

Lunch-drop project

Bagged lunch instructions

When you make bagged lunches, get creative by choosing breads that won't flatten. Use basic lunch meats, and hearty cheese, use vegetables that won't get soggy. Add chips, a drink, and voila! Take a look at the list below and try arrangements of any of these in your bagged lunch.

All drop-offs require 48 hours advance notice.

Select one...

Chicken and provolone

- Sourdough or ciabatta
- Deli chicken
- Sliced red onion
- Arugula
- Provolone

Turkey and swiss

- Wheat or rye
- Turkey breast
- Sliced red onion
- Spinach
- Swiss

Beef and cheddar

- Ciabatta or baguette roll
- Roast beef slices
- Sliced red onion
- Shredded cabbage
- Cheddar

Add...

- 6 oz drink (we recommend bottled water)
- Bag of cookies or chips

Pack...

Follow proper handwashing protocols as listed by the [CDC](https://www.cdc.gov) and prepare while wearing gloves and mask. Wrap sandwiches in a plastic zip lock bag and place with drink and snack in paper bag. Deliver to designated drop off point within one day of preparation. For more information or any questions, please contact linda@aplacetoliveagain.org or call 704-651-3549.

No sauces please! Mustard and mayo packets will be added.

We don't want soggy sandwiches 😊

Contact Linda Miller to arrange delivery 48-Hour prior to delivery day and time