

ROTISSERIE CHICKEN - QUARTER WHITE

5/20/2025

Plate: Pasta Bowl

To Go: 3 Compartment

STEP #1: INGREDIENTS

1/4 each Rotisserie Chicken (White meat)

SETUP / GARNISH

1 vz Chicken Au Jus

1/2 each Grilled Lemon

2 each Choice of Side

STEP 1: TO COOK

1. Remove a chicken from the warming drawer, and place it on the cutting board.
NOTE: Skin must be completely intact for plain Rotisserie Chicken. Chickens with torn skin may be used for sauced chickens.
2. Using poultry shears, cut and remove the elastic chicken tie.
3. **Cut the whole bird in half so that the backbone is removed and one half of the bird has the keel.**
NOTE: Immediately return the other half of the chicken to the warming drawer. DO NOT STACK CUT CHICKENS!
4. Remove the wing tip, tail and tailbone, and remove any excess fat and skin from the tail area and under side.
5. **Cut the 1/2 rotisserie chicken into "dark" and "white" meat portions, and place the dark meat portion into the drawer.**
6. **Do not plate the chicken until the ticket is ready to be sold.**

SET UP / GARNISH

Reference the attached pictures for plating setup & garnishing.

1. Place the breast portion of the chicken on the bowl with breast facing the guest.
2. **Ladle** the Chicken Au Jus **evenly** over top the chicken.
NOTE: The breast must face the guest.
NOTE: Lean the grilled lemon against chicken. It must face up and towards the guest.
NOTE: Both side items are served off the plate.

