



“Real Food – Real Chefs”

Our School Lunch Program

Chef John Carlino & Chef Allan Doherty, the Owners of ChefCorp, are dedicated to offering a wholesome, freshly prepared meal for the our School Community. Our School lunch program features freshly prepared, “Kid Friendly” foods, baked, packaged with fresh fruit, and a homemade dessert treat. Our goal is to offer a complete delicious lunch using healthy preparation methods. ALL Sandwiches, Fruit, Cookies, Spoons, Forks, are individually portioned & wrapped in our facility for safety.

ChefCorp Commissary facility does contain allergen ingredients as part of our standard inventory. (Dairy, Gluten, Soy Products, and Nuts) we are careful not to have cross contact with allergens in production and packaging.

ChefCorp does not use Nuts or Nut oils in any of our School Ingredients.

*ChefCorp is also an approve provider of Food Safety Training and Certification to the Food Service Community in South Florida. ChefCorp.com

Lunch Ingredient Listing –

- **Chicken Sandwich** – Breaded Real Chicken, (Not processed), Baked, (not fried), honey mustard, cheese, hoagie roll. Fresh Fruit, homemade cookie (no nuts or nut oils)
- **Turkey Sandwich** – Sliced Turkey breast, cheese, hoagie, Fresh Fruit, Our homemade brownie (no nuts)
- **Chicken Burrito** – baked chicken, cheddar cheese, salsa, tortilla, Fresh Fruit, Baked Chips.
- **Chicken Tenders** – baked chicken, baked tater tots (Not fried), Homemade Blondie made with Sunbutter (Roasted Sunflower Seeds)
- **Pizza** – Baked Cheese Pizza Slices, Fresh Fruit, Ice Cream Cup

ChefCorp Chefs are available to answer any specific allergy concern (561) 676-7076 (cell)

Or email chefcarlino@chefcorp.com