



BORYSKI's Butcher Block

BBQ & Catering Service

2210 Millar Ave. 242-3456



CUSTOM PROCESSING

Wild-Beef-Pork-Lamb

Cutting Steaks - Wrapping - Grinding - Freezing **¢.99^{LB}**

Minimum Charge **\$85⁰⁰**

Per Animal

EXTRA CLEANING \$25 SKINNING \$60 BONE DISPOSAL \$20

CUSTOM SMOKED SAUSAGE

PRICE INCLUDES PORK - SEASONING - STUFFING - SMOKING

COST ON FINISHED PRODUCT

Smokies	\$3 ⁷⁵ _{LB}
Coil	\$3 ⁵⁰ _{LB}
Rings	\$3 ⁵⁰ _{LB}
Cold Cuts	\$3 ²⁵ _{LB}
Sticks	\$3 ⁹⁵ _{LB}
GR Jerky (wet weight)	\$5 ⁰⁰ _{LB}
Jerky (wet weight)	\$7 ⁰⁰ _{LB}

Recipes

Farmer	Bratwurst
Beer	Pepperoni
Salami	Ham
Summer	Honey Garlic
Polish	Hickory

Fresh Frying

(Wet Weight)

- Breakfast
- Dinner
- Coil

\$2.55^{LB}

MISCELLANEOUS

(\$10 MINIMUM CHARGE)

.15c/lb	Dividing and multiple invoices
.65c/lb	Vapour Proof Wrapping (Freeze Paper)
\$1 ⁰⁰ /lb	1LB. Multi-Vacuuming
.75c/lb	2LB. Multi-Vacuuming
.50c/lb	3LB. Multi-Vacuuming
.65c/lb	Grinding Only
\$1 ³⁰ /lb	Grinding and Packaging
\$2 ⁰⁰ /lb	Grinding, Seasoning, Making Patties
\$2 ⁰⁰ /lb	Meat Tenderizing
\$2 ⁰⁰ /lb	Custom Curing and Smoking
\$1 ⁰⁰ /lb	Custom Smoking - Min 30LB
\$2 ⁰⁰ /lb	Custom Slicing and Wrapping Bacon

Individual Orders (Min. 33lbs)	Batch Orders (Min. 15lbs)
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Example

33lb Wild
17lb Pork
10lb Water
& Seasoning
60 Smoke House
Finished = 52/54lb

DIY Sausage Making

We can provide

- Seasoning
- Casing
- Pork

Check our Website

BORYSKI.COM

Email:

vboryski@shaw.ca