

# HOW CAN OUR MENU DEVELOPMENT PROGRAM WORK FOR YOUR BUSINESS?

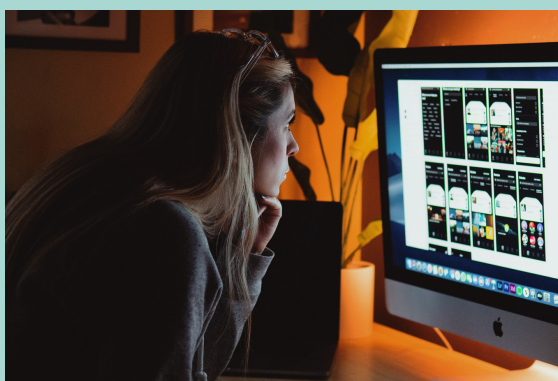


## #1. REVIEW CURRENT MENU

Do you have a separate menu for corporate, drop-off, and individually-packaged offerings? If you don't - you need one. With decades of experience creating profitable menus, together, we will review your entire menu from soup to nuts.

## #2. STRATEGIZE MODIFICATIONS

Let's discuss what to add, remove or change on your menu. Individually-packaged meals are a must in today's new world. Is your menu allergy-friendly? Can you accommodate specific dietary requests? Are offering foods that are "trending?" Are you set up to service same-day orders?



## #3. COMPETITOR ANALYSIS

We will conduct a thorough analysis of your competitor's menus. We will compare current pricing, and policies such as required minimums and advance notice for orders, payment terms, and delivery charges. Does a competitor feature any big-selling item that you have not included on your menu?

## #4. DESIGN & LAYOUT

When we have crossed the t's and dotted the i's, you will work directly with our design team. They will match your desired colors, fonts, graphics, and layout to create a finished product you will be proud of. Finally, you receive the proprietary coding that allows you to have your menu printed and allows for any future changes.



THE  
CORPORATE CATERER

Your Lifetime Food Industry Consultant

FOR QUESTIONS & QUOTES PLEASE CLICK ON LINK  
[CREATE/UPDATE YOUR MENU PROGRAM](#)