

# BLUEBONNET BEEF CUT SHEET

Appt. Date: \_\_\_\_\_ Animal Tag ID: \_\_\_\_\_  
 Name: \_\_\_\_\_ Hang Time: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City: \_\_\_\_\_ Inspected or Custom (Circle)  
 State/Zip: \_\_\_\_\_ Whole or Half (Circle)  
 Phone: \_\_\_\_\_  
 Email: \_\_\_\_\_ BMC Order #: \_\_\_\_\_

STEAKS	Thickness	Per/Pk
Ribeye, boneless		
Ribeye, bone in		
NY Strip, boneless		
NY Strip, bone in		
T-Bone/Porterhouse		
Filet		
Sirloin		

	Lb/Pack	Lbs.
Stew Meat		
Chili Meat		
Jerky Meat		
Soup Bones		
Beef Bones		

	Total Lbs.	Per/Pk
Tenderized Cutlets		

	1/4 Lb.	1/3 Lb.	1/2 Lb.	Per/Pk	Total Lbs.
Ground Patties					

	Lbs./Pk	Lean	Extra Lean	Vac Sealed Y/N
Ground Beef				

- lean is roughly 80/20 blend, extra lean is roughly 90/10 blend, no splits

Place a ✓	Heart	Cheek	Tongue	Liver	Oxtail	Head*	Hide*

\*head/hide must be picked up same day as drop-off by 5pm

ROASTS	Weight/Ea.	Notes
Chuck		
Rump		
Arm		
Sirloin Tip		
Round		
Pike's Peak		

- leave blank if roasts above should go to ground beef

	✓	Notes
Brisket		
Tri Tip		
Skirt		
Hanger Steak		
Flank Steak		
Flanken Ribs		
Short/Half Ribs		
Picanha		
Marrow Boats		
Kidney Fat		

- leave blank if items above should go to ground beef

Bluebonnet Meat Co., 719 S. Pearl St., Trenton, TX 75490

Customer Signature: \_\_\_\_\_

903-989-2293 info@bluebonnetmeat.com