
Central Iowa’s Corporate Caterer

CALL or FAX 515-222-9338 • Order Online – inthebag-lunches.com
Delivering on our promise to serve great food and provide unmatched customer service.

For over 25 years, IN the BAG has served the Des Moines metro breakfast, lunch and more. Since its inception in 1994, IN the BAG has strived to provide a corporate cuisine unlike any other from our bag lunches to our buffets, there is something for everyone.

We pride ourselves on accurate, timely delivery to anywhere in the Des Moines metro and beyond. Whether you are feeding 1 or 500, we can accommodate you with our expansive menu filled with sandwiches, wraps, salads, soups, appetizers, sandwich platters and various buffet options including taco/nacho bar, baked potato bar, chicken fajita bar, hamburger bar and more. And don’t forget about our famous brownies for dessert!

As a family oriented, local business, it is important for us to give back to the community. We give 25% of our gratuities to our Charity of The Month and we provide a 10% discount to nonprofits including schools, places of worship and charities. We also do our best to donate any excess food to various organizations around the Des Moines area whenever possible.

Our IN the BAG family is waiting to take your order over the phone or online making it an easy and streamlined process to order one of our bag lunches or whatever your catering needs may be!
Breakfast Fare

Each order includes plates, napkins, and utensils.

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Minimum of 15 people, please.

MAKE-YOUR-OWN BREAKFAST BURRITO BAR
$191.25 | $255.00 | $318.75 | $12.75 per person
Fresh flour tortillas can be stuffed with your favorite combination of grated cheese, scrambled eggs, sausage, and hashbrown potatoes. Top with salsa, black olives, or sour cream. Comes with sliced fresh fruit and orange juice.

BREAKFAST PIZZA
$176.25 | $235.00 | $293.75 | $11.75 per person
We top pizza crust with our special scrambled eggs along with peppers, onions, cheese, and ham, and accompany it with fresh fruit and juice.

1. Original: eggs, ham, peppers, onions, cheese, and hashbrowns
2. Sausage & Gravy: eggs, cheese, and hashbrowns
3. Hollandaise & Spinach: eggs, cheese, and hashbrowns

CONTINENTAL BREAKFAST PLATTER
$157.50 | $210.00 | $262.50 | $10.50 per person
Danish pastries, muffins, breakfast breads, and cinnamon rolls accompany an array of seasonal fresh fruits and juice.

HASHBROWN CASSEROLE
$195.00 | $260.00 | $325.00 | $13.00 per person
This eye-opening dish includes hashbrowns, sausage, peppers, and cheese. It’s topped with french fried onions and served with fresh fruit, assorted Danish and juice.

BUILD A YOGURT PARFAIT
$127.50 | $170.00 | $212.50 | $8.50 per person
Build a light and nutritious breakfast mixing yogurt with assorted berries. Top your creation with crunchy granola. Comes with orange juice.

ASSORTED PASTRY TRAY
$82.50 | $110.00 | $137.50 | $5.50 per person
Trays of assorted muffins, breakfast breads, pastries, and cinnamon rolls make a great mid-meeting break.

SCRAMBLED EGGS
$198.75 | $265.00 | $331.25 | $13.25 per person
We scramble our eggs with ham, onions, peppers, and shredded cheese, then serve them with sides of bacon and sausage, assorted Danish pastries, fresh fruit, and juice.

HASHBROWNS FLORENTINE
$206.25 | $275.00 | $343.75 | $13.75 per person
This layered dish of goodness generates rave reviews. Crisp hashbrowns are layered with fluffy scrambled eggs, fresh spinach, hollandaise sauce, and Monterey cheese. Fresh fruit, orange juice, and pastries come with it.
*Add a side of bacon or sausage for $1.95 per person

BREAKFAST SANDWICHES PLATTER
$150.00 | $200.00 | $250.00 | $10.00 per person
We’ll bring you a platter of egg patty sandwiches on croissants, English muffins, or biscuits; some with sausage, some with bacon, some with ham. All topped with a slice of American cheese. Fresh fruit and orange juice complete the meal.

CINNAMON ROLL TRAY
$71.25 | $95.00 | $118.75 | $4.75 per person
Giant, flaky cinnamon rolls drizzled with cream cheese frosting.

BAGEL TRAY
$71.25 | $95.00 | $118.75 | $4.75 per person
Assorted bagels, plus a variety of cream cheese flavors and jellies.
Gourmet Sandwiches

Sandwiches come with:
• Fresh sliced fruit or a crisp veggie cup
• Pasta salad
• A brownie for dessert
• Condiments, napkin and utensils

Gluten-free wraps and bread available upon request.

1. COBB SANDWICH. A salad-in-a-sandwich with smoked turkey, crisp bacon, avocado, bleu cheese, and tomato on a bed of fresh greens, piled high on marbled rye. ....................... $14.00

2. SOUTHWEST TURKEY
   Honey smoked turkey topped with sriracha cheese, bacon, tomato, onion, and lettuce. Served on a ciabatta hoagie with a side of boom boom sauce ................ $14.00

3. ROAST BEEF. Your all-time favorite, dressed for success: thinly sliced lean roast beef, stacked with a slice of Wisconsin cheddar, tomato, and lettuce, on a Kaiser roll. Side of horseradish sauce available upon request ............. $13.00

4. TURKEY BREAST. Our moist, shaved smoked turkey breast is topped with provolone cheese and fresh greens on multi-grain bread. Side of tangy cranberry sauce is available upon request ......... $12.50

5. VEGETARIAN. Yummy ripe avocado with mild provolone and cheddar topped with garden-fresh carrots, tomato, cucumber, red onion, and leaf lettuce, served on marbled rye bread. .... $12.50

6. CHICKEN SALAD. A sassy chicken salad with diced apples, celery, and almonds, seasoned with honey-poppyseed dressing and topped with leaf lettuce, served on a flaky croissant. ........ $13.00

