# Lunch Box Menu





#### Lunch Boxes \*10-person minimum ea\*

Add a Drink and Fresh Fruit Cup OR Fresh Baked BIG Cookie OR Kettle Chips for 4.00 more ea.

\*\*Individually packaged\*\*

#### Veggie Wrap (Vegetarian) 6.50pp

Spinach, Tomato, Cucumber, Roasted Red Pepper and Avocado-Lime Aioli wrapped tightly into a steamed Tortilla.

#### Buffalo Chicken Wrap 6.75pp

Breaded Chicken Tenderloin, Scratch-made Buffalo Sauce, Romaine Lettuce and Tomato wrapped tightly into a steamed Tortilla.

#### Chicken Cobb Salad 7pp

Romaine Lettuce, Tomato, Turkey Bacon, Red Onion, Avocado, Shredded Carrot and Bleu Cheese.

## Turkey Provolone Sandwich w/ Chipotle Mayo 7pp

Oven Roasted Turkey Breast, Provolone Cheese and Scratch-made Chipotle Mayo. Lightly Toasted.

\$6 Lunch Box Specials \*10-person minimum ea\*

Add a Drink and Fresh Fruit Cup OR Fresh Baked BIG Cookie OR Kettle

Chips for 4.00 more ea. \*\*Individually packaged\*\*

Turkey Sandwich w/ Pesto Mayo

Smoked Turkey, Provolone, Tomato, Lettuce and Pesto Mayo.

#### Ham and Cheese w/ Horseradish

Black Forest Ham. Cheddar Cheese. Horseradish Mayo.

#### **Grilled Shrimp Caesar Wrap**

Grilled Shrimp. Romain Lettuce. Spinach Wrap. Caesar Dressing. Parmesan Cheese. Lunch Bowls \*10-person min ea.\*

Add a Drink and Fresh Fruit Cup OR Fresh Baked BIG Cookie OR Kettle Chips for \$4.00 more ea.

\*\* Individually packaged\*\*

#### Chicken Gumbo 7.50pp

Flavor packed Seafood Gumbo with Andouille Sausage. Peppers, Onions, Chicken Tenderloin, Fresh Herbs and Spices cooked together with scratch-made Chicken Stock and thickened with a slow cooked roux. Served in small bowls with Jasmine Rice.

### Rice Bowl 5.75pp

Jasmine Rice steamed until tender. Combined with sea salt, lime juice, butter, cilantro and tossed until light and fluffy! Topped with your choice of: Beef Flank Steak +4.25 4oz Marinated Chicken Breast +3.25 4oz Flaked Salmon +5.95 4oz Stir-fried Veggies + 2.50 4oz

#### Mashed Potato Bowl 6.75pp

Yukon Gold Potatoes steamed until creamy and tender. Paired with cream, roasted garlic and parmesan cheeses and whipped until light and fluffy! Paired with Asparagus and Topped with your choice of: Meatloaf +4.25 Fried Chicken w/ Gravy +4.75 Salmon Filet +5.95 4oz



Chef Willie D. Culinary Services Chicago and Chicagoland Area 773.417.9868 CWDCulinaryServices.com ChefWillieD@CWDCulinaryServices.com <u>Minimum 15 ppl. Less than 15 ppl subject to \$1 upcharge per item</u>



# Drinks/Refreshments/Extras (15ppl ea.)

Raspberry and Basil Lemonade \$50 Sweet Tea \$40 Water \$20 Soft Drinks \$25 Assortment of Cookies \$35 Assortment of Potato Chips \$35

#### **Service Agreement:**

Please be sure to submit all requests and 50% deposit at least 3 days PRIOR to the scheduled date of the delivery to OBannon LLC DBA: Chef Willie D. Culinary Services. Make all checks payable to Willie OBannon. Any orders not submitted within the allotted time FULL PAYMENT must be made upon time of request. Remainder of balance must be paid in full no later than 24 hours before scheduled delivery. Any orders or services totaling over \$1000 must be submitted at least 14 days before scheduled delivery and paid in full at least 72 hours before the scheduled event. Full payment is due immediately for all promotional sales and events.

Chef Willie D. Culinary Services Chicago and Chicagoland Area 773.417.9868 CWDCulinaryServices.com ChefWillieD@CWDCulinaryServices.com <u>Minimum 15 ppl. Less than 15 ppl subject to \$1 upcharge per item</u>

