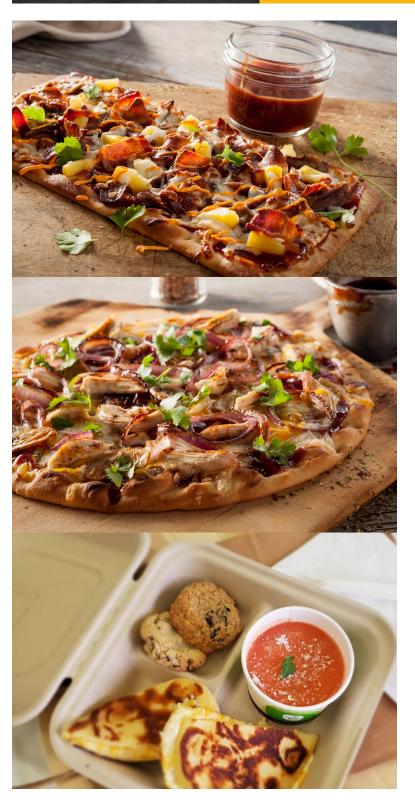


## QUICKLY EXPANDING YOUR TAKE-OUT & DELIVERY MENU



## 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 UPSELL 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 INGREDREDIENTS & 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