



Future Chefs

National Challenge

by *sodexo*

LOCALLY FRESH!

**USE ANY OF THE LOCALLY SOURCED INGREDIENTS BELOW TO
MAKE YOUR SANDWICH OR WRAP**

Fife Based Mission Tortillas

Wraps:

Jalapeño Cheddar

Sundried Tomato

Garden Spinach

Seattle Based Grand Central Bakery

BREADS

CAMPAGNOLO

Hearty and mildly sweet from a touch of honey, "Campy" is a rugged country-style loaf combining coarse wheat and rye flours and a mix of eight whole grains. Great for sandwiches or toasted and spread with your favorite nut butter

COMO

Our signature Italian-style hearth bread! Named one of the country's best artisan loaves by Saveur magazine, Como has a golden crust and chewy interior. Perfect for sandwiches, toast and bruschetta. A blend of Shepherd's Grain and Roger's unbleached flours, water, salt, yeast.

MULTIGRAIN WHOLE WHEAT

Now with toasted whole-grain oats! Local stone-ground wheat flour + pumpkin and flax seeds in a 100% whole-grain hearth loaf. A delicious and nutritious table or sandwich loaf. This product no longer contains sesame seeds, a food allergen.

PEASANT LEVAIN

Naturally leavened with wild yeast, Peasant has a gorgeous dark crust and distinctive tang. Complex and nutty, made with a touch of whole rye and wheat flours. A great choice for cheese platters, sandwiches, toast – this is one versatile loaf. Available as a boule (round).

RUSTIC BAGUETTE

Baked to golden perfection, this crusty hand-shaped baguette has a lightly sweet flavor. Dip in olive oil, spread with a gooey aged cheese or slice for crostini.

Seattle Based Grand Central Bakery continued

SOURDOUGH

Made with natural starter, this mildly sour loaf is fantastic sliced and toasted or grilled. A chewy interior and blistered, crackly crust make it a crowd pleaser (and winner of blind tastings). Try it with roast chicken, pasta or for your next tuna melt!

SOUR RYE

Toasted caraway seeds, rye flour and a touch of molasses make this sourdough bread the perfect partner for pastrami or roast beef. Packed with whole grains.

GOLDENDALE WHOLE WHEAT

A big, beautiful sandwich loaf full of local flour and whole grains. Sweetened with a little raisin juice, it's as nutritious as it is delicious.

CHALLAH

Available on Fridays! We are not a kosher bakery, but our traditional braided egg bread is rich and sweet and a favorite with customers. A delicious treat for Shabbat or weekend French toast.

POTATO BUNS

Soft but sturdy, made with potato flour, real sweet cream butter and sour starter. Toast for breakfast sandwiches or the ultimate burger.

Croissant

Butter flake

McKenna Based Stewart's Meat

Sliced Meat:

Hatch Chile Bacon

Cherrywood Bacon

Center Cut Bacon

Canadian Bacon

Artisan Sundried Tomato Chicken

Artisan Pepper Chicken

Honey Cured Ham

Apple Nugget Honey Ham

Virginia Ham

Black Forest Ham

Smoked Turkey

Roast Beef

Seattle Based Beecher Cheese

Cheeses:

Cheddar

Smoked Cheddar

Swiss

Mozzarella

Jack

White Cheddar

Start with any of the above local ingredients. Feel free to add whatever you wish and we will do our very best to source all produce and condiments locally. Have fun and be creative!