



info@kcgrassfedbeef.com
(816) 894-8484

PROCESSING SHEET

Processing Questions Call Rains Processing at: (660) 663-3674

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Whole

Name:

Phone:

Address:

Vacuum pack your steaks (\$.30/pound - otherwise white paper) Yes No

Steak Thickness (we recommend 1 1/4" min. or more for grass-fed) _____

Number of steaks per package _____

Size of Roasts (2-3 lbs. for crock pots). _____ lbs.

Check mark all that apply. Please feel free to make notes as needed. If something is not chosen it will be ground for burger.

ROASTS

Arm – Roast

Chuck – Roast

Rump Roast

Pikes Peak Roast

Sirloin Tip Roast

STEAKS

T-Bone

or Boneless KC Strip

Boneless Filet Mignon

Rib Eye (Boneless) **or** Cowboy Rib Eye (Bone-In)

Top Sirloin

Flank Steak

Skirt Steak

BRISKET

Half Whole

Minute Steak (.\$30/lbs extra for double tenderization)

SHORT RIBS

HAMBURGER (Pounds per package)

STEW MEAT

1 pound 1 ½ pounds 2 pounds

OTHER OPTIONS

Liver (sliced) Heart Tongue Oxtail Soup Bones Marrow Bones