



GATHER. SAVOR. DELIGHT.

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## BOXED LUNCH SPECIAL MENU

### INCLUSIONS:

- One Protein with Two Sides in a Three Compartment Box
- Individually Packaged
  - o Garden Salad with One Dressing
  - o Chocolate Chip Cookie
- Bottled Water
- Pre-Packaged Utensils

### INFORMATION:

- Minimum is 5 to place an order.
- Split proteins cannot exceed two options.
- All guests must have the same combination when it comes to sides.
- Individual Soda Cans are available at \$1.95 per can with cups & ice included.

# | POULTRY |

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Coconut Crusted Chicken \$15.75

*Lightly topped with house Guava BBQ*

Roasted Almond Chicken \$15.75

*Topped with Roasted Almonds and House Chimi-Churri*

Chicken with Sautéed Onions \$15.50

*Grilled Chicken topped with Caramelized Onions*

Sweet Relish Chicken \$15.50

*Grilled Chicken topped with Pineapple, Mangos, Corn, Red Onions, and Pepper*

Chicken in White Wine (Fricassee) \$15.50

*Stewed in a Simmering White Wine & Potatoes*

Chicken Bruschetta \$15.50

*Grilled Chicken topped with Fresh Cut Tomatoes Infused with Basil, Olive Oil, and Balsamic Vinaigrette*

Chicken Skewers \$15.75

*Onions, Peppers and Pineapples, Grilled and Glazed with Chef's Own Roasted Red Pepper BBQ Sauce*

Chicken Picatta \$15.50

*Lightly Breaded and Topped with Capers in a Lemon Butter Sauce*

Teriyaki Chicken \$15.50

*Chicken and Asian Vegetables infused with Sesame Oil and Teriyaki Sauce*

Pollo Saltado \$15.50

*Soft pieces of Tender Beef, Bright Tomatoes, Sliced Onions, Green and Red Peppers, and Cilantro Sautéed in a fiery wok*

Arroz Con Pollo \$15.50

*Traditional Spanish Chicken and Yellow Rice cooked in Wine and Garnished with Roasted Red Peppers and Tender Green Peas*

Chicken Parmesan \$15.75

*Lightly Breaded and Topped with Marinara Sauce and Melted Mozzarella Cheese*

Chicken Vaca Frita \$15.25

*Sautéed Shredded Chicken with Onions*

 **All Poultry Dishes do contain gluten and can be made Gluten-Free upon request.**

## | MEAT |

Churrasco  \$17.95

*Certified Black Angus Meat Grilled and Infused with Chef's Chimi-Churri Sauce*

Pepper Steak \$17.95

*Sautéed with Sliced Onions, Red, and Green Peppers*

Vaca Frita \$15.95

*Sautéed Shredded Beef with Onions*

Beef Skewers \$17.50

*Onions, Peppers and Pineapples, Grilled and Glazed with Chef's Red Pepper BBQ Sauce*

Roasted Pork  \$17.95

*Cuban-style Shredded Roasted Pork with Mojo Sauce and Onions*

Sirloin Beef & Potatoes (Carne con Papa) \$17.50

*Stewed in Wine & Tomato Sauce*

Mongolian Beef \$17.50

*Classic Mongolian Beef topped with Scallions*

Lomo Saltado \$17.50

*Soft pieces of Tender Beef, Bright Tomatoes, Sliced Onions, Green and Red Peppers, and Cilantro Sautéed in a fiery wok*

Meatloaf \$15.50

*Classic Meatloaf with Chef's Gravy*

Ground Angus Beef with Potatoes (Picadillo) \$15.50

*Tomatoes, Sweet Raisins, Green Olives, and Diced Potatoes*

Shredded Sirloin Beef (Carne Ripiada) \$15.50

*Sautéed with Red and Green Peppers, Onions, and Garlic*

 **Gluten Free**

# | SEAFOOD |

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Shrimp Enchilado \$18.75  
*A Rich and Flavorful Tomato and Wine Sauce*

Garlic & Herb Shrimp \$18.75  
*Sauteed*

Mango Mahi  \$18.75  
*Topped with Fresh Mango Salsa*

Pistachio Crusted Mahi  \$18.75  
*Sautéed and Baked in a Lemon Butter Sauce with a Pistachio Crust*

Blackened Mahi \$18.75  
*Grilled or Baked*

Teriyaki Glazed Salmon \$19.25  
*Basted with Teriyaki Sauce*

Potato Crusted Salmon  \$19.25  
*Sautéed with Shredded Potatoes and Baked in a Lemon Butter Sauce*

Blackened Salmon \$19.25  
*Grilled or Baked*

 **Gluten Free**

# | VEGETARIAN & VEGAN |

pp

at \$14.500

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Stuffed Shells

*Stuffed with Ricotta Cheese in House Marinara with Fresh Basil*

Grilled Vegetables 

*Zucchini, Squash, and Red Peppers*

Vegetable Medley  

*Assorted Vegetables tossed in Balsamic Vinaigrette*

Grilled Portobello Mushroom  

Eggplant Parmesan

*Grilled then Breaded Eggplant Baked to perfection and topped with House Marinara and Mozzarella Cheese*

Grilled Eggplant  

 **Gluten Free**

 **Vegan**

# | ACCOMPANIMENTS |

## RICE / GRAINS

- Yellow Rice & Vegetables
- Jasmine Rice ✓ 
- White Rice ✓ 
- Basmati Rice ✓ 
- Wild Rice with Craisins and Almonds \$2.00 pp
- Moro
- Brown Rice ✓ 
- Rice Pilaf
- Quinoa \$2.00 pp

## VEGETABLES

- Vegetable Medley ✓ 
- Sesame Green Beans & Carrots ✓ 
- Stir Fry Vegetables
- Green Beans Almandine ✓ 
- Honey Ginger Glazed Carrots ✓ 
- Grilled Veggies \$2.00 pp
- Seasonal Roasted Veggies \$2.00 pp

## LATIN

- Black Beans
- Moro Rice
- Sweet Plantains ✓ 
- Boiled Yuca with Mojo ✓ 
- Red Beans at \$2.00 pp
- Garbanzo Beans at \$2.00 pp

## POTATOES

- Garlic Mash 
- Parsley Roasted Potatoes 
- Two Potato Mash 
- Baked Sweet Potato ✓

# | SALAD UPGRADES |

 **Gluten Free Salad Dressings\***

**CAESAR SALAD** sub option for Garden Salad  
 Classic Caesar Salad with Croutons and Fresh Shaved Parmesan

**SPRING MIX** at \$1.50 pp  
 Spring Mix and Romaine with Craisins, Pecans, Cherry Tomatoes, and Cucumbers

- Add Feta Cheese \$3.00
- Add Goat Cheese \$3.00
- Add Pears \$2.00
- Add Apples \$2.00

**GREEK SALAD** at \$3.00 pp  
 Romaine with Olives, Red Onions, Cherry Tomatoes, Cucumbers, and Feta Cheese

**SPINACH SALAD** ✓ at \$3.00 pp  
 Spinach with Cherry Tomatoes, Cucumbers, Craisins, Pecans, and Feta Cheese

**FRUIT SALAD** ✓  at \$3.00 pp  
 Assorted fruits