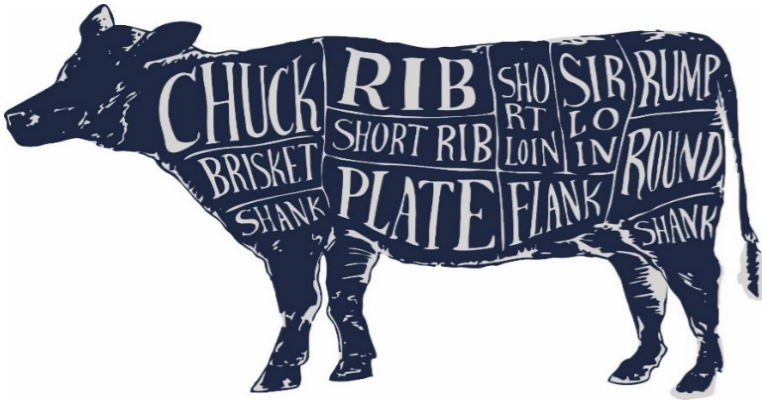
*All roasts are cut at 3-5 lbs unless requested by the customer*

*Note: Quartering only works if both quarters are asking for the same cuts from the half. If they are different, one customer will receive more than the other.*

Steaks	Steak Thickness: 3/4" 1" or 1.5" *Steaks per pk _____ *(Additional costs incurred for 1 per pk)
BRISKET	1/2 or No
CHUCK	Chuck Roast Yes or No Arm Roast Yes or No
RIB	Ribeye Steak Bone in or Boneless Back Ribs Yes or No Short Ribs (Bone-in) Yes or No
LOIN	NY Strip and Filet Mignon Yes or No Sirloin Tip Steaks Yes or No Top Sirloin Steaks Yes or No
ROUND	Rump Roast Yes or No Top Round London Broil Roast or Tenderized Cube Steak or No Eye of Round Steaks or No Bottom Round Tenderized Cube Steak or No Bottom Round Roast or Tenderized Cube Steak or No Cross Cut Beef Shank Yes or No (comes in 2" cuts)
FLANK	Skirt Meat Yes or No
OFFAL	Beef Heart Not Available Cheek Meat Not Available Oxtail Not Available Tongue Not Available
OTHER	Soup Bones or Marrow Bones Yes No Beef Fat Yes No Stew Meat or Kabobs 1 lb 2lb packages Ground Beef 1 lb 2lb packages Hamburger Patties 1/3 patty, 4 per pack, 10 lb min. \$1.00 per lb extra Yes or No Lbs: _____

Additional Instructions: \_\_\_\_\_

Custom Exempt: \_\_\_\_\_  
 USDA Inspected: \_\_\_\_\_  
 Harvest Date: \_\_\_\_\_  
 HCW: \_\_\_\_\_  
 1/11/24



**\*\*\*FOR OFFICE USE ONLY\*\*\***  
 HCW: \_\_\_\_\_ X \$1.30 750 lb min  
 Additional Cut & Portion Requests add:  
 \$50 per Half Animal / \$100 per Whole Animal  
 1 Steak per bag fee: \$40 per animal  
 Pre-Paid Deposit: \$100 per animal  
 Custom Label Setup: \$100  
 Using Custom Label: No fee  
 Add Fat to Grind: \$3 per lb (Retail)