

BROOKSIDE CUSTOM CUTTING

Moose Cut Instructions

Name:	Tag #:
Phone:	Weight:

MOOSE:		
.90/LB Dressed Weight	Prequarterd \$50 + 1.50/lb	Cape \$50

Steak Thickness: $\frac{3}{4}$ 1 inch Thicker Thinner **** <u>Shaved \$7/lb</u> ****

<u>Rounds:</u> <i>Circle Choice for Each</i> Top: Steak Roast Stew Shaved Grind Bottom: Steak Roast Stew Shaved Grind Eye: Steak Roast Stew Shaved Grind Knuckle: Steak Roast Stew Shaved Grind	<u>Chucks:</u> <i>Circle Choice for Each</i> Brisket: Roast Stew Grind Shoulder: Steak Roast Stew Shaved Grind Chuck: Roast Stew Grind Loin: Steak Roast Stew Shaved Grind
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<u>Summer Sausage: 10lb Minimum Per Flavor \$7/lb</u> Original _____ Original with Cheddar _____ Jalapeno & Cheddar _____

<u>Sausage: 10lb Minimum Per Flavor</u> <u>\$2.50/lb Ground \$3.50/lb Link</u>				
Sweet: _____ Link/Ground	Hot: _____ Link/Ground	Breakfast: _____ Link/Ground	Maple: _____ Link/Ground	Apple Spice: _____ Link/Ground
Garlic & Cheese: _____ Link/Ground	Jalapeno & Cheddar: _____ Link/Ground	Brat: _____ Link/Ground	Kielbasa: _____ Link/Ground	

<u>Burger Additions:</u> Bacon Burger Total Weight \$2.50/lb _____ *5lb minimum* Pork Fat: \$3/lb _____ Beef Fat: \$3/lb _____	Notes:
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Total:				
Paid:	Cash	Check	Card	Texted Voice Mail Date: _____