7. TUNA SALAD. Zippy tuna salad with flair, with white Albacore tuna and topped with cashews and leaf lettuce. Served on a croissant ....................... $13.00

8. HAM AND SWISS. An international medley of thinly sliced ham, baby swiss cheese and fresh greens, piled high on fresh marble. ......................... $12.50

9. EGG SALAD. Dill-lightful egg salad seasoned with a touch of dill and topped with fresh greens. Served on a croissant ........................................ $12.50

10. PEANUT BUTTER AND APPLE. The ultimate peanut butter sandwich. 100% natural peanut butter and slices of Red Delicious apple, topped with apple butter, served on our special wheat bread . . $12.00

11. CHICKEN AVOCADO. Tender sliced chicken breast with yummy avocado, strips of crisp bacon, slices of tomato and Swiss cheese, topped with green leaf lettuce on a fresh hoagie roll ........... $14.00
12. **CLASSIC CLUB.** A giant of a sandwich with shaved smoked turkey, crisp bacon and tender roast beef, stacked high with Swiss and cheddar cheese, lettuce & tomato on our marbled rye. $14.50

13. **CHICKEN SANDWICH.** We start with a fresh hoagie, then a layer of sliced whole chicken breast, Wisconsin cheddar cheese and topped with lettuce and tomato. Simply delicious. $13.00

14. **CLASSIC ITALIAN.** A hoagie stacked with Italian salami, spicy pepperoni, cured ham and provolone cheese, topped with fresh greens, tomato, and green olives. Italian dressing on the side. $14.00

15. **CHICKEN PITA.** A tender sliced chicken breast, lettuce, tomato, and onions, wrapped in a delicious pita with our special cucumber sauce on the side. $12.50

16. **MIDDLE EASTERN VEGGIE.** Delicious and nutritious hummus topped with Kalamata olives, feta cheese, fresh green leaf lettuce, cucumber, red onion, and tomato. Served in a pita. $12.50

17. **GRILLED CHICKEN CAESAR CROISSANT.** A continental twist gives this sandwich a sweet finish. Sliced grilled chicken is layered with Romaine lettuce, then dusted with Parmesan cheese, and stacked on a flaky croissant spread with creamy Caesar dressing. $14.00

18. **ROAST BEEF AND PROVOLONE**
Thinly sliced roast beef stacked with provolone, tomatoes, shredded lettuce, onion, and sweet bell pepper strips. Served on ciabatta hoagie with a side horsey aioli. $14.50

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**BASIC BROWN BAG**

These sandwiches come with fresh sliced fruit, chips, condiments on the side and a brownie.

- **TURKEY**
- **HAM**
- **ROAST BEEF**
- **VEGETARIAN**
- **PAULINE’S HAM SALAD**
- **PEANUT BUTTER & GRAPE JELLY**

- **SMOKED PORK LOIN.** Generous slices of juicy pork loin stacked with provolone cheese, fresh greens, and tomato on wheat bread. Includes a side of applesauce and BBQ sauce. $13.00

25. **SMOKED PORK LOIN**

26. **THE NEW YORKER.** This is the legendary corned beef and pastrami sandwich from the Big Apple. Perfectly seasoned corned beef joins thinly sliced pastrami piled high on marbled rye bread. It’s topped with Swiss cheese, lettuce, tomato, and onion. Comes with a side of coleslaw and 1000 Island dressing. $14.00

27. **CHICKEN CORDON BLEU.** Tender chicken breast crowned with flavorful baby swiss cheese and lightly cured ham on a fresh croissant stuffed with lettuce leaves and tomato slices. Accompanied with a side of our sweet honey-mustard dressing. $14.50

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**REAL DEAL MEALS**

Feeding a bunch and don’t have a hunch what anyone will want? Mix and match any 25 or more smaller sized sandwiches. Each sandwich comes on a bun, with chips, fresh sliced fruit and an Oreo cookie package.

- **RD50. TURKEY SANDWICH DEAL MEAL**
- **RD51. HAM SANDWICH DEAL MEAL**
- **RD52. ROAST BEEF SANDWICH DEAL MEAL**
- **RD53. VEGGIE SANDWICH DEAL MEAL**

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Salads

Your salad comes with:
- A fresh baked roll, butter
- Croutons & light or regular dressing on the side
- A brownie for dessert
- A napkin and utensils

ANY SALAD $13.50

You may substitute fresh baked cookies for the brownies in your bag — just ask!

Gluten-free available upon request.

30. AUTUMN RIVER SALAD. Crispy Red Delicious apples, bleu cheese, pecans, and mixed greens topped with smoked turkey and honey dijon dressing on the side.

31. GREEK COUNTRY SALAD. Romaine lettuce, cherry tomatoes, cucumbers, feta cheese, Greek olives, and sliced red onions, served with a lemon Greek vinaigrette.

32. CHEF SALAD. Mixed greens, bite-size pieces of tomato, cucumber, and carrots, topped with assorted cheeses, hard-boiled egg, roast beef, turkey, and ham. Comes with croutons and your choice of: Italian, ranch, thousand island, French, bleu cheese, honey dijon or fat-free ranch.

33. TORTELLINI CAESAR SALAD. Cheese-filled pasta mixed with romaine lettuce, asparagus, croutons, Parmesan cheese, and served with Caesar dressing.

34. COBB PASTA SALAD. Special pasta mixed with tender chunks of chicken and mixed greens, topped with crumbled bleu cheese, black olives, tomatoes, and bacon. Honey dijon dressing on the side.

35. CHICKEN FAJITA SALAD. Strips of spicy grilled chicken and strips of pepper and onion sit on a bed of lettuce crowned with grated Monterey Jack cheese, black olives and a dollop of sour cream. Comes with a side of fried tortilla strips, salsa and ranch dressing.

36. CHICKEN SALAD PLATE. Fresh chicken tossed with diced apples, celery and almonds, seasoned with honey-poppyseed dressing and served with a variety of fresh fruits and ranch dressing on the side.

