## TRUE GRIT BUFFALO RANCH

## **Bulk Ordering Information**

**Estimated Price \$** 

Weights quoted below are hanging rail weight, meaning the warm weight after skinning but before cooling and deboning.

Quarter Bison Approximately 135lbs - 165lbs Quarter of the front and hind quarters \$10.00/lb including cut and wrap Estimated \$1,350 - \$1,650	Approximate Includes from \$7.50/lb incl	Half Bison Approximately 270lbs - 330lbs Includes front and hind quarters \$7.50/lb including cut and wrap Estimated \$2,025 - \$2,475		Whole Bison Approximately 540lbs - 660lbs \$7.00/lb including cut and wrap Estimated \$3,780 - \$4,620	
Step 1: Select Quantiy		Quarter	Half	Whole	
Step 2: Select Cuts		Quarter	Hati	wildte	
Front Quarter					
Chuck (Up to 2 choices)		Roast	Stew	Ground	Steak
Cross Rib (Up to 2 choices)		Roast	Ground	Stew	
Prime Rib		Roast	Steak	1/2 Steak 8	§ 1/2 Roast
Brisket		Whole	Ground	,	,
Short Ribs		3" Ribs	Ground		
Hind Quarter		_			
Sirloin		Roast	Steak		
Short Loin		T-Bone	Steak		
Sirloin Tip (Up to 2 choices)		Roast	Steak		
Rump (Up to 2 choices)		Roast	Ground		
Round Roast (Up to 4 choices	s)	Roast	Steak	Cutlet	Stir-Fry
Flank		Whole	Ground		
Step 3: Select Weight and Packing P	reference				
Roast Size		2-3 lbs	4-5lbs	6-8lbs	
Ground & Stew Size		1.5 lbs	2 lbs	4 lbs	
Steak Thickness Steaks in a pack		3/4" 2	1" 4	1 -1/4"	
Steaks III a pack		2	4		
Step 4: Options					
		Pricing	Quantity		
Jerky	\$	10.00			
Pepperoni	\$	5.00			
Sausage	\$	5.00			
Patties Vacuum Pack	<b>\$</b>	2.50 <sub>_</sub> 0.30/lbs of	rail waight		
Vacuum Fack	4	U.3U/IDS 01	ran weigin		