



# will hughes

catering & market

## Deli Style Lunch

Fresh Wraps & Sandwiches  
Daily Hot Lunch Special  
Salad Bar  
Hot Soup

## Gourmet-To-Go

Prepared Meats & Seafood  
Sides & Vegetables  
Homemade Casseroles  
Salad Bar by the Pound  
Frozen Soups

## Local & Specialty Products

Sweet Home Farm Cheeses  
Local Produce  
Punta Clara Kitchens Jellies

## Catering

Made to Order Trays & Displays  
Special Dinners  
Chef Demonstrations & Classes

1716 Main Street Ste. C

Olde Towne Daphne

251.625.0345

[www.willhughescateringandmarket.com](http://www.willhughescateringandmarket.com)

### *Lunch at Will's...*

*All wraps and sandwiches are prepared fresh to order (11am - 3pm) and come with your choice of Zapp's potato chips or a fresh fruit cup and a homemade pickle. PLEASE CALL AHEAD FOR LARGE ORDERS!*

#### **The Matoose \$8**

Beef tenderloin, caramelized onions, tomatoes, bacon, cheese & mixed greens with Chipotle aioli on a roasted garlic wrap.

#### **The Lyles Love It \$8**

Smoked Turkey, roasted red peppers, tomatoes, bacon, cheese & mixed greens with basil aioli on a whole wheat wrap.

#### **The Sandpiper \$8**

Grilled chicken, crisp apple, blue cheese, pecans, tomatoes, bacon, cheese & mixed greens with Chipotle aioli on a spinach wrap.

#### **The Belforest \$8**

Ham, crisp apples, brie cheese, tomatoes, bacon, & lettuce with a homemade honey mustard on a sun dried tomato wrap.

#### **Jess-ka's BLT \$7**

Smoked Bacon, tomatoes, cheese & mixed greens with Chipotle aioli on a sun dried tomato wrap.

#### **Jackson's Jezebel \$8**

Grilled pork tenderloin, bacon, tomatoes, cheese & mixed greens with homemade jezebel sauce on a roasted garlic wrap.

#### **The Tree Hugger \$7**

Avocado, grilled portabella mushroom, alfalfa sprouts, roasted red peppers, tomatoes, cheese & mixed greens with basil aioli on a whole wheat wrap.

#### **The Yard Bird \$7**

Grilled chicken, bacon, tomatoes, cheese & mixed greens with Chipotle aioli on a spinach wrap.

#### **Muffuletta Whole \$10.50, Half \$6.50**

The original New Orleans style sandwich. Ham, pastrami, salami, cheese & Italian olive salad on a sesame roll.

#### **The Sandwich \$8.50**

A Will Hughes original. Grilled beef tenderloin, bacon, caramelized onions, tomatoes & cheese with Chipotle aioli on a sesame roll.

#### **Olde Towne Delight \$8**

Your choice of chicken salad, tuna salad, or shrimp salad on a fresh croissant with lettuce and tomato.

#### **What about the kids?**

Ask about special lunch offerings for kids 12 and under!

#### **Salad Bar \$7.99/lb**

Available all day! Perfect for a light dinner.

#### **Hot Soup du Jour (prices vary)**

Available all day! Dine in or take it to go!

#### **Chef's Special \$7.99**

One of Will's specialties, made with the freshest local ingredients, hot and ready to "eat in" or take to go. Check the Chalkboard for today's special!

#### Beverages

Coca Cola Products.....\$1.25  
San Pellegrino Sparkling Water.....\$2  
Sweet or Unsweet Tea (free refills).....\$1.25  
Beer.....\$3.50 Wine.....\$5

A native of Daphne, Will Hughes started his culinary journey at about the age of ten, when his mother turned the family's four burner stove into a test kitchen for various companies. He then began his own culinary career as a teenager, working in various restaurants in Daphne & Fairhope.

Will's experience at Johnson & Wales University in Providence, RI, however, was the most valuable in his development as a chef. He completed a Bachelor of Science degree in Culinary Arts, Magna Cum Laude, in 2001.

During his time at Johnson & Wales, he worked in the Rhode Island Convention Center and helped open a small restaurant in Chatham, Massachusetts. After graduating from Johnson & Wales, Will worked in various positions at New Orleans Country Club and as Executive Chef of English Turn Country Club.

In February 2005, Will returned to his hometown of Daphne, AL with his wife, Kelly

and opened

Will Hughes Catering & Market.

Will Hughes Catering & Market offers wraps, sandwiches, and daily lunch specials in a deli style café, a fresh salad bar, hot soup and gourmet prepared foods to go. Catered appetizers, displays, and desserts are available for pick-up or delivery. Have Chef Will "spice up" your next dinner party with a meal prepared and delivered for you to reheat and serve or a live demonstration and dinner prepared in your own kitchen!

*"I work hard to combine a love of the fresh ingredients of the Gulf Coast with the experience I have gained in other parts of the country to produce a truly 'New South' cuisine. The joy of cooking, for me, is in the everyday pleasure of exposing someone to a new flavor or cooking an 'old favorite' for a regular customer. These are the moments that make my job worthwhile."*