

CHICKEN & RIB PLATTER

9/18/2024

Plate: Beef Plate

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 rack [Cooked BBQ Ribs](#)

STEP #2: INGREDIENTS

1/4 each [BBQ Chicken](#) - white meat portion

SETUP / GARNISH

1vz **BBQ Sauce**
2 each **Choice of Side**

STEP 1: TO COOK

1. Fully prepare the 1/4 rack of BBQ ribs.

STEP #2: TO COOK

1. Fully prepare the 1/4 BBQ Chicken.

SETUP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Ladle the BBQ Sauce over the plate.
NOTE: If the guest orders another sauce or combination of sauce other than BBQ sauce, nothing is added to the plate.
2. Place the chicken to the right of center of the plate.
NOTE: The breast portion of the chicken must face the guest.
3. Position 2 individually cut rib bones at a 45° angle evenly spaced apart to left of center of the plate.
4. Place the third rib bone on top of the first two bones in the opposite 45° angle to create a crossing stack.
NOTE: Both side items are served off the plate.