37. TUNA SALAD PLATE. White Albacore tuna salad, served with a variety of seasonal fresh fruits topped with cashews and ranch dressing.
38. **BEEF FAJITA SALAD.** Slices of seasoned grilled beef, peppers and onions, sit on a bed of lettuce topped with grated Monterey Jack cheese, black olives and a dollop of sour cream. Comes with a side of fried tortilla strips, salsa and ranch dressing.

39. **SANTA FE CHICKEN SALAD.** Fresh tossed greens topped with a mildly spiced chicken breast, shredded cheese, olives, tomatoes, a special chutney sauce and ranch dressing.

40. **IN THE BAG SALAD.** Our signature salad with mixed organic baby greens, artichoke hearts, crunchy pecans, and feta cheese. Balsamic vinaigrette on the side. You may substitute fresh baked cookies for the brownies in your bag — just ask!

41. **CARIBBEAN CHICKEN SALAD.** Sweet and subtle. A full bed of mixed greens topped with marinated chicken breast, Mandarin oranges, pineapple, and pecans with chow mein noodles. French dressing on the side.

42. **SPINACH SALAD.** A bowl of the freshest spinach tossed with cherry tomatoes, smoked bacon bits, sliced cucumber, red onion and hard-boiled eggs. Comes with raspberry vinaigrette dressing.

43. **CLUB SALAD.** A flavorful old favorite. Slices of chicken, ham and Swiss cheese are combined with tomatoes, bacon bits and topped with slices of hardboiled egg and red onion. Comes with ranch dressing.

44. **FRESH STRAWBERRY SALAD.** A mix of fresh salad greens, sliced strawberries and kiwi, topped with cashews and served with a side of raspberry vinaigrette.

45. **COBB SALAD.** Strips of grilled chicken top a bed of chopped romaine lettuce and are sprinkled with diced tomatoes and avocado, sliced bacon, crumbled bleu cheese and hard-boiled egg. Comes with bleu cheese dressing, or any other, on the side.

46. **FRUIT SALAD.** A generous medley of the freshest fruit of the season served on a bed of baby greens. Comes with a raspberry vinaigrette dressing.

47. **ORIENTAL CHICKEN SALAD.** A juicy chicken breast complimented with crunchy chow mein noodles, toasted almonds, Mandarin oranges and water chestnuts on top of a shredded lettuce/cabbage combination and special dressing.

48. **CLASSIC 7-LAYER SALAD.** As you’d expect — layers of lettuce, peas, bacon, onion, cheese, and tomatoes — topped with our special dressing, and a roll.

49. **CHICKEN CAESAR SALAD.** This classic is one of our most popular salads. Romaine lettuce is crowned with strips of grilled chicken, slices of hard boiled egg, cherry tomatoes, and shaved Parmesan cheese. Comes with Caesar dressing.

50. **SMOKED SALMON CAESAR SALAD.** Flaky slices of smoked salmon sit on a bed of romaine lettuce and tomatoes. The salad is crowned with hard boiled eggs and a sprinkling of Parmesan cheese. Comes with Caesar dressing.

51. **FRESH VEGETABLE SALAD.** The perfect salad when you can’t decide. An assortment of fresh, in-season veggies tossed with mixed greens. Your choice of any of our wide selection of salad dressings, light or regular.
Wraps & Soups

Your tortilla comes with:
- Fresh sliced fruit or a crisp veggie cup
- Pasta salad
- A brownie for dessert
- Condiments, napkin and utensils

ANY WRAP
$13.50

60. TANGY BEEF ROLL-UP. Herbed cream cheese spread with shredded carrots, cheese, and lettuce, rolled around sliced beef.

61. BERRY TURKEY WRAP. Thin-sliced smoked turkey and shredded lettuce on top of cream cheese mixed with tangy cranberries.

62. CRUNCH-WITH-A-PUNCH CHICKEN WRAP. Chicken wrapped with walnuts, dried cherries, celery, shredded carrots and bleu cheese dressing.

63. HERBED VEGGIE WRAP. A mixture of fresh shredded veggies on a wrap spread with herbed cream cheese.

66. CHICKEN FAJITA WRAP. Spicy grilled chicken with Monterey Jack cheese, topped with black olives, peppers, onions, lettuce, and sour cream. Served with a side of salsa.

67. BEEF FAJITA WRAP. Spicy grilled beef with Monterey Jack cheese, topped with black olives, peppers, onions, lettuce, and sour cream. Served with a side of salsa.

68. CHICKEN CAESAR WRAP. Slices of grilled chicken breast and Parmesan cheese wrapped with romaine lettuce and dressed with classic Caesar dressing.

69. TURKEY HAVARTI WRAP. Slices of smoked turkey breast, Havarti cheese and avocado wrapped with fresh spinach.

70. CALIFORNIAN WRAP. Smoked turkey, mixed greens, avocado on a wrap spread with cream cheese and a dab of honey dijon mustard.

71. CHICKEN BLT WRAP. Sliced grilled chicken and strips of smoked bacon rolled with lettuce, tomato, shredded cheese, crisp cucumber slices and ranch dressing.

72. CHICKEN COBB WRAP. Grilled breast of chicken combined with avocado, bleu cheese, bacon, romaine lettuce, tomato, and topped with Parmesan peppercorn dressing.

73. CLASSIC BLT WRAP. Crisp strips of bacon combined with lettuce and tomato on a wrap spread with creamy mayo.

You may substitute fresh baked cookies for the brownies in your bag — just ask!

Gluten-free wraps and bread available upon request.
74. **TUNA SALAD WRAP.** INtheBAG’s famous Albacore tuna salad rolled up with shredded lettuce and cashews.

75. **CHICKEN SALAD WRAP.** Our own chicken salad rolled in a tortilla with shredded lettuce.

76. **HONEY MUSTARD HAM AND HAVARTI WRAP.** Thin slices of ham and Havarti cheese wrapped with tangy honey mustard slaw, tomato and shredded lettuce.

