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Orlando Food Department Co.

Puts Out Hunger Flames With Homemade Meal Prep

Weekly meal delivery services are a convenient option for busy lifestyles. However, the ease of popping a prepared meal into the oven often comes at the expense of creativity, ingredient quality and nutrition. Fortunately, Orlando residents have a local option that offers hand-delivered, fresh food for meat eaters and vegans alike — the Orlando Food Department Company.

Orlando Food Department Company was born out of necessity: after living abroad in Saudi Arabia and being unable to find American favorites, Robert Grebic and his wife Dunya took matters into their own hands and started creating their own condiments and hometown favorites, like corned beef and chili. Word of their culinary talents spread, and soon they were catering the U.S. embassy in Riyadh and the U.S. consulate in Jeddah, as well as parties for Marines and other events at Westernized compounds. The overwhelming positive reception inspired them to open a meal prep and catering company, and when they returned to their hometown of Chicago they sought out a brick and mortar location to serve up their international fare. They kept on cooking after they

moved to Florida and branded their business's second location the Orlando Food Department Company to forge a bond with the community and get locals interested in global cuisines.

The company's name is a nod to Robert's background as a Chicago Firefighter. They seek to maintain a relationship with firefighters, and with their business expanding they're looking to recruit firefighters to help with deliveries and earn some extra money on their days off. Their fresh, pre-made meals are especially useful for people with demanding, unpredictable jobs like firefighters: "You never know when you get to eat," says Grebic. "You could get ready for dinner and get called out for something. We try to feed the firefighters as often as possible and thank them for what they're doing — I know what it takes."

Orlando Food Department Company seeks to be America's Best

Hunger Response team. Their weekly food delivery service features only the freshest farm-to-table ingredients with no antibiotics or hormones. The meals are hand delivered, so they're never frozen, and their heat and eat meal prep options make it easy to stay on track with a clean eating diet if

you're low on time. OFD also a c c o m m o - dates all special requests, like substitutes or allergen restrictions, and they're offering a new vegan menu for Orlando's adventurous omnivores.

The company offers more than 15 different meal options per week, with a variety of global cuisines available. Some of the company's standout dishes include the Truck 11 Chicken, a Windy City-inspired dish, Andrew's Airforce Chicken, a recipe inspired by North Iraq and named after one of Robert and Dunya's closest air force friends, and Tapsi, a Middle Eastern dish modified to make it vegan-friendly. "We offer you a trip around the world each

week and try to offer a dish from every region," says Robert.

One of the best parts of ordering from OFD is their flexibility: they don't make you sign a contract for their weekly meal delivery service. "We want you to order because you love the food and you want to come back. We want the food to speak for itself," states Grebic.

You can taste the company's homemade cuisine at several charity events: they recently participated in an American Cancer Society benefit, and they're making an appearance at Taste! Central Florida, a charity event that benefits the Coalition for the Homeless of Central Florida and Second Harvest Food Bank, in September. They're setting up shop at Downtown Orlando's Fourth of July fireworks at the fountain, too.

Whether it's American meatloaf prepared with grass-fed beef or Middle Eastern vegan dishes like dill rice, Orlando Food Department's got your taste buds covered every week. You can check out their contract-free rotating menus on their website, orlandofooddepartment.com.

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