

CREATIVE FLAVORS LUNCHES

POWERED BY FELIX'S BBQ WITH SOUL | SAN DIEGO, CA

Fuel Your Team. Every. Single. Day.

SAN DIEGO'S PREMIER CORPORATE LUNCH PARTNER

Chef-crafted meals. Delivered to your location. Zero effort.

We build custom, rotating monthly menus. You approve them once, and we handle everything from sourcing to daily delivery. Save time, boost morale, and fuel performance.

EFFORTLESS

Custom rotating menus. No daily decisions, no coordination headaches.

INCLUSIVE

Every dietary preference accommodated—gluten-free, vegan, allergen-controlled.

ELEVATED

Restaurant-quality plating and an unforgettable unboxing experience.

OUR CULINARY EXPERIENCES

Rotating weekly to keep your team excited and eliminate menu fatigue.

BBQ with Soul

CLASSIC BBQ & SOUL FOOD

Our signature slow-smoked barbecue and authentic soul food classics. Tender hickory-smoked meats, creamy mac and cheese, and savory collard greens.

Felix's Diner

ELEVATED BREAKFAST COMFORT

Hearty diner-style comfort for early strategy sessions. Fluffy scrambled eggs, crispy thick-cut bacon, golden hash browns, and fresh-baked goods.

Casa de Felix

AUTHENTIC MEXICAN

Vibrant house-made salsas, slow-braised meats, taco bars and fajita bowls. Bold, authentic flavors your team will crave.

NOLA Soul

NEW ORLEANS & CREOLE

Slow-simmered gumbo, Creole jambalaya and blackened proteins. Soulful comfort food crafted with true Southern expertise.

Earth & Grain

WHOLESOME GRAIN BOWLS

Quinoa, fire-roasted sweet potatoes, crisp greens and house-made vinaigrettes. Clean, vibrant and nourishing every day.

Pacific Rim

BRIGHT ASIAN FLAVORS

Bold ginger, sesame and umami-rich glazes with fresh vegetables. Craveable, clean meals that keep your team energized.

The Boardroom Deli

ELEVATED CLASSICS

Artisan sourdough, premium smoked meats, aged cheeses and crisp produce. The classics, executed perfectly every time.

Prime Provisions

HIGH-QUALITY PROTEIN

Grilled tri-tip, blackened salmon and smoked chicken with roasted vegetables. Serious fuel for serious teams.

THE PROCESS

Simple to start. Effortless to maintain.

01 Explore & Secure

Select your monthly or quarterly plan online. Choose preferred delivery days (minimum two days per week).

02 Onboarding Conference

Meet your dedicated Account Manager. We map your exact headcount, dietary needs, and logistics.

03 Review Your Calendar

Your Account Manager designs a custom rotating menu. You approve it once per month—then we take over.

04 Effortless Execution

We handle precise sourcing, safe prep, and flawless daily delivery straight to your location.

INVESTMENT & SAVINGS

MONTHLY PLAN

8% Per-Head Savings

Lock in your rotating culinary calendar for 30 days. One approval per month—we handle everything.

QUARTERLY BEST VALUE

12% Per-Head Savings + Perks

90-day dynamic menu, priority delivery window and one complimentary executive catering platter each month.

100% PRICE TRANSPARENCY

No hidden fees. No delivery surcharges. No expected gratuities. Every cost is included in your quoted price.

READY TO GET STARTED?

Stop wasting time on daily food coordination. Partner with us.

(619) 881-7921

GET A CORPORATE LUNCH QUOTE

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