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

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**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

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**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

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

Don’t forget about the kids
Leave a few items from the child’s menu on there too.

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