

# Adapting Your Menu

Cue the Ideas to Keep your Business Going and Customers Satisfied!

## Take a Look at your Menu



### Keep menu items limited

Instead of the full menu, offer 8-10 best sellers that people always crave. This keeps purchasing patterns streamlined and will help your distributor partner.



### Don't forget about the kids

Leave a few items from the child's menu on there too.



### This is a great time for daily specials that allow for streamlined production

Speed scratch concepts limit labor and offer flexibility. (Fully cooked shredded brisket, fully cooked boneless short rib, etc.)



### Market meal themed nights

Meatless Monday, Taco Tuesday, Wraps Wednesday, Turkey Thursday, Fish Taco Friday, Skillet Saturday, Slow-Cooked Sunday



### Drink Pairings

A twist on BYOB – pair the wine or whiskey your guest has at home with the appropriate menu item.

## Create Recipes that Travel Well



### Microwave Turkey Pot Roast Dinner with leftovers for Turkey Sandwiches

– add frozen vegetables as a side dish, along with directions on how to warm the gravy. Add 6 hoagie rolls and small condiments to turn the leftovers into sandwiches



### Insta Short Rib Pot

– even faster than before. Braised short rib with enclosed liquid added to instapot with selection of root vegetables-reheated and done within 10 minutes



### Korean Pork Belly Rice n Sweet Potato Rice Pot

– sliced pork belly on top of steamed rice and diced sweet potato and served with Korean bbq sauce, pickles and sesame kale.



### State Fair Smorgasbord

– roasted corn on the cob, cheese curds finished at home in the air fryer, gourmet corn dog with dipping sauces, mini donuts for dessert



### Old School Shore Dinner

– Maple Glazed Coho Salmon Meal kit – served with tins of baked beans, tater tots, tartar sauce and a ready to bake apple pie