

BEST PRACTICES FOR FOOD COSTS & PRICING

PLEASE MEET...



FRANK CHRISTIAN
TAYLORED HOSPITALITY
SOLUTIONS LLC



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LON LANE'S INSPIRED
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JENNIFER PERNA
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ADAM GOOCH
COMMON PLEA
CATERING COMPANY



MEGAN PALMER RIVERA
PALMER'S CATERING &
EVENTS

What are your top tips for developing menu pricing with sustainability in mind?

What are some of your best practices for reducing and negotiating costs while maintaining quality?

How can you utilize the culinary team to help better educate the sales team on food cost and menu pricing?

What staple food items can you buy differently without negatively impacting your company's standards?

When thinking through producing a menu item on site, how do you factor in the cost of waste or transfer to serving vessel on site?

How do you avoid conflict within your team from department to department, in particular, from sales to culinary?

AUDIENCE Q&A

MORE QUESTIONS?

(800) 935-6859 EXT. 1
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WE'LL ALSO SEE YOU AT CATERSOURCE!

THANK YOU!