77. **TUSCAN HAM WRAP.** Premium ham rolled with slices of smoked Gouda and spicy pepper jack cheeses. Topped with roasted red pepper strips and a dash of Parmesan peppercorn dressing.

78. **HAM AND CHEDDAR WRAP.** The classic combo of succulent ham and sharp cheddar wrapped with shredded lettuce.

**Soup Menu**

Soup fills you up and soothes your nerves. We have these popular favorites every day.

- Vegetable Beef
- Beef Chili
- California Medley
- Chicken Noodle
- Chicken with Wild Rice
- Wisconsin Cheese
- Tomato Bisque

**BULK SOUP WITH CRACKERS, BOWLS, SPOONS AND NAPKINS.**

$6.25 per person

Rolls and butter $1.00 per person
Add a brownie $1.50 each

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Buffets

To upgrade your presentation, chaffing dishes are available upon request for an additional charge. Each order includes disposable plates, napkins, and utensils.

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Minimum of 15 people, please.

**BEEF CRUMBLES**
$187.50 | $250.00 | $312.50 | $12.50 per person
Some call our ground beef classic a loose meat sandwich, but no two people build it quite the same. We provide buns and you build them to suit your taste with mustard, ketchup, pickles, onions, and cheese. Comes with sides of chips, baked beans, green salad and dressing.

**HOT ROAST BEEF SANDWICH BAR**
$206.25 | $275.00 | $343.75 | $13.75 per person
Put our well-seasoned beef atop bread and mashed potatoes, then cover your mountain of food with our delicious brown gravy. Comes with a side of corn, salad and assorted dressings.

**BARBEQUE SANDWICH BAR**
$210.00 | $280.00 | $350.00 | $14.00 per person
You’ll never go wrong with this Midwestern classic. The hero of this meal is a generous scoop of barbecued beef, pork or chicken on a soft, fresh bun. It comes with potato chips, coleslaw and baked beans.

**ITALIAN SUB SANDWICH BAR**
$217.50 | $290.00 | $362.50 | $14.50 per person
This lunch has a lot of pizzazz. Grab a freshly sliced sub bun and spoon on Italian sausage or spiced meatballs. Then add a layer of zesty marinated veggies and mozzarella cheese. Garnish with marinara sauce. We complete the meal with a big bowl of green salad with assorted dressings, and a bowl of tasty pasta salad.

**BUILD-YOUR-OWN CHEESESTEAK**
$217.50 | $290.00 | $362.50 | $14.50 per person
Philly may or may not have gotten it right. Here’s your chance to have it your way. Construct your perfect sandwich from seasoned beef, grilled peppers and onions, creamy American cheese sauce, diced tomatoes, and zesty banana peppers. Load your favorites on a hoagie bun, then grab some seasoned potato wedges and a scoop of pasta salad. Perfection!

**GOURMET HAMBURGER* BAR**  
(24-hour notice, please)
$228.75 | $305.00 | $381.25 | $15.25 per person
Everyone knows how to build their own perfect burger, and we’ve assembled all the ingredients to make it happen. Create your masterpiece from: aioli, pineapple salsa, grilled mushrooms and onions, bacon, lettuce, tomato, dill pickles, raw onion, and assorted sliced cheeses. Comes with baked chips, coleslaw and baked beans.

*Veggie burgers or turkey burgers available on request.

**PASTA AND SALAD BAR**
$202.50 | $270.00 | $337.50 | $13.50 per person
Start with a helping of our special pasta, cooked to perfection, then top with a rich marinara, white wine Alfredo, or classic Bolognese red sauce with meat balls. Sprinkle with Parmesan cheese and enjoy. To accompany your meal, we’ll provide a crisp green salad and rolls. Need more meat? We’ll bring a heaping pan of juicy, sliced chicken breasts for just $2.00 per person.
BAKED POTATO BAR
$202.50 | $270.00 | $337.50  $13.50 per person
A spud-tacular array of toppings to crown a baked potato.
Choose butter, sour cream, Jalapeños, bacon, shredded cheese,
salsa, chili, or veggie cheese sauce. We’ll include a large bowl of
fresh assorted salad greens and a choice of dressing.

SOUP AND SALAD BAR
$187.50 | $250.00 | $312.50  $12.50 per person
A bountiful salad bar with a wide selection of great fresh
toppings, and an assortment of regular and light dressings.
Add your choice of two delicious soups — one broth and
one cream-based — plus some crackers, and you’ve got a
healthy, hearty lunch on the table.

PEPPER STEAK
$232.50 | $310.00 | $387.50  $15.50 per person
We simmer tender tips of beef, sliced green pepper, onions and
mushrooms in a rich brown sauce, then stir in fresh tomatoes.
The medley is served over fluffy mashed potatoes and comes
with green salad, assorted dressings, rolls and butter.

BEEF ENCHILADAS
$217.50 | $290.00 | $362.50  $14.50 per person
Spicy ground beef is rolled in flour tortillas, then smothered
in a mild Mexican red sauce and topped with cheddar cheese.
No south-of-the-border meal is complete without sides of
Mexican rice and refried beans. It’s a complete fiesta.

FAJITA WRAP AND SALAD BAR
$213.75 | $285.00 | $356.25  $14.25 per person
Will you wrap a flour tortilla around seasoned chicken strips or
beef strips, and fresh fajita veggies? Or build a south-of-the-
border salad? We’ll bring a host of toppings including shredded
lettuce, diced tomatoes, jalapeño peppers, sour cream,
shredded cheese, and salsa. All complimented with a bowl of
taco chips. Add beans and Spanish rice for $2.25 per person.

CAVATELLI WITH ITALIAN SAUSAGE
$198.75 | $265.00 | $331.25  $13.25 per person
Tender pasta, ground Italian sausage and marinara baked to
perfection under a layer of mozzarella and asiago cheese.
Includes green salad, dressings, rolls and butter.

