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[HatCreekButchery@gmail.com](mailto:HatCreekButchery@gmail.com)

Name \_\_\_\_\_ Phone \_\_\_\_\_  
 Address \_\_\_\_\_ City \_\_\_\_\_  
 State \_\_\_\_\_ Zip \_\_\_\_\_ Drop Date \_\_\_\_\_  
 Producer \_\_\_\_\_ Tag # \_\_\_\_\_  
 Species \_\_\_\_\_

**Steaks**

**Price**

|                                                                                                |                                    |
|------------------------------------------------------------------------------------------------|------------------------------------|
| _____ Beef T-Bone 1" 1.5" 2" 1/pk <b>2/pk</b> 3/pk 4/pk                                        | Kill Fee - \$100                   |
| _____ Beef Filet 1" 1.5" 2" 1/pk <b>2/pk</b> 3/pk 4/pk                                         | Hanging Weight - \$ .95/lb         |
| _____ Beef New York Strip 1" 1.5" 2" 1/pk <b>2/pk</b> 3/pk 4/pk                                | 1lb Ground Beef - \$ .25/lb        |
| _____ Beef Ribeye Steak 1" 1.5" 2" 1/pk <b>2/pk</b> 3/pk 4/pk                                  | 1/4lb Hamburger Patties - \$.50/lb |
| _____ Beef Sirloin Tip Steak 1" 1.5" 2" 1/pk <b>2/pk</b> 3/pk 4/pk                             |                                    |
| _____ Beef Round Steak (Chicken Fry) <b>Regular</b> Tenderized 1/2" 1/pk <b>2/pk</b> 3/pk 4/pk |                                    |
| _____ Beef Flank Steak.                                                                        |                                    |
| _____ Beef Skirt Steak                                                                         |                                    |

**Roasts**

|                                                    |                                      |
|----------------------------------------------------|--------------------------------------|
| _____ Beef Chuck Roast 2-3# <b>3-4#</b> 4-5#       | Beef Stew Meat 1#pk 2#pk             |
| _____ Beef Arm Roast 2-3# <b>3-4#</b> 4-5#         | Beef Brisket Cut in half Leave Whole |
|                                                    | Beef Short Ribs                      |
| _____ Beef Rolled Rump Roast 2-3# <b>3-4#</b> 4-5# | Eye Round Roast                      |
| _____ Beef Pikes Peak Roast 2-3# <b>3-4#</b> Whole | Rib Eye Roast                        |

**Ground Beef**

Ground Beef 2#/pk Note: \_\_\_\_\_

**\*Cattle over 30 months will all be boneless (no Bone-in)**

**\*There will be a \$25/day fee for orders not picked up within 5 days of contact, unless arrangements are made.**