Menu Solutions for Post-Pandemic Business Growth

MENU INTELLIGENCE

Menu Shrinkage



Most menu item deletions from prepandemic to today were entrees (79%) and appetizers (11%)

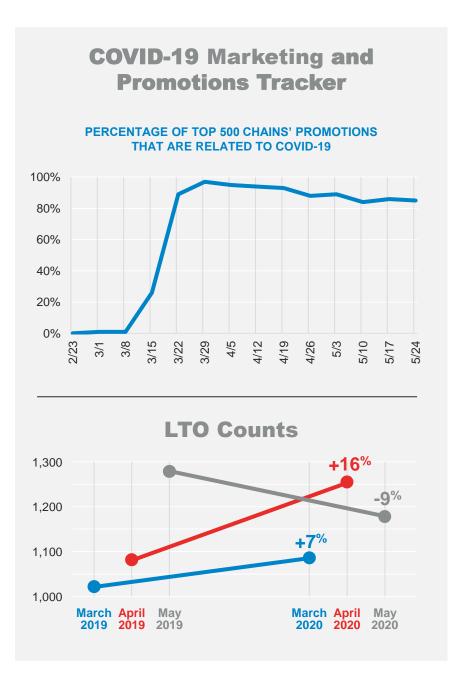
Top 5 Most Deleted Items

Mexican appetizers Breaded vegetable sides

3 Other dish entrees

4 Fruit desserts

5 Nonbreaded vegetable appetizers









TRENDS TO EXPECT

The 'Four S' Process of Recovery

	Phase 1: Survival (Containment and Minimization of Damage)	Phase 2: Start (Tiered Reopening)	Phase 3: Strengthen (Industry Recovery)	Phase 4: Surge (Investment and Growth)
Menu Actions	Menu rationalization	Menu revitalization	Menu optimization	Menu reinvention
What's Happening	Menus shrink, with items tailored to off-premise	Craveable, value- driven items prevail	Low-cost, high- profit-margin items that drive check averages	More advanced culinary innovation

Increased Add-Ons

LIMITED

SERVICE

- Shirking Self-Service
- Immunity Boosters

Technomic Take:

Add-ons create an avenue for incremental sales—something operators will need post-pandemic.



Trends by Segment

FULL SERVICE

- Shunning Shareables
- Amping Up Retail
- Innovation & Luxury

"Technomic Take:

After switching to affordable comfort foods, operators will return to fancier fare that appeals to consumers wanting a change of pace or to celebrate.

ALL SEGMENTS

- ··· Low Cost, High Profit Margins
 - Menu Streamlining
 - Healthy Fare Spikes

····· Technomic Take:

Meats, carbs, coffee and tea are inexpensive options for operators yet still highly craveable and affordable for consumers.







Since 1966, we have produced in-depth research focused on the foodservice industry.

We provide insights into consumer, industry and menu trends in the U.S., Canada and 23 countries around the world. Our team of experts helps leaders in the industry make complex business decisions, set strategy and stay ahead of the curve.