BLT RAVIOLI
$217.50 | $290.00 | $362.50  $14.50 per person
We top our giant, cheese-stuffed ravioli with creamy white
sauce with chunks of bacon and tomatoes. This warm and
satisfying meal comes with rolls and butter.

CHEESE MANICOTTI
$198.75 | $265.00 | $331.25  $13.25 per person
We stuff tubes of perfectly cooked manicotti pasta with a
blend of Italian cheeses and bake them in a bright marinara
sauce. Your meal is completed with a green salad, assorted
dressings, and rolls with butter. Add meat sauce for just
$1.25 per person.

PORK LOIN WITH APPLE STUFFING
$228.75 | $305.00 | $381.25  $15.25 per person
This is Chef Nan’s exclusive juicy apple-and-bread stuffing
baked with pork loin medallions. Includes sides of fresh
vegetables, green salad with dressings, and rolls and butter.

BAKED HAM  (24-hour notice, please)
$217.50 | $290.00 | $362.50  $14.50 per person
You can’t go wrong with this year-round favorite. Our thick
slices of smoked ham are glazed with a citrus sauce and
served with sweet potato casserole, hot veggies, and a green
salad with assorted dressings. Rolls and butter included.

TERIYAKI GLAZED PORK LOIN
$213.75 | $285.00 | $356.25  $14.25 per person
Juicy smoked pork loin in a sweet tangy teriyaki glaze.
Comes with mashed potatoes, green salad, and assorted
dressings. Rolls and butter included.

TACO/NACHO BAR
$213.75 | $285.00 | $356.25  $14.50 per person
This Mexican fiesta includes both taco-flavored beef and
chicken to fill either a hard or soft taco shell. Next, top your
creation with several of these favorites: shredded lettuce,
diced tomatoes, chopped onion, sour cream, salsa, and
jalapeño peppers. Or build your meal atop taco chips and
crown with nacho cheese. Ole! Want even more? Add beans
and rice for $2.25 per person.

MEAT LOAF
$202.50 | $270.00 | $337.50  $13.50 per person
We use mom’s recipe with fresh ground beef, eggs, bread
creumbs, and onion. It’s served with salad, assorted dressings,
mashed potatoes, gravy, and a veggie. Rolls and butter included.

LASAGNA AND SALAD BAR
$213.75 | $285.00 | $356.25  $14.25 per person
A large pan of traditional meat lasagna served with a salad
of fresh greens and dressing that adds a touch of Italy. Fresh
rolls add to the wonderful aroma of this meal. (We’ll make it
a luscious chicken or all-veggie lasagna — just ask!)
Buffets

Each order includes disposable plates, napkins, and utensils.

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*Minimum of 15 people, please.*

**CHICKEN AND BEEF KABOBS**
$247.50 | $330.00 | $412.50   $16.50 per person
Our skewers are adorned with generous pieces of meat, side-by-side with grilled pineapple and seasoned vegetables. Served on a bed of rice, with salad, dressings, rolls and butter.

**CHICKEN ENCHILADAS**
$217.50 | $290.00 | $362.50   $14.50 per person
Imagine tender chunks of chicken baked in a mixture of cheese, onion, tomatoes, and peppers, and seasoned with just the right combination of spices. The flavorful concoction is wrapped in a soft flour tortilla, then topped with cheese for baking. Served with our special Spanish rice, crisp chips to scoop up the delicious sauce, plus salad and dressings. Perfecto!

**CHICKEN FETTUCCINE ALFREDO**
$202.50 | $270.00 | $337.50   $13.50 per person
It’s a crowd-pleaser and a classic. Ribbons of tender pasta in a traditional Alfredo sauce with chunks of all-white chicken, broccoli, carrots, and red peppers. The meal comes with a crisp mixed green salad, dressings, and rolls and butter.

**CHICKEN TETRAZZINI**
$198.75 | $265.00 | $331.25   $13.25 per person
Tender chicken chunks prepared in a creamy wine sauce with mushrooms, tossed with pasta and topped with Parmesan cheese. Includes green salad, dressings, and rolls and butter.

**CHICKEN AND BISCUITS**
$176.25 | $235.00 | $293.75   $11.75 per person
Tender cooked chunks of chicken and bite-size pieces of vegetables are simmered in a creamy white sauce. When it’s rich and bubbly, we top it with buttery biscuits and bake until they’re golden brown. Served with mashed potatoes, green salad and dressings.

**BARBECUE CHICKEN BREAST DINNER**
$195.00 | $260.00 | $325.00   $13.00 per person
Thick-but-tender chicken breasts are expertly grilled and basted in our signature BBQ sauce. Just one bite brings back the taste of summer. Served with ranch-style baked beans, creamy coleslaw, and cornbread muffins with honey butter.

**GRILLED CHICKEN BREASTS WITH WILD RICE**
$198.75 | $265.00 | $331.25   $13.25 per person
Flavorful white and wild rice topped with juicy seasoned grilled chicken breasts. Includes green salad, assorted dressings, and rolls and butter.
SPICY CHEESY CHICKEN AND PASTA
$198.75 | $265.00 | $331.25  $13.25 per person
This custom dish has two bursts of flavor. First we pour a spicy, green chili cheese sauce over a combination of chicken and rotini pasta. Then we top the dish with crunchy french fried onions. Served with green salad, assorted dressings, and rolls with butter.

HAWAIIAN CHICKEN
$228.75 | $305.00 | $381.25  $15.25 per person
We grill tender, plump chicken breasts in our own special glaze until the chicken is tender and sweet. To complete the meal, we serve it with pineapple salsa, wild rice, a mixed veggie, salad and dressings, rolls and butter.

ITALIAN CHICKEN
$228.75 | $305.00 | $381.25  $15.25 per person
We marinate our thick, tasty chicken breasts in Italian dressing until they’re ready to burst with flavor. Then they’re grilled to perfection and simmered in a marinara sauce with slices of pepperoni and melted mozzarella cheese. Serve them over a scoop of al dente penne pasta and add some green salad, dressing, and rolls and butter.

