

PROFIT TIPS for Fall

- Upsell with apps, desserts & beverages.
- Create themed bundles or family meals to-go for fall.
- Create Daily Specials to reduce inventory.
- Review your menu for pricing.
- Add soups to your fall menu.
- Plating for profitability, portion control.
- Create fall themed mocktails.
- Connect with our Sysco Solution Partners.
- Visit with your customers!
- Offer weekday promotions on social media.

