



QUICKLY EXPANDING YOUR TAKE-OUT & DELIVERY MENU



TIPS FOR BUILDING YOUR MENU:

- CHOOSE HIGH-VALUE ITEMS THAT TRAVEL WELL
- LIST AND HIGHLIGHT YOUR BIG-TICKET ITEMS FIRST
- SELECT VERSATILE BASES AND INGREDIENTS THAT WILL WORK WELL ACROSS MULTIPLE MENU ITEMS
- INCLUDE UPSSELL OPPORTUNITIES SUCH AS DIPS & CHEESY BREAD
- ALLOW FOR CUSTOMIZATION & CONSIDER ADDING “BUILD YOUR OWN” ITEMS (SALADS, PIZZAS, PASTAS, ETC.)
- ENSURE YOUR MENU IS ON YOUR WEBSITE AND OPTIMIZED FOR MOBILE + POST PHOTOS DAILY ON SOCIAL MEDIA
- MAKE IT EASY FOR CUSTOMERS TO PLACE AN ORDER AND GIVE THEM OPTIONS FOR THEIR ORDER METHOD
- MAKE SURE YOUR PACKAGING CAN PROPERLY INSULATE, SUPPORT AND VENTILATE

STONEFIRE® IS HERE TO HELP:

- ✓ FULLY BAKED NAAN, FLATBREADS & CRUSTS CAN BE PREPPED AND BAKED IN MINUTES WITH REDUCED STAFF
- ✓ PROVIDES A CONSISTENT EXPERIENCE EACH & EVERY TIME
- ✓ VERSATILE BASE FOR MULTIPLE MENU ITEMS
- ✓ EASILY PACKED & HOLDS WELL THROUGH DELIVERY
- ✓ MADE WITH PREMIUM INGREDIENTS & BAKED DIRECTLY ON STONE, JUST AS YOU WOULD IN YOUR OWN KITCHEN
- ✓ STRICT FOOD SAFETY STANDARDS; SHIPS FROZEN IN SEALED PACKAGING; 5-7 DAY AMBIENT SHELF LIFE

For more inspiration, visit stonefire.com/foodservice