CHICKEN PARMESAN
$228.75 | $305.00 | $381.25  $15.25 per person
A popular Italian favorite. Tender breaded chicken breasts are topped with marinara sauce and Parmesan cheese and served on a bed of penne pasta. The entrée is accompanied by a green salad, dressings, rolls and butter.

ROAST TURKEY WITH ALL THE TRIMMINGS
$277.50 | $370.00 | $462.50  $18.50 per person
(24-hours notice, please)
Why wait ’til Thanksgiving when you can have your favorite feast TODAY? We bring succulent roast turkey breast, mashed potatoes, fabulous gravy, cornbread stuffing, buttered corn and cranberries. To finish filling your plate, this dinner comes with rolls and butter. Order a dessert if you dare!

a la carte Sides
Add to any hot buffet. Per Person
Minimum: 15 servings per item.

BAKED BEANS—TRADITIONAL ............... $1.75
BAKED BEANS—FULLY LOADED ............ $2.25
Our traditional baked beans with these additions: pineapple, bacon, kielbasa, bold spices and extra thick sauce.

CHEESY POTATOES ....................... $2.75

CORN ..................................... $1.75

MIXED VEGETABLES ..................... $2.25

CORNBREAD MUFFINS ..................... $2.00
The best in town — hands down!
Our homemade mix is embellished with colby jack, green chilies and corn kernels.

HERBED MASHED POTATOES ............... $1.75
Homemade using buttery Yukon Golds, mashed with sour cream, herbs and bacon.

ROSEMARY ROASTED YUKON POTATOES .... $1.75

SCALLOPED CORN ....................... $2.75

CORNBREAD STUFFING ................... $2.50
All the traditional flavors, plus apple.

WILD RICE ............................... $1.75

MASHED POTATOES .................... $1.75

ARTISAN DINNER ROLLS WITH BUTTER .... $1.25

Order Online: www.inthebag–lunches.com • CALL or FAX 515-222-9338
Platters

Each order includes plates, napkins, and utensils.

<table>
<thead>
<tr>
<th>Size/Price</th>
<th>Small</th>
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<tbody>
<tr>
<td>Serves up to</td>
<td>15</td>
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Minimum of 15 people, please.

Gluten-free wraps and bread available upon request.

READY-TO-EAT SANDWICH TRAY No.1 Best Seller!
$180.00 | $240.00 | $300.00  $12.00 per person
All your favorites, quick and simple. This tray includes a variety of our most popular sandwiches (ham, turkey, roast beef) — fresh, delicious and ready-to-eat. We complete the lunch with chips, condiments and our famous cookie and brownie tray.

MINI SANDWICHES ON ARTISAN ROLLS
$101.25 | $135.00 | $168.75  $6.75 per person
Assorted rolls filled with turkey and provolone, ham and swiss and roast beef with cheddar. Served with assorted spreads.

PICK YOUR OWN SANDWICH TRAY
$191.25 | $255.00 | $318.75  $12.75 per person
Pick your three favorite gourmet sandwiches for your platter. Comes with chips, condiments, and a cookie and brownie tray. Choices on pages 4 & 5.

READY-TO-EAT WRAP TRAY
$191.25 | $255.00 | $318.75  $12.75 per person
Choose any three different fillings for the flour tortilla wraps and we’ll assemble a tray of them, already cut in half for easy munching. We’ll add chips, and a cookie and brownie tray. Choices on pages 8 & 9.

Get inspired. Create new energy. Invigorate your team.

Just five minutes from downtown Des Moines, Eagles’ Wings River Retreat sits high atop a riverbank in a quiet, historic neighborhood overlooking the Des Moines River. This charming house is the perfect escape from the hustle and bustle of everyday life. With a creative, productive setting, Eagles’ Wings River Retreat is the perfect spot for business meetings, retreats, client meetings, social events, seminars, and planning sessions. Get inspired. Create new energy. Invigorate your team. Eagles’ Wings River Retreat For a personal tour, rates, and availability, call (515) 222-9338.

1935 Arlington Avenue
TRIO OF PINWHEELS
$101.25  |  $135.00  |  $168.75  $6.75 per person
Flour tortillas are rolled around three different fillings, then cut into bite-size sandwiches. Each order includes a mix of a roast beef with Colby Jack cheese, turkey with cream cheese, and Mike’s “Crunch with a Punch” Chicken. Three pieces per person.

MEAT & CHEESE PLATTER
$157.50  |  $210.00  |  $262.50  $10.50 per person
An abundance of the finest deli meats and cheeses piled high on a bed of lettuce. Comes with chips, artisan rolls, and condiments.

FRUIT & CHEESE PLATTER
$142.50  |  $190.00  |  $237.50  $9.50 per person
An assortment of imported and domestic cheeses, garnished with seasonal fruits. Served with an assortment of crackers.

VEGETABLE PLATTER
$67.50  |  $90.00  |  $112.50  $4.50 per person
A bountiful platter of seasonal fresh vegetables and ranch dip. May include broccoli, carrots, cherry tomatoes, cucumber, and celery.

Side Salad

TOSSED GREEN SALAD WITH TWO DRESSINGS .................. $2.75 /person

POTATO SALAD ........................................ $2.75 /person

BROCCOLI SALAD ....................................... $2.75 /person

PASTA SALAD ........................................... $2.75 /person

COLESLAW ............................................. $1.75 /person

FRESH FRUIT PLATTER
$82.50  |  $110.00  |  $137.50  $5.50 per person
Enjoy a delicious selection of fresh seasonal fruit. A perfect starter for morning staff meetings or as a complement to a buffet.

GOURMET SIDE SALADS
$71.25  |  $95.00  |  $118.75  $4.75 per person
Choose any gourmet salad and order a bowl generous enough to serve everyone at your function. Choices on pages 6 & 7.
**Appetizers & Party Trays**

Table service upon request.
(Basic paper products 25¢ p/p, clear plastic 50¢ p/p, OVERtheTOP ceramic serving pieces, 15% up charge)

<table>
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Minimum of 15 people, please.

