



CATERING & FAMILY MEAL SPECIFICATIONS

11.11.2024

RIBS

Item	Recipe Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Thai Ribs	3 Full Racks (36 pieces)	Cook and sauce the ribs according to the "Thai Ribs - Full Rack" line visual. Include garnishes. Cut into individual bones, then stack into aluminum pans.	Divide into 2 aluminum pans with lids. Catering tong	
BBQ Ribs	3 Full Racks (36 pieces)	Cook and sauce the ribs according to the "BBQ Ribs - Full Rack" line visual. Cut into individual bones, then stack into aluminum pans.	Divide into 2 aluminum pans with lids. Catering tong	
Dry Ribs	3 Full Racks (36 pieces)	Cook and sauce the ribs according to the "Dry Ribs - Full Rack" line visual. Cut into individual bones, then stack into aluminum pans.	Divide into 2 aluminum pans with lids. Catering tong	

GRILLED CHICKEN BREAST

Item	Recipe Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Grilled Chicken Breast	8 Chicken Breasts (cut in half to yield 16 pieces)	Cook the chicken breasts according to the "Grilled Chicken Breast" line visual. Cut the grilled chicken breasts in half on a 45° bias. Shingle in the pan, and top with green onions. THIS IS NOT THE SAME AMOUNT OF GRILLED CHICKEN THAT COMES WITH THE RED BEANS.	Aluminum pan with lid Catering tong	

CATERING RIBS & GRILLED CHICKEN BREAST NOTES

Always label aluminum pans.
Send 1 black catering tong per pan, if requested.