WORLD PLATE

Bakery, Eatery & Catering

by Sue Wicklund

re-introduce you to our Chef @
WORLD PLATE Bakery, Eatery &
Catering located in Flagler County.

Chef Erik Wicklund holds 20+ years of experience throughout the US and abroad. An astute, detailoriented culinary professional with a proven success record of accomplishments, Chef Erik worked alongside Todd English at OLiVES at the Bellagio Hotel in Nevada. He held the role of Executive Chef at various upscale dining establishments including the Hotel del Coronado in San Diego, The Rainier Club in Seattle, Zed 451 in Chicago, and several restaurants throughout the New England Region and New York metro area. He relocated here from Northern New Jersey in 2015. Shortly after settling in Flagler County, he landed the role of Chef de Cuisine at the Hammock Beach Resort from 2016-2017.



Chef Erik started his own restaurant business in 2017 serving Flagler

County, Volusia County and St Johns County. He currently creates, operates, and manages all aspects of the WORLD PLATE bakery, eatery & catering business from food prep to final production. He takes pride in his work. Chef Erik has launched a Gourmet Meal Plan (build your own) offering delivery in Flagler County, Volusia County and St Johns County. One of our most featured plans, especially in this unprecedented time, is our Gourmet Meal Plan.

The Gourmet Meal Plan allows you to build your meals on a weekly basis offering seven cuisines to select from. Take a look at the Gourmet Meal Plan at www. worldplateeatery.com/gourmet-meal-plan.

WORLD PLATE is a wonderful cuisine solution for dine in, take out or they will deliver to you. Proprietor Sue Wicklund and her Husband Chef Erik are a great team who offer an amazing selection of meals and baked goods.

We originally discovered them in Palm Coast about three years ago and enjoyed a number of special meals with them in their limited space. Since they were the toughest table to get in the area we but also took extensive advantage of their take-out and catering.

They have since relocated to Bunnell and have recently introduced their innovative Gourmet Meal Plan.

This offers us the opportunity to build our own meals with ~ seven cuisines to select from, 35 sauces, 20+ sides, salads, soups, breads plus a complimentary dessert. It is extremely affordable and they deliver!

You place your order online during the week and they deliver to you with no contact on Sundays. We order four dinners each week for the two of us. I love the outstanding meals. My wife enjoys a couple of nights off.

They will also deliver from their extensive catering and bakery menus where they excel. They make the best baguettes around so we have them add one to our weekly order. Their Gourmet Meal Plan is a home run. Do yourself a favor and treat yourself to WORLD PLATE.

Dan and Deb Ignatuk

We have been asked some frequent questions we would like to address in this article.

Why did you change your name to "WORLD PLATE Bakery, Eatery & Catering"?

We felt the need to change our business name to fit our services. When current and/or potential customers are searching for specific services, we can easily be located this way. It's working.

How long have you been in business?

We are turning three years young! It's been a great journey and we look forward to many more years to come!

What brought you to consider relocating to Bunnell?

We remain in Flagler County and we are located in Bunnell on the border of Palm Coast near US 1 at the intersection of Royal Palms Parkway. It made sense for us due to the space and what it offered. The space allows us to have a catering facility including multiple kitchen equipment supporting high volume/production of bakery goods and catering for up to 500 guest events. We have a dedicated space for our bakery with its own entrance and a dining room for a la carte dining and private dining. Our dining room can accommodate 16 guests.

We also have the space to store our catering equipment rentals. This location is a short commute to Volusia County. The relocation just made sense on so many levels. We are now able to service Flagler, Volusia and St Johns counties.

Are you currently working on any new services?

Yes. We have launched a Gourmet Meal Plan. The Gourmet Meal Plan allows customers to design their gourmet meals on a weekly basis. You have seven cuisines to selection from all fully cooked meals include: one main, two small sides, soup or salad, dinner bread and pastry. The Gourmet Meal Plan is cost-effective and it offers a great variety of fare. Delivery is available.

What can we look forward to?

We are preparing for the holiday season. We have a fantastic

Thanksgiving and holiday menu that will be available for ordering November 16, 2020 – January 10, 2021. The menu will be on our website as of October 1. We also have a variety of cakes, pies, dessert & pastry platters. Delivery will be available.

Our private dining menus are expanding. As of October 2020, we will offer a German family-style dinner menu. We will then have a French, Italian, Greek, Asian, Latin and German family-style dinner menus. These menus are available off-site as well.

We would like our community to know we are here to serve and deliver simple, quality, gourmet fare. Catering is available for all events.

For more information on WORLD PLATE Bakery, Eatery & Catering, visit our website www.worldplateeatery.com



Take a look at our

GOURMET MEAL PLAN

Build your own Gourmet Meals weekly. Free delivery.

https://www.worldplateeatery.com/gourmet-meal-plan

Please stay informed of all Specials, Events, Announcements and much more!

https://www.worldplateeatery.com/new-happenings

THANKSGIVING & HOLIDAY MENU (available 11/16/20 - 1/10/21)





Sue Wicklund - Managing Partner

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