



CATERING & FAMILY MEAL SPECIFICATIONS 11.11.2024

ROTISSERIED MEATS

Item	Recipe Portions	Recipe Procedure / Sauce	Container(s) Utensils	Recipe Picture
Rotisserie Chicken - House Rub	3 Whole Chickens (12 pieces)	Prepare the chicken according to the "Rotisserie Chicken House Rub" line visual. Cut into quarters (white meat and dark meat), then stack into 2 aluminum pans (separate white and dark meat).	Divide into 2 labeled aluminum pans with lids. Catering tong	
Rotisserie Chicken - BBQ	3 Whole Chickens (12 pieces)	Prepare the chicken according to the "BBQ Chicken" line visual. Include sauce. Cut into quarters (white meat and dark meat), then stack into 2 aluminum pans (separate white and dark meat).	Divide into 2 labeled aluminum pans with lids. Catering tong	
Rotisserie Chicken - S & S	3 Whole Chickens (12 pieces)	Prepare the chicken according to the "S & S Chicken" line visual. Include sauce. Cut into quarters (white meat and dark meat), then stack into 2 aluminum pans (separate white and dark meat).	Divide into 2 labeled aluminum pans with lids. Catering tong	
Rotisserie Chicken - Louisiana BBQ	3 Whole Chickens (12 pieces)	Prepare the chicken according to the "Louisiana BBQ Chicken" line visual. Include sauce. Cut into quarters (white meat and dark meat), then stack into 2 aluminum pans (separate white and dark meat).	Divide into 2 labeled aluminum pans with lids. Catering tong	
Rotisserie Beef	4 Pounds	Prepare the beef according to the "Beef Platter" line visual. Lay out shingled into an aluminum pan. Ladle 24 vz of Portobello Cabernet Sauce evenly over the sliced beef.	Aluminum pan with lid Catering tong	

CATERING ROTISSERIED MEATS NOTES

Glazed chicken - use **1 vz per 1/4 chicken**. Cut into pieces and brush on glaze.

If chicken sauces are requested on the side, ladle 6 vz into an 8 vz styrofoam container.

Rotisserie Beef sauce on side UPON REQUEST ONLY. Ladle 24 vz into a quart container with a lid.

Rotisserie Chicken can be requested by the guest to be cut into 1/8s. **If requested, cut each chicken half into 4 pieces:**

(Leg / Thigh / Half Breast / Half Breast w/ Wing) - Chicken must still be separated into white meat and dark meat aluminum pans.