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**HAM BALLS**
$45.00 | $60.00 | $75.00  $3.00 per person
Traditional recipe made with ground pork and graham cracker crumbs. Topped with a sweet, tangy sauce. Three balls each.

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**BITE-SIZE CHICKEN PARMESAN**
$52.50 | $70.00 | $87.50  $3.50 per person
Bite-size chicken pieces hand-breaded in Parmesan and Italian crumbs. Topped with marinara and three Italian cheeses. Three pieces each.

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**ITALIAN MIX**
$52.50 | $70.00 | $87.50  $3.50 per person
Meatballs, grilled Italian sausage, bell peppers, and onions simmered in marinara sauce.

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**STUFFED MUSHROOMS**
Three fillings to choose from: Italian sausage, seafood, or our house specialty of bacon and blue cheese. $20.95 per dozen

---

**SPINACH ARTICHOKE DIP**
$45.00 | $60.00 | $75.00  $3.00 per person
A flavorful blend of sour cream, green onion, herbs, spinach, and artichoke. Served with crispy pita chips.

---

**MINI BEEF KABOBS**
$101.25 | $135.00 | $168.75  $6.75 per person
Marinated sirloin skewered with bell peppers and onions, then grilled to perfection. Served with sweet grilled pineapple. Two per person.

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**SHRIMP COCKTAIL**
$75.00 | $100.00 | $125.00  $5.00 per person
Jumbo shrimp, lemon wedges and homemade cocktail sauce. Three per person.

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**CHEESE RAVIOLI IN VODKA SAUCE**
$67.50 | $90.00 | $112.50  $4.50 per person
Bite-size ravioli in a creamy tomato vodka sauce.

---

**PORK EGG ROLLS**
$45.00 | $60.00 | $75.00  $3.00 per person
Traditional egg rolls served with sweet and sour sauce. Two per person.

---

**CHEESEBALL WITH CRACKERS**
$45.00 | $60.00 | $75.00  $3.00 per person
Handmade and bursting with flavor. Choose from herbed veggie, Southwestern or Greek.
FANCY FRUIT KABOBS
$67.50 | $90.00 | $112.50  $4.50 per person
Elegant little skewers of fresh strawberries and sweet pineapple drizzled with white and dark chocolate. Three per person.

HUMMUS AND PITA POINTS
$45.00 | $60.00 | $75.00  $3.00 per person
A generous portion of hummus sprinkled with Kalamata olives and feta cheese. Served with seasoned, toasted pita points.

BRUSCHETTA
$60.00 | $80.00 | $100.00  $4.00 per person
Juicy Roma tomatoes, fresh basil and Italian seasonings. Served with crostini.

CAPRESE SKEWERS
$37.50 | $50.00 | $62.50  $2.50 per person
Small skewers of grape tomatoes, olives, salami, and marinated mozzarella. Drizzled with balsamic glaze. Two skewers each.

FOCACCIA APPETIZER PLATTER
$52.50 | $70.00 | $87.50  $3.50 per person
Appetizer-size sandwiches on Italian focaccia bread. Filled with an assortment of smoked turkey with provolone, ham with swiss, or roast beef with cheddar. (Two pieces per person.)

CHEESE SNACK PLATTER
$82.50 | $110.00 | $137.50  $5.50 per person
An assortment of domestic and imported cheeses artistically displayed. Served with crackers.

SOUTHWESTERN LAYERED DIP
$52.50 | $70.00 | $87.50  $3.50 per person
Loaded with refried beans, sour cream, avocado, lettuce, tomatoes, colby jack cheese, olives, green onions, and jalapeños. Served with tortilla chips.

MEAT SNACK PLATTER
$67.50 | $90.00 | $112.50  $4.50 per person
Pepperoni, salami, summer sausage, and smoked turkey. Served with dijon mustard and focaccia squares.

DEVILED EGGS
$52.50 | $70.00 | $87.50  $3.50 per person
The classic party appetizer. Perfectly seasoned filling is piped and garnished. Two per person.

CROSTINI PLATTER
$52.50 | $70.00 | $87.50  $3.50 per person
Toasted baguette rounds with choice of toppings: roast beef with herbed Boursin cheese, grilled salmon with dill sauce, or cucumber, feta and Kalamata olives with hummus. Two per person.

MINI SANDWICHES ON ARTISAN ROLLS
$101.25 | $135.00 | $168.75  $6.75 per person
Assorted rolls filled with turkey and provolone, ham and swiss, and roast beef with cheddar. Served with assorted spreads. One and a half per person.

RELISH TRAY
$60.00 | $80.00 | $100.00  $4.00 per person
An assortment of your favorite savory pickled and marinated items.

TRIO OF PINWHEELS
$101.25 | $135.00 | $168.75  $6.75 per person
Flour tortillas are rolled around three different fillings, then cut into bite-size sandwiches. Each order includes a mix of a roast beef with Colby Jack cheese, turkey with cream cheese, and Mike’s “Crunch with a Punch” Chicken. Three pieces per person.
Delicious Desserts

Each order includes plates, napkins, and utensils.

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</table>

Please note: Minimum of 15 people, please.

**FRESH BAKED COOKIES**
$45.00 | $60.00 | $75.00 | $3.00 per person
An assortment of white chocolate macadamia nut, oatmeal raisin, chocolate chip, sugar, peanut butter, and snickerdoodle.

**GOURMET BROWNIES**
$52.50 | $70.00 | $87.50 | $3.50 per person
Assortment of the best brownies you have ever tasted. Mouth-watering varieties: Cream Cheese Delights, Turtle Truffles, German Chocolate, Amaretto and, of course, that original Double Chocolate brownie that we are famous for serving.

