



TAKE-OUT *Family-Style*

A MESSAGE FROM CHEF NEIL

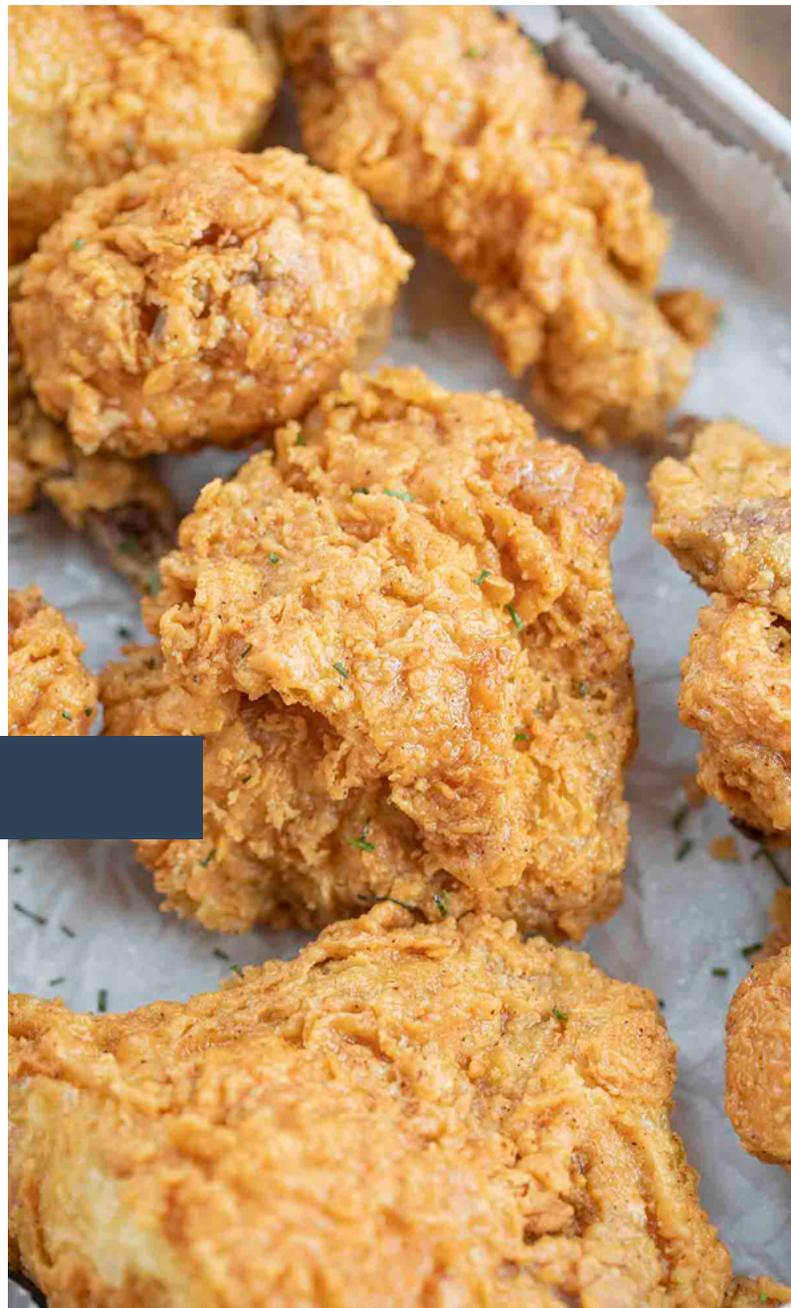
“ Right now, chefs have an opportunity to provide people with something that is sorely needed, comfort. Boredom and anxiety are on the rise and comfort food is a popular solution for both. Takeout family-style meals are an excellent way for chefs to support their communities. Though these types of meals may not be overly exciting, they are important. And you can put your own creative spin on them, taking them from easy speed-scratch meals to a unique dish full of local flavor. ”



Changing **TIMES**

The growing concern for the COVID-19 pandemic has caused many consumers to distance themselves socially by reducing their daily activities in the community. Additionally, to prevent the spread of COVID-19, many state and city governments have called for a shutdown of all restaurants, bars and public events – with the exception of takeout and delivery. This will ultimately impact the frequency at which the public chooses to eat out.

A recent Datassential survey states that 89% of consumers feel safer eating at home. This poses new challenges that will require restaurants to find creative ways to appeal to consumers. One way to address this abrupt social shift is to provide your community with familiar and comfortable dining options like family-style meals that your customers can enjoy in the sanctuary of their own homes.



SEEKING *Comfort*

Family-style meals are a great way to provide comfort to families in these uncertain times and are also the most cost-effective and efficient ways to execute an off-premise dining program. Some operators have found success by creating a separate, limited takeout menu that offers a few select items. This also has the added benefit of reducing back-of-house labor. Meals that are quickly and easily assembled can provide operators with an efficient means of fulfilling consumer needs and driving revenue for their operation.



SIMPLIFIED & *Efficient*

Delivery and takeout give operators an opportunity to do their part in prevention, as well as sustain their business during this time of social distancing. Working with limited staff can pose significant labor challenges for full-service operators, but a limited menu can help mitigate that. Consider a limited family-style offering of just 3-5 different takeout entree options, paired with 1-2 of your side dishes. This decrease in variability drastically reduces the odds of back-of-house mistakes and the resulting unfavorable customer experience.



COST *Reduction*

Individual takeout menu items require a higher number of to-go ware pieces. An emphasis on large-size family-style menu items can ultimately reduce your packaging costs even in times of increased takeout and delivery orders. In addition, having a set family-style menu allows operators to reduce their inventory of products, which leads to a decrease in overall cost and exposure while still maintaining a high overall standard of food and service quality.



FOODS THAT *Travel* WELL

Some foods retain their flavor and texture better than others during the takeout or delivery timeframe. Sandwiches, salads and wrap platters are all excellent examples of family-style takeout or delivery meals that are popular in times like these. Short pastas, such as cavatappi and penne, retain their quality during transport. Fried foods can lose their crisp; however, Sysco has developed several distinctive fried products that hold up better over time. For example, Sysco Imperial Ultimate Crisp Heavy Battered French Fries, which are coated in an extra-thick batter to ensure a crisp outside and buttery interior. Selecting your menu items and takeout containers with travel in mind will increase customer satisfaction and likely will result in an uptick of re-ordering.

POPULAR *Takeout & Delivery* ITEMS

Grilled Meats - Grilled meats reheat easily and maintain their integrity in takeout and delivery applications.

Vegetables - Steamed or grilled firm textured vegetables like carrots, broccoli and fresh green beans should be prepared al dente, so they don't overcook when reheated. Canned vegetables can give you more of a country-style appeal and are great as a side to meat-based entrees.

Pizza and Flatbread - These delivery and takeout staples can be prepared ahead of time allowing for shorter ticket times and support increased demand.

Casseroles & Pot Pies - A hearty choice with extended hold capabilities. Pot pies and other casserole dishes may also be prepared in disposable foil pans for easy cleanup and storage of leftovers.

Pasta Dishes - Baked pasta dishes such as lasagna and baked ziti can be prepared ahead of time and in bulk for ease of service and reheating.

Sandwiches and Wraps - Convenient, extremely portable and suitable as a meal or snack at any time of the day. Pair with grab-and-go items for a complete meal.

Salads - A healthy option that can be served with grilled meats and an array of toppings or dressings. Sysco Imperial Fresh salad mixes are HCAAP safe, provide ease of portioning and maximum shelf life.

