



Executive Lunch Menu

This menu is especially design for customers that need a quick hassle-free lunch, for work events, meetings or employee appreciation.

- ❖ Each meal will be packed in 2 different containers, one small container for salad and mini dessert and the second one will be a Microwave friendly container that keeps food nice and hot, but also is easy to heat up just in case someone is late or need to take it to go.
- ❖ Food will be delivery 15 mins before serving time, our deliver staff will stay there up to serving time and bring our special hot boxes back, this will ensure your food stays hot until serving time.
- ❖ Orders need at least 48 hours in advance.
- ❖ Delivery fee will depend on distance.
- ❖ Cash, check, Zelle Venmo or cash app are available for payments, orders pay with a card will be charge a 3% transaction fee.
- ❖ Drinks are available for an extra \$2.50pp, (Bottle sodas or water bottle)
- ❖ Executive lunch price is \$13.99 + Tax and delivery fee.
- ❖ Vegetarian options or allergy specialty dishes can be requested.



Entrees

Herb Grilled Chicken

Grilled chicken breast topped with fresh tomatoes, cilantro, and a light lemon aioli, served with Roasted Mexican potatoes.

Roasted Chicken

Slow-roasted chicken thighs and drumsticks, marinated with our secret spices for over 24 hours and finished with our signature lemon aioli, served with our house smoked Mac and cheese.

Classic Cordon Blue

Chicken breast delicately stuffed with premium ham and pepper jack cheese, finished with a light, mildly spiced chipotle cream sauce, served with our handmade mashed potatoes.

Tuscan Chicken

Prime chicken breast topped with sun-dried tomatoes and mozzarella, finished with a delicate spinach cream sauce, served with parmesan roasted Potatoes.

El Adobo Puerco

Tender pork slowly braised in a rich, traditional adobo sauce made from dried chiles, and authentic Mexican flavor, served with Mexican rice.

Chipotle Glazed Pork

Pork tenderloin marinated with chipotle and spices, grilled, sliced, and finished with a light Jack Daniel's glaze, served with parmesan roasted Potatoes.

Birria

Traditional Mexican beef slowly braised made with dried chiles, and warm spices, delivering deep, authentic flavor served with Mexican rice. (add \$2pp)

Mexican Carne Guisada

Tender Angus beef slowly cooked in a classic red ranchero sauce and topped with fresh cilantro, served with Cilantro rice. (add \$2pp)

La Roma

Penne pasta served with grilled blackened chicken and beef meatballs, served with pomodoro marinara sauce.

Pasta Bianca

Penne pasta served with grilled blackened chicken and beef meatballs, served with alfredo cream sauce.

Traditional Lasagna

A selection of lasagna with rich meat sauce and grilled chicken with Italian cheese and homemade marinara sauce.

House Smoked BBQ

Slow-smoked chicken thigh and drum, marinated for 24 hours and served with our house smoked mac and cheese.

Signature Enchilada

Two enchiladas with pulled chicken with cheese, topped with our signature spicy sour cream sauce, served with Mexican rice. (sub for Pulled Beef birria \$2pp)