**1/2 COOKIE, 1/2 GOURMET BROWNIE BITES**
$52.50 | $70.00 | $87.50 | $3.50 per person

**RICE KRISPEE TREATS**
$41.25 | $55.00 | $68.75 | $2.75 per person
You know you love ’em. Order a platter-full.

**GOURMET DESSERT BARS**
$52.50 | $70.00 | $87.50 | $3.50 per person
Each one is better than the next: Oreo Dream Bars, Lemon-Berry Jazz Bars, Pecan Chocolate Chunk Bars, and Caramel/Apple Bars.

**FANCY FRUIT KABOBS**
$67.50 | $90.00 | $112.50 | $4.50 per person
Elegant little skewers of fresh strawberries and sweet pineapple drizzled with white and dark chocolate. 3 per person.

**APPLE OR CHERRY CRISP**
$75.00 | $100.00 | $125.00 | $5.00 per person
Order your choice of a pan of apple or cherry crisp. The fruit filling is topped with oatmeal-cinnamon crumbles. Whipped cream is offered on the side.

**STRAWBERRY SHORTCAKE**
$75.00 | $100.00 | $125.00 | $5.00 per person
Customers rave about this dessert and order it again and again. Rich pound cake is layered with creamy vanilla pudding, fluffy whipped cream, and luscious strawberries. Comes in a big pan that allows generous portions.

**KAHLUA BROWNIE SUPREME**
$67.50 | $90.00 | $112.50 | $4.50 per person
It’s the crisp edges of the brownies that are best, so we cut ’em off and soak them in Kahlua, then stir them together with whipped cream and chocolate mousse. We add cherries on top as a warning that you’ll have to order this decadent dessert again and again.

**EDGIES**
$48.75 | $65.00 | $81.25 | $3.25 per person
These “cookies” are clever, unique and SO good. We cut the edges off our famous brownies, coat the 4” pieces in either dark or white chocolate, and roll them in assorted toppings.

**SCOTCHEROOS**
$45.00 | $60.00 | $75.00 | $3.00 per person
A traditional recipe of crisp butterscotch squares topped with chocolate.
Freshly Brewed Coffee
Put smiles on your guests faces!

We’ll deliver steaming hot coffee or tea with sugar and cream, and heavy-duty cups.

Choose a mix of regular or decaf coffee and assorted tea bags with fresh lemon.

One pot serves 12-15 people – $20/pot

Please give us 48-hours notice for weekend deliveries.

We’ll guarantee your delivery time when your order is placed by 5 p.m. the day before.

$12.50 Delivery Fee
Setup and drop-off of disposable containers

$25.00 Delivery Fee
Setup, drop-off and pickup of nondisposable containers

Beverages

<table>
<thead>
<tr>
<th>SOFT DRINKS</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Most Coke or Pepsi products, diet or regular</td>
<td>$1.75</td>
</tr>
<tr>
<td>Root Beer, diet or regular</td>
<td></td>
</tr>
<tr>
<td>Dr. Pepper, diet or regular</td>
<td>$1.75</td>
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<tr>
<td>(12 oz. cans)</td>
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| SPARKLING MINERAL WATERS                       | Price  |
| (Lemon-Lime & Berry)                          | $1.75  |

| BOTTLED WATER                                 | Price  |
|                                              | $1.75  |

| BOTTLED PINK LEMONADE                         | Price  |
|                                              | $2.25  |

| BOTTLED TEA (Sweetened or Unsweetened)        | Price  |
|                                              | $2.25  |

| HOT TEA                                       | Price  |
|                                              | $20/pot|

| INDIVIDUAL ORANGE JUICE                       | Price  |
|                                              | $2.25/person |

| BULK TEA, LEMONADE, OR PUNCH WITH CUPS        | Price  |
| For minimum of 50                            | $1.00/person |

| BAG OF ICE (5 lbs.)                           | Price  |
|                                              | $3.50  |

| POPCORN                                       | Price  |
| Great as walking-around food or perfect for   | $1.50/person |
| meetings that include videos. Choose kettle   |        |
| corn, movie theater or cheddar-flavored, or    |        |
| order all three!                              |        |

| CHEX MIX                                      | Price  |
| An old favorite, but ours is even better.     | $2.25/person |
| Savory cereal pieces, nuts, pretzels and more.|        |
| Comes in big bowls to share.                 |        |

| OUR OWN NUTTY SNACK MIX                      | Price  |
| This is our INtheBAG chef’s special concoction of nuts, raisins, M&Ms, and seasonal munchies. Comes in big bowls to share. | $3.25/person |

Snacks

Minimum of 15, please.

We look forward to creating a meal everyone can enjoy.
ORDER FORM

Call/Fax: 515-222-9338
NOW ACCEPTING

COMPANY INFO

Company Name

Ordered by

Address

City Zip

Phone Number

Fax

Email

Delivery Instructions

Date/Time: ____________________
Address: ____________________

FOUR WAYS TO ORDER!

For your special catering needs, give us a call at 515-222-9338

If you have special dietary requests, please let us know when ordering.
We look forward to creating a meal everyone can enjoy.

1. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

2. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

3. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

4. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

5. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

6. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

7. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

8. Name: ____________________
   Entree Number: ________
   Entree: ________
   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

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   Fruit or Veggie: ________
   Salad Dressing: ________
   Drink: ________

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    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

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    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

12. Name: ____________________
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    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

13. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

14. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

15. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

16. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

17. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

18. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

19. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

20. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

21. Name: ____________________
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    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

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    Entree Number: ________
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    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

23. Name: ____________________
    Entree Number: ________
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    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

24. Name: ____________________
    Entree Number: ________
    Entree: ________
    Fruit or Veggie: ________
    Salad Dressing: ________
    Drink: ________

ONLINE: inthebag-lunches – Call/Fax: 515-222-9338
Email: orders@inthebag-lunches.com
Download order form: inthebag-lunches.com

Prices do not include applicable delivery fee and sales tax. Price subject to change without notification.
Charges will still apply for orders cancelled within two hours of delivery time and the food will be donated to a local shelter.

12/2022