

Catering "To Go"



Create Abundance!

FOOD ON THE GO!

Revitalize your menu and implement To Go in your restaurant. EM Hospitality can help you find the right packaging and create procedures for a smooth transition. Implement Special Event & Full-Service Catering Menus as well for maximum sales!

Catering Menu Creation @ \$750*

- Catering To Go Menu Creation
- Menu Item Pricing
- To Go Package Sourcing
- Standard Catering Procedure Implementation
- Catering Invoices & forms
- Photography of Items

Sell Catering To Go!



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Sales & Catering Expansion.

Catering “To Go” is a simplified way to offer large quantities of pre-packaged food to be sold at one time allowing the kitchen to pre-plan and prepare hours prior to pick up. Items can be sold either as cold, heating required or hot & ready to serve. Additional walk-in space is required and labor can usually be handled by existing staff on-hand, pending daily order quantities. Current POS Systems can typically handle billing and payment collection, orders may potentially be taken online, by staff or management. Additional hours may be required for further training & implementation*.

Catering “To Go” Package Includes:

Catering To Go Menu Creation

Review of your existing menu to determine most profitable items to be offered with additional menu item suggestions based on existing ingredients. Catering Menu to be based on an all-day offering with a selection of both hot and cold items. Starting menus suggested at 10-15 items, up to 20-Items included in package, creation of more is available*.

Menu Item Pricing

Item Pricing to be calculated based on vessel size, ingredient quantities and individual ingredient costs. Suggested to offer two sizes of each item; serving 8-10 guests or 18-20 guests, additional size quantity is flexible and available*.

To Go Packaging

Menu items are suggested to be sold as Boxes, Platters or Bowls. By working with your current vendor to source the proper vessels and sizes to deliver your catering items for both hot and cold items along with enhancements and side items, we can ensure you have the best price possible.

Standard Catering Procedures & Implementation

Creation of an SOP (Standard Operating Procedure) to outline steps of service and protocol for effective and efficient order taking, preparation and delivery. SOP's are a great tool to hold staff accountable for their participation in increasing profits. Additional training is available*.

Catering Invoices & Forms

Offering standard forms to make the process seamless and efficient. Branded forms include; “electronic” Catering To Go Menu, Email Correspondent Templates, Invoices & Credit Card Authorization Forms if required. Customization based on existing systems and current process.

Photography of Items

Offering one picture of each item, standard iPhone quality to include in menu description. Professional photos recommended for website of which can be outsourced.

**\$750 Starting package price, based on 10-hours of service. Additional “hands-on-training” or “side-by-side” implementation may be offered above and beyond services included in package, hourly fees would apply.*