



# Prairie Dell Meat Company Wild Hog Cut Sheet

Storage#: \_\_\_\_\_



GO TEXAN.

Name \_\_\_\_\_ Cell \_\_\_\_\_ Home \_\_\_\_\_  
Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_  
Email \_\_\_\_\_ Date: \_\_\_\_\_

Standard Processing Fee of \$125 up to 150 lbs. or \$1.65 per lb. qtrd. Weight. \$60 Gut FEE due at drop off.

Extended Price

Standard Pricing includes all cut, ground trim and Vacuum Seal

Qtrd. Weight \_\_\_\_\_ x \$1.65 =

\$ \_\_\_\_\_

Packaging Options: check options

Roast size: 2-3lb. \_\_\_\_\_ 3-4 lb. \_\_\_\_\_ Steaks per pkg: 2 4 6 other \_\_\_\_\_

Ground burger: 1 lb. 2lb. \_\_\_\_\_ Ground Chili: 1 lb. 2 lb. \_\_\_\_\_ Qnty. \_\_\_\_\_ Cubed Stew: 1lb. 2lb. \_\_\_\_\_ Qnty. \_\_\_\_\_

Shoulder Cuts: write quantities or percentages

Shoulder Roast \_\_\_\_\_ Cutlets \_\_\_\_\_ Trim \_\_\_\_\_

Back Strap: check options and write thickness

Whole \_\_\_\_\_ Steaks \_\_\_\_\_ / \_\_\_\_\_ Cutlets \_\_\_\_\_ Canadian Bacon \_\_\_\_\_ Fajita \_\_\_\_\_ Trim \_\_\_\_\_

Side Cuts: check options

Keep Tenderloins \_\_\_\_\_

Ribs: whole \_\_\_\_\_ split \_\_\_\_\_ Trim \_\_\_\_\_

Hind Qtr. Cuts: check options and write thickness for each Steak

#1: Whole \_\_\_\_\_ Roast \_\_\_\_\_ Steak \_\_\_\_\_ / \_\_\_\_\_ Cutlets \_\_\_\_\_ Fajita \_\_\_\_\_ Trim \_\_\_\_\_ (SMOKE/FRESH)

#2: Whole \_\_\_\_\_ Roast \_\_\_\_\_ Steak \_\_\_\_\_ / \_\_\_\_\_ Cutlets \_\_\_\_\_ Fajita \_\_\_\_\_ Trim \_\_\_\_\_ (SMOKE/FRESH)



Specialty Menu: Items not included in standard price and charged per lb. to include packaging option selected, check option

Smoked Link Sausage \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$4.60 = \_\_\_\_\_ includes 60% pork Seasoning: Czech \_\_\_\_\_ German \_\_\_\_\_ Acadiana \_\_\_\_\_ Safari \_\_\_\_\_

Pan Sausage \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$3.40 = \_\_\_\_\_ Seasoning: Breakfast \_\_\_\_\_ Chorizo \_\_\_\_\_ Beef/Bacon Burger \_\_\_\_\_ / lbs. x \$1.25 = \_\_\_\_\_

Canadian Bacon \_\_\_\_\_ / lbs. x \$3.90 = \_\_\_\_\_ Cooked Salami \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$4.20 = \_\_\_\_\_

Marinated Fajita or Steaks \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$3.85 = \_\_\_\_\_ write in your cuts for marinade: \_\_\_\_\_

Add Jalepenos to \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$.65 = \_\_\_\_\_ Add Cheese to \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$.65 = \_\_\_\_\_

Seasoned Roasts, Steaks \_\_\_\_\_ / lbs. \_\_\_\_\_ x \$1.50 = \_\_\_\_\_ seasoning: Goat Head Red \_\_\_\_\_ Goat Head Blonde \_\_\_\_\_

Extended Price

\$ \_\_\_\_\_

\$ \_\_\_\_\_

\$ \_\_\_\_\_

\$ \_\_\_\_\_

\$ \_\_\_\_\_

\$ \_\_\_\_\_

Subtotal

\$ \_\_\_\_\_

Deposit

\$ \_\_\_\_\_

Balance Due

\$ \_\_\_\_\_

**WWW.PRAIRIEDELLMEATCO.COM**

(254) 947-7266 ~ 4401 Solana Ranch Road ~ Salado, TX 76571

Notification Date:

Pickup Date:

Payment method: Cash Credit Card

Check #