



CORPORATE WORKPLACE LUNCH PROGRAM

Healthy, chef-prepared lunches delivered to your workplace—fresh, convenient and designed for today’s teams.



Made fresh and delivered DAILY



Ready to eat in a minute



Made in our Kansas City kitchen!

CHEF-SELECTED. EMPLOYEE APPROVED.

Each day we deliver two chef-selected entrée choices, plus vegetarian and gluten-free options—so your team has delicious variety without the hassle of ordering.



TWO ENTRÉE CHOICES EVERY DAY

We provide a primary and alternate entrée. You provide the headcount. We handle the rest.



VEGETARIAN & GLUTEN-FREE OPTIONS

Included each day. Quantities are set as part of your weekly commitment.



NO EMPLOYEE PREORDERING

Employees simply choose from the options available when lunch arrives.



WE MANAGE & ADJUST

We monitor preferences and adjust entrée quantities over time for the best experience.



FLEXIBLE EMPLOYER PROGRAMS

Meals may be provided as an employer-sponsored benefit or purchased for resale to employees. Ask us which program structure best fits your workplace.

SIMPLE, VOLUME-BASED PRICING

Our regular price per meal is \$12.00

DAILY LUNCHES	DISCOUNT	PRICE PER MEAL
10 – 39	10% OFF	\$10.80
40 – 79	20% OFF	\$9.60
80+	30% OFF	\$8.40

Discount is based on the committed number of lunches per delivery day.

EXAMPLE: 100 LUNCHES PER DAY

30% discount = \$8.40 per meal
100 lunches x \$8.40 = \$840 per delivery day

WEEKLY PROGRAM TERMS

- ✓ One-week commitment (Monday–Friday).
- ✓ Deliver as many days per week as you choose.
- ✓ Quantities for the upcoming week are due by 12:00 p.m. Friday.
- ✓ No midweek reductions. Increases accepted during the week when we can accommodate.
- ✓ Notify us by Friday if you are closed or have a holiday during the upcoming week—those days are not charged.
- ✓ Same-day cancellations and unused meals are non-refundable.
- ✓ No long-term contract. You’re free to adjust weekly.
- ✓ Payment made via company credit card on file.

HOW IT WORKS



1. CHOOSE YOUR QUANTITY

Select your daily lunch quantity. Pricing adjusts automatically.



2. CHOOSE YOUR DELIVERY DAYS

We recommend 5 days per week. You choose what works for you.



3. LOCK IT IN FOR THE WEEK

We prepare and deliver. Your team enjoys healthy, delicious lunches!



4. ADJUST WEEKLY

Review and adjust quantities and/or days for the next week as needed.

Menu items are examples and subject to change.

SAMPLE ONE-WEEK CORPORATE MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Grilled Chicken with Roasted Potatoes & Vegetable OR Grilled Beef with the same sides Veg & GF Options	Fish Tacos with Rice & Black Beans OR Beef Tacos with the same sides Veg & GF Options	Chicken Alfredo with Vegetable OR Beef Marinara Pasta with the same vegetable Veg & GF Options	Turkey Burger with Roasted Potatoes & Vegetable OR Beef Burger with the same sides Veg & GF Options	Chicken Burrito Bowl OR Beef Burrito Bowl Veg & GF Options

EXAMPLE: 100 LUNCHES PER DAY

Typical quantity split (adjusted based on preferences)

● Entrée Option A (Featured)	60 lunches
● Entrée Option B (Alternate)	30 lunches
● Vegetarian Option	7 lunches
● Gluten-Free Option	3 lunches
TOTAL	100 lunches

