

Food and Beverage Services

Menu Innovation

- Product Ideation Sessions
- New Product Research and Development
- Culinary Training and Mentoring
- New Concept Initiatives
- Menu Maintenance

Menu Engineering

- Product Review
- Recipe Re-Engineering
- "WOW" Plate Presentation
- Profit Building Strategies

Operations Improvement

- Operations Analysis
- Best Practices Roundtable
- Labor Control
- Profit and Loss Management
- Service and Quality Reviews
- Inventory Control

Systems Development and Training

- Back of the House Solutions
- Front of the House Systems
- Customized Training Programs
- Functional Facility Design

Sales and Marketing

- Developing Sales and Marketing Plans
- Special Event Promotion
- Holiday Promotion
- In House Promotion
- Niche Marketing
- Upsell